



# LUST

Bistro & Bakery

---

∞

---

# Welcome to Lust Bistro & Bakery,

where you have the opportunity to select from a delightful array of dishes crafted with the finest local ingredients and infused with the spirit of South Africa. Prepare yourself to savour the genuine taste of sourdough bread created with a live wild yeast culture.

Indulge your senses in the heavenly aroma of freshly baked goods emerging from our magnificent wood fired hearth, the heart and soul of our kitchen. Delight in a breakfast that aims to be served earlier and fresher than any other place in the Winelands, offering a culinary experience that will satisfy your cravings.

Quench your thirst with wine produced on a farm with a heritage dating back to 1688, built upon the values of family, quality, and love. Relish in our warm hospitality, relatable and nourishing food, and, in true Bistro fashion, the delectable specials prepared by our talented chefs every day. Get ready to immerse yourself in the LUST experience.

At Lust Bistro & Bakery, we understand that good, fresh food requires time to prepare.

We also offer a special menu for kids, ensuring that everyone can enjoy our offerings.

Stay connected with our complimentary Wi-Fi service.

Our operating hours are Monday to Saturday from 7:30 am to 5 pm, and on Sundays and Public Holidays from 8 am to 4 pm.

All our hearth loaves are baked on site and available for purchase in our bakery.

*For reservations or inquiries, you can reach us at 0218741456 or contact us via email at [reservations@lustbistro.com](mailto:reservations@lustbistro.com) Make an online booking at [www.dineplan.com/restaurants/lust-bistro-and-bakery](http://www.dineplan.com/restaurants/lust-bistro-and-bakery).*

*To learn more about us, visit our website at [vnl.co.za/bistro](http://vnl.co.za/bistro)*

**GROUPS OF 8 OR MORE PEOPLE ARE REQUIRED TO PAY A COMPULSORY SERVICE FEE OF 10%.**

**BUILD YOUR OWN BREAKFAST**

Egg (fried, poached or scrambled)	<b>8   each</b>
Artisan bread basket	<b>20</b>
Lust's croissant: plain   chocolate	<b>28   32</b>
Beef sausage   Pork sausage	<b>35</b>
Blistered cherry tomatoes	<b>30</b>
Streaky bacon	<b>38</b>
Herbed sautéed button mushrooms	<b>35</b>
Potato fries   sweet potato fries	<b>48</b>
Spicy chicken livers	<b>48</b>
Oak-smoked Franschoek trout (50g)	<b>68</b>

**STRAIGHT OATS (V)**

Oats like mom made, cooked with water & a pinch of salt served with either oat, almond, macadamia or cow's milk, butter & brown sugar	<b>75</b>
---	-----------

**AVO ON TOAST (V)**

Creamy avo on toast with freshly cracked black pepper & Maldon salt	<b>85</b>
---	-----------

**FRUIT SALAD (V)**

Seasonal fresh fruits, double cream Greek yoghurt, berry coulis & nutty vanilla granola	<b>105</b>
---	------------

**COCONUT OATS (V)**

Creamy rolled oats, coconut crumble & Rooibos stewed fruits	<b>105</b>
---	------------

**BLUEBERRY BUTTERMILK CRUMPETS (V)**

Maple flavoured syrup & Chantilly cream	<b>125</b>
add streaky bacon	<b>38</b>

**FILLED OMELETTE**

Grilled aubergine, butternut, Chevin & arugula	<b>110</b>
Bacon, caramelized onion & Brie	<b>118</b>
White fish, peppers, dill & Danish feta	<b>120</b>

**EGGS BENEDICT**

Two poached eggs, rosemary ham, classic Hollandaise & toasted English muffin	<b>110</b>
--	------------

**BREAKFAST**

### **MUSHROOMS ON TOAST (V)**

Sautéed herbed button mushrooms, touch of cream, mushroom pâté, poached egg, classic Hollandaise & Grana Padano shavings

120

### **EGGS FLORENTINE**

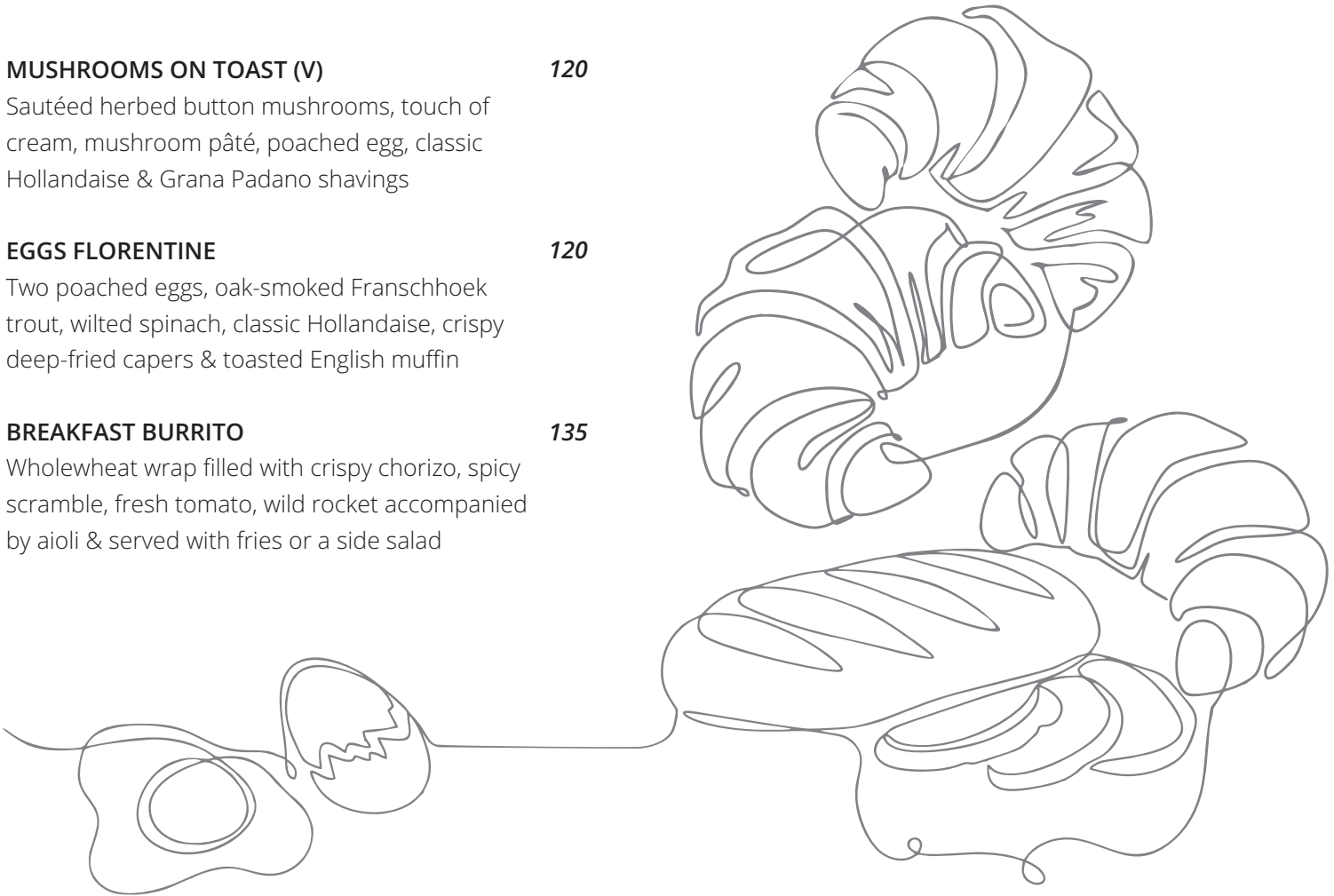
Two poached eggs, oak-smoked Franschoek trout, wilted spinach, classic Hollandaise, crispy deep-fried capers & toasted English muffin

120

### **BREAKFAST BURRITO**

Wholewheat wrap filled with crispy chorizo, spicy scramble, fresh tomato, wild rocket accompanied by aioli & served with fries or a side salad

135



**GROUPS OF 8 OR MORE PEOPLE ARE REQUIRED TO PAY A COMPULSORY SERVICE FEE OF 10%.**

**PERI-PERI CHICKEN LIVERS**

Free-range livers, served with crispy naked onion rings and fresh artisan bread

*Wine suggestion: Viognier*

**95 | 125**

**CAULIFLOWER GNOCCHI (V)**

Homemade cauliflower gnocchi with crispy zucchini, roast heirloom tomatoes & whipped Chevin

*Wine Suggestion: Ella*

**145**

**CHICKPEA SALAD (V)**

Marinated peppers, exotic tomatoes, cucumber, Danish feta, fresh avo, wild rocket & Granny Smith apple vinaigrette

*Wine suggestion: Early Mist Riesling*

**135**

**TOFU CURRY (V)**

Chickpeas, cauliflower, butternut, aubergine & tofu in a thick coconut curry sauce served with brown rice & a vegan butter roti

*Wine Suggestion: Marguerite Chardonnay*

**155**

**MEDITERRANEAN VEGETABLE SALAD (V)**

Roasted garden vegetables, quinoa, lentils & sun-dried tomato pesto

*Wine suggestion: Jess Dry Rosé*

**135**

**BRISKET RAGÙ**

Hand-rolled tagliatelle, slow braised brisket smothered in our homemade tomato ragù & topped with Grana Padano

*Wine suggestion: Barrique*

**165**

**BEETROOT & CITRUS SALAD (V)**

Salt roasted baby beets, citrus segments, chakalaka Chevin, pumpkin seed brittle, baby spinach & balsamic vinaigrette

*Wine suggestion: White Mischief*

**135**

**CHICKEN CURRY**

Deboned chicken curry made with our house curry blend served with savoury basmati rice, sambals & flaky roti

*Wine suggestion: Pinot Noir*

**165**

**SOUP DU JOUR**

Soup of the day served with a toasted cheese & garlic-herb butter sandwich

*Wine suggestion: Anni Sauvignon Blanc*

**115**

**SEAFOOD BISQUE**

Rich coconut & tomato broth, butter poached seafood, crème fraîche & fresh bread

*Wine suggestion: White Mischief*

**175**

# LUNCH & LIGHT SNACKS

**BURGER & FRIES** **185**

200g BBQ beef patty or Cajun chicken breast,  
artisan bun, onion marmalade, cheddar, arugula,  
Lust aioli & fries | side salad

add bacon **28**

add avo **28**

add 200g beef patty | Cajun chicken breast **55**

*Wine suggestion: Red Lady Merlot*

**RUMP (250g)** **280**

**SIRLOIN (250g)** **280**

**FILLET (250g)** **320**

**T-BONE (350g)** **320**

Char-grilled, fries | side salad

Chimichurri | mushroom sauce |

green peppercorn sauce

*Wine suggestion: Boet Erasmus*

## Light Snacks

**FRIES** **65**

Potato | sweet potato fries dusted with herb salt &  
served with Lust aioli

**BANG-BANG CAULIFLOWER** **65**

Oven roasted cauliflower tossed in caramelized  
chilli sauce & topped with toasted sesame seeds  
& spring onions

**ARANCINI** **70**

Mushroom arancini served with homemade spicy  
tomato chutney & wild rocket (4)

**VEGGIE SPRING ROLLS** **75**

Spring rolls served with pineapple soy reduction (5)

**FETA ROLLS** **75**

Feta & herbs rolled in phyllo pastry, baked till  
golden & drizzled with fynbos honey (4)

**JALAPEÑO POPPERS** **85**

Roast garlic & cream cheese stuffed jalapeños,  
crumbed & baked till crispy (4)

**CHICKEN FINGERS** **85**

Cajun panko crumbed chicken fingers served with  
rémoulade sauce (4)

**SHRIMP CROQUETTES** **95**

Crispy croquettes served with Cape Malay mayo (5)

**SALTS** **120**

Beef biltong 60g & droëwors 60g

## Platters



### CHEESE

Foxenburg Chevin, Dalewood Simond, Dalewood Winelands Cam Petite, preserves, Kalamata olives, beetroot chutney, crackers, and fresh bread

250

### MEAT

Beef biltong, droëwors, salami, rosemary ham, pickles, Kalamata olives, beetroot chutney, bacon jam, crackers, and fresh bread

280

### PLOUGHMAN'S

Foxenburg Chevin, Dalewood Simond, Dalewood Winelands Cam Petite, beef biltong, salami, rosemary ham, pickles, Kalamata olives, beetroot chutney, bacon jam, crackers, and fresh bread

350|550

## Desserts

### GELATO TRIO

3 scoops of our homemade gelato topped with almond brittle & chocolate sauce

65

### CAKE SUNDAE

Slice of cake, vanilla gelato, almond brittle topped with chocolate fudge sauce

85

### WAFFLES

Buttermilk waffles, Kahlúa gelato, caramelized bananas & butterscotch sauce

85

### LEMON MERINGUE PIE

Classical South African lemon meringue pie with torched meringue

85

### APPLE CRUMBLE

Homemade apple & pecan crumble, vanilla gelato & caramel sauce

85

### CAKES



55|slice

## Kiddies (Under12)

### CHEESE & TOMATO TOASTIE

with fries | side salad

65

### CHICKEN FINGERS

with fries | side salad

85

### MACARONI ALFREDO

with ham & mushrooms

85

### SPAGHETTI BOLOGNESE

topped with white cheddar

85

### VANILLA ICE-CREAM

with chocolate sauce

45

# PLATTERS & DESSERTS

# KIDS

# Beverages

<b>DAIRY ALTERNATIVES:</b> almond, macadamia, oat	15	<b>RED CAPPUCCINO</b>	40   42
<b>CAPPUCCINO</b> single espresso topped with foamed milk	32   42	<b>FRESHLY SQUEEZED (350 ml)</b> 100% orange	60
<b>CORTADO</b> single espresso cut with equal amount of foamed milk	32	Orange, carrot and ginger	60
<b>CAFÉ LATTE</b> double espresso topped with foamed milk	42	Green (Granny Smith, celery, cucumber, mint)	60
<b>ESPRESSO</b>	24   32	<b>MILKSHAKE (350ml)</b> Vanilla, chocolate, blueberry cheesecake, apple pie, coffee	60
<b>MACHIATTO</b> espresso stained with foamed milk	25   35	<b>SPARKLING WATER (330ml)   (1L)</b>	25   45
<b>AMERICANO</b> espresso with hot water & milk	30   40	<b>STILL WATER (330ml)   (1L)</b>	25   45
<b>ICED COFFEE SLUSH</b> blended espresso, ice & honey	40	<b>SOFT DRINKS</b> Coke Zero (330ml)	30
<b>COFFEE MILKSHAKE</b>	62	Coke, Fanta orange, Crème soda (300ml)	30
<b>BELGIAN DARK HOT CHOCOLATE</b>	55	Appetizer (275ml)	35
<b>ENMASSE TEA</b> Connoisseur (organic Rooibos) Green Rooibos (unfermented & organic) Black Breakfast (Vietnamese black tea) Earl Grey (bergamot & black tea blend)	32	<b>MIXERS (200ml)</b> Lemonade, soda, ginger ale, bitter lemon, Indian tonic, grapefruit tonic	25
		<b>CORDIALS</b> (kola tonic, passion fruit, lime)	10
		<b>ROCK SHANDY</b> (soda, ginger ale, lime cordial, bitters)	50
		<b>ALCOHOLIC MILKSHAKE (350ml)</b> Amarula: amarula, ginger snap, vanilla ice cream Tequila & lemon pie: tequila, vanilla ice cream, lemon meringue pie Milk tart: vodka, cinnamon, condensed milk, vanilla ice cream	65



## 150 ml glass or 750 ml bottle

### BUBBLY BY NATURE

#### Sarah Brut

300

This wine was made to celebrate the sparkling personality of Sarah, daughter of the owner of Vrede en Lust

### ROSÉ

#### Jess Dry Rosé

40 | 150

Delicate raspberry aromas, lovely freshness carries the palate to an edgy zestiness

### WHITE UNWOODED

#### Anni Sauvignon Blanc

40 | 150

Finely nuanced lime-blossom and tropical fruit aromas accompanied by hints of grapefruit

#### Early Mist Riesling

45 | 160

Graceful and fragrant wine with notes of honey and minerality followed by lingering citrus flavours

#### White Mischief (Elgin based blend)

45 | 160

Derived from the winemaker playing around with all the different white cultivars from Elgin, creating a fresh and complex white blend

### WHITE WOODED

#### Viognier

220

Hints of orange blossom on the nose leads to delicate spice with a creaminess on the palate

#### Marguerite Chardonnay

75 | 300

Citrus and butterscotch followed by a creamy, well-balanced palate, and notes of white pear

#### Kogelberg Chenin Blanc

230

Named after the UNESCO biosphere where the vineyards are grown, stated to have the most diverse flora in the world.

#### Barrique (Semillon, Sauvignon)

270

Rich and complex with earthy, quince characteristics, elegant with lingering mineral notes

### RED - BARREL FERMENTED

#### Red Lady Merlot

50 | 170

Black cherries, raspberries, and plums up-front leading to a complex, refreshing finish

#### Ella (Shiraz, Grenache, Viognier)

55 | 220

Slightly spicy, sandalwood, currant, and raspberry hints. Delicate, and creamy on the palate

#### Malbec

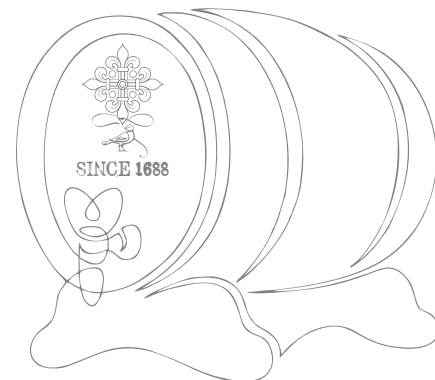
220

Mulberry and blackberry on the palate. Silky smooth, medium bodied and produced in a youthful style

#### Lady J Syrah

240

Carefully crafted to produce a pleasing burst on the palate. Soft and supple with polished tannins



**Pinot Noir**

300

Ruby red colour with hints of strawberry on the nose with a touch of fine herbal elements

**Boet Erasmus** (Cabernet Sauvignon, Merlot, Petit Verdot, Malbec) 340

Full bodied with bright acidity and fine tannins leading to a long and savoury finish. Poised and understated

**CRAFT BEER**

300ml | 470ml

Three Oaks Lager on tap

40 | 60

American Pale Ale on tap

40 | 60

**LOCAL BEER / CIDER**

Castle Lite

35

Windhoek Lager

35

Heineken

40

Savanna Dry / Light

42

