



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 Make an online booking at www.dineplan.com/restaurants/lust_bistro_and_bakery.

To learn more about us, visit our website at 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)	8 each
Artisan bread basket	20
Lust's croissant: plain chocolate	28 32
Beef sausage Pork sausage	35
Blistered cherry tomatoes	30
Streaky bacon	38
Herbed sautéed button mushrooms	35
Potato fries sweet potato fries	48
Spicy chicken livers	48
Oak-smoked Franschoek trout (50g)	68

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	75
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AVO ON TOAST (V)

Creamy avo on toast with freshly cracked black pepper & Maldon salt	85
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FRUIT SALAD (V)

Seasonal fresh fruits, double cream Greek yoghurt, berry coulis & nutty vanilla granola	105
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COCONUT OATS (V)

Creamy rolled oats, coconut crumble & Rooibos stewed fruits	105
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BLUEBERRY BUTTERMILK CRUMPETS (V)

Maple flavoured syrup & Chantilly cream	125
add streaky bacon	38

FILLED OMELETTE

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

EGGS BENEDICT

Two poached eggs, rosemary ham, classic Hollandaise & toasted English muffin	110
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BREAKFAST

MUSHROOMS ON TOAST (V)

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

120

EGGS FLORENTINE

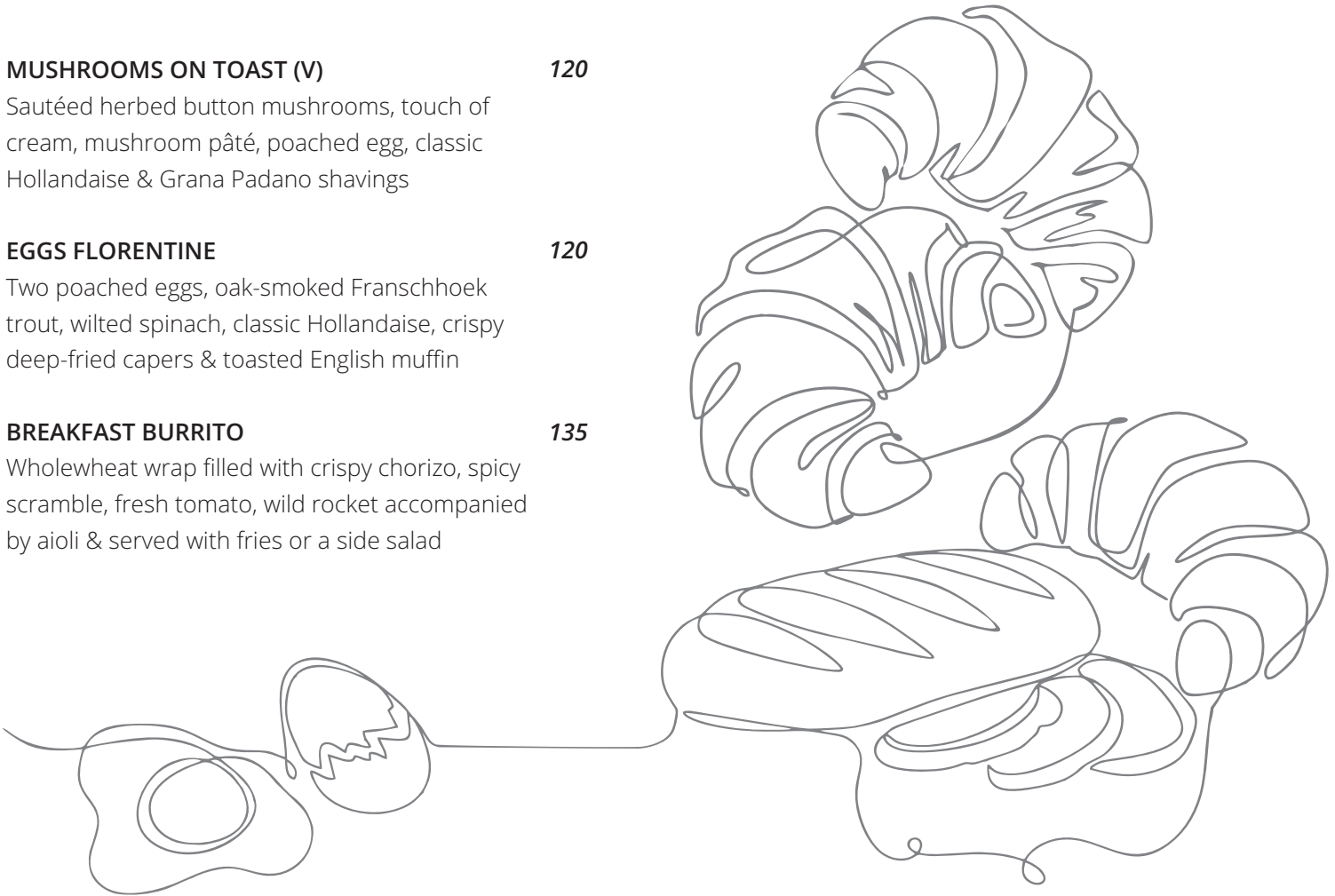
Two poached eggs, oak-smoked Franschoek trout, wilted spinach, classic Hollandaise, crispy deep-fried capers & toasted English muffin

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



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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

Beverages

DAIRY ALTERNATIVES: almond, macadamia, oat **15**

CAPPUCCINO **32 | 42**
single espresso topped with foamed milk

CORTADO **32**
single espresso cut with equal amount of foamed milk

CAFÉ LATTE **42**
double espresso topped with foamed milk

ESPRESSO **24 | 32**

MACHIATTO **25 | 35**
espresso stained with foamed milk

AMERICANO **30 | 40**
espresso with hot water & milk

ICED COFFEE SLUSH **40**
blended espresso, ice & honey

COFFEE MILKSHAKE **62**

BELGIAN DARK HOT CHOCOLATE **55**

ENMASSE TEA **32**
Connoisseur (organic Rooibos)
Green Rooibos (unfermented & organic)
Black Breakfast (Vietnamese black tea)
Earl Grey (bergamot & black tea blend)

RED CAPPUCCINO **40 | 42**

FRESHLY SQUEEZED (350 ml)
100% orange **60**
Orange, carrot and ginger **60**
Green (Granny Smith, celery, cucumber, mint) **60**

MILKSHAKE (350ml) **60**
Vanilla, chocolate, blueberry cheesecake, apple pie, coffee

SPARKLING WATER (330ml) | (1L) **28 | 48**
STILL WATER (330ml) | (1L) **28 | 48**

SOFT DRINKS
Coke Zero (330ml) **32**
Coke, Fanta orange, Crème soda (300ml) **32**
Appletizer (275ml) **42**
Red Bull **50**

MIXERS (200ml) **28**
Ginger ale, lemonade, grapefruit tonic, soda, bitter lemon, tonic

CORDIALS (kola tonic, passion fruit, lime) **12**

ROCK SHANDY (soda, ginger ale, lime cordial, bitters) **60**

ALCOHOLIC MILKSHAKE (350ml) **75**
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

150 ml glass or 750 ml bottle

BUBBLY BY NATURE

Sarah Brut

330

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

ROSÉ

Jess Dry Rosé

45 | 150

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

WHITE UNWOODED

Anni Sauvignon Blanc

45 | 150

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

Early Mist Riesling

50 | 170

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

White Mischief (Elgin based blend)

50 | 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

230

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

Marguerite Chardonnay

75 | 320

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

Kogelberg Chenin Blanc

280

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

Barrique (Semillon, Sauvignon)

280

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

RED - BARREL FERMENTED

Red Lady Merlot

55 | 180

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

Ella (Shiraz, Grenache, Viognier)

60 | 220

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

Malbec

250

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

Lady J Syrah

250

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



Pinot Noir

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

330

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

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

360

CRAFT BEER

Three Oaks Lager on tap

American Pale Ale on tap

300ml | 470ml

40 | 60

40 | 60

LOCAL BEER / CIDER

Castle Lite

Heineken

Savanna dry

Savanna light

Windhoek 440ml

40

45

45

45

55

