



LUST

Bistro & Bakery

∞

BUILD YOUR OWN BREAKFAST

Eggs	<i>15 each</i>
Bread basket - sourdough, ciabatta, whole wheat	<i>25</i>
Lust's croissant	<i>32</i>
Blistered cherry tomatoes	<i>35</i>
Herbed button mushrooms	<i>35</i>
Streaky bacon	<i>45</i>
Beef sausage pork sausage	<i>45</i>
Rustic cut fries sweet potato fries	<i>50</i>
Spicy chicken livers	<i>55</i>
Smoked trout	<i>70</i>
GRANOLA BOWL (VE)	<i>105</i>
Vanilla granola, cultured coconut yoghurt & fresh fruits	
AVO ON TOAST (V)	<i>115</i>
Fresh avocado, lemon, garlic, herbs, labneh & poached egg on toasted sourdough	

3 EGG OMELETTE

Spinach, feta & sun-dried tomatoes (V)	<i>120</i>
Mushroom, Gruyère & caramelised onion (V)	
Rosemary ham, mature cheddar & chives	

BANANA BREAD FRENCH TOAST (V)

Salted butterscotch sauce, toasted pecans & Chantilly cream	<i>125</i>
Add bacon	<i>45</i>

BREKKIE BUN

Fried egg, bacon, potato rosti, pickled jalapeños, caramelised onion & atchar aioli	<i>130</i>
---	------------

EGGS BENEDICT

Two poached eggs, Lust Hollandaise, rosemary ham on toasted farm loaf	<i>135</i>
---	------------

EGGS FLORENTINE

Two poached eggs, Lust Hollandaise, wilted spinach, smoked trout & crispy capers on toasted farm loaf	<i>140</i>
---	------------

Sandwiches

*Open sandwich served on our homemade focaccia,
with a side of lightly salted crisps. Gluten free – R25 surcharge*

SMASHED AVO (V)	95
Tomato & cucumber	
CHICKEN MAYO	115
Gherkins, peppadews & mustard aioli	
CHEESE & TOMATO (V)	120
Marinated tomatoes, buffalo mozzarella & basil pesto	
PULLED PORK	125
Crunchy slaw, mixed leaves & aioli	
MAPLE BACON & BRIE	130
Red onion, avocado, rocket, honey & mustard aioli	
STEAK	140
Mozzarella, onion, peppers, mushrooms & garlic aioli	

Flatbreads

*Hand stretched flatbread dough topped with homemade
Napolitana & imported mozzarella. Gluten free – R38 surcharge*

CAPRESE (V)	150
Confit plum tomato, buffalo mozzarella, fresh basil & balsamic glaze	
BUTTERNUT & FETA (V)	155
Basil pesto, mozzarella, spinach & rocket	
CHICKEN TIKKA	165
Marinated mushrooms & peppers	
MUSHROOM & PEPPERS (V)	175
Olives, Danish feta & avocado	
BEEF BRISKET	180
Caramelised onion, peppadew, mushrooms & homemade BBQ sauce	
BACON & AVOCADO	180
Brie & mushrooms	

BREAD BOARD

House bread, whipped butter & olive tapenade

75

ZUCCHINI FRITTERS (V)

Spicy zucchini & corn fritters with a green goddess dip

120

CRISPY POLENTA BITES (V)

Parmesan crusted with roasted red pepper & basil emulsion

125

WHIPPED DANISH FETA & CHARRED LEMON DIP (V)

Served with warm flatbread, fresh mint & sumac dusted cucumber ribbons

130

ROOIBOS SMOKED TROUT BLINIS

Buckwheat blinis topped with Rooibos smoked trout, whipped horseradish crème, micro herbs & citrus gel

135

THAI TUNA FISH CAKE

Herbed labneh & pickled Israeli cucumbers

145

KAROO LAMB PHYLLO CIGARS

Slow braised lamb with cumin & clove, mint crème fraîche & mango atchar

150

BURRATA CAPRESE (V)

Marinated heirloom tomatoes, balsamic reduction, basil pesto & charred garlic ciabatta

195

CHEESE BOARD (V)

Goats cheese, matured cheddar, camembert, brie, beetroot chutney, olives, preserves, homemade crackers & fresh bread

275

MEAT BOARD

Biltong, droëwors, salami, rosemary ham, bacon jam, olives, piccalilli, homemade crackers & fresh bread

295

SHARING PLATES

FRENCH ONION SOUP

Caramelised onions in a rich beef & sherry broth, topped with toasted baguette & gratinéed Gruyère

145

SUMMER GRAIN SALAD (V)

Barley, quinoa, cucumber ribbons, red onion, cranberries, sun-dried tomatoes, avocado, sunflower seeds & spiced atchar vinaigrette

160

SPICED CHICKPEA & AVOCADO CRUNCH SALAD (V)

Charred cucumber, pickled red onion, marinated sweet peppers, Danish feta, sun-dried tomatoes & rose harissa pesto, smoked almond dukkah, preserved lemon & cumin-lime vinaigrette

165

TANDOORI CHICKEN BURGER

Spiced chicken thighs, pineapple & jalapeño chutney, labneh & Pico de Gallo

175

WILD MUSHROOM RAGU (V)

Crispy polenta, wilted spinach, braised wild mushrooms, marjoram & thyme crème fraîche

180

LUST BURGER

200g beef patty, caramelised onion, smoked tomato relish, mature cheddar, crispy bacon, rocket, chimichurri mayo on a sesame bun

180

BRAISED PORK BELLY

Charred apple, miso sweet potato & mustard seed greens

225

NORWEGIAN SALMON

Pineapple, honey & soy glazed salmon, butterbean & roast garlic purée, confit beets & glazed baby carrots

295

BEEF FILLET

250g medium-rare beef fillet, pomme mille-feuille, Café de Paris butter, confit shallots & charred tenderstem broccoli

325

Kiddies (Under12)

CHEESE & TOMATO TOASTIE

Rustic fries or side salad

75

CHICKEN FINGERS

Rustic fries or side salad

75

FLATBREAD

Pepperoni & cheese

80

VANILLA ICE CREAM

With chocolate sauce

45

CHOCOLATE BROWNIE

With Ice cream

80

DAIRY ALTERNATIVES: almond macadamia oat	8	FRESHLY SQUEEZED (350ml)	
BABYCCINO	15	100% Orange	65
ESPRESSO DOUBLE ESPRESSO	28 38	Orange - orange, carrot & ginger	70
MACCHIATO DOUBLE MACCHIATO	30 40	Green - apple, celery & mint	70
Espresso with foamed milk		SMOOTHIES (350ml)	75
CORTADO	38	Banana blueberry mango	
Single espresso cut with equal amount of foamed milk		MILKSHAKES (350ml)	75
TEA	38	Vanilla chocolate salted caramel	
Ginger & Honey (black tea)		STILL SPARKLING WATER (330ml) (1L)	30 50
Red Rooibos (cinnamon, turmeric, ginger, nutmeg)		CORDIALS	12
Bergamot Orange (peppermint & lemon)		Kola tonic, passion fruit, lime	
Jasmine Green (green tea with jasmine petals)		SOFT DRINKS	
English Breakfast (rich, strong & full bodied)		Coke Zero, Coke, Fanta orange, Crème soda (300ml)	35
Earl Grey (black tea & bergamot)		Appletizer (275ml)	45
AMERICANO	43	Red Bull	55
Espresso with hot water & milk		ROCK SHANDY	65
CAPPUCCINO	45	Soda, lemonade & bitters	
Single espresso topped with foamed milk		CRAFT BEER	330ml 500ml
FLAT WHITE	45	SA Lager on tap	45 65
Double espresso & equal foamed milk		IPA on tap	50 70
CAFÉ LATTE CHAI LATTE	45	BEER CIDER	
Single espresso & equal foamed milk		Castle Lite	50
RED CAPPUCCINO	45	Heineken	50
FRAPPÉ	55	N/A beer	50
Cold brew, white choc powder, ice, milk		Savanna dry Savanna light	55
Salted caramel vanilla hazelnut		Windhoek 440ml	60
BELGIAN HOT CHOCOLATE	70		
70% dark chocolate ganache & steamed milk			

BEVERAGES

200ml glass | 750ml bottle

Sarah Brut (150ml)

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

ROSÉ

Jess Dry Rosé

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

WHITE UNWOODED

Anni Sauvignon Blanc

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

White Mischief

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

Early Mist Riesling

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

WHITE WOODED

Viognier

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

Marguerite Chardonnay

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

85 | 354

Kogelberg Chenin Blanc

300

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

Barrique - Semillon | Sauvignon

300

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

RED BARREL FERMENTED

Red Lady Merlot

55 | 192

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

Ella - Shiraz | Grenache | Viognier

70 | 234

Slightly spiced, sandalwood, currant, and raspberry hints

Malbec

276

Mulberry and blackberry on the palate. Silky smooth and medium bodied

Lady J Syrah

80 | 276

Soft and subtle with polished tannins

Pinot Noir

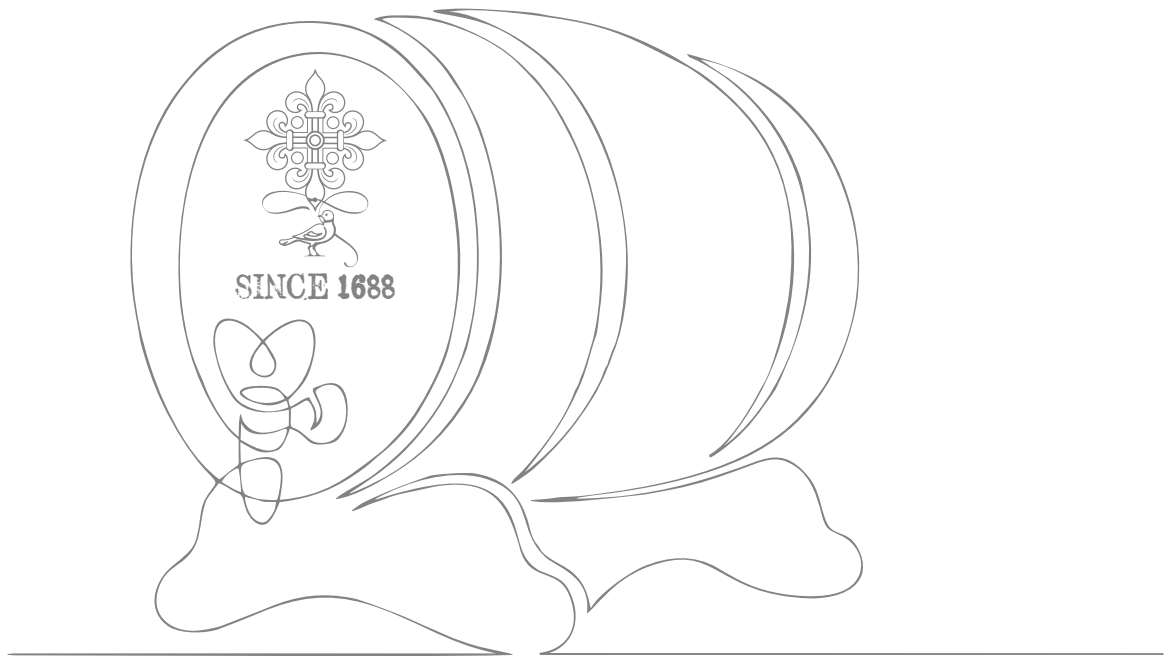
354

Ruby red colour with hints of strawberry on the nose and some fine herbal elements

Boet Erasmus

396

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



For parties of 8 or more, 12,5% service charge will be added to the final bill

Stay connected with our complimentary Wi-Fi service

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

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

For reservations or enquiries, you can reach us at 021 874 1456 or contact us via email at reservations@lustbistro.com

Make an online booking at [www.dineplan.com/restaurants/lust bistro](http://www.dineplan.com/restaurants/lust-bistro) and bakery

To learn more about us please visit our website at vnl.co.za/bistro