



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

120

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

BANANA BREAD FRENCH TOAST (V)

125

Salted butterscotch sauce, toasted pecans
& Chantilly cream

Add bacon

45

BREKKIE BUN

130

Fried egg, bacon, potato rosti, pickled jalapeños,
caramelised onion & atchar aioli

EGGS BENEDICT

135

Two poached eggs, Lust Hollandaise,
rosemary ham on toasted farm loaf

EGGS FLORENTINE

140

Two poached eggs, Lust Hollandaise, wilted spinach,
smoked trout & crispy capers on toasted farm loaf

BREAKFAST

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	

Starters

MUSSELS	115/195
Creamy white wine sauce & toasted ciabatta	
BONE MARROW	125
Bacon jam & toasted ciabatta	
BAKED MUSHROOMS (V)	130
Stuffed Portobello & Shimeji mushrooms	
PRAWN & AVO BOWL	135
Avo mousse, grilled prawns, red onion & cucumber	
BEEF TATAKI	145
Grilled beef, tataki sauce, fresh & crispy onions	
CHARRED PATAGONIA SQUID	150
Fresh mango, feta crumble & basil mousse	
HARISSA SLOW-ROASTED PORK BELLY	155
Two-potato mash, grilled corn, soy pearls & Rooibos jus	

Kiddies (Under12)

CHEESE & TOMATO TOASTIE Skinny fries / side salad	75
CHICKEN FINGERS Skinny fries / side salad	75
FLATBREAD Cheese & Tomato	80
VANILLA ICE CREAM With chocolate sauce	45

CHEESE BOARD (V)	295
Lanquedoc, Blue Crema, Mont'Alasio Cheddar, parsley & pepper Chevin, harissa dip, herb dip, olives, preserved figs, crackers, baguette, & mini vetkoek	

Mains

GRILLED CAULIFLOWER STEAK (V)	165
Romesco sauce, spinach, pickled onions, toasted almond flakes & chimichurri purée	
WATERMELON & GOATS CHEESE SALAD (V)	170
Fresh watermelon, parsley goats cheese, walnuts & balsamic glaze	
CHICKEN FORESTIÈRE	180
Chicken breasts, mushrooms, spinach, bacon, mash potato & creamy rosemary sauce	
LUST BURGER	180
Beef patty, burger sauce, pickled onions, cheese, chilli jam, avocado mash & baby gem lettuce	
PARMA HAM SALAD	185
Parma ham, mozzarella balls, apple & almond flakes	
LINE FISH OF THE DAY	195
Asparagus, spinach & lemon butter	
BUTTER CHICKEN CURRY (veggie option available)	195
Poppadum, naan bread & basmati rice	
GRILLED BUTTERFLIED PRAWNS	215
Grilled prawns, parsley & rice	
SIRLOIN 250G	250
Skinny fries, chimichurri & béarnaise sauce	

MEAT BOARD	325
Biltong, droëwors, salami, rosemary ham, bacon jam, olives, harissa dip, herb dip, jalapeños, crackers, baguette, & mini vetkoek	

LUNCH

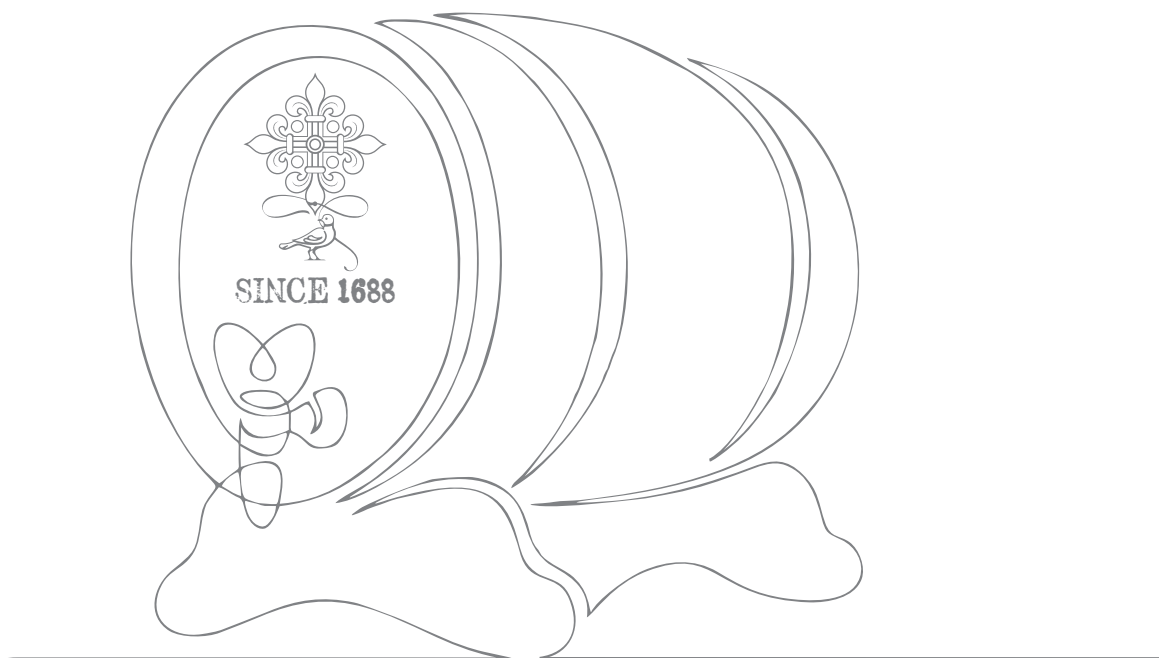
KIDS

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)		Appetizer (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)	85 354	Kogelberg Chenin Blanc	300
This wine was made to celebrate the sparkling personality of Sarah, daughter of the owner of Vrede en Lust		Named after the UNESCO biosphere where the vineyards are grown, stated to have the most diverse flora in the world	
ROSÉ		Barrique - Semillon Sauvignon	300
Jess Dry Rosé	50 162	Rich and complexed with earthy, quince characteristics, elegant with lingering mineral notes	
Delicate raspberry aromas, lovely freshness carries the palate to an edgy zestiness		RED BARREL FERMENTED	
WHITE UNWOODED		Red Lady Merlot	55 192
Anni Sauvignon Blanc	45 156	Black cherries, raspberries, and plums up front leading to a complexed, refreshing finish	
Finely nuanced lime blossom and tropical fruit aromas accompanied by hints of grapefruit		Ella - Shiraz Grenache Viognier	70 234
White Mischief	50 168	Slightly spiced, sandalwood, currant, and raspberry hints	
Derived from the winemaker playing around with all the different white cultivars from Elgin, creating a complexed white blend		Malbec	276
Early Mist Riesling	50 174	Mulberry and blackberry on the palate. Silky smooth and medium bodied	
Graceful and fragrant wine with notes of honey and minerality followed by lingering citrus flavours		Lady J Syrah	80 276
WHITE WOODED		Soft and subtle with polished tannins	
Viognier	240	Pinot Noir	354
Hints of orange blossom on the nose leads to delicate spice with a creaminess on the palate		Ruby red colour with hints of strawberry on the nose and some fine herbal elements	
Marguerite Chardonnay	95 342	Boet Erasmus	396
Citrus and butterscotch followed by a creamy, well-balanced palate, and notes of white pear		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