

# Lunch Time Specials

Mondays to Fridays 11am – 4pm

## Chicken Salad R119

Grilled or crumbed chicken fillet strips with bacon, marinated peppers, cherry tomatoes, feta, avo\* on Cos lettuce and served with a creamy mustard vinaigrette

## Tender Calamari Strips R99

Served with Chips and Tartar sauce

## Cheese Burger

Your choice of patty, topped with melted Cheddar, on a Sesame seed roll garnished with lettuce, tomato and pickle. Served with hand cut chips and onion rings. Choose between Beef, Chicken or Deluxe vegetarian (V)

Single (150g) R79 | Double (300g) R125

## Chicken Tenders R99

Panko crumbed tender chicken fillet strips with chips and sauce of your choice

## Steak, Egg & Chips R99

200g basted rump served with a fried egg and fresh cut chips

Add any sauce R25

## Lasagne

Bolognese Lasagne 600g R119

Available for take-away 800g R185

Wine 250ml Carafe R35

\* When available | (V) Vegetarian

# Drinks Specials

Van Loveren

White or Red wine carafe

500ml R80 | 1 litre R140

2 x dbl KWV 3yr and Coke R79

2 x dbl Bacardi Spice and Coke R79

2 x dbl Vodka, Passion Fruit and Sprite R79

2 x dbl Vodka and Red Bull R99

500ml Erdinger Weiss plus Kleiner Keiler R99

2 x Tequila R49

4 x Jägerbombs R149

Double Gin & Tonic R40

Double William Lawson & Mixer R45

(Soda, Lemonade or Ginger Ale)



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021 975 5082 [www.olivebistro.co.za](http://www.olivebistro.co.za)

# Menu

In keeping with the slow food tradition, our food is prepared with the utmost care and respect for ingredients.

Please discuss any allergens with the manager on duty.

All items are made subject to availability.

No split bills. However, separate payments are welcome.

A service fee of 10% will be added to tables of 8 and more.

\* When available | (V) Vegetarian

# Starters

PERFECT FOR SHARING

## Tapas Platter R279

Your choice of Trinchado (beef, chicken or calamari), marinated peppers, local olives, Danish feta, Chouriço, hummus, Basil pesto and home-made onion Jam, served with Pita wedges and freshly baked olive Ciabatta

## Olives R25

A bowl of our Marinated local Olives

## Mediterranean Bowl R59

Local Olives with sundried-tomatoes and feta

## Jar of Marinated Olives R150

## Extra Toasted Olive Ciabatta - 2 slices R8

## Chilli Popper R27

Craft Beer Battered Jalapeño filled with Cream Cheese and Chouriço served with a Sweet Chilli dipping sauce

## Poppadews (V) R77

Craft Beer Battered Peppadews filled with Danish feta and Cheddar, served with a Sweet Chilli dipping sauce

## Tentacles R89

Lightly spiced and flash- fried with a Peri-Peri sauce

## Calamari R95

Grilled or flash- fried Baby Calamari Tubes served with tartar sauce

## Tender Calamari Strips R65

Fried to perfection and served with tartar sauce

## Chicken Tenders R65

Panko crumbed chicken fillet strips served with a sauce of your choice

## Trinchado

Your choice of:

Grilled Cubed Rump R101

Chicken Breast Fillet R89

Baby Calamari Tubes R109

Served with a Garlic and Peri-Peri sauce and a crispy Portuguese roll

Ask for Viljoen's way for extra spicy!

## Add an extra Roll R9

## Figados R75

Sautéed Chicken livers in a creamy Peri-Peri and Chouriço sauce served with toasted Olive Ciabatta

## Mussels R99

Cooked in a reduced White Wine, spring onion and garlic cream OR in a Napolitana and white wine sauce served with toasted Olive ciabatta

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# Mains

## Black West Coast Mussels R175

Cooked in a reduced White Wine, spring onion and garlic cream OR in a Napolitana and white wine sauce served with toasted olive ciabatta

## Pork Belly R179

Slow roasted rolled Pork Belly glazed with Gingered Soy sauce served on mashed potato with Seasonal vegetables

## Eisbein R219

Crispy pickled Eisbein served with Sauerkraut, mashed potato and a sweet Mustard sauce

## Calamari R195

Your choice of Grilled or flash-fried Baby Calamari tubes, served with tartar sauce and fresh cut chips or side salad

## Venison Pie R155

Our delicious Venison pie, accompanied with our berry chutney and served with Seasonal vegetables and fresh cut chips

## Tender Calamari Strips R125

Served with chips and Tartar sauce

## Trinchado

Your choice of:

Grilled Cubed Rump R175

Chicken Breast Fillet R145

Baby Calamari Tubes R199

Served in a mild Garlic and Peri-Peri sauce and a crispy Portuguese roll

Ask for Viljoen's way for extra spicy!

## Add an extra Roll R9

## Rump 300g R179

AAA grade 28 days matured Rump steak grilled to your choice. Served with fresh cut chips and Seasonal vegetables

## Chicken Tenders R135

Panko crumbed chicken strips served with chips and a sauce of your choice

### SAUCES

Trio of Peppercorn	R35
Mushroom and Sherry	R35
Triple Cheese	R35
Triple Cheese & Jalapeno	R35
Garlic and Thyme	R35
Bacon, Mushroom and Onion	R35

### SIDES

Sweet Potato fries	R39
Seasonal Vegetables or Side Salad	R35
Fresh cut chips	R25/R35
Onions Rings	R35

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# Pastas

## Boscaiola R129

Sautéed onion, bacon and mushrooms with a white wine and garlic cream with Penne pasta

## Puttanesca R125

Fettuccine pasta with Napolitano sauce, anchovies, blushed cherry tomatoes, capers, local Olives and garnished with Parmesan and Basil Pesto

## Mediterranean R179

Sautéed baby Calamari Tubes and Chouriço with Olives, blushed cherry tomatoes, spring onion, fresh Chilli and garlic, splashed with local Olive Oil and lemon juice, served with Fettuccine

## Salmone R159

Oak Smoked Salmon and Penne pasta in a dill infused cream with garlic and lemon and a touch of mustard, topped with crispy capers

## Primavera (V) R125

Sautéed Courgettes, Olives and Mushrooms in a tomato and basil cream with Penne pasta, topped with Parmesan

## Floret (V) R125

Blanched Broccoli florets and blushed cherry tomatoes tossed with Fettuccine, Parmesan and Basil Pesto sauce

## Mussels R179

Cooked in a reduced White Wine, spring onion and garlic cream OR in a Napolitana and White Wine sauce and served on a bed of Fettuccine

## Lasagne

Bolognese Lasagne 600g R135

Available for take-away 800g R205

# Burgers

SERVED ON A TOASTED SESAME ROLL WITH FRESH CUT CHIPS

## The Olive R145

Our 200g house Burger topped with Bacon, home-made red onion Jam and avo\* – choice of ground Beef patty, Grilled or Crumbed Chicken fillet

## The Hunter R145

200g Grilled Venison patty topped with Camembert, home-made spiced berry Chutney and rocket

## The Greek R145

200g Ground Lamb patty topped with tzatziki and tomato salsa on a toasted roll with sundried-tomato pesto and rocket

## Prego Roll R149

Basted with our Garlic and Peri-Peri sauce, served a fried egg on a Portuguese roll, fresh cut chips and trinchado sauce on the side

OR

## Grilled Chicken Breast Fillet R135

Served in our Garlic and Peri-Peri Sauce, a fried egg on a Portuguese roll and fresh cut chips

## The Shroom (V) R139

Brown Mushroom and lentil patties (2x100g) topped with sliced cheddar and a garlic & thyme sauce

## The Beet (V) R139

Beetroot and bean patties (2x100g) topped with Camembert, home-made spiced berry Chutney and Rocket

## Cheese Burger

Your choice of patty, topped with melted Cheddar, on a Sesame seed roll garnished with lettuce, tomato and pickle. Served with hand cut chips and onion rings. Choose between Beef, Chicken or Deluxe vegetarian (V)

Single (150g) R119 | Double (300g) R155

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Deluxe Vegetarian Patties (120g) now available to substitute for any meat patty

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# Pizzas

ALL OUR PIZZAS ARE 32CM THIN BASE AND BAKED IN A WOOD FIRED OVEN.

Gluten-free base add R25

## Pita Uno (V) R49

Garlic, rosemary, Olive Oil served with Tzatziki on the side

## Pita Due (V) R67

Garlic, rosemary, Olive Oil with marinated Chilli and Feta

## Pita Tre (V) R85

Garlic, rosemary, Olive Oil, local Olives, blistered cherry tomatoes, Basil pesto topped with Parmesan and rocket

## Pita Quatro R79

Garlic, rosemary, olive oil with biltong dust and feta

## Milano R175

Local Fior di latte, shaved Parma Ham, blushed cherry tomatoes, fresh Basil and sliced avocado\*

## Margherita (V) R79

Slow cooked Napolitana sauce, Mozzarella and mixed herbs

## Hawaiian R149

Slow cooked pulled Gammon with caramelised pineapple and fresh spring onions

## Californian R155

Oven grilled Bacon, Greek Feta and avocado\*

## Bologna R179

Sliced Salami with Mushrooms, feta, fresh green pepper and Garlic

## Moroccan R177

Slow cooked Beef Mince, a swirl of Harissa paste topped with a tomato-onion Salsa and Hummus

## Mexican R175

Spiced Beef Mince with sliced jalapeños, roasted onions, red kidney beans, Crème Fraîche and avocado\*

## Albanian (V) R169

Marinated artichoke, spinach, sundried tomato, olives, roasted peppers

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### Caribbean R165

Peri-peri marinated chicken with bacon, jalapeños, green pepper, grilled pineapple and spring onions

### Greek R205

Slow roasted lamb with feta, local olives, wilted spinach, garlic, rosemary and freshly squeezed lemon

### South African R155

Local Boerewors, sliced Cherry peppers, roasted onions, Mrs Balls chutney and biltong dust

### Namibian R159

Slow braised Venison with sliced mushrooms, bacon, red onion marmalade topped with fresh rocket

### Portuguese R159

Peri-Peri marinated grilled Chicken with sliced chouriço, local olives and topped with fresh basil

### Norwegian R209

Slices of smoked salmon with flash-fried capers, crème fraîche, spring onions, squeeze of fresh lemon, topped with rocket

### Italian R165

Sliced Parma ham with blushed cherry tomatoes, local olives, parmesan and drizzled with a balsamic reduction

### Caprese (V) R145

Fior di latte with blistered cherry-tomatoes and Basil pesto

### Cypriot (V) R165

Wilted spinach, feta, onion marmalade, roasted bell peppers with garlic and sliced mushrooms

### Swiss (V) R139

A cheesy affair with mozzarella, cheddar, feta and parmesan

### Americano R245

Spiced Beef mince, grilled chicken and sliced chouriço with mushrooms, marinated Bell-peppers, roasted onions and garlic

### Atlantis R239

Crispy Calamari tubes, creamy black mussels, flaked white fish and grilled prawns with spring onions, parsley and a squeeze of lemon

### Hanoi R165

Slow-roasted pork belly and onion, with a fresh mint, garlic, chilli and rice wine vinegar drizzle

# Salads

## Greek (V) R89

Leafless salad with cucumber, cherry tomatoes, local marinated olives, Feta, spring onions, capers, toasted pita wedges

## Beetroot (V) R115

Home-preserved beetroot with candy beets, Danish Feta, baby salad leaves, pumpkin-seed-brittle and avo\* drizzled with a balsamic reduction

## Chicken R139

Grilled or crumbed chicken fillet strips with bacon, marinated peppers, cherry tomatoes, feta, avo\* on Cos lettuce and served with a creamy mustard vinaigrette

## Caprese (V) R145

Fior di latte, blushed cherry tomatoes, freshly sliced tomato, basil pesto, sundried-tomatoes topped with fresh basil, balsamic glaze and served with toasted Olive Ciabatta

# Desserts

## Brownie R69

Decadent dark chocolate brownie served with vanilla ice-cream, crushed nuts and berry coulis

## Churros R65

Fried choux pastry fingers, rolled in cinnamon sugar and served with vanilla ice-cream and chocolate dipping sauce

## Ouma Lee's Cheesecake R79

Baked to perfection and served with seasonal fruit coulis, vanilla ice-cream and crushed nuts

## Ice Cream R55

Vanilla ice-cream served with home-made chocolate sauce and sprinkled with crushed nuts

# Adult Shakes

PB & J - Jack Daniels and Peanut Butter R65

Jack Sparrow - Salted Caramel and Dark Rum R59

The Dude - a shot each of Kahlua and Vodka (dbl) R69

Dom Pedro - any liqueur plus R20

# Hot Beverages

Americano R34  
Cappuccino R38  
Espresso R32  
Double Espresso R37  
Add cream add R13  
Replace with Almond Milk R10  
Switch to decaf R9  
Flat White R38  
Hot Chocolate R40  
Ceylon R25  
Rooibos R25  
Chai Latte R42

# Cooldrinks

Coke , Coke Zero, Crème Soda, Sprite, Sprite Zero, Fanta R25  
Appetizer or Grapetizer R35  
Red Bull R39  
Lipton Ice Tea Peach / Lemon R32  
Orange Juice R37  
Steri Stumpi R26  
Tonic, Tonic Zero Sugar-free, Tonic Pink, Tonic Blue R22  
Lemonade, Soda Water, Ginger Ale R22  
Dry Lemon R25  
Tomato Cocktail R30  
  
Sparkling Water 1 L R32  
Sparkling Water 500ml R18  
Still Water 1 L R30  
Still Water 500ml R18  
  
Chocolate/Strawberry/ Vanilla Milkshake R38  
Bubblegum/Lime Milkshake R38  
Coffee /Peanut Butter/Salted Caramel Milkshake R40



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# Wine List

## House

### Van Loveren Sauvignon Blanc R42 | R145

Fragrant tropical style with attractive gooseberry and green fig character

### Van Loveren Daydream R42 | R145

Chardonnay/Pinot Noir

Beautiful lime nose and subtle strawberry undertones – a STUNNER!

### Van Loveren Cabernet Sauvignon/Merlot R45 | R149

Oak matured blend, dark chocolate, blackcurrant & plum flavours

## Whites

### Springfield Life From Stone Sauvignon Blanc R295

A dramatic wine full of ripe red peppers and passion fruit

### Diemersdal Sauvignon Blanc R59 | R195

Crisp flavours of tropical fruit, ripe figs and gooseberries repeat in the mouth – long fruity finish

### Durbanville Hills Sauvignon Blanc R199

Full-bodied, dazzling with a grassy bouquet while tropical fruit combines with subtle gooseberry on the palate

### Van Loveren Chenin Blanc No 5 R169

A stunning summer wine with perfume aromas of quince, Guava and Delightful Granny Smith Apples

### Groot Phesantekraal Chenin R49 | R199

The palate displays gooseberry flavours, textured by minerality

### Diemersdal Chardonnay R205

Elegant, with the richness of the fruit enhanced by apple and sweet melon aromas

Corkage R49 for 750ml



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# White Blends

## Buitenverwachting Buiten Blanc R205

Ripe gooseberry, green peppers, green melon and hints of tropical fruit

## Four Cousins Skinny White R145

(Weigh-less approved)

Low alcohol & kilojoules – crisp dry wine with muscat tones

## Theuniskraal Bouquet Blanc (semi-sweet) R185

Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste

## D'aria Music White R195

Sauvignon Blanc, Chenin Blanc, Sémillon

Deliver a fresh mouthful, distinguished by tropical fruit flavours, hints of gooseberries and fig

# Reds

## Van Loveren Merlot R55 | R195

Abundance of plum and mulberry complimented by subtle hints of vanilla and a soft, silky finish

## De Grendel Merlot R349

Reveals a delicate all-sorts of berries – red, black and blue – followed by the alluring aromas of aniseed, cedar and liquorice

## Van Loveren African Java Pinotage R185

Plenty fruit well integrated with mocha, chocolate and coffee flavours

## Beyerskloof Pinotage R69 | R255

Spicy wood notes against rich plum and berry fruit, with typical restrained 'fynbos' aromatic notes

## Durbanville Hills Cabernet Sauvignon R255

Blackcurrant combining well with wood and aniseed flavours – the grape and wood tannins are well-balanced with a strawberry finish

## Diemersdal Shiraz R299

Vibrant red fruit, blackcurrant and dark chocolate flavours, under-pinned by well integrated oak

## Warwick Cabernet Sauvignon – The First Lady R269

The smooth, ripe, round tannins makes this wine easy to drink while still retaining good structure

## Bloemendal Malbec R279

A broad and sensual vintage, cascading into intense aromas of cigar-box, plums and toffee.

Corkage R49 for 750ml

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# Red Blends

## D'aria Music Shiraz/Cabernet Sauvignon/Merlot R209

The juicy red fruit and berries on the nose and the palate are complimented by hints of french oak

## Groote Post Old Man's Blend R219

A faint touch of white pepper, 'fynbos' and spice with abundant red berry and rich plum flavours

## Rupert & Rothschild Classique R399

Raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste

## Meerlust Rubicon R699

Full-bodies, structures but packed with fresh dark fruit and rounded by linear tannins

## Nederburg Baronne R59 | R209

Flavours of juicy plums, wood, spices and a hint of chocolate

## Groot Phesantekraal Cape Francolin R199

Lush and polished with raspberry and mulberry perfume that follows through to the palate with silky tannins, sweet spice, and cocoa.

# Rosé

## Diemersdal Sauvignon Rosé R219

Aromas of passion fruit and lime, with hints of cherry and strawberry flavours

## Groot Phesantekraal Syrah Rosé R199

The palate is elegant, yet it has a smooth minerality that makes it more serious, seriously delicious.

## D'aria Blush R59 | R209

An elegant marriage of Sauvignon Blanc and Merlot which deliver unique Sauvignon Blanc flavours, complimented with fresh red berry fruits from the Merlot

Corkage R49 for 750ml



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# Bubbly

## Papillon Brut R189

Lively zesty sparkling with subtle pear and mineral characters

## Papillon Demi-Sec R189

Delightful fruity sparkling wine with Turkish Delight aromas and light floral tones

## Christiena Méthode Cap Classique R345

Refreshing apple tones with tiny festive bubbles

## Pongrácz NV R355

Composed in the classic French tradition of two noble varieties, Pinot Noir and Chardonnay, this magnificent Cap Classique evokes an air of style and sophistication

## Pongrácz Rosé R355

Delicate yeasty tones, layered with toast and ripe fruit, enlivened by a firm mousse and persistent bead

Corkage R49 for 750ml

# Cocktails

Frozen Strawberry Daiquiri R75

Margarita – frozen / shaken R75

Frozen Pina Colada R75

Long Island R79

Espresso Martini R69



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# Local Beers

Flying Fish R35  
Castle R35  
Castle Lite R35  
Carling Black Label R34  
Castle Double Malt R34

# Imported Beers

Amstel R35  
Heineken R36  
Windhoek Lager R35  
Stella Artois R36  
Corona R36

# Beers on Tap

CASTLE LITE DRAUGHT  
500ml R45 | 2lit R169 | 3lit R249

JACK BLACK  
Atlantic Weiss R51  
Lager R49  
Cape Pale Ale R51

DIESEL & DUST  
Blonde Ale R49

ERDINGER  
Weiss R65

DEVIL'S PEAK LAGER R49

# Non-Alcoholic Beers

Castle Free R27  
Devil's Peak Hero R30  
Savanna Lemon R32  
Erdinger Alkoholfrei R36  
Heineken R30



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# Ciders

Savanna R42  
Savanna Lite R42  
Hunters Dry R42  
Hunters Gold R42  
Hunters Extreme R45  
Hooch R35

# Vodka

Smirnoff R19  
Grey Goose R36

# Gin

Gordon's R19  
Bombay Sapphire R30

# Liqueurs

Cointreau R29  
Amarula R23  
Kahlua R23  
Frangelico R27  
Amaretto R27  
Underberg R46  
Peppermint R22

# Shooters

Jose Cuervo Gold R33  
Jägermeister R33  
Ponchos R33  
Lovoka R33  
Strawberry Lips R33  
Sambuca R33  
Kleiner Keiler R39  
Don Julio Blanco R49  
Don Julio Reposado R55

# Grappa

Antonella R40



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# Aperitif

OBS R28  
Allesverloren Port R30  
Sherry R30

# Brandy & Cognac

Olof Bergh R19  
Richelieu R21  
Klipdrift R21  
KWV 3yr R22  
KWV 5yr R25  
Klipdrift Premium R27  
Hennessy VS R37  
Hennessy VSOP R45  
Hennessy XO R190  
Bisquit VS R38  
Bisquit VSOP R63

# Whiskey

Bells R22  
J&B R22  
Bains R25  
Jameson R32  
Jack Daniels R33  
Johnnie Walker Red R27  
Johnnie Walker Black R37  
Johnnie Walker Blue R199  
Johnnie Walker Green R69  
Chivas 12yr R36  
Glenmorangie Original R64  
Glenmorangie Lasanta R69  
Glenfiddich 12yr R39  
Glenfiddich 18yr R99  
Famous Grouse R26  
Southern Comfort R23

# Rum

Bacardi R22  
Red Heart R22  
Captain Morgan R23  
Spiced Gold R23  
Malibu R23  
Ströh R38



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