



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 R289

Your choice of Trinchado (beef, chicken, calamari or halloumi), marinated peppers, local olives, Danish feta, Chouriço, hummus, Basil pesto and home-made onion Jam, served with Pita wedges and toasted ciabatta slices

## Olives R29

A bowl of our Marinated local Olives

## Mediterranean Bowl R69

Local Olives with sundried-tomatoes and feta

## Jar of Marinated Olives R150

## Extra Toasted Olive Ciabatta - 2 slices R9

## Extra Portuguese Roll R9

## Chilli Popper R28

Craft Beer Battered Jalapeños filled with Cream Cheese and Chouriço served with our Sweet Chilli mayo

## Poppadews (V) R85

Craft Beer Battered Cherry peppers filled with Danish feta and Cheddar, served with our Sweet Chilli mayo

## Calamari R99

Flash- fried Baby Calamari Tubes and Tentacles served with tartar sauce

## Chicken Tenders R69

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

## Trinchado

Your choice of:

Grilled Cubed Rump R125

Chicken Breast Fillet R95

Baby Calamari R115

Halloumi (V) R99

Served in 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 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 ciabatta

# Mains

## Black West Coast Mussels R185

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

## Pork Belly R189

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

## Eisbein R235

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

## Calamari R199

Flash-fried Baby Calamari Tubes and Tentacles, served with tartar sauce and fresh cut chips or side salad

## Venison Pie R169

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

## Trinchado

Your choice of:

Grilled Cubed Rump R205

Chicken Breast Fillet R149

Baby Calamari R199

Haloumi (V) R185

Served in a 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 R209 | 200g R179

Matured Rump steak grilled to your choice. Served with fresh cut chips and Seasonal vegetables

## Chicken Tenders R145

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

## Peri-peri Chicken R169

Spicy Mozambican peri-peri half chicken, served with fresh cut chips

## Ribs 400g R169 | 800g R259 | 12kg R349

Sweet and sticky tender pork loin ribs served with hand cut chips

### SAUCES

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

### SIDES

|                                      |         |
|--------------------------------------|---------|
| Sweet Potato fries                   | R39     |
| Seasonal Vegetables<br>or Side Salad | R35     |
| Fresh cut chips                      | R25/R35 |
| Onions Rings                         | R35     |

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# Pastas

## Boscaiola R135

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

## Salmon R165

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) R129

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

## Floret (V) R129

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

## Mussels R189

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

## Bolognese R125

Slow cooked beef Bolognese served on penne or fettuccine

# Burgers

SERVED ON A TOASTED SESAME ROLL WITH FRESH CUT CHIPS

## The Olive R159

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

## The Hunter R159

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

## The Greek R159

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

## Prego Roll

Quick Seared 200g Tenderised and marinated Beef rump R185

OR

## Grilled Chicken Breast Fillet R145

Basted with our Garlic and Peri-Peri Sauce, served with a fried egg on a Portuguese roll and fresh cut chips

## The Shroom (V) R159

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

## The Beet (V) R159

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 or Chicken

Single (150g) R139 | Double (300g) R175

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# Pizzas

ALL OUR PIZZAS ARE 31CM 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) R89

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

## Pita Quatro R85

Garlic, rosemary, olive oil with biltong dust and feta

## Milano R195

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 R169

Slow cooked pulled Gammon with caramelised pineapple and fresh spring onions

## Californian R169

Oven grilled Bacon, Greek Feta and avocado\*

## Bologna R189

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

## Mexican R189

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

## Albanian (V) R179

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

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Caribbean R179

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

Greek R219

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

South African R169

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

Namibian R175

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

Portuguese R175

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

Italian R175

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

Caprese (V) R155

Fior di latte with blistered cherry-tomatoes and Basil pesto

Cypriot (V) R169

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

Toscana R189

Chilli infused honey, salami, chourico, garlic and feta

Miami R165

Salami, blue cheese, rocket

# Salads

## Greek (V) R89

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

## Beetroot (V) R125

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

## Chicken R155

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) R155

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

## Crème Brûlée R59

Ask your server for the flavour of the day

## Affogato R55

Vanilla ice cream served with a shot of espresso

# 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



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# Hot Beverages

Americano R36  
Cappuccino R39  
Espresso R33  
Double Espresso R39  
Add cream R13  
Switch to decaf R9  
Flat White R39  
Hot Chocolate R40  
White hot chocolate R40  
Ceylon R25  
Rooibos R25  
Chai Latte R42  
Dirty Chai R55

# Cool Drinks

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 R49 | R159

Fragrant tropical style with attractive gooseberry and green fig character

## Van Loveren Daydream R49 | R159

Chardonnay/Pinot Noir

Beautiful lime nose and subtle strawberry undertones – a STUNNER!

## Van Loveren Cabernet Sauvignon/Merlot R55 | R165

Oak matured blend, dark chocolate, blackcurrant & plum flavours

## Whites

### Springfield Life From Stone Sauvignon Blanc R315

A dramatic wine full of ripe red peppers and passion fruit

### Diemersdal Sauvignon Blanc R69 | R215

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

### Durbanville Hills Sauvignon Blanc R219

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

### Van Loveren Chenin Blanc No 5 R185

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

### Groot Phesantekraal Chenin R59 | R215

The palate displays gooseberry flavours, textured by minerality

### Diemersdal Chardonnay R219

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

Corkage R59 for 750ml



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# White Blends

## Buitenverwachting Buiten Blanc R219

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

## Van Loveren Gewürtztraminer (semi-sweet) R199

A full-bodied, semi-sweet wine with rose petals and exotic spices on the palate

## D'aria Music White R209

Sauvignon Blanc, Chenin Blanc, Sémillon

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

# Reds

## Van Loveren Merlot R59 | R205

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

## De Grendel Merlot R375

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 R205

Plenty fruit well integrated with mocha, chocolate and coffee flavours

## Beyerskloof Pinotage R79 | R285

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

## Durbanville Hills Cabernet Sauvignon R275

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

## Diemersdal Shiraz R345

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

## Warwick Cabernet Sauvignon – The First Lady R309

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

## Groot Phesantekraal Syrah R235

Aromas of redcurrant and Madagascan Green peppercorn  
follow through to palate with elegant grain

Corkage R59 for 750ml



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# Red Blends

## D'aria Music Shiraz/Cabernet Sauvignon/Merlot R235

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 R249

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

## Rupert & Rothschild Classique R425

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

## Meerlust Rubicon R849

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

## Nederburg Baronne R69 | R225

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

## Groot Phesantekraal Cape Francolin R219

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 R239

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

## Groot Phesantekraal Syrah Rosé R219

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

## D'aria Blush R59 | R229

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

Corkage R59 for 750ml



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# Bubbly

## Papillon Brut R219

Lively zesty sparkling with subtle pear and mineral characters

## Papillon Demi-Sec R219

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

## Christina Méthode Cap Classique R369

Refreshing apple tones with tiny festive bubbles

## Pongrácz NV R375

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 R375

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

Corkage R59 for 750ml

# Cocktails

Frozen Strawberry Daiquiri R85

Frozen Mango Daiquiri R85

Margarita – frozen / shaken R85

Frozen Pina Colada R85

Long Island R89

Espresso Martini R79

Espresso, Amarula and Vodka shaken up

Aperol Spritz R85



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# Local Beers

Flying Fish R37  
Castle R37  
Castle Lite R37  
Carling Black Label R34

# Imported Beers

Amstel R39  
Heineken R39  
Windhoek Lager R38  
Stella Artois R39  
Corona R39

# Beers on Tap

CASTLE LITE DRAUGHT  
500ml R55 | 2lit R199 | 3lit R289

JACK BLACK  
Cherry Ale R59  
Lager R58  
Cape Pale Ale R59

DIESEL & DUST  
Blonde Ale R59

ERDINGER  
Lager R59  
Weiss R69

DEVIL'S PEAK LAGER R59

# Non-Alcoholic Beers

Devil's Peak Hero R35  
Savanna Lemon R38  
Erdinger Alkoholfrei R39  
Heineken R38  
Corona Zero R39



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# Ciders

Savanna R45  
Savanna Light R45  
Hunters Dry R45  
Hunters Gold R45

# Vodka

Smirnoff R22  
Grey Goose R36

# Gin

Gordon's R22  
Bombay Sapphire R35

# Liqueurs

Cointreau R29  
Amarula R25  
Kahlua R25  
Frangelico R29  
Amaretto R29  
Peppermint R25

# Shooters

Jose Cuervo Gold R33  
Jägermeister R33  
Ponchos R33  
Lovoka R33  
Strawberry Lips R33  
Sambuca R33  
Kleiner Keiler R39  
Don Julio Blanco R59  
Don Julio Reposado R65

# Grappa

Antonella R40



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# Aperitif

OBS R28  
Allesverloren Port R30  
Sherry R30

# Brandy & Cognac

Olof Bergh R22  
Richelieu R24  
Klipdrift R24  
KWV 3yr R25  
KWV 5yr R28  
Klipdrift Premium R29  
Hennessy VS R39  
Hennessy VSOP R49  
Hennessy XO R190  
Bisquit VS R39  
Bisquit VSOP R65

# Whiskey

Bells R24  
J&B R24  
Bains R28  
Jameson R35  
Jack Daniels R35  
Johnnie Walker Red R29  
Johnnie Walker Black R39  
Johnnie Walker Blue R199  
Johnnie Walker Green R75  
Chivas 12yr R39  
Glenmorangie Original R69  
Glenmorangie Lasanta R75  
Glenfiddich 12yr R45  
Glenfiddich 18yr R99  
Famous Grouse R28  
Southern Comfort R25

# Rum

Bacardi R25  
Red Heart R25  
Captain Morgan R25  
Spiced Gold R25  
Malibu R25  
Ströh R39



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# Drinks Specials

Van Loveren

White or Red wine carafe

500ml R80 | 1 litre R150

2 x dbl KWV 3yr and Coke R89

2 x dbl Bacardi Spice and Coke R89

2 x dbl Vodka, Passion Fruit and Sprite R89

2 x dbl Vodka and Red Bull R110

2 x dbl vodka and orange juice R95

500ml Erdinger Weiss plus Kleiner Keiler R110

500ml Erdinger Lager plus Pamplemousse R75

2 x Tequila R55

4 x Jägerbombs R159

Double Gin & Tonic R45

Double William Lawson & Mixer R45

(Soda, Lemonade or Ginger Ale)

2 x Aperol Spritz R139



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# Lunch Menu

Mondays to Fridays 11am – 4pm

200g Steak, Egg & Chips R139

Eisbein Burger & Chips R119

Deboned eisbein in a brotchen roll with braised sauerkraut, garnished with crispy onions and our sweet mustard

Cheese Burger and Chips R109

Peri-peri Half Chicken and Chips R139

Main Chicken Tenders & Chips R109

Chicken Salad R135

Bruschetta

2 slices of toasted ciabatta, topped with baby boutique leaves and the following options:

- Olives, sweet roasted peppers, cherry tomatoes, feta, basil pesto, balsamic reduction R79
- Gammon, gherkin, sweet mustard R79

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