

LUNCH

Choose from the menu or consult the blackboard for our daily bistro specials, freshly prepared with seasonal produce
Kindly note that we are unable to share portions
Please see our cake-display in the bakery

	(starter - / main-)
CALAMARI, CHILLI & LIME COURGETTI SALAD seared Patagonian calamari tubes & tentacles with courgette "spaghetti", ricotta & chilli-lime-dressing (We suggest: Sarah: Bubbly by Nature)	88 / 135
ROASTED VEGETABLE QUINOA SALAD roasted Mediterranean vegetables, red quinoa, rocket, dukkah spice, Danish feta & balsamic dressing Add: basil pesto chicken strips (100g) (We suggest: Marguerite Chardonnay)	62 / 95 45
SUMMER GREEN SALAD fennel bulb, fine green beans, asparagus, peas, spring onion, avo, preserved-lemon-dressing & ricotta crostini (We suggest: Casey's Ridge Sauvignon Blanc)	78 / 120
GRILLED PANCETTA-STONEFRUIT SALAD with chickpeas, barley, cherry tomatoes, cucumber & herbed pesto dressing Add: balsamic beef strips (100g) (We suggest: Viognier)	82 / 125 45
ROASTED BUTTERNUT & GORGONZOLA SALAD with toasted cashew nuts, mixed greens, sun-dried tomatoes, crispy green apple vinaigrette & deep-fried gorgonzola balls Add: beef biltong 50g (We suggest: Kogelberg Single Vineyard Chenin Blanc)	57 / 85 40
	(starter - / main-)
PANKO FISH CAKES with fennel salsa & preserved citrus curd (We suggest: White Mischief)	45 / 65
PERI-PERI SPICED CHICKEN LIVERS with fresh or toasted sourdough bread & naked onion rings (We suggest: Early Mist Riesling)	65 / 99
BOLAND BURGER * pure beef burger patty (200g) OR marinated chicken breast (RDW), potato-thyme-bun, bacon, tomato chutney & feta butter. Served with rustic potato fries & coriander mayo Add: roasted-garlic-avo-purée Dalewood Boland cheese (We suggest: Mocholate Malbec OR Red Lady Merlot)	95 15 25
AGED BEEF SIRLOIN (300G) * char-grilled sirloin, Cafe de Paris butter, seasonal vegetables & rustic fries Add: paprika-peppercorn-cream (120ml) mustard-brandysauce (120ml) (We suggest: Boet Erasmus OR Lady J Syrah)	155 25 25

* Replace starch with a side salad at no additional cost

PULLED PORK COLESLAW WRAP slow-roasted shredded pork, chilli-anise glaze & coleslaw wrapped in a flour tortilla. Served with a crispy side salad (We suggest: Jess OR Côtes de Savoye)	95
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SEARED TUNA, AVO AND NOODLE SALAD egg noodles, cucumber, rocket, spring onion & avo with wasabi-soy-ginger dressing (We suggest: Barrique OR Red Shale Sauvignon Blanc)	105 / 160
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SANDWICH BOSS - ask your waiter for a sandwich card

Be the boss of your very own gourmet sandwich, using any of our artisan, hearth baked breads, all-butter-croissant (subject to availability) and a variety of mouth-watering toppings

LUST FOR PIZZA - ask your waiter for a pizza card

Create your own pizza, with a your choice of toppings, baked in our wood-fired oven - only available from noon

MONTHLY SUNDAY BUFFET adult - 195 / children under 14 - 99

Available on the first Sunday of every month from 12pm to 3pm, with a variety of items (including sweets). Dish as much and as many times as you like. No sharing or take-away permitted. Bookings advised

PLATTERS single / double

(we suggest any of our wines with the platters)

CHEESE PLATTER South African cheeses, olives, date-orange pâté, preserves & fresh breads	99 / 155
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PLOUGHMAN'S PLATTER South African cheeses, artisan charcuterie, beetroot chutney, bacon jam, olives, preserves & fresh breads	120 / 185
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DESSERTS

BELGIAN CHOCOLATE BROWNIE raspberry sorbet, chocolate praline & fresh berries (seasonal)	65
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VANILLA YOGHURT PANNA COTTA apricot compote, oats-almond-crunchie & butterscotch	65
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LUSTY ICE CREAM SUNDAE orange-Pernod-ice cream, brown-sugar-meringue, salted caramel sauce & berries (seasonal)	65
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* Gratuity is not included in your final bill and is left at your discretion.
However, for tables of 8 guests and more, a 12% service charge will be added

VREDE EN LUST WINES

**Artisan wines are made in small quantities and sold exclusively on the estate and to wine club members.*
Flagship wines only available per bottle

	bottle / glass
ROSÉ	
Jess Dry Rosé	90 / 27
BRUT SPARKLING WINE	
Sarah: Bubbly by Nature	170 / 52
WHITE UNWOODED	
Casey's Ridge Sauvignon Blanc	99 / 30
Red Shale Sauvignon Blanc *	130 / 40
Semillon *	130 / 40
Pinot Grigio *	130 / 40
WHITE WOODED	
White Mischief	99 / 30
- Chenin Blanc, Semillon, Pinot Grigio, Sauvignon Blanc, Viognier	
Early Mist Riesling	99 / 30
Viognier - barrel fermented	140 / 42
Marguerite Chardonnay	165 / 50
Chardonnay *	170 / 52
Blanc Fumé *	170 / 52
Kogelberg Chenin Blanc - single vineyard	180
Barrique - Semillon, Sauvignon Blanc	180
RED BARREL FERMENTED	
Red Lady - Merlot	99 / 33
Mocholate Malbec	125 / 42
Côtes de Savoye – Shiraz, Grenache & Viognier	125 / 42
Lady J – Shiraz with a dash of Viognier	150 / 50
Casey's Ridge Syrah *	185 / 62
Shiraz/Cabernet *	185 / 62
Grenache *	185 / 62
Boet Erasmus – Cabernet Sauvignon, Merlot, Malbec & Petit Verdot	235
Pinot Noir	220
Napoleonsberg Cabernet Sauvignon *	330
Cabernet Franc *	330

BEVERAGES

* Almond milk available - please ask your waiter - R12.00 surcharge

Cappuccino	normal 20 / large 32
Almond milk cappuccino	normal 30 / large 42
Café latte	32
Espresso	single 16 / double 22
Macchiato	single 19 / double 24
Americano (normal or iced)	normal 20 / large 32
Cérémonie Tea	22
Earl Grey	
English Breakfast	
Rooibos	
Green	
Decadent hot chocolate	normal 25 / large 35
Red Espresso	single 18 / double 22
Red Cappuccino	normal 25 / large 35
LUST freshly squeezed juice (350ml)	
100% Orange	45
Green (apple & lemon)	40
Orange (orange, carrot)	40
Red (beetroot, orange, apple)	40
Add a shot of ginger	13
Smoothies	49
- Apricot, blueberry, white chocolate, basil & yoghurt	
- Banana, roasted sesame paste, almond milk, oats, honey & cinnamon	
Milkshake	45
bourbon-vanilla, chocolate, strawberry, salted caramel, coffee	
Mineral sparkling water (Aquabella)	(500ml) 20 / (1L) 30
Mineral still water (Aquabella)	(500ml) 20 / (1L) 30
Soft drinks (330ml)	21
coke, coke zero, fanta orange, crème soda	
Mixers (200ml) Fitch & Leedes	16
lemonade, soda, ginger ale, dry lemon, indian tonic	
Rock shandy (soda, ginger ale, lime cordial, bitters)	35
Ginger beer (Naturally fermented and authentic)	35
Cordials (kola tonic, passion fruit, lime)	6

ALCOHOLIC BEVERAGES

Don Pedro (Kahlua OR Amarula)	60
Irish Coffee	60
Jameson's Irish whiskey	40
Premium brandy	20
Local craft gin	30
Original Stolichnaya vodka	20
Local craft dark rum	45
SPECIALITIES	
Gin Float (craft gin, indian lemon sorbet and ginger ale)	65
Dark & Stormy (7-year-old barrel rum & natural ginger beer)	75
STELLENBRAU CRAFT BEER	
Craven Lager on tap 500ml / 330ml	45 / 35
Jonker's Weiss (330ml)	45
LOCAL BEER / CIDER	
Castle Lite	26
Windhoek Lager	26
Savanna Dry	30

LUST

Bistro & Bakery

WELCOME TO LUST BISTRO AND BAKERY ...

You are about to choose from a variety of delectable dishes, made with the freshest **LOCAL PRODUCE** and a lot of South African heart.

You are about to taste authentic sourdough bread that was made with a live **WILD YEAST CULTURE**, created and nurtured by patron chef, Jean Pierre Smith.

You are about to smell the heavenly scents of goods baked in a magnificent **WOOD-FIRED HEARTH**, the heart and soul of our kitchen.

You are about to sink your teeth into a **BREAKFAST** that aspires to be served earlier and fresher than anywhere else in the winelands.

You are about to **DRINK WINE** made on a farm that dates back to 1688, built on the foundation of family, quality and love.

You are about to enjoy hearty hospitality, wholesome, honest food and in true Bistro style, delicious **DAILY SPECIALS** from our blackboard.

You are about to **EXPERIENCE ... LUST.**

Free Wi-fi available

Trading Hours:
Monday – Saturday: 7:30am – 5pm | Sunday & Public Holidays: 8am – 4pm
All hearth loaves are baked on the premises and available for sale in our bakery.
021 874 1456 / 021 874 8155 | info@lustbistro.com / reservations@lustbistro.com | www.lustbistro.com

** Ask your waiter for our kiddies menu **

“GOOD, FRESH FOOD, TAKES TIME TO PREPARE”