

## **Bernoulli's À La Carte Menu**

**Served from 12:00 - 22:30**

### **SOUPS**

#### **Authentic Prawn Wonton Soup - R145**

Prawn wonton dumplings in a clear chicken broth with fresh coriander and seaweed

#### **Creamy Roasted Pepper and Tomato Soup - R110**

Served with a toasted mozzarella and basil cheese crouton

### **SALADS AND STARTERS**

#### **Bernoulli's Green Salad - R115**

Selected fresh garden greens served with feta and olives rolled in grilled, sliced baby marrow and eggplant, drizzled with balsamic vinegar and olive oil dressing

#### **Bernoulli's Caesar Salad - R135**

Crispy Romaine lettuce, boiled egg, anchovies and shaved parmesan cheese tossed together and served with a crispy crouton and our signature Caesar dressing

#### **Crispy Brie Cheese Spring Roll - R160**

Perfectly paired with a tomato and strawberry relish and a sprinkle of baby shoots

#### **Tuna Tartar - R190**

Prime pink tuna loin marinated in a blend of Dijon mustard, lemon and olive oil dressing with a touch of red tabasco sauce. Served with crispy prawn crackers.

**Chicken and Avocado Salad - R145**

Cajun spiced grilled chicken breast with avocado and assorted salad greens, finished with a delightful honey and grain mustard dressing

**Ostrich Carpaccio - R175**

Delicately sliced ostrich fillet with a sprinkle of virgin olive oil, served with beetroot crisps, shaved parmesan cheese and baby rocket leaves

**Salt and Chilli Crispy Calamari - R155**

Lightly coated crispy fried calamari served with a tangy garlic mayonnaise

**PASTA - R165**

**Your choice of, Spaghetti, Tagliatelle or Penne pasta served with**

**Bolognese:** Savoury rich sauce simmered with garlic, tomato and herb

**Carbonara:** Creamy sauce with bacon, parmesan cheese and black pepper

**Alfredo sauce:** Classic delightful mushroom sauce

**Ricotta Ravioli in Mushroom Sauce - R180**

Ravioli pasta filled with ricotta tossed in a creamy mushroom sauce finished with truffle scented oil

**Seafood Pasta - R305**

Sautéed king prawns and mussels in a light creamy white wine, garlic and onion sauce

## **LIGHT MEAL SELECTIONS**

Toasted Sandwiches with your choice of filling

Chicken mayo

Tuna mayo

Ham & cheese

Bacon, egg and cheese

Cheese and tomato

White or brown bread

Served with chips

**Rye and gluten free bread are also available**

Full Portion - **R135**

Half Portion - **R95**

### **Nasi Goreng - R190**

Fragrant Indonesian fried jasmine rice with egg, chicken and prawn meat

Served with chicken satays, prawn crackers and peanut sauce

### **Steak Sandwich - R195**

Grilled beef filet mignon on Panini bread topped with sauté mushroom and onion gratin served with chips

Plain Beef Burger - **R145**

Cheese Burger - **R155**

Chicken Burger - **R135**

Ostrich Burger - **R235**

Lean ostrich mince patty, topped with feta cheese and bacon

Served with chips

### **Quesadillas**

**Tender chicken strips Quesadilla - R135**

**Savoury beef strips Quesadilla - R145**

**Sautéed vegetables strips Quesadilla - R125**

With sautéed vegetables, avocado and rich Gouda cheese folded into a warm tortilla with chips on the side

### **MAIN MEALS**

**Stir-Fried Noodles - R145**

Your choice of beef, chicken or mushrooms with a medley of vegetables, garlic, ginger, soy sauce and chilli bean sauce

**BBQ Pork Ribs 500g - R310**

Experience the best barbecued pork ribs, served with green salad and chips

**Succulent Pan Seared Salmon - R310**

Norwegian salmon seared to perfection with sautéed parsley potatoes, red pepper, bok choy, chopped chilli, lemon, ginger and soy sauce

**Grilled Whole King Prawn (7 pieces) - R375**

Expertly seasoned with garlic and herb butter served with savoury jasmine rice and a lemon butter sauce

**Grilled Baby Chicken - R245**

Lovingly marinated with aromatic garlic and herbs served with a side salad, Mozambican chilli sauce and chips

**Thai Chicken Curry - R195**

Cooked in a fusion of spices and coconut milk, served with Thai jasmine rice and condiments

**Red Prawn Curry - R375**

Succulent king prawn meat, infused with a medley of traditional herbs and spices, served with jasmine rice and condiments

**African Oxtail - R320**

A soul warming dish of slow braised oxtail served with mashed potatoes or steamed African dumpling

**MEAT SELECTION**

**With your choice of starch and sauce**

Pap, mashed potatoes, baked potato or chips

Mushroom sauce, pepper sauce or red wine jus

**Fillet of Beef (250g) - R310**

**T-Bone Steak (500g) - R320**

**Rack of Lamb Chops - R365**

Served with seasonal vegetables

**DESSERTS**

**Pecan Nut Tart - R120**

Served with vanilla ice cream

**Fresh Fruit Salad - R90**

**Passion Fruit Crème Brûlée - R110**

Served with a crispy almond tuile

**Cheesecake - R130**

Lemon-flavoured cheesecake served with a berry compote

**Warm Apple Pie - R110**

Served with custard or vanilla ice cream

**Bar One Chocolate Cake - R135**

Served with whipped cream

**Warm Cape Malva Pudding - R115**

Served with Custard

**Cheese Platter - R250**

Selection of local and international cheese served with crackers and green fig compote

**Specialty Coffee Non – Alcoholic**

Decaffeinated Coffee	- R28
Tea	- R28
Cappuccino	- R36
Espresso	- R26
Caffè Latte	- R36
Americano	- R28
Milkshakes	- R40

**Beers**

Castle Lager	- R42
Castle Lite	- R42
Black Label	- R42
Windhoek Lager	- R49
Windhoek Draught	- R52
Amstel	- R49
Hansa Pilsner	- R42
Heineken	- R45
Heineken zero	- R45

**Ciders**

Hunters Gold	- R42
Hunters Dry	- R42
Savanna Dry, Light	- R42
Bernini Blush	- R48
Bernini Classic	- R48
Brutal Fruit	- R46

**Assorted Soft Drinks**

Coke 300ml	- R40
Fanta Orange 300ml	- R40
Cream Soda 300ml	- R40
Sprite 300ml	- R40
Dry Lemon 300ml	- R40
Appletiser 275ml	- R45
Grapetiser 275ml	- R45
Soda water 200ml	- R34
Tonic water 200ml	- R34
Lemonade 200ml	- R34
Ginger Ale 200ml	- R34
Red Bull 250ml	- R47
Still water 500ml	- R27
Sparkling water 500ml	- R27
Still water 1,5lt	- R42

**Liqui Fruit Juice**

Orange 300ml	- R44
Apple 300ml	- R44
Breakfast Punch 300ml	- R44
Cranberry 300ml	- R44
Mango & Orange 300ml	- R44
Berry Blaze 300ml	- R44



## Cocktails

<b>Cosmopolitan</b>	<b>- R100</b>
Smirnoff vodka, triple sec, fresh lime, cranberry juice, orange twist	
<b>Pina Colada</b>	<b>- R115</b>
White rum, coconut rum, fresh pineapple, Cream of coconut, pineapple juice and a Pineapple skewer	
<b>California Ice Tea</b>	<b>- R115</b>
Smirnoff vodka, white rum, gin, silver tequila, blue curacao, sour mix, lemonade and a lemon wedge	
<b>Long Island Iced Tea</b>	<b>- R120</b>
Smirnoff vodka, ice tea, white rum, gin, silver tequila, triple sec, sour mix, cola, lemon peel or lemon wedge	
<b>Strawberry Daiquiri</b>	<b>- R115</b>
White rum, strawberry liqueur, grenadine, lime cordial, strawberry mix	
<b>Margarita Shaken, Margarita Frozen</b>	<b>- R110</b>
Silver tequila, triple sec, lime juice, lemon peel	
<b>Mojito</b>	<b>- R110</b>
White rum, lime, mint leaves, sugar syrup, soda water	
<b>Sex on the Beach</b>	<b>- R95</b>
Smirnoff vodka, peach schnapps, dash of grenadine, orange juice and an orange slice	
<b>No.7</b>	<b>- R110</b>
Jack Daniels, triple sec, sour mix, lemonade lemon wedge	

**Absinthe Minded - R95**

Smirnoff Vodka, Amaretto, orange juice,  
passion fruit, soda water, bitters, orange wedge

**Yellow Submarine - R95**

Gold Tequila, orange juice, Martini Bianco,  
passion fruit, soda water, lemon peel

**Russian Amour - R95**

Smirnoff Amaretto, Vodka, orange juice,  
lime cordial, soda water, bitters, orange wedge

**Dirty Martini - R90**

Smirnoff Vodka, dry vermouth, olives

**Old Fashioned - R75**

Jack Daniels, sugar syrup, bitters, orange slices and cherry

**Whiskey Sour - R105**

Whiskey, sour mix, lemon twist

**Bombay Sapphire: Classic G&T - R105**