



# BEL OMBRE

## RESTAURANT & BAR

### OPERATING HOURS

Wednesday - Sunday | 12h00 - 22h00

**FOR BOOKINGS & PRIVATE FUNCTIONS  
CONTACT 013 757 4455 / 4472**

#### ALLERGEN ALERT!

Please be aware that our food may contain or have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. If you have any food allergies please discuss them with kitchen management before consuming any food items.

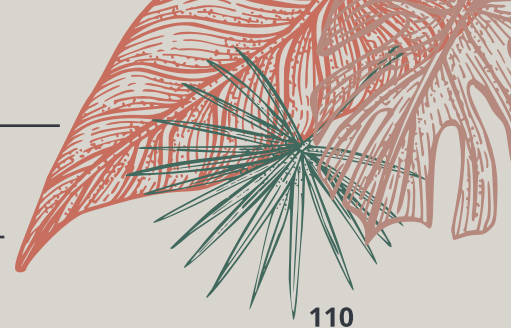
 Hot / Spicy

 Vegetarian

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## SMALL BITES

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### Panko Prawns 🍷

Served with a lime chilli aioli & fries

### BBQ Chicken Wings

Smokey BBQ grilled chicken wings served with fries

### Chicken Livers 🍷

Pan-fried in chilli and smoked paprika, served with a toasted garlic baguette

### Salt & Pepper Calamari

Fried calamari tubes and deep fried tentacles served with a pickled green chilli mayo & fries

120

### Beef Trinchado

Cubes of beef cooked in a mild Portuguese cream sauce, served with a toasted garlic baguette

110

120

### Crumbed Mushrooms

Served with tartare sauce and a side of fries

65

78

### Mozzarella Fingers

Crumbed and served with a sweet chilli sauce and a side of fries

75

90

### Fresh Oysters

Freshly shucked served on crushed ice with fresh lemon, black pepper and hot sauce

38 each

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## SALADS

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### Island Style / Creole Chicken Salad

Balsamic & soya caramelised chicken strips with avocado, herb roasted cherry tomato, cucumber, butternut, mixed lettuce & feta

85

### Classic Greek Salad V

Feta, olives, onion, tomato, mixed lettuce, green pepper & cucumber with a Greek salad dressing

80

### Beef Rocket Salad

Chargrilled sirloin strips, mixed lettuce, tomato, feta and roasted red onion served with a balsamic reduction dressing

90

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## FROM THE BREAD BASKET

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### Classic Sandwiches

Toasted or plain on white or brown bread, served with fries

### Cheese & Tomato V

55

### Ham & Cheese

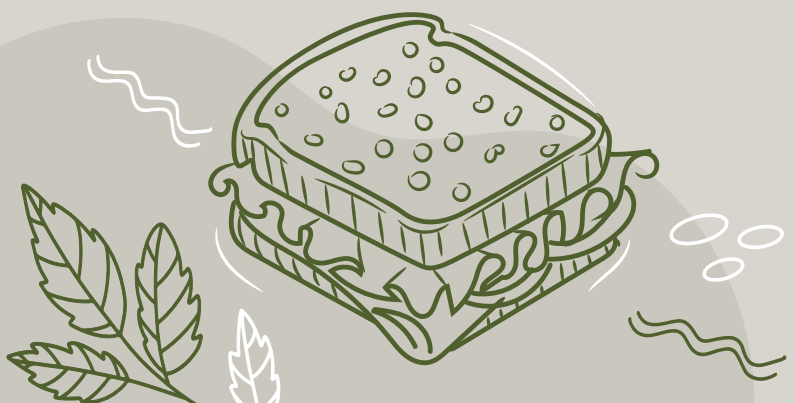
65

### Chicken Mayonnaise

65

### Bacon, Egg & Cheese

75



# BURGERS

*All served on a toasted sesame roll with fries and onion rings*

## Original Beef

Homemade 200g beef patty, tomato, onion & sweet pickle relish

125

## Classic Cheese & Bacon

Original beef patty, cheddar cheese, bacon, tomato, onion & sweet pickle relish

160

## Classic Dagwood Burger

Original beef patty, bacon, fried egg, cheese slice with tomato & red onion

145

## Chilli Cheese

Original beef burger topped with a jalapeno cheese sauce

140

## Chicken Stack Burger

Panko crumbed 200g chicken fillet served with mozzarella cheese & topped with a mustard mayo

135



# PIZZA

*Served with fresh garlic and green chilli oil*

## Margherita

Tomato base, mozzarella cheese & herbs

88

## Marco Pollo Chicken

Chicken, mushroom & creamy garlic sauce

135

## Sweet Chilli Chicken

Shredded sweet chilli chicken with garlic

130

## Carne

BBQ beef sirloin, caramelised onion, feta & olives

150

## Tangy Russian

Russian sausage, peppadew, red onion & garlic

140

## Steak & Ribs

BBQ beef strips & deboned pork ribs

155

## CUSTOM BUILD YOUR PIZZA

*Margherita Base*

- |  |         |
|--|---------|
| • Garlic   Tomato   Mushrooms   Peppers   Olives   Onion | 15 each |
| • Feta   | 20 each |
| • Ham   Mozzarella   Chicken   Avocado   Russian         | 25 each |
| • Bacon   Beef Sirloin                                   | 30 each |

# PASTA

## Seafood Pasta

Linguine, half-shell mussels, crab, calamari and hake tossed in a spicy tomato-based sauce with a touch of garlic

170

## Fettuccine Alfredo

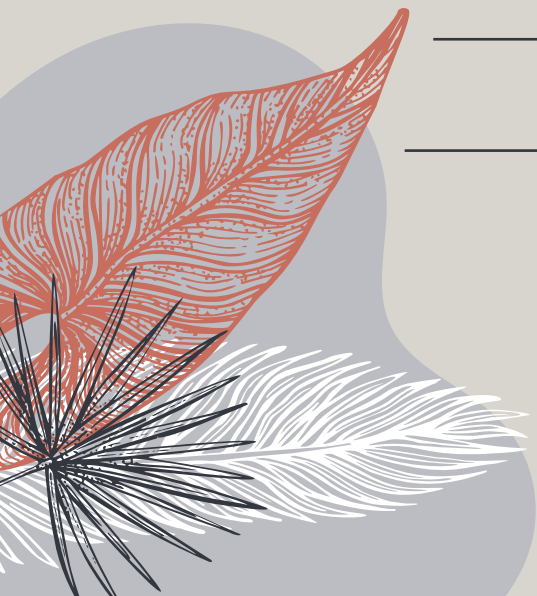
Ham and mushroom tossed in a creamy white wine and garlic sauce

140

## Chicken Fettuccine Alfredo

Sauteed chicken breast tossed in a creamy garlic, white wine, ham and mushroom sauce

165



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## MAINS

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**Rib & Wing** 228  
300g Pork riblets, buffalo wings & fries

**Butchers Platter 1** 325  
200g beef sirloin, 120g boerewors, 6 buffalo wings and 250g BBQ basted pork ribs served with your choice of a side & sauce – **the perfect share**

**Butchers Platter 2** 435  
200g beef sirloin strips, 200g boerewors, 12 buffalo wings & 400g BBQ basted pork ribs served with your choice of a side & sauce – **another perfect share**

**Lamb Cutlets 350g** 235  
Succulent lamb cutlets on a base of molasses, served with lemon & herb salsa with a choice of rice or mash or fries

**Beef Stew** 155  
Hearty beef stew served with pap, samp or rice & vegetables of the day

**Lamb Shank** 280  
Oven braised with red wine, herbs & vegetables served on a parmesan & chive mash

**Oxtail** 230  
Slow braised in red wine, thyme & vegetables served with a parmesan & chive mash

**Chicken Peri-Peri** 🍷 145  
½ Chicken marinated in a traditional Portuguese peri-peri & served with fries

**Chicken Schnitzel** 120  
Homemade crispy fried chicken breast coated in panko crumbs, served with a creamy cheese sauce & fries

**Salt & Pepper Calamari** 🍷 138  
Fried calamari tubes & deep fried tentacles served with a pickled green chilli mayo & fries

**Hake & Chips** 140  
Lager battered or grilled served with fries



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## GRILLS

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*Served with fries and onion rings*

|           |      |     |
|-----------|------|-----|
| T-Bone    | 500g | 250 |
| Sirloin   | 200g | 138 |
|           | 300g | 175 |
| Pork Ribs | 300g | 135 |
|           | 600g | 230 |

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## CURRIES

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*Served with basmati rice, poppadum and all the trimmings*

|                 |     |
|-----------------|-----|
| Lamb            | 240 |
| Chicken         | 115 |
| Chicken & Prawn | 190 |

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## BUFFET

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### "Hot" Bel Ombre Buffet

A hearty HOT buffet offering of some of the Bel Ombre favourites, offered daily for dinner & Sunday lunch – enquire with your waiter on the daily offering and price



## SIDES

|               |    |
|---------------|----|
| Side Salad    | 40 |
| Avocado       | 32 |
| Vegetables    | 30 |
| Fries         | 30 |
| Parmesan Mash | 25 |
| Basmati Rice  | 20 |
| Pap           | 20 |
| Samp          | 20 |
| Onion Rings   | 15 |

## SAUCES | R26 EACH

Black Pepper | Mushroom | Smokey BBQ  
Garlic Cream | Chilli Cheese | Cheese

## SWEET TEMPTATIONS

|  |    |
|--|----|
| <b>Ice Cream &amp; Chocolate Sauce</b>   | 50 |
| <b>Chocolate Brownie</b><br>Served with vanilla ice cream, dark & white chocolate cremeux  | 75 |
| <b>Malva Pudding</b><br>Served with custard or ice cream   | 75 |
| <b>Choc Nut Sundae</b><br>Chocolate & vanilla ice cream, Nutella and peanut praline  | 65 |
| <b>Amarula Cheesecake</b><br>Authentic creamy Amarula flavoured cheese dessert set on a crushed cookie crust and finished off with Amarula infused cremeux | 85 |
| <b>Oozy Chocolate Fondant</b><br>Baked chocolate pudding with a chocolate melted center served with ice cream  | 78 |



## HOT & COLD BEVERAGES



|  |              |
|--|--------------|
| <b>Decaf Coffee</b>  | <b>ADD 5</b> |
| <b>Filter Coffee</b>   | 25           |
| <b>Americano</b>   | 25           |
| <b>Espresso</b>  | 20           |
| <b>Double Espresso</b>   | 30           |
| <b>Cappuccino</b>  | 35           |
| <b>Café Latte</b>  | 35           |
| <b>Café Mocha</b>  | 40           |
| <b>Spiced Chai Latte</b>   | 30           |
| <b>Tea Time</b><br>Five Roses or Rooibos   | 20           |
| <b>Hot Chocolate</b>   | 40           |
| <b>Milkshakes - Double Thick</b><br>Strawberry / Chocolate / Lime / Bubblegum / Banana | 35           |



# KEGTAILS

## PREMIUM HANDCRAFTED COCKTAILS

*The Kegtails superior range of cocktails includes best-selling classic and contemporary mixes from around the world.*

### Bacardi Long Island Iced Tea

A cocktail classic, five white spirits are combined and lengthened with cola

### Bacardi Strawberry Daiquiri

This classic needs no introduction, Bacardi white rum mixed with fresh strawberry and lime juice and sweetened

### Bacardi Mojito

A legendary cocktail that combines Bacardi white rum, mint flavour, tangy lime and sugar syrup

### Bombay Dry Gin & Grapefruit Collins

An alluring, gorgeous fuchsia pink twist on the iconic Tom Collins classic combines Bombay Dry Gin, fresh lemon, lime juice, grapefruit flavour and sugar syrup

85

85

85

85

## DOM PEDRO / SPECIALITY COFFEE

Jameson | Kahlua | Amarula | Strawberry Lips | Klipdrift Premium

Single 55

## COCKTAIL ALTERNATIVES

### Pink Floradora

Double down on Beefeater Pink, lime juice & ginger syrup over ice, topped with ginger beer & garnished

85

### Amarula Citrus Crème

Amarula Cream and Triple Sec, shaken never stirred over crushed ice

50

### Cosmopolitan

A coming together of vodka, triple sec & lime splashed with cranberry juice

60

### RED BULL RE-IMAGINED

#### Watermelon Gin Bull

Fresh lime, Gordon's and ice with a Red Bull Red Edition, Watermelon

70

#### Berry Mojito Bull

Fresh lime, mint and Bacardi with a Red Bull Summer Edition, Juneberry

70

#### Apricot Rum Bull

Fresh pineapple, Bacardi and ice with a Red Bull Apricot Edition, Apricot & Strawberry

70

#### Red Bull Vodka

Smirnoff 1818 and ice with a Red Bull Energy Drink

70



# WINE LIST

## HOUSE WINE - Van Loveren

*Nestled amidst rolling hills and vineyards in the beautiful Robertson Valley, lies Van Loveren, a family-owned wine farm, steeped in tradition and passion.*

*For 3 generations, the Retief family have been cultivating exceptional grapes and crafting exquisite wines that reflect the unique terroir of the region.*

Sauvignon Blanc  
Blanc de Blanc  
Neil's Pick Colombar  
Chenin Blanc No. 5  
Daydream Chardonnay Pinot Noir  
Cabernet Sauvignon  
Merlot  
Cabernet Sauvignon Merlot  
African Java Pinotage

Bottle  
Glass

144  
48

## WHITE WINE - ALTERNATIVES

|                                    |          |
|------------------------------------|----------|
| Durbanville Hills Sauvignon Blanc  | 63 / 185 |
| Haute Cabriere Unwooded Chardonnay | 199      |
| Nederburg Classic Stein            | 160      |

## RED & ROSÉ WINE - ALTERNATIVES

|                               |          |
|-------------------------------|----------|
| Durbanville Hills Merlot      | 63 / 185 |
| Warwick First Lady Pinotage   | 265      |
| Brampton Cabernet Sauvignon   | 77/ 230  |
| Nederburg Baronne             | 185      |
| Kanonkop Kadette Cape Blend   | 290      |
| Rupert & Rothschild Classique | 455      |
| Nederburg Classic Rose        | 160      |

## CAP CLASSIQUE / SPARKLING

|                          |     |
|--------------------------|-----|
| Pongracz                 | 410 |
| Pongracz Rose            | 410 |
| Pongracz Noble Nectar    | 410 |
| JC Le Roux la Fleurette  | 205 |
| JC Le Roux le Domaine    | 205 |
| JC Le Roux Non-Alcoholic | 205 |