



Blue Mountain

— Restaurant on Blyde —

*but the most beautiful things
are not things.*

*they are people and
places and memories.*

STARTERS

Smoked Springbok Carpaccio

R130

Served with Olive Oil, Basil Pesto , Balsamic Reduction, Olives, Fresh Rocket & Parmesan

Escargots

R 95

Six Sizzling Snails in Roquefort & Wine or Garlic Butter. Served with Crispy Bread

Nachos Grande

Small - R80

Ground Beef or Fetta, Tortilla Chips, Cheddar Cheese, Tomato Salsa, Sour Cream, Guacamole & Fresh Chillies

Large - R175

Chicken Liver Pate

R 70

Served with Focaccia

Portuguese Beef Trinchado

R140

Pan Fried Beef Fillet Strips in Chilli, Olives, Tomato & Wine Served with Crispy Bread

Chicken Livers Peri Peri

R 95

Pan Fried Chicken Livers in Brandy, Chilli, Tomato & Cream Served with Crispy Bread

Prawn & Avocado Stack

R180

Chopped Avocado, Prawns & Smoked Salmon in Lemon Butter

Angry Prawns

R150

Six Prawn Tails in Chilli, Brandy, Cream & Tomato, served with Parmesan and Rice

Focaccia Bread

R 80

Drizzled in Olive Oil with Garlic, Parmesan & Parsley

Deep Fried Halloumi & Cranberry

R125

Crumbed & Deep-fried with Ciabatta & Fresh Rocket

Fried Calamari Starter

R 120

Crispy Calamari Streak Strips with Lemon Butter on Rice

Grilled Calamari

R140

Grilled Patagonia Tubes in Lemon Butter

Black Peppered Beef

R140

Flambéed Beef Fillet Strips in Brandy, Black Pepper & Cream

BEEF

Prime cut Super A -grade Beef Steaks served on a Red Wine Jus
with Seasonal Veggies and your choice of Chips or Salad

Grilled Naked Fillet

R315

300g Super Tender Fillet Steak, Basted & Grilled to your liking

Blue Mountain Fillet Steak

R 325

300g Fillet Steak Flambéed in Brandy, Butter & Crushed Black Pepper

Avocado & Brie Fillet

R350

300g Fillet Steak stuffed with Brie Cheese & smothered with
Madagascan Green Pepper & Cognac Sauce. Topped with fresh Avocado

Mushroom & Port Fillet

R325

300g Grilled Fillet Steak in a creamy Wild Mushroom & Port Reduction

Grilled Naked Rump

R245

350g Flame Grilled & Basted Rump Steak

Grilled Jalapeño Steak

Rump - R275

300g Rump or Fillet Steak smothered in Pickled Jalapeno & Cheddar Sauce

Fillet - R315

Farmers T-Bone Steak

R245

600g Grilled Fillet & Loin on the Bone

Rib Eye Steak

R 325

350g Juicy grilled Rib Eye Flambéed in Brandy, Butter

Slowveld Rump

R240

300g Rump Steak topped with Three Snails drenched in Garlic Butter

Avo & Bacon Rump

R 285

350g Grilled Rump Steak with Chopped Bacon & Avocado

Sauces on the Side

Per Sauce R 40

Creamy Pepper

Jalapeño & Cheese

Cheddar Sauce

Mushroom Sauce

LAMB

Lamb Shank

R275

500g Slow Roast Tender Lamb shank with Fresh Chilies, Garlic, Rosemary, Pomodoro Tomatoes & Wine. Served on the Bone with Basil Pesto Mash & Seasonal Veggies

Spiced Lemon Lamb Chops

Thick Cuts, Spiced & Grilled in Fresh Lemon
& Served on a Red Wine Jus with Seasonal Veggies, Chips, Salad or Mash

3 X Chops R 265

2 X Chops R 185

Pesto & Parmesan Lamb Chops

Thick Cut Lamb Chops topped with Basil Pesto & Parmesan
& Served on a Red Wine Jus with Seasonal Veggies, Chips, Salad or Mash

3 X Chops R 295

2 X Chops R 195

PORK

Sesame Honey & Soy Roast Pork Belly

R240

Served on Pesto Mash with Asian Stir-fried Greens or Salad

Grilled Pork Spareribs

Tender fall off the Bone Pork Belly Ribs Marinated & Grilled in Red Wine BBQ
Basted, Served with Chips & Crispy Fried Onions

half kilo R195

full kilo R 395

CHICKEN

Grilled Chicken Vilanculos

R160

Marinated Half Chicken, grilled in Green Chilli, Garlic & Lemon. Hot or Not with Chips or Salad

Oriental Chicken Stir Fry

R175

Fresh Julienne Veggies, pan fried in Soy, Ginger & Garlic with Cashews, Sesame Seeds & Basmati Rice

Chicken Schnitzel

R160

Crumbed Chicken Breast Fillet, smothered Cheddar or Mushroom Sauce with Chips or Salad

Thai Chicken & Prawn Curry

R195

Chicken Breast Fillet, Prawn Tails & Julienned Peppers in a fragrant Red Thai Coconut Curry
with Basmati & Fresh Coriander

Chicken Parmigiana

R195

Crumbed Chicken Breast, Pomodoro Tomato, melted Mozzarella, Basil Pesto & Parmesan
Served with Chips or Salad

FRESH FISH

Boneless Fresh Fish Fillets Grilled and served with Seasonal Veggies, Chips, Salad or Rice

Grilled Fresh Line fish

R 225

The freshest fish not in the sea – (ask for the latest catch)

Grilled Fresh Barramundi

R 275

Lightly Spiced, Served in Lemon Butter

Ginger Soy Kingklip

R 250

Grilled Fresh Kingklip in Honey, Ginger & Soy

King Mountain Trout

R 295

Lesotho Mountain King Trout Fillet

Grilled in Lemon Butter or Honey, Chilli, Ginger & Soy

Hake & Chips

R175

Fresh Crispy Beer Battered or Grilled in Spiced Lemon Juice.

SEAFOOD

Fresh Oysters

R 45

Fresh Oysters served with Tabasco, Lemon & Black Pepper

Calamari

Deep Fried Crispy Strips or Grilled Patagonia Calamari in Lemon Butter.
Served on Rice with Salad or Chips

Fried Strips R185

Grilled Patagonia R195

Thai Coconut Curry Mussel Pot

R170

Half Shell Mussels in a Red Thai Curry & Coconut Broth.
Served in a Potjie with Crispy Bread

Mozambican Prawn Platter

R 425

12 Prawns Grilled in Mozambican Peri Peri Sauce on Rice

Seafood Platter

Fresh Line fish, Prawns, Mussels, Grilled & Fried Calamari,
served with Rice, Chips & Sauces

Platter for 1 R350

Platter for 2 R650

Seafood Buffet - Thursday Nights

Feast on our Weekly Seafood Buffet every Thursday Evening
from Sundown and enjoy the freshest seafood available

Table booking advised

BEST OF BOTH

Spare Rib & Prawns

R395

500g Tender Grilled Pork Ribs & 6 Peri Peri Prawns. Served with Chips

Grilled Chicken & Prawn

R 250

4 Butterflied Prawns and a Grilled Chicken Leg Quarter

Sauteed in Creamy White Wine, Basil, Chili & Tomato on Rice

Hake & Calamari

R220

Grilled or Fried Calamari & Fresh Hake with Lemon Butter or Tartare

Served with Chips or Rice

Calamari & Ribs

R 295

Sliced Crispy tender Fried Calamari Steak & 500g Gilled Pork Ribs

Served with Chips or Rice

Picanha Steak & Calamari

R325

Prime Brazillian Cut Rump Steak, Grilled & Served Sliced in Chimichurri Sauce

with Grilled or Fried Patagonia Calamari. Served with Chips or Rice

VEGETARIAN

Vegetarian Mezze Platter

R180

A smorgasbord of Veggies, Crumbed Mushrooms, Olives, Tomatoes, Salads & fresh Herbs

Served with Baked Potato or Basmati

Asian Vegetable Stir Fry

R 160

Julienned Veggies, pan fried in Asian Oyster Sauce, Ginger, Garlic & Coriander.

Served on Rice with Sesame Seeds & Cashews

SALADS

Greek Salad

R125

Fresh Garden Salad Leaves & Herbs with Olives, Feta, Red Onion, Cucumber, Sliced Peppers,

Sundried Tomatoes & Herb Dressing

Caesar Salad

R165

Garden Greens with Egg, Bacon, Chicken, Anchovies, Tomatoes, Peppers & Cucumber

Topped with Parmesan Shavings & Parsley

Bacon & Blue Cheese Salad

R165

Garden Greens with Crispy Bacon, Blue Cheese, Tomatoes, Peppers & Cucumber

with a Balsamic Reduction Dressing

Grilled Calamari Salad

R185

Cajon Fried Patagonia, on a fresh garden salad tossed with Asian Greens, Cucumber, Red Onion,

Rosa Tomato's, Roast Pepper & Citrus Vinaigrette

PASTA

Penne Ariabiata (v)

R150

Fresh Basil, Garlic & Tomato with Parmesan

Chicken Basil Pesto Pasta

R 180

Grilled Chicken, White Wine, Basil Pesto, Garlic & Cream with Sundried Tomato's & Parmesan

Basil Pesto Pasta

R 160

White Wine, Basil Pesto, Garlic & Cream with Sundried Tomato's & Parmesan

Prawn Scampi Linguine

R 195

Prawns Flambéed in Chilli, Brandy, Capers & Tomato, topped with fresh Basil & Parmesan

Linguini Bolognaise

R160

Italian Tomato, Mince & fresh Herbs with Parmesan

Salmon & Avo Linguini

R 195

Smoked Salmon Flambéed in Vodka, Garlic & Cream with Avocado

Penne Alfredo

R160

Bacon, Mushroom, Garlic & White Wine with Parmesan

PIZZA

Cheesy Focaccia

R 95

Olive Oil with Garlic & Parmesan

Garlic & Basil Focaccia

R 95

Pomodoro Tomato, Fresh Garlic, Basil Pesto & Parmesan

Margherita

R 120

Fresh Tomato, Mozzarella, Herbs & Parmesan

Regina

R 155

Smoked Hickory Ham, Mushroom, Tomato & Mozzarella

Hawaiian

R155

Pineapple, Smoked Ham, Tomato & Mozzarella

Blyde Pizza

R 165

Bacon, Jalapeno Chillies, Fresh Rocket, & Basil Pesto

Drakensberg Pizza	R165
Bacon, Avo & Feta	
Mexican Pizza	R165
Chilli Beef, Tomato Salsa & Guacamole	
Pepperoni Pizza	R165
Pepperoni, Mushroom, Sweet Peppers & Olives	
Vegan Pizza	R145
Spinach, Mushroom, Olives & Sundried Tomato (No Dairy)	
Vegetarian Pizza	R145
Roast Butternut, Pumpkin Seeds, Caramelized Onions & Feta	
Seafood Supreme	R250
Fresh Fish, Prawns, Mussels & Calamari	
Boerewors & Bacon Pizza	R165
Bacon, Boerewors, Jalapeno & Coriander	
Kalahari Pizza	R185
Smoked Springbok Carpaccio, Basil Pesto, Olives, & Fresh Rocket	
Chicken & Bacon Ranch Pizza	R165
Grilled Chicken, Bacon, Feta & Green pepper	
Mediterranean Pizza	R165
Sundried Tomato, Garlic, Olive, Feta, Capers & Salami	
Bacon Roquefort & Fig Pizza	R175
Crispy Streaky Bacon, Roquefort & Fig Preserves	

BURGERS

Grilled Beef Burger

R145

Flame Grilled Beef Patty, Tomato, Mixed Lettuce & Gherkin

Grilled Chicken & Burger

R145

Flame Grilled Chicken Breast, Fresh Rocket, Tomato

Steak Burger

R175

Char Grilled Tender Beef Fillet Steak with Fresh Rocket, Balsamic Tomato

Chimichurri Steak Burger

R195

Char Grilled Tender Beef Fillet Steak with Chimichurri

Jalapeño & Cheese Burger

R175

Flame Grilled Beef Patty, with a Jalapeno & Cheese Sauce

Pepper & Bacon Burger

R165

Flame Grilled Beef Patty with Bacon & Creamy Pepper Sauce

Mexican Burger

R185

Flame Grilled Beef Patty with Crispy Nachos, Fresh Chili, Tomato Salsa, Guacamole & Sour Cream

KIDS MENU

Grilled Kids Ribs & Chips

R 95

Beef Burger & Chips (tomato sauce)

R 75

Chicken Burger & Chips

R 75

Bolognaise Pasta

R 75

Chicken & Cheese Schnitzel & Chips

R 70

Kids Fish & Chips

R 70

Milkshakes

R 45

(Choc, Strawberry, Vanilla or Banana, Bubble-gum)

Kids Ice Cream & Chocolate Sauce

R 45

DESSERTS

Chocolate Strawberries & Ice Cream

R 95

Bar One coated Fresh Strawberries & Vanilla Ice Cream

Vanilla Crème Brule

R 95

French “burnt Custard” with a caramelized crust & spun Sugar web

Traditional Malva Pudding

R 75

Delicious Cape Malva recipe with Cream or Ice Cream

Chocolate Volcano

R 95

A Rich warm Chocolate Soufflé served with Cream or Ice Cream

Chocolate Mousse

R 95

Smooth Velvet Dark Chocolate Mousse with a White Chocolate Centre

Salted Caramel Cheesecake

R 95

Baked Cheesecake with Silky Salted Caramel

Red Velvet Cheesecake

R 95

Layered Cream Cheese & Red Velvet Sponge Cake, with a Black Current Glaze

Classic Dom Pedro

R 95

Vanilla Ice Cream with Frangelico, Amarula or Whiskey or Kahlua

Peppermint Crisp Dom Pedro

R 105

Vanilla Ice Cream with Frangelico, Amarula or Whiskey or Kahlua with Crushed Peppermint Crisp

Tipsy Affocato

R 105

Vanilla Ice Cream with a shot of Kahlua, Double Espresso & Boudoir

Jameson's Irish Coffee

R 75

An Irish Whiskey & Italian Coffee Blend

Irish Car Bomb

R 95

Full Guinness with a shot of Amarula

Lavazza Espresso

R 40

Lavazza Filter Coffee.

R 40