

A top-down view of a dozen eggs in a standard cardboard egg carton. The eggs are arranged in two columns of six. The colors vary: the top row has a white egg on the left and a brown egg on the right; the second row has a light green egg on the left and a white egg on the right; the third row has a light brown egg on the left and a brown egg on the right; the fourth row has a dark brown egg on the left and a dark brown egg on the right; the fifth row has a yellow egg on the left and a light green egg on the right; the sixth row has a white egg on the left and a light brown egg on the right; the seventh row has a brown egg on the left and a dark brown egg on the right. The carton is placed on a rustic, textured wooden surface.

BREAKFAST

A really great way to start your day!

R
RUSTY OAK
Bistro

#FRESHANDLOCAL

BREAKFAST

DAILY: 06:30 - 10:30

RUSTY OAK BUFFET BREAKFAST

- Cold buffet Breakfast: R99
- Hot buffet Breakfast: R105
- Full buffet Breakfast: R175

RUSTY OAK BREAKFAST R90

2 x Eggs of your choice, streaky Bacon, grilled Tomato, sautéed Mushrooms, Baby Lyonnaise Potatoes, Cheese Griller and Toast

LADIES RUSTY BREAKFAST R75

An Egg of your choice, 2 rashers of Bacon, Cocktail Tomatoes, sautéed Mushrooms and Toast

BACON BENEDICT R75

A classic English Muffin topped with crispy Bacon, 2 poached Eggs and Hollandaise Sauce

RUSTY ARNOLD R95

A classic English Muffin topped with smoked Salmon, 2 poached Eggs and Hollandaise Sauce

HEALTHY RUSTY BREAKFAST (V) R45

Yoghurt and Muesli served with fresh Fruits, Berry Coulis and Honey

OMELETTES

Farmhouse R50

Bacon, sautéed Mushrooms, Cocktail Tomatoes, Onion and Cheese

Herbivore (V) R45

Sautéed Mushroom, Cocktail Tomato, Onion and Cheese

FILLED CROISSANT R25

- Scrambled Egg and Cheese with blistered Tomato (V) R45
- Bacon, Brie Cheese and Green Fig R55
- Smoked Salmon and Cream Cheese R85

WAFFLES

PLAIN WAFFLE R35

- With Butter and Maple Syrup
- Extra Bacon: R15

RED VELVET WAFFLE R45

A modern take on a traditional favourite served with a Cream Cheese topping

WAFFLE STACK

- Bacon, Egg and Cheese: R55
- Banana and Chocolate: R45
- Honey, Strawberry and Cream: R45

RUSTYOAK.CO.ZA



#WAFFLES



#MEZZEPLATTER



RUSTY MENU

DAILY from 11:00 - 22:00

STARTERS

SOUP OF THE DAY R45

Homemade Chef's Soup of the Day, served with fresh lightly toasted Ciabatta Bread

CHICKEN LIVERS R50

Chicken Livers sautéed with Onion and our homemade Peri-Peri Marinade, accompanied by fresh Ciabatta Bread

DUSTED CALAMARI R65

Deep fried Patagonian Calamari (150g) dusted in our seasoned Flour, served on a bed of Cucumber, with a Sweet Chilli Sauce and Wasabi Mayo

GARLIC SNAILS R90

Succulent Snails, in a creamy Garlic Sauce, topped with Parmesan Cheese, gratinated, and served with fresh Ciabatta Bread

WEST COAST MUSSEL POTJIE R95

Fresh West Coast Black Mussels in shell (250g) cooked in a creamy White Wine and Garlic Velouté, served with fresh Ciabatta Bread

SAUTÉED PRAWNS R115

Succulent Vennemei Prawns grilled to perfection with Garlic and fresh Chilli and served in a rich Butter Sauce

ASIAN STEAM BUNS R65

Fluffy Asian style Steam Bun with Asian Slaw and pickled Cucumber filled with either:

- **Chicken** - Crispy Chicken Breast and Kwepie Mayo
- **Pork** - Sweet Chilli Pork Belly

MEZZE PLATTER R160 (Serves 2)

Chicken Livers, Chorizo, Calamari and Trinchado served with Ciabatta Bread

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Please note that a gratuity fee of 10% will be automatically added to your bill for tables with 6 or more people.

SALADS

ROASTED BUTTERNUT AND PUMPKIN SALAD (V) R45

Honey and Cinnamon roasted Butternut topped with blistered Pumpkin Seeds and Feta on a bed of Wild Rocket and Balsamic Reduction

GREEK SALAD (V) R65

Traditional Greek Salad with Lettuce, Tomato, Cucumber, Red Onion, Feta and Olives

CARAMELIZED PEAR AND ALMOND (V) R70

Lettuce, Tomato, Cucumber, Red Onion, topped with caramelized Pears and sugared Almonds with a Honey Mustard Dressing

TANDOORI CHICKEN SALAD R75

Spicy Tandoori Chicken Breast (200g), crispy Bacon bits, fresh Radish, Lettuce with a creamy Blue Cheese Dressing

BEEF AND MANGO SALAD R95

Seared Fillet of Beef (200g) in our homemade Basting, Lettuce, Red Onion, Tomato, topped with sliced Mango, Sesame Seeds and Balsamic Reduction

DUCK AND RASPBERRY SALAD R95

Seared Duck Breast, Lettuce, Red Onion, Tomato, topped with salted Caramel Walnuts and a Raspberry Reduction

SALMON AND EGG SALAD R115

Smoked Salmon and soft Boiled Egg, with Lettuce, Red Onion, Tomato, chopped Fennel and a creamy Dressing.

WRAPS

MEDITERRANEAN VEGETABLE WRAP (V) R70

Pan seared mixed vegetables, fresh Basil, Olives and Hummus

DEEP FRIED HALLOUMI WRAP (V) R95

Deep fried Halloumi Cheese, Lettuce, Tomato, Red Onion, Cucumber Ribbons and Wasabi Mayo

SWEET CHILLI CHICKEN WRAP R90

Succulent Chicken Breast, grilled to perfection with Lettuce, Tomato, Red Onion, Cheddar Cheese, sliced Jalapenos, Hummus and Sweet Chilli Mayo

ROASTED BEEF WRAP R95

Rare roasted Beef Sirloin accompanied by Lettuce, Tomato, Cream Cheese, Hummus and caramelized Onion

All served with our Rusty Cut Chips



RUSTY PIZZAS
#TASTESLIKEMORE

RUSTY MENU

PIZZA

Garlic optional

MARGHERITA (V) R85

Homemade Napoletana Sauce, Mozzarella Cheese and fresh Origanum

HAWAIIAN R105

Homemade Napoletana Sauce, Ham, Pineapple and Mozzarella

MEDITERRANEAN (V) R132

Slow roasted Artichokes with Garlic on our homemade Basil Pesto, with Feta and Mozzarella Cheese

THE FAB R140

Crispy Bacon bits with Feta, Avocado, topped with Mozzarella and fresh Rocket

BBQ CHICKEN R135

BBQ Chicken Breast with sautéed Mushrooms and caramelized Onion, Mozzarella and fresh Rocket

CARNIVORES DELIGHT R155

"For the meat lovers"

Bacon, Salami, Pepperoni with Olives, fresh Basil, topped with Mozzarella Cheese, Parma Ham and fresh Rocket

NACHOS

CHICKEN NACHOS R95

Crispy Nachos, succulent Chicken Breast, Mozzarella, Cheddar Cheese, topped with Mexican Salsa, accompanied by Cream Cheese and Guacamole Dip

3 CHEESE NACHOS (V) R110

Crispy Nachos, crumbled Danish Feta, Mozzarella, Cheddar Cheese, topped with Mexican Salsa, served with Cream Cheese and Guacamole Dip

PULLED PORK NACHOS R115

Crispy Nachos, slow cooked Pork with our homemade Basting, Mozzarella, Cheddar Cheese, topped with Mexican Salsa, accompanied by Cream Cheese and Guacamole Dip

MEXICAN NACHOS R120

Crispy Nachos, spicy ground Beef, Mozzarella, Cheddar Cheese, topped with Mexican Salsa, accompanied by Cream Cheese and Guacamole Dip

PASTAS

Prepared with Tagliatelle or Penne

WILD MUSHROOM PASTA (V) R90

Creamy mixed wild Mushrooms, sautéed Onion, chopped Parsley and Parmesan Cheese

SPAGHETTI AND MEATBALLS R95

Spaghetti Pasta with our homemade Napoletana Sauce and Meatballs

CARBONARA TAGLIATELLE R105

Creamy Bacon, Garlic, Parsley and Parmesan Cheese

3 CHEESE LASAGNE (V) R115

Layers of Cheddar, Feta, Parmesan Cheese and Lasagne, accompanied by our Napoletana Sauce and fresh Rocket

PENNE POLLO R105

Chicken, Garlic, Mushroom in a creamy Brandy Sauce topped with Parsley and Parmesan

SMOKED SALMON MORNÈ R125

Creamy Smoked Salmon and Cheddar Cheese Sauce, topped with chopped Parsley and grated Parmesan

OFF THE GRILL

All Meats grilled to perfection and served with crispy Onion Rings

SIRLOIN

- 200g R115
- 300g R135

RUMP

- 200g R115
- 300g R135

BEEF FILLET

- 220g R145

STICKY PORK RIBS R155

Succulent Pork Ribs (600g) in our famous Basting Sauce, served with Chips and a side Salad

SIDES

Side Salad R25

Seasonal Vegetables R25

Chips R25

Baked Potato R25

Roasted Butternut R25

Creamed Spinach R25



#CALAMARI

RUSTY MENU

SPECIALITY MAINS

CHICKEN SCHNITZEL R95

Succulent crumbed Chicken Breast served with our Rusty Cut Chips, a choice of Side and Sauce

BATTERED HAKE R95

Deep fried Battered Hake served with our Rusty Cut Chips, side Salad and Tartar Sauce

DUSTED CALAMARI MAIN R120

Deep fried Patagonian Calamari (250G) dusted in our seasoned Flour, served on a bed of Cucumber, with a Sweet Chilli Sauce and Wasabi Mayo served with a Side of choice

EISBEIN R160

Crispy crackled Eisbein served with wholegrain Mustard Mash, seasonal vegetables and Sauerkraut

PORK BELLY R135

4 hour slow roasted Pork Belly (250g) served with Cauliflower and Bacon Crumble, with an Apricot Puree, Star Anise and Honey Glaze

WHOLE BABY CHICKEN R165

Tender Baby Chicken (750g) on the bone basted with a homemade Peri-Peri Sauce, served with our Rusty Cut Chips and side Salad

SMOKED SIRLOIN R135

Smoked Sirloin (250g) with a Mango Glaze, Parsnip Puree and Parsnip Crisp

RASPBERRY DUCK R155

A succulent Duck Breast served with a Butternut Puree, Shimeji Mushrooms, a Verjuice and Raspberry Demi Glaze and salted Caramel Walnuts

THAI PRAWN CURRY R130

Thai style Prawn Curry with Baby Marrow, Mushrooms, Carrot and fresh Chilli, served with fluffy Basmati Rice

BEEF RENDANG R130

Traditional Beef Curry cooked in a creamy Curry Sauce served with Basmati Rice, Sambals and a homemade Roti

MIXED VEGETABLE CURRY (V) R120

Brunoise of vegetables cooked in a creamy Curry Sauce served with Basmati Rice, Sambals and a Homemade Roti

BURGERS

Served with our Rusty Cut Chips

RUSTY BEEF BURGER R95

Succulent Beef Patty(200g) on a bed of Lettuce, Tomato and Cucumber

RUSTY CHICKEN BURGER R95

Succulent Chicken Breast (200g) on a bed of Lettuce, Tomato and Cucumber

THE VEGO BURGER (V) R95

A homemade Mushroom Duxelle Patty with Lettuce, Tomato, Cucumber and Garlic Aioli

PULLED PORK BURGER R115

Asian style Pulled Pork with Slaw and fresh Coriander

BACON, AVO, BURGER R130

A Succulent pure Beef Patty (200g) on Lettuce, Tomato, Cucumber, topped with crispy Bacon, Cheddar Cheese and fresh Avocado

THE DON R135

200g Fillet of Beef with Wild Rocket, Brie Cheese and Sweet Chilli Mayo

SAUCES

Cheese Sauce R25

Blue Cheese Sauce R25

Mushroom Sauce R25

Pepper Sauce R25

Madagascan Peppercorn Sauce R25

Tartar Sauce R15

Napolitana Sauce R25

SIDES

Side Salad R25

Seasonal Vegetables R25

Chips R25

Baked Potato R25

Roasted Butternut R25

Creamed Spinach R25

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#SIGNATUREDISH

DESSERTS

CRÈME BRULEE R55

Traditional French baked velvety Custard - at its best

CARAMEL POPCORN CHEESECAKE R55

Traditional baked Cheese Cake served with salted Caramel Popcorn and Caramel Sauce

APPLE AND BERRY CRUMBLE R50

Confit Apple and Berries infused with Cinnamon and Sugar topped with Shortbread Crumble, served with Chantilly Cream

FROZEN CHOCOLATE MOUSSE R65

A trio layer of Frozen Chocolate Mousse

PASSION FRUIT ETON MESS R55

Lime Italian Meringue with Chantilly Cream and Passion Fruit Coulis

VANILLA PANNA COTTA R55

A creamy set dessert served with Orange Syrup and fresh Fruit

RED VELVET WAFFLE R45

A modern take on a traditional favourite served with a Cream Cheese topping

WAFFLE STACK

- Banana and Chocolate: R45
- Honey, Strawberry and Cream: R45

@RUSTY OAK

Please follow and rate us on social media.
You will find us on:



#APPLEANDBERRYCRUMBLE

