BARRIQUE

TO START WITH or LIGHT MEAL

Fried calamari - served with homemade tartar sauce	R 65
Garlic & Parmesan Snails – grilled in the pizza oven	R 65
Deep Fried Camembert – with a berry dressing	R 65
Bacon wrapped prunes – filled with blue cheese	R 65
Homemade pulled pork samoosas	R65
Mussels – choose between white wine and garlic or Thai green curry sauce	R65
Chicken and Jalapeno Croquette – with remoulade	R65

SALADS

	Starter	Main
Greek salad	R65	R85
Smoked Trout & Avocado – with soy, ginger and sesame	R85	R105
Roquefort salad – with bacon and pecan nuts	R85	R105
Tandoori Chicken salad – with yogurt	R85	R105
Teriyaki Beef salad - with soy, ginger and sesame	R85	R105

PIZZA

Barrique – bacon, mushroom and pineapple	R105
Siciliana – fresh tomato, anchovy, capers and chilli	R105
Herbes de Provence – salami, olives and caramelized onions	R105
Marinara – mixed seafood	R125
Parisienne – bacon, avocado and blue cheese	R105
Mexicana – mushroom, Cajun chicken and chilli	R120
Mediteranean – olives, feta, garlic, peppadew and green pepper	R105
Bobotie and Banana – with chutney and coconut	R120
Herb and Feta or Garlic pizza bread	R65

t 021 881 3001 e info@barriquerestaurant.co.za w barriquerestaurant.co.za

BARRIQUE

PASTA

Spinach Cannelloni – spinach and ricotta in a creamy mushroom sauce	R120
Creamy smoked salmon tagliatelle	R160
Seafood Pescetori – mixed seafood in tomato, white wine and mild chilli	R170

CHICKEN

Thai green chicken curry – with Basmati rice and sesame	R145
(Thai green curry also available as a vegetarian option)	R120
Italian Parmegiano – with bacon, olives, pesto and mozzarella	R145
Mexican Parmegiano – cream cheese, jalapenos and cheddar	R145

FISH and SEAFOOD

Battered Hake – with chips and salad	R120
Fried Calamari - with basmati rice and vegetables	R140
Linefish Al Forno – tomato, mushroom and onion	R160
Linefish – lemon butter with basmati rice and vegetables	R150
Linefish and Calamari duo – with basmati rice and vegetables	R170

MEAT

Glazed Pork belly – in sweet chilli, ginger and soy	R155
Traditional Bobotie – with yellow rice and sambals	R140
Slow cooked Oxtail – with mash potatoes and vegetables	R185
Oxtail and Pork belly combo	R195
300g Grilled Sirloin – with chips and vegetables	R170
300g Italian style Sirloin - with rosemary and olive oil	R180
300g Green peppercorn Sirloin	R180
Moroccan beef – with a spicy tomato and paprika sauce on couscous	R140

t 021 881 3001 e info@barriquerestaurant.co.za w barriquerestaurant.co.za

BARRIQUE

DESSERTS

Pavlova with red wine poached pears – with vanilla ice cream	R55
Amarula Cassata	R55
Crème Brulee	R55
Lemon and caramelized pecan nut tart	R60
Chocolate mudcake	R55
Italian Kisses	R55
Dom Pedro	R45
Irish coffee	R45

LIQUEURS and BRANDIES

Drambuie	R40
Cointreau	R40
Frangelico	R40
Grappa	R40
Amaretto	R35
Sambuca	R40
Amarula	R40
Tequila	R40
Jagermeister	R40
KWV 10 year old Brandy	R35
Van Ryn 10 Year old Brandy	R45

COFFEE and TEA

Filter coffee	R15
Decaf coffee	R20
Americano	R20
Espresso	R20
Double espresso	R25
Cappucino	R25
Tea	R20

t 021 881 3001 e info@barriquerestaurant.co.za w barriquerestaurant.co.za