



[WWW.BARRIQUERESTAURANT.CO.ZA](http://WWW.BARRIQUERESTAURANT.CO.ZA)

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**We are a non smoking establishment,  
kindly ask for a designated smoking area**

**Our kitchen hours vary seasonally  
The restaurant closes at 16h00 for lunch.  
This enables us to re-open at 18h00  
for our dinner service**

**In consideration of fellow diners,  
kindly limit the use of your cell phone.**



**We are not able to split any bills**



• **TO START WITH, OR LIGHT MEAL** •

<b>GARLIC &amp; PARMESAN SNAILS</b>	45
<b>FRIED CALAMARI</b>	45
<b>DEEP FRIED CAMEMBERT</b> - <i>on greens &amp; berry dressing</i>	48
<b>BACON WRAPPED PRUNES</b> - <i>filled with blue cheese</i>	48
<b>SNOEK &amp; SWEET POTATO SPRING ROLLS</b>	48
<b>BLACK MUSSELS</b> - <i>in creamy garlic &amp; white wine</i>	45
<b>BEEF CARPACCIO</b> - <i>with parmesan cream &amp; capers</i>	55

• **SALADS** •

	<i>small</i>	<i>medium</i>
<b>ROLLED GREEK SALAD</b> - <i>( with baked feta )</i>	50	60
<b>ROQUEFORT SALAD</b> - <i>with bacon &amp; pecan nuts</i>	55	75
<b>ASIAN TERIYAKI BEEF SALAD</b>	55	75
<b>SMOKED TROUT &amp; AVOCADO SALAD</b>	55	75
<b>DUKAH SPICED CHICKEN SALAD</b>	55	75

• **PIZZA** •

	<i>medium</i>	<i>large</i>
<b>HOT MARGHERITA</b> - <i>fresh tomato &amp; chilli</i>	60	69
<b>FOUR SEASONS</b> - <i>mushroom, ham, asparagus &amp; olives</i>	70	80
<b>HAWAIIAN</b> - <i>ham &amp; pineapple</i>	65	75
<b>HERBES de PROVENCE</b> - <i>salami, olives &amp; caramelised onions</i>	70	80
<b>MARINARA</b> - <i>mixed seafood</i>	70	80
<b>BARRIQUE</b> - <i>bacon, mushroom &amp; pineapple</i>	70	80
<b>MEXICANA</b> - <i>mushroom, cajun chicken &amp; chilli</i>	70	80
<b>MEDITERANEAN</b> - <i>olives, feta, garlic, peppadews &amp; green pepper</i>	65	75
<b>PARISIENNE</b> - <i>bacon, avo &amp; blue cheese</i>	70	80
<b>BOBOTIE</b> - <i>bobotie mince, banana, chutney &amp; coconut</i>	70	80
<b>HERB &amp; FETA OR / GARLIC PIZZA BREAD</b>	40	50



## • CHICKEN DISHES •

THAI GREEN CURRY CHICKEN - <i>on rice &amp; springrolls</i>	85
CHICKEN PARMEGIANO - <i>with chips</i>	95

## • PASTAS •

SPINACH CANNELONI - <i>spinach &amp; ricotta</i>	80
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## • FISH & SEAFOOD •

SEARED SALMON TROUT - <i>on soy stirfry noodles</i>	95
LINEFISH AL FORNO ( <i>Tomato, mushroom &amp; onion</i> )	115
LINEFISH - <i>with basmati rice ( lemon butter )</i>	105
- <i>duo with calamari</i>	110
- <i>trio with prawns &amp; calamari</i>	120
SPICY CORIANDER PRAWNS - <i>on Thai noodles</i>	120
FRIED CALAMARI - <i>with rice</i>	100

## • MEAT DISHES •

GLAZED PORK BELLY - <i>in sweet chilli, ginger &amp; soy</i>	110
RUMP - <i>300g Grilled</i>	115
- <i>200g Grilled</i>	105
ITALIAN STYLE RUMP - <i>in rosemary &amp; olive oil</i>	120
OXTAIL - <i>served with mashed potatoes</i>	125
LADIES PORTION OXTAIL	115
BOBOTIE - <i>served on yellow rice with sambals</i>	90
LAMB LOIN CUTLETS - <i>on mashed potatoes</i>	110
RUSSIAN SIRLOIN - <i>with monkey gland sauce</i>	125



## • DESSERTS •

CHOCOLATE BROWNIE - <i>with nougat ice cream</i>	40
AMARULA CASSATA	40
LEMON TART BRULEE - <i>with cream</i>	40
FRESH FRUIT PAVLOVA & <i>granadilla ice cream</i>	40
GINGER TART - <i>with cream</i>	40
ITALIAN KISSES	35
DOM PEDRO	30
IRISH COFFEE	30
CHEESE & PRESERVES PLATTER	60

## • LIQUEURS & BRANDIES •

DRAMBUIE	25
COINTREAU	29
FRANGELICO	25
GRAPPA	20
AMARETTO	25
AMARULA CREAM	18
SAMBUCA	18
TEQUILA	20
JAGERMEISTER	22
KWV 10 YEAR OLD BRANDY	20
VAN RYN 10 YEAR OLD BRANDY	25

## • COFFEE & TEA •

FILTER COFFEE	10
DECAF COFFEE	15
ESPRESSO	15
DOUBLE ESPRESSO	20
CAPPUCINO	20
TEA	10
ROOIBOS TEA	10