



WELCOME TO ONE OF THE WORLDS' BEST LAND BASED WHALE WATCHING RESTAURANT

Bientang's Cave Restaurant was established in 1991.
Since 1995 this family restaurant has become a world renowned tourist destination.



Created out of a traditional cave previously inhabited by a Koi Strandloper of the same name, the restaurant spills out onto the rocks to the oceans edge of Walker Bay in Hermanus, where Whale Watching is the preferred local pass-time. The rustic charm and natural ambiance of the cave and it's surroundings is a delight to all our patrons with many returning year after year to sample the delights of Bientang's Cave.



Bientang Se Grot cc / Bientangs Cave Restaurant cc trading as Bientang's Cave Restaurant & Wine Bar

Tel: 028 312 3454 Email: info@bientangscave.com www.bientangscave.com Business registration: 1992/003037/23 Vat Number: 4100151036

SHARING PLATTERS

175 **Antipasto Platter**

A selection of mortadella, salami and Parma Ham with marinated peppers, artichoke hearts, olives and caper berries. Served with ciabatta and rosemary crackers.

300 **Cold Seafood platter**

Our Fresh cold selection of wild prawns, West Coast oysters, marinated mussels, smoked salmon trout and home made snoek pate with seed loaf and crackers.

125 **Mezze Platter**

A Vegetarian selection of Falafel, Humus, Tzatziki, marinated peppers, dressed artichokes, olives and feta cheese. Served with ciabatta and crackers.

STARTERS

110 **Bientang's Bouillabaisse**

Classic Mediterranean Seafood soup, with line fish, mussels, calamari and prawns. Served with ciabatta and Rouille.

48 **Roast Butternut Soup**

Dukkah roasted butternut soup with a hint of coconut.

S.Q. **West Coast Mussels**

Fresh mussels steamed in a delicate white wine and herb cream sauce.

S.Q. **Oysters**

Freshly shucked oysters on crushed ice with red onion salsa.

130 **Prawn Cocktail**

Fresh steamed prawn tails, Marie Rose sauce on a bed of crisp lettuce & tomato, served with seed loaf.

60 **Snoek Pate**

Home-made snoek pate served with apricot and onion jam, crackers and seed loaf.

65 **Grilled Halloumi Cheese**

Grilled Halloumi with a caper, chilli and parsley dressing, served with garlic rubbed bruschetta.

SALADS

75 **Greek**

Village style Greek Salad with chunky tomato, cucumber, green pepper, red onions and olives dressed with an oreganum vinaigrette and topped with a slab of Danish Feta.

85 **Caprese**

Fior di Latte, basil and fresh cherry and Italian tomatoes dressed with basil pesto and balsamic crème. Served with dressed rocket.

85 **Gorgonzola, Pear & Pecan**

A mixed salad of rocket, Italian Gorgonzola, toasted pecan nuts and caramelized pears dressed with a sweet shallot dressing.

125 **Salmon Niçoise**

Franschhoek smoked salmon trout served on top of a classic Niçoise of baby potato, cherry tomato, red onion, green beans, olives, boiled egg and rocket dressed with our house vinaigrette.

90 **Chicken Caesar**

Cos lettuce tossed with home-made anchovy and parmesan dressing, garlic ciabatta croutons, parmesan shavings and grilled chicken breast.

Ask for our wine list for the perfect accompaniment to your meal

Please note that availability & prices are subject to change without notice

LAND AND SEA

All of the Land and Sea (except vegetarian) dishes will be served with the customers choice of one of the following:

Fries or Daily veg or Baked potato topped with sour cream or Savoury Rice or Green salad (mixed leaves, cucumber, onion, tomato and basic vinaigrette)

Add an extra side dish of the above @ R25 each

S.Q. Fish of the Day

Fresh Fillet of line fish served grilled and basted with lemon and garlic butter.

90 Beer Battered Hake

Fresh Fillet of hake battered and fried till crispy served with chunky tartar sauce and lemon wedges.

90 Fried Calamari

Tender flash fried calamari strips served with chunky tartar sauce and lemon wedges.

S.Q. Grilled Prawns

6 or 12 Large prawns seasoned and grilled with your choice of lemon or garlic butter.

S.Q. Seafood Platter for 1 or 2

A combination of the following per person: 4 black mussels in a light creamy sauce, 3 grilled prawns, flash fried calamari, line-fish or fried hake.

170 Grilled Beef fillet

Tender Grain fed beef Fillet grilled plain or with house basting. Delectable home made sauces below.

140 Grilled Beef Sirloin

Tender Grain Fed beef Sirloin, grilled plain or with house basting.

S.Q. BBQ Pork Ribs

Tender, thick cut pork ribs grilled with our special house basting.

115 Peri-Peri Chicken

24 hour marinated whole baby chicken, grilled on the open flame basted with our Mozambique style peri- peri sauce.

85 Chicken Schnitzel

Delicate Panko crumbed chicken fillet pan fried in butter.

Compliment the above dishes with: 3 Tiger Prawns @ S.Q. or 125g Fried Calamari @ R35

Side Sauces: Garlic Fresh Chilli Tartar Peri-Peri Lemon Butter Garlic Butter @ R12 each

Fresh Home-made Sauces: Mushroom or Madagascan Green Peppercorn or Cheese @ R25 each

80 Bientang's Burgers - All burgers served with fries or side green salad

Your choice of either a 200g pure Beef patty or Chicken breast grilled and basted in our signature home-made Barbeque sauce.

Add a home-made sauce or burger toppings from the following:

Bientang's Gourmet Topping: Camembert, Bacon and Onion Marmalade @ R35

Gorgonzola Cheese or Camembert or 3 Rashers Bacon or 2 Cheddar Slices @ R25 each

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VEGETARIAN

- 95 **Spinach and Ricotta Ravioli**
Ravioli served on a wholesome pomodoro sauce, topped with sage butter and parmesan.
- 80 **Falafel Burger - Served with fries or side green salad**
200g Vegetarian Falafel patty topped with humus, tzatziki and roasted peppers.
- 85 **Grilled Vegetables with Humus and Chickpea Relish V**
Grilled and marinated courgette, aubergine and peppers on a bed of spiced chickpea relish and humus.
- 85 **Vegetarian Curry V**
Seasonal vegetables and chickpeas all simmered in a Malay spiced coconut cream sauce.
Served with rice, tomato, onion and chilli salsa, fresh coriander and a poppadum.

POTJIES AND CURRIES

- 155 **Bientang's Seafood Potjie**
Line fish, prawns, mussels and calamari all simmered in a creamy Pernod and seafood veloute.
Served with rice and crusty ciabatta.
- 155 **Cape Seafood Curry**
Line fish, mussels, prawns and calamari all simmered in a Malay spiced coconut cream sauce.
Served with rice, tomato, onion and chilli salsa, fresh coriander and a poppadum.
- 155 **Chicken & Prawn Curry**
Tender Chicken breast and prawns simmered in a light Malay and coconut curry sauce.
Served with rice, tomato, onion and chilli salsa, fresh coriander and a poppadum.

JUNIORS MENU—UNDER 12'S ONLY All meals served with fries

- | | |
|--|--|
| 55 Fried Calamari | 55 Fried Hake |
| 55 Barbeque Basted Beef or Chicken Burger | S.Q. Pork Ribs |
| 25 Scoop of Vanilla Ice Cream & Bar One sauce | 25 Scoop of Vanilla Ice Cream & Flake |
| 10 Add Chocolate Flake | |
| 22 Junior Milkshakes
Vanilla, lime, banana, strawberry, chocolate, bubble gum | 38 Floats
Vanilla ice cream with your choice of soda |
| 38 Pure Fruit Smoothies
Hawaiian Fantasy Strawberry and Banana
Tropical Breeze Pineapple, Mango and Peach
Caribbean Dream Papaya, Mango and Strawberry
Jamaican Sensation Raspberry, Pineapple, Blackberry and Banana | |

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DESSERTS Ask your server what daily desserts are available

50 **Carrot Cake**

Delight your taste buds with the best home baked Carrot Cake in Hermanus. Walnuts and pecan nuts, hints of spice and topped with a orange cream cheese icing.

50 **Malva Pudding**

A Traditional South African sweet dessert, home baked with love by Granny Aletta. Served warm with your choice of whipped cream or vanilla ice cream.

45 **Chocolate Pecan Nut Brownie**

Home made and served with your choice of whipped cream or vanilla ice cream.

45 **Creme Brulee**

Classic baked vanilla cream with a delicate caramelized sugar topping.

45 **Churro Basket Delight**

Fresh Churro basket stuffed with Vanilla ice cream topped with chocolate and butterscotch sauce.

30 **Vanilla Ice Cream Add Pecan Nuts @ R18 Add Choc Flake @ R10 Add Bar One Chocolate Sauce @ R15**

120 **Delectable Cheese Platter**

A lovely excuse to order another glass of wine, dessert wine or port. A daily selection of cheeses with fig preserve, balsamic onion marmalade & toasted nuts. Served with crusty ciabatta and rosemary crackers.

LIQUID DESSERTS & AFTER MEAL TANTALISERS

40 **Adults Only**

Creamy vanilla ice cream topped with your choice of: a shot of Lavazza Espresso; Amarula Liqueur; Rich Caramel or Chocolate fusion La Voka **or** Peppermint Liqueur.

40 **Bientang's Dream**

A tot of Franjelico & Amarula served over crushed ice.

375ml 290 **Beaumont Goutte d'Or Noble Late Harvest 2014**

Walker Bay

75ml 59 Chenin Blanc. Dried fruits, orange peel & honey aromas. Elegant viscous feel of honey, apricot & spice.

375ml 195 **Nederburg Noble Late Harvest 2013**

Durbanville- Paarl

75ml 40 71% Chenin & 29% Muscat de Frontignan. Aromas of honey, tangerine supported by apricot & dried peach flavours. A subtle balance between acid & sugar with dried fruit & vanilla spice on the palate.

55 **Courvoisier V.S.O.P.**

France

Offers a delicate bouquet and excellent balance of oak and exotic flavours. The aroma is subtle and harmonious, with undertones of vanilla and grilled almond, the finish leaves a nice, tender memory.

45 **Biscuit Classique V.S.O.P.**

Fins Bois - France

On the nose, its bouquet expresses itself around a core of ripe fruits aromas (dry apricot, honey) and sweet spices aromas (cinnamon, clove) underlined with floral notes (rose). In the mouth, you will be delighted by these ripe fruits aromas already expressed on the nose and supple notes of citrus fruits, mango and honeysuckle. Appreciated for its harmony between aromas and savours. VSOP is smooth and mellow on the palate with an everlasting finish.

LIQUEURS Per 25ml

30 Cointreau

A pleasing balance of fresh and zingy orange oil with a sweet & almost earthy character underneath. Hints of other citrus fruits, particularly lemon and grapefruit offer a interesting complexity.

26 Galliano

Smooth French vanilla based liqueur scented with subtle spice. On ice, with coke or orange juice.

24 Klipdrift Black Gold X0

Handpicked Ethiopian coffee beans add flavour and aroma, cocoa from the Côte d'Ivoire (the worlds best chocolate) adds rich texture and depth to the finest potstill Brandy. Smell, sip and savour over ice.

23 Tia Maria

World famous for it's uniquely dark and intriguing flavour, on its own, on ice, over ice cream or in coffee.

23 Amaretto Disarrono

Almond based Italian liqueur, subtle Marzipan flavours. Enjoy straight, on ice, in coffee or orange juice.

23 Franjelico

A liqueur made from wild hazelnuts, with infusions of berries and flowers.

22 Jagermeister

A herbal based German liqueur. Most enjoyed as a shooter, served chilled.

20 LaVoka Caramel / Chocolate Fusión Liqueur

Awaken your taste buds with a perfect blend of the finest spirit infused with rich chocolate/caramel flavours. Experience this unique taste neat with ice, as a Dom Pedro, over ice cream or in coffee.

16 Kahlua

Licor Delicioso - coffee flavoured, enjoyed with filter coffee, ice cream or on it's own.

15 Amarula Cream

A pure and precious blend of fresh cream and the wild Marula fruit - A real African treat.

15 Oude Meester Peppermint

A refreshing, tingling peppermint based liqueur, enjoy on its own or with soda.

25 Meerlust Dalla Cia Grappa

Cabernet Sauvignon & Merlot - Husk spirit ideal with a espresso after a meal.

40 Galliano Hot Shot

A tot of Galliano and a tot of espresso, topped with cream.

IRISH & LIQUEUR COFFEES ∞ DELECTABLE DOM PEDROS

Sgl 30 Dbl 42

Whisky, Kahlua, Amarula or Peppermint

Sgl 32 Dbl 46

Sgl 34 Dbl 52

Franjelico, Tia Maria, La Voka Caramel or Chocolate

Sgl 40 Dbl 56

Sgl 40 Dbl 64

Jamesons, Lanique or Galliano

Sgl 48 Dbl 66

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ALCOHOLIC BEVERAGES ARE NOT FOR SALE TO PERSONS UNDER THE AGE OF 18

HOT DRINKS

- 25 **Hot Chocolate** 15 **Tea** Ceylon, Earl Grey, Rooibos or Green tea
- 15 **Espresso** 25 **Double Espresso** 55 **Double Espresso and Grappa**
- 18 **Americano** 24 **Cappuccino** 25 **Café Latte**

PURE FRUIT SMOOTHIES 100% pure fruit, no dairy, no sugar, fat free & no puree

- 38 **Hawaiian Fantasy** Strawberry and Banana
- 38 **Tropical Breeze** Pineapple, Mango and Peach
- 38 **Caribbean Dream** Papaya, Mango and Strawberry
- 38 **Jamaican Sensation** Raspberry, Pineapple, Blackberry and Banana

Add R10 for a Chocolate Flake **MILKSHAKES & FLOATS** Add R8 for a Double Thick Shake

- 38 **Milkshakes** Vanilla, Lime, Strawberry, Chocolate, Banana and Bubblegum
- 46 **Coffee Milkshake** Espresso blended with ice cream and crushed ice
- 48 **Bar One Milkshake** Bar One chocolate blended with ice cream
- 22 **Kiddie Milkshakes** Vanilla, Lime, Strawberry, Chocolate, Banana & Bubblegum
- 38 **Floats** Vanilla ice cream with your choice of Soda

SOFT DRINKS

- 18 **Sodas 330ml** Coke, Coke Zero, Sprite Zero, Fanta Orange, Fanta Grape, Cream Soda, Stoney Ginger Beer
- 15 **Sodas 200ml** Gingerale, Tonic Water, Soda Water, Dry Lemon, Lemonade
- 25 **Tizers** Appletiser or Red Grapetiser
- 23 **Lipton Iced Tea** Peach or Lemon flavours
- 25 **Fruit Juice** Orange, Tropical, Cranberry, Apple or Pineapple Juice
- 24 **Halls Tomato Cocktail**
- 6 **Rose's Cordials** Lime, Passion Fruit, Kola Tonic
- 33 **Rock Shandy** Soda, Lemonade and Bitters
- 40 **Red Bull** 'It gives you wings'
- 15 **Mineral Water 500ml** Still OR Sparkling

FOOD AND WINE PAIRING GUIDE

When it comes to food and wine pairing, there is no right or wrong but there are definitely food and wine combinations which taste better than others...



CHILLED PLATTERS

Mezze Platter

Rosé Cap Classique, Sauvignon Blanc, Chenin Blanc, Dry Riesling, Dry Rosé

Antipasto Platter

Wooded Chenin, Chardonnay, Pinot Noir

Seafood Platter

Unwooded Chardonnay, Sauvignon Blanc

SALADS

Greek Salad

Chenin Blanc, Sauvignon Blanc, Riesling

Niçoise Salad

Champagne, Unwooded Chardonnay, Dry Rosé

Caprese Salad

Dry Chenin Blanc, Sauvignon Blanc, Riesling

Caesar Salad

Chardonnay, Viognier

Gorgonzola, Pear & Pecan Salad

Stein, Gewürztraminer, Semi-sweet Rosé

STARTERS

Bouillabaisse

Dry Rosé, Wooded Chenin Blanc, Chardonnay

Roast Butternut Soup

Riesling, Chenin Blanc

Oysters

Champagne, Sauvignon Blanc, Dry white Blends, Unwooded Chardonnay

Snoek Pate

Wooded Chardonnay, Viognier, Wooded Chenin

Grilled Halloumi Cheese

Sauvignon Blanc, Riesling

Creamy Mussels

Champagne, Chardonnay, Wooded Chenin

Crayfish

Champagne, Chardonnay, Viognier, Dry Rosé

CHEESE BOARD

Noble Late Harvest, Port, Dry Sherry, Cape Riesling, Chardonnay, Cabernet Sauvignon, Pinot Noir

MAINS

Seafood Platter

Wooded Chardonnay, Champagne, Pinot Noir

Line Fish

Sauvignon Blanc, Dry White Blends, Chenin Blanc, Dry Rosé, Viognier, Pinot Noir, Champagne

Grilled Prawns

Champagne, Sauvignon Blanc, Lightly Wooded Chardonnay

Calamari

Sauvignon Blanc, Chenin Blanc, White Blends

Ribs

Gewürztraminer, Stein, Pinotage, Shiraz, Merlot

Beef Burgers

Pinotage, Red Blend, Cabernet Sauvignon

Beef Fillet with Pepper Sauce

Shiraz, Pinotage, Chardonnay.

No pepper sauce try Cabernet Sauvignon

Grilled Sirloin

Medium-bodied red wines, Red Blends, Pinotage

Chicken Burger

Viognier, Pinot Noir, Merlot, Shiraz, Pinotage

Chicken Schnitzel

Chenin Blanc, Sauvignon Blanc, Riesling, light Pinot Noir, Pinotage

Cape Curries

Viognier, Chardonnay, Gewürztraminer, light Cabernet

Seafood Potjie

Champagne, Chardonnay, Viognier, Rosé Cap Classique

Spinach & Ricotta Ravioli

Chenin Blanc, Sauvignon Blanc, Pinot Noir

DESSERTS

Malva

Muscadel, Sweet Sherry

Carrot Cake

Noble Late Harvest, Gewürztraminer, Port

Chocolate Brownies

Old Brown Sherry, Muscadel, Port, Pinotage

Ice cream & Chocolate Sauce

Muscadel



DISCLAIMER: RULES AND REGULATIONS

SERVICE & QUALITY

Quality:

The enjoyment of your experience with us is of paramount importance.

Should you experience any problem with service, quality of food or beverage, please inform a member of the management **IMMEDIATELY** in order that we may resolve the problem. We are open to receive honest/legitimate complaints. Subject to the Consumer Protection Act and/or other Laws/regulations, the business shall remedy the situation in any of the following ways: Giving a cash refund to the Consumer / Replace the defective food and/or beverages with new ones, or Any other appropriate and mutually agreeable manner.

Please choose carefully. We do not normally give refunds after the order was made if you simply change your mind, made the wrong decision or placed the wrong order. We may ask a fee if the return is accepted by management.

Extra care has been taken to remove bones, some bones may still remain, please be careful when consuming the products.

Please inform your waiter of any allergies. The client accepts that the business cannot be held liable for any harm, of whatsoever nature that he/she may suffer as a result of his/her failure to furnish the business with the aforementioned information.

Service:

Due to the distance between the kitchen, bar and the lower lying areas of the restaurant, service may be slow.

Service Charge / Gratuity:

Is **NOT** included on your bill. In South Africa a gratuity of 10% to 20% is the norm for good service. 10% is automatically added to bills of groups of 6 or more patrons

PAYMENTS:

We accept ALL major credit cards on bills of R60 or more We do NOT accept cheques or foreign currency

DAMAGE AND LIABILITY

All visitors to the property are hereby advised and accept that, should they fail to adhere to the instructions provided by the business or act in any improper manner, accidents may occur, and neither, Bientangs Cave CC, nor its staff or employees will be held liable for any injury, death, theft, loss or damage, of whatsoever nature, to the person or property of any such visitor if aforesaid injury, death, theft loss or damage was caused due to circumstances beyond our reasonable control.

ENSURE YOU ARE AWARE OF YOUR CHILDRENS WHEREABOUTS AND THEIR SAFETY AT ALL TIMES!

Do not allow them to be near the waters edge without adult supervision. Children are NOT permitted to climb on railings, tables, climb rock outcrops or on the roof as it can lead to injury and or death — KEEP THEM SAFE !!!

THEFT: Please take care of all valuable items. Bientangs Cave CC will not accept liability with regards to the disappearance or damage of valuable items of guests, visitors, or function attendees, unless such disappearance or damage has regard to any situation within the Business's reasonable control.

Visitors should take note that Bientangs Cave CC can accept no liability if the premises / services being provided doesn't adhere to their expectations due to the following:

- extreme weather conditions preventing the visitor to use premises to its full potential;
- services or ancillary services for instance WI FI not being available due to any circumstances beyond our reasonable control; for instance a brake down or interruption of service due to the responsibility of the service provider;

CORKAGE Due to the effort in creating our extensive wine list, we do not permit guests to bring their own wine, beverages or food.

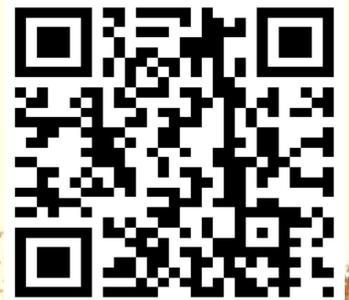
SMOKING POLICY Smoking is only allowed in designated areas outside the Cave

WILDLIFE: Walker Bay is a marine reserve, please do not go onto Piet Se Klip as it is a sanctuary & resting place for the birds & marine life — **observe and photograph but DON'T disturb**

Please don't feed the Seagulls, as it attracts flocks of them. They create a disturbance and can be aggressive, stealing food from the tables & defecate on people, as well as defecate in both yours and other patrons meals—you will be held responsible for any costs incurred or meal replacements.

Please do not litter & help keep our beautiful environment clean. Bins and ashtrays are available, ensure your napkins and straw wrappers are secured or removed on windy days or they could blow into the ocean.

Thanking you for the love of our ocean



Restaurant & Wine Bar | Destination Venue | Function Venue | Live Music | D'J's

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