

BIENTANG'S RESTAURANT & WINE BAR

CAVE HERMANUS



WELCOME TO ONE OF THE BEST LAND BASED WHALE WATCHING RESTAURANTS IN THE WORLD

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

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BREAKFAST MENU

Food & Wine Pairing Suggestions: P.S.

SERVED SATURDAY AND SUNDAY 9 – 11AM



Bientang's Benedict <i>P.S. Chardonnay, wooded Chenin blanc</i>	115	
2 poached eggs and 3 rashers bacon with homemade hollandaise sauce on toasted ciabatta.		
Bientang's Florentine <i>P.S. Chardonnay, wooded white blend</i>	135	
2 poached eggs, smoked salmon and wilted spinach with homemade hollandaise sauce on toasted ciabatta.		
Bientang's Breakfast <i>P.S. MCC, Prosecco, Sauvignon blanc</i>	95	
2 eggs, 3 rashers bacon, tomato, 2 slices toast.		
Peri-Peri Chicken Livers <i>P.S. Rosé, Pinot Noir</i>	70	
Pan fried chicken livers with a spicy peri-peri sauce served with ciabatta.		
3 Egg Omelette <i>P.S. MCC Brut, Sparkling wine</i>	108	
Pan fried cherry tomatoes, bacon and cheddar cheese.		
Butter Croissant		
Served with jam, butter and cheese.		65
Scrambled eggs and bacon. <i>P.S. Chardonnay</i>		95
Scrambled eggs and smoked salmon. <i>P.S. MCC Brut, Chardonnay</i>		125
Caprese - Mozzarella, tomatoes and basil. <i>P.S. Prosecco, unwooded Chenin blanc, Sauvignon blanc</i>		95
Banana bread & Stewed Fruit v	75	
Vegan and gluten free banana bread filled with pecans served with a delicately perfumed stewed fruit.		
Pongracz 750ml and Oysters Special		
Pongracz Brut served with 12 oysters.		SQ
Pongracz served with 12 coconut encrusted oysters and aioli sauce.		

ADD ONS TO YOUR BREAKFAST

3 Rashers Bacon 35	Grated Cheddar 35	Tzatziki or Basil Pesto 30
Fried/Poached Egg 15	Side Chips 35	2 Slices Toast 12



BIENTANG'S MENU

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STARTERS

- Bientang's Bouillabaisse** *P.S. Rosé, wooded Chenin blanc, Chardonnay* **180**
Traditional tomato based seafood dish with line fish, mussels, calamari and prawns.
- West Coast Mussels** *P.S. Champagne, Chardonnay, wooded Chenin blanc, Viognier* **SQ**
Delicately steamed in white wine and served in a herb cream sauce.
- Oysters** *P.S. Champagne, MCC, Prosecco, Sauvignon blanc* **SQ**
Freshly shucked oysters on crushed ice with red onion salsa.
- Panko Prawns** *P.S. Rosé MCC, Prosecco, Sauvignon Blanc, unwooded Chenin blanc* **125**
Crumbed prawns served with sweet chilli sauce.
- Snoek Pâte** *P.S. Rosé MCC, Chardonnay, Viognier, wooded Chenin blanc* **95**
Homemade snoek pate served with apricot and onion jam, crackers and seed loaf.
- Grilled Halloumi Cheese** *P.S. Champagne, MCC, Prosecco, Sauvignon Blanc, Rosé* **105**
Grilled Halloumi with a caper, chilli and parsley dressing.

SHARING PLATTERS FOR TWO

- Antipasto Platter** *P.S. Sauvignon blanc, unwooded Chenin blanc, Pinot Noir* **290**
Charcuterie meats served with marinated peppers, artichoke hearts, olives, caper berries, ciabatta and crackers.
- Chilled Seafood Platter** *P.S. Champagne, MCC, Prosecco, Sauvignon blanc* **395**
Wild prawns, West Coast oysters, marinated mussels, smoked salmon trout, snoek pate, seed loaf and crackers.
- Vegetarian Mezze Platter** *P.S. Rosé MCC, Prosecco, Sauvignon blanc, unwooded Chenin blanc* **265**
Falafel balls, Humus, Tzatziki, marinated peppers, artichokes, olives and feta cheese and pita bread.

SALADS

- Greek Style** *P.S. Unwooded Chenin blanc, Sauvignon blanc* **95**
Tomato, cucumber, green pepper, red onions, olives and Feta, dressed with a Greek dressing.
- Caprese** *P.S. MCC, Prosecco, Sauvignon blanc, unwooded Chenin blanc* **140**
Traditional Mozzarella, basil and tomatoes dressed with basil pesto and balsamic, served on dressed rocket.
- Smoked Salmon Niçoise** *P.S. MCC, Prosecco, Sauvignon blanc, Rosé* **150**
Smoked Salmon, fresh greens, tomato, green beans, potatoes, capers, olives and poached egg with a mustard dressing.
- Bientang's Smoked Chicken Caesar** *P.S. Chardonnay, Viognier* **145**
Crisp greens, croutons, shaved Parmesan and home smoked chicken with traditional Caesar dressing. **Add bacon 35**

View our wine list for the perfect accompaniment to your meal
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LAND AND SEA Including a side of fries /side salad / baked potato OR veg

Fish of the Day <i>P.S. Champagne, MCC, Sauvignon blanc, Pinot Noir</i>	SQ
Grilled fillet, basted with a lemon and garlic butter.	
Battered Hake <i>P.S. Prosecco, Sauvignon blanc, unwooded Chenin blanc, Rosé</i>	170
Hake fillet fried in light batter until golden brown.	
Fried Calamari <i>P.S. Prosecco, Sauvignon blanc, unwooded Chenin blanc, Rosé</i>	170
Fried calamari strips served with chunky tartar sauce.	
Tiger Prawns <i>P.S. Champagne, MCC Brut, Sauvignon blanc, lightly wooded Chardonnay</i>	SQ
6, 9 or 12 Tiger prawns seasoned and grilled, served with your choice of lemon or garlic butter.	
Seafood Platter for 1 or 2 <i>P.S. Champagne, MCC, Chardonnay, Pinot Noir</i>	SQ
4 black mussels in a light creamy sauce, 3 grilled prawns, fried calamari, your choice of line-fish or battered hake.	
Braised Pork Belly <i>P.S. Wooded Chenin blanc, Shiraz, Pinotage</i>	195
Tender braised pork belly, fondant potato, baby fennel, grapefruit puree served with seasonal vegetables.	
Beef fillet <i>P.S. Cabernet Sauvignon. With pepper sauce pair with Shiraz, Chardonnay</i>	280
200g fillet grilled plain or with homemade basting.	
Beef Sirloin <i>P.S. Medium bodied reds, Pinotage, Shiraz with peppercorn sauce</i>	220
250g Sirloin grilled plain or with homemade basting.	
BBQ Pork Ribs <i>P.S. Wooded Chenin blanc, Shiraz, Pinotage</i>	SQ
400g OR 800g Tender, thick cut pork ribs grilled with our homemade basting.	
Flame Grilled Chicken <i>P.S. Peri-peri pair with Sauvignon blanc, Pinotage, Pinot Noir / Lemon herb with Sauvignon blanc, unwooded Chenin blanc</i>	195
Marinated and grilled on the open flame basted with homemade peri- peri or lemon and herb sauce.	
Chicken Schnitzel <i>P.S. Sauvignon blanc, unwooded Chenin blanc, Pinot Noir, Pinotage</i>	160
Delicate Panko crumbed chicken fillet pan fried in butter.	

BURGERS Including fries or side salad

Pure Beef Burger 200g or Grilled Chicken Burger	135
Falafel Burger - Served with fries or side green salad <i>P.S. Chardonnay, Viognier, Sauvignon blanc</i>	130
Vegan Falafel patty topped with humus and tzatziki.	

ADD A BURGER TOPPING OR HOMEMADE SAUCE:

Bientang's Gourmet Topping: Camembert, Bacon and Onion Marmalade.	50			
3 Rashers Bacon 35	3 Cheddar Slices 35	Tzatziki 30	Basil Pesto 30	Fried egg 15

SAUCES

Mushroom or Peppercorn or Cheese	40
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SIDE CONDIMENTS

Garlic, Fresh Chilli, Tartar, Peri-Peri, Lemon Butter, Garlic Butter	25
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EXTRA SIDES

Fries or Rice	35
Daily Veg or Side Salad	45
Baked potato with sour cream on the side	40

ADD ONS

3 Tiger Prawns	SQ
Fried Calamari	85
6 Falafel Balls	50

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POTJIES AND CURRIES

Bientang's Seafood Potjie *P.S. MCC Brut, wooded Chenin blanc, Viognier, Chardonnay* **230**

Line fish, prawns, mussels and calamari in a creamy Pernod and seafood veloute.
Served with savory rice and ciabatta.

Cape Seafood Curry *P.S. Viognier, unwooded Chenin blanc* **230**

Line fish, mussels, prawns and calamari in a Malay spiced coconut curry sauce, served with rice, salsa, coriander and a poppadum.

Chicken & Prawn Curry *P.S. Viognier, unwooded Chenin blanc, Cabernet Sauvignon* **230**

Chicken and prawns in a Malay spiced coconut curry sauce, served with rice, salsa, coriander and a poppadum.

VEGETARIAN

Spinach and Ricotta Ravioli *P.S. Sauvignon blanc, unwooded Chenin blanc, Pinot Noir, Merlot* **160**

Ravioli served with a pomodoro sauce, topped with Parmesan cheese.

Falafel Burger - Served with fries or side green salad *P.S. Chardonnay, Viognier, Sauvignon blanc* **130**

Vegan Falafel patty topped with humus and tzatziki.

Grilled Vegetables with Humus and Chickpea Relish *P.S. Unwooded Chenin blanc, Sauvignon blanc* **140**

Grilled and marinated vegetables on a bed of spiced chickpeas, relish and humus.

Vegetable Curry *P.S. Viognier, unwooded Chenin blanc* **165**

Seasonal vegetables and chickpeas in a Malay spiced coconut sauce with rice, salsa, coriander and a poppadum.

JUNIORS MENU—UNDER 12 'S ONLY *Served with fries*

Fried Calamari **90**

Crumbed Hake **90**

B.B.Q. Pork Ribs **95**

Crumbed Chicken Strips **80**

Beef Burger **85**

DESSERTS *Ask your server what daily specials are available*

Malva Pudding *P.S. Old Brown Sherry* **75**

A Traditional South African dessert with crème anglaise and your choice of whipped cream or vanilla ice cream.

Carrot Cake *P.S. Noble Late Harvest, Port* **80**

Delicious with pecan nuts, pineapple, hints of spice, topped with a orange cream cheese icing.

Chocolate Pecan Nut Brownie *P.S. Old Brown Sherry, Port, Pinotage* **75**

Decadent and packed full of nuts, served with your choice of chantilly cream or vanilla ice cream.

Crème Brûlé *P.S. Noble Late Harvest* **80**

Classic baked vanilla cream with a delicate caramelized sugar topping.

Vanilla Ice Cream **35**

Add a shot of your favorite liqueur or spirit **SQ**

Add Pecan Nuts **22**

Add Choc Flake **18**

Add Bar One Chocolate Sauce **30**

Bientang's Dream **68**

A tot of Franjelico & Amarula served over crushed ice.

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HOT DRINKS

Rooibos Cappuccino	34	Rooibos Latte	36
Rooibos Chai Cappuccino	36	Rooibos Chai Latte	38
Tea	28	Hot Chocolate	38
Ceylon, Earl Grey, Rooibos, Green tea			
Cappuccino	34	Café Latte	38
Single Espresso	27	Double Espresso	30
Americano	32	Oat Milk	add 15
Speciality Monin Flavours: Caramel, Hazelnut, Vanilla, White Chocolate - per 25ml			add 20

MILKSHAKES & FLOATS

Add R18 for a Chocolate Flake ∞ Add R18 for a Double Thick

Milkshakes Strawberry, Banana, Coconut, Vanilla, Hazelnut, Caramel, Espresso, White Chocolate, Bar One Chocolate	64
Soda Floats Vanilla ice cream with your choice of Soda	48

SOFT DRINKS

Sodas Coke, Coke Zero, Sprite Zero, Fanta Orange, Cream Soda	28	Tizers Appletiser, Red Grapetiser	38
Fruit Juice Orange, Tropical, Cranberry, Apple, Pineapple	32	Lipton Iced Tea Peach, Lemon flavours	32
Halls Tomato Cocktail	40	Rock Shandy Soda, Lemonade and Bitters	36
Rose's Cordials Lime, Passion Fruit, Kola Tonic	12	Red Bull 'It gives you wings'	50
Mineral Water Sparkling or Still 500ml	24	Red Bull Red Addition Watermelon	50
Freshly Squeezed Orange Juice	50		

Ask your server which daily juices are available

FITCH & LEEDES

Club Soda, Ginger Ale, Bitter Lemon, Indian Tonic, Lemonade, Pink Tonic (Sparkling Rose & Cucumber)	25
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NON-ALCOHOLIC BEER, CIDER, G&T AND WINE

Heineken Zero	38	Savanna Lemon	42
Duchess Gin & Tonic	45	J.C. Le Roux Le Domaine Sparkling Wine	195
Van Loveren Wonderful White Sauvignon Blanc	192	Van Loveren Radiant Red Merlot	198

IRISH & LIQUEUR COFFEES ∞ DREAMY DOM PEDROS

Amarula, Kahlua, Franjelico, Bells, J&B	25ml 57	50ml	89
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