

BIENTANG'S
RESTAURANT & WINE BAR

CAVE
HERMANUS

A LA CARTE MENU



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



BREAKFAST MENU

Food & Wine Pairing Suggestions: P.S.

SERVED SATURDAY AND SUNDAY 9 – 11AM



Bientang's Benedict <i>P.S. Chardonnay, oaked Chenin Blanc, Semillon</i>	145	
2 poached eggs and grilled bacon rashers with homemade hollandaise sauce on toasted ciabatta.		
Bientang's Florentine <i>P.S. Chardonnay, oaked white blend, Semillon</i>	165	
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>	110	
2 eggs, 3 rashers bacon, tomato, 2 slices toast and jam.		
Peri-Peri Chicken Livers <i>P.S. Rosé, Pinot Noir, Riesling, Pinot Grigio</i>	136	
Pan fried chicken livers with a spicy peri-peri sauce served with ciabatta.		
Pan fried chicken livers with a spicy peri-peri sauce topped with 2 eggs served with ciabatta.		170
3 Egg Omelette <i>P.S. MCC Brut, Sparkling wine</i>	135	
Pan fried cherry tomatoes, bacon and cheddar cheese.		
Butter Croissant		
Served with jam, butter and cheese. <i>P.S. Chardonnay</i>	85	
Scrambled eggs. <i>P.S. Chardonnay</i>	95	
Scrambled eggs and bacon. <i>P.S. Chardonnay</i>	135	
Scrambled eggs and smoked salmon. <i>P.S. MCC Brut, Chardonnay</i>	155	
Caprese - Mozzarella, tomatoes and basil. <i>P.S. Prosecco, oaked Chenin Blanc, Sauvignon Blanc</i>	125	
Banana bread & Stewed Fruit <i>P.S. Noble Late Harvest, Sherry</i>	85	
Vegan and gluten free banana bread filled with pecans served with a delicately perfumed stewed fruit.		
Boschendal Brut 750ml and Oysters Special		
Boschendal Brut served with 12 oysters.	SQ	

ADD ONS TO YOUR BREAKFAST

3 Rashers Bacon	48	Grated Cheddar	35	Tzatziki or Basil Pesto	35
Fried/Poached Egg	18	Side Chips	48	2 Slices Toast	15
Pure Beef Patty	70	Smoked Salmon Trout	65	2 Slices Toast with Jam	26

PLEASE NOTE THAT AVAILABILITY & PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

BIENTANG'S PLATTERS

SEAFOOD PLATTERS

Chilled Seafood Platter for one or two *P.S. Rosé Champagne, MCC, Prosecco, Sauvignon Blanc*

530

Wild prawns, West Coast oysters, marinated mussels, smoked salmon trout, snoek pate, seed loaf and crackers.

Hot Seafood Platter for one or two *P.S. Champagne, MCC, Chardonnay, Pinot Grigio, Pinot Noir*

SQ

Grilled prawns, black mussels in a light creamy sauce, fried calamari, your choice of line-fish or battered hake and a side.

VEGETARIAN PLATTER *P.S. Riesling, Sauvignon Blanc, unoaked Chenin Blanc*

Vegetarian Mezze Platter for two

330

Falafel balls, humus, tzatziki, marinated peppers, artichokes, olives, feta cheese and pita bread.

CHEESE PLATTER *P.S. Riesling, Chardonnay, Cabernet Sauvignon, Bordeaux, Noble Late Harvest, Port*

Cheese Platter for two

375

Selection of cheese, preserves, fruits, crackers and ciabatta.

Add Gorgonzola or Truffle Burrata 65

CHARCUTERIE PLATTERS *P.S. Pinot Grigio, Riesling, Sauvignon Blanc, unoaked Chenin Blanc, Pinot Noir*

Charcuterie Platter for two

478

Selection of cured meats and pâte including preserves, fruits, crackers and ciabatta.

CHEESE & CHARCUTERIE PLATTERS *P.S. Pinot Grigio, Riesling, Chardonnay, unoaked Chenin Blanc, Pinot Noir*

Cheese & Charcuterie Platter for two

580

Selection of cheese, cured meats and pâte including preserves, fruits, crackers and ciabatta.

ADD A GORGONZOLA OR TRUFFLE BURRATA TO YOUR PLATTER

50g Gorgonzola Burrata 65

50g Truffle Burrata 65

PUGLIA CHEESE

PROUDLY SOUTH AFRICAN – NO COLOURINGS – NO PRESERVATIVES – FREE-RANGE COWS

HAND MADE WITH ITALIAN KNOW HOW

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BIENTANG'S MENU

Food & Wine Pairing Suggestions: P.S.

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

STARTERS

- Oysters** P.S. Champagne, MCC, Prosecco, Sauvignon Blanc, Pinot Grigio **SQ**
Freshly shucked oysters with or without red onion salsa.
- Bientang's Bouillabaisse Soup** P.S. Rosé, oaked Chenin Blanc, Chardonnay, Semillon, Pinot Grigio **235**
Traditional tomato based seafood soup with line fish, mussels, calamari and prawns.
- Perlemoen Bitterballen** P.S. Champagne, Sauvignon Blanc, Chenin Blanc **148**
Velvety, slow cooked minced abalone centre enrobed in a crunchy breaded exterior served with a mustard aioli.
- West Coast Mussels** P.S. Champagne, Chardonnay, oaked Chenin Blanc, Viognier, Semillon **SQ**
Delicately steamed in white wine and served in a herb cream sauce or a Thai style coconut broth.
- Panko Prawns** P.S. Rosé MCC, Prosecco, Sauvignon Blanc, oaked Chenin Blanc, Pinot Grigio **145**
Crumbed prawns served with sweet chilli sauce.
- Patagonian Squid** P.S. Sauvignon Blanc, unoaked Chenin Blanc **145**
Fried or grilled tubes and tentacles served with tartar, lemon butter or peri-peri sauce.
- Snoek Pâte** P.S. Chardonnay, Riesling, Semillon, unoaked Chenin Blanc **115**
Homemade snoek pâte served with marmalade, crackers and seed loaf.
- Grilled Halloumi Cheese** P.S. Prosecco, Sauvignon Blanc, Riesling **125**
Grilled Halloumi with a caper, chilli and parsley dressing.

SALADS

- Mixed Salad** P.S. Unoaked Chenin Blanc, Sauvignon Blanc **105**
Mixed leaves, tomato, cucumber, peppers and red onions.
- Greek Style** P.S. Unoaked Chenin Blanc, Sauvignon Blanc **125**
Mixed leaves, tomato, cucumber, peppers, red onions, olives and Danish Feta cheese.
- Caprese** P.S. MCC, Prosecco, Sauvignon Blanc, unoaked Chenin Blanc **165**
Traditional Mozzarella, tomatoes, basil pesto and balsamic, served with dressed rocket and ciabatta.
- Burrata Caprese** P.S. Riesling, Chardonnay **178**
Gorgonzola or Truffle Burrata, tomatoes, basil pesto and balsamic, served with dressed rocket and ciabatta.
- Smoked Salmon Niçoise** P.S. MCC, Sauvignon Blanc, Albariño, Rosé **175**
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 **155**
Crisp greens, croutons, shaved Parmesan and home smoked chicken with traditional Caesar dressing. **Add bacon 48**
- Bresaola** P.S. Prosecco, Wooded Chenin, Rosé, Pinot Noir **188**
Bresaola (Italian style aged, air dried salted beef) served with rocket, tomatoes, topped with Parmesan shavings and drizzled with Olive Oil and Balsamic.
- Add a Gorgonzola Burrata 65** **Add a Truffle Burrata 65**

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SIGNATURE DISHES ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

- Braised Pork Belly** *P.S. Oaked Chenin Blanc, Shiraz, Merlot* **210**
Tender braised pork belly, fondant potato, baby fennel and citrus puree served with seasonal vegetables.
- Patagonian Squid** *P.S. Sauvignon Blanc, unoaked Chenin Blanc* **235**
Fried **or** grilled delicate tubes and tentacles served with tartar, lemon butter or our signature peri-peri sauce and a side.
- Seafood Platter for 1 or 2** *P.S. Champagne, MCC, Chardonnay, Pinot Grigio, Pinot Noir* **SQ**
Black mussels in a light creamy sauce, grilled prawns, fried calamari, your choice of line-fish **or** battered hake and a side.
- Tiger Prawns** *P.S. Champagne, MCC Brut, Sauvignon Blanc, lightly oaked Chardonnay* **SQ**
6, 9, 12 or 1 Kilo Tiger prawns seasoned and grilled, with your choice of peri-peri, lemon or garlic butter and a side.
- Flame Grilled Chicken** *P.S. Peri-peri pair with Viognier, Pinotage / Lemon herb with Chardonnay, oaked Chenin Blanc* **195**
Marinated and grilled on an open flame basted with homemade peri- peri **or** lemon and herb sauce and a side. **1/2 portion 135**

LAND AND SEA INCLUDING A SIDE OF FRIES / SIDE SALAD / BAKED POTATO OR VEG

- Fish of the Day** *P.S. Champagne, MCC, Sauvignon Blanc, Pinot Noir* **SQ**
Grilled fillet basted with a lemon and garlic butter.
- Battered Hake** *P.S. Prosecco, Sauvignon Blanc, unoaked Chenin Blanc, Pinot Grigio, Rosé* **185**
Hake fillet fried in light batter until golden brown.
- Fried Calamari** *P.S. Sauvignon Blanc, unoaked Chenin Blanc, Pinot Grigio* **195**
Fried calamari strips served with chunky tartar sauce.
- Beef fillet** *P.S. Cabernet Sauvignon, Malbec, Pinotage, with pepper sauce pair with Shiraz* **295**
200g fillet grilled plain **or** with our signature basting sauce.
- BBQ Pork Ribs** *P.S. Unoaked Chenin Blanc, Shiraz, Pinotage* **SQ**
400g OR 800g Tender, thick cut pork ribs grilled with our signature basting sauce.
- Chicken Schnitzel** *P.S. Riesling, unoaked Chenin Blanc, Pinot Noir, Pinotage* **155**
Delicate Panko crumbed chicken fillet pan fried in butter.

BURGERS INCLUDING A SIDE OF FRIES / SIDE SALAD

Pure Beef 200g 155 Gorgonzola Beef Burger 180 Chicken Schnitzel 165 Grilled Chicken 155

ADD A BURGER TOPPING OR HOMEMADE SAUCE:

Bientang's Gourmet Topping: Camembert, Bacon and Onion Marmalade 65

3 Rashers Bacon 48 Beef Patty 70 3 Cheddar Slices 35 Tzatziki or Basil Pesto 35 Fried egg 18 Gorgonzola 55

EXTRA SIDES

Fragrant Basmati Rice 40
Daily Veg **or** Side Salad 48
Baked potato with sour cream 48
Chips 48

SAUCES

Mushroom 45
Peppercorn 45
Cheese 45

ADD ONS

3 Tiger Prawns SQ
Fried Calamari 110
Grilled or Fried Patagonian Squid 155
3 Falafel Balls 65

SIDE CONDIMENTS

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

POTJIES AND CURRIES

Bientang's Seafood Potjie *P.S. Pinot Grigio, oaked Chenin Blanc, Viognier, Chardonnay* **270**

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, oaked Chenin Blanc* **260**

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, unoaked Chenin Blanc, Cabernet Sauvignon, Riesling* **255**

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

VEGETARIAN AND VEGAN

Spinach and Ricotta Ravioli *P.S. Sauvignon Blanc, unoaked Chenin Blanc, Pinot Grigio, Pinot Noir, Merlot* **195**

Ravioli served with a pomodoro sauce, topped with or without Parmesan cheese.

Grilled Vegetables with Humus and Chickpea Relish *P.S. Unoaked Chenin Blanc, Sauvignon Blanc* **165**

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

Vegetable Curry *P.S. Viognier, unoaked Chenin Blanc* **185**

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 **110**

Crumbed Hake **110**

B.B.Q. Pork Ribs **SQ**

Crumbed Chicken Strips **98**

Beef Burger **98**

DESSERTS ASK YOUR SERVER WHAT DAILY SPECIALS ARE AVAILABLE

Malva Pudding *P.S. Old Brown Sherry, Port* **85**

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

Carrot Cake *P.S. Riesling, Noble Late Harvest, Port* **95**

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

Cheese Cake *P.S. Noble Late Harvest, Port* **98**

Baked to perfection. Ask your server which varieties are available.

Chocolate Pecan Nut Brownie *P.S. Old Brown Sherry, Port, Pinotage* **85**

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

Crème Brûlée *P.S. Noble Late Harvest* **90**

Classic baked vanilla cream with a delicate caramelized sugar topping.

Vanilla Ice Cream **35**

Or

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

TOPPINGS

Add Pecan Nuts **25**

Add Choc Flake **18**

Add Bar One Chocolate Sauce **30**

Bientang's Dream **65**

A tot of Franjelico & Amarula served over crushed ice.



HOT DRINKS

Rooibos Cappuccino	38	Rooibos Latte	38
Rooibos Chai Cappuccino	38	Rooibos Chai Latte	38
Tea	30	Hot Chocolate	38
Ceylon, Earl Grey, Rooibos, Green tea			
Cappuccino	38	Café Latte	38
Single Espresso	25	Double Espresso	35
Americano	32	Oat Milk	add 12
Speciality Monin Flavours: Caramel, Hazelnut, Vanilla, White Chocolate - per 25ml			add 15

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	65
Soda Floats Vanilla ice cream with your choice of Soda	55

SOFT DRINKS

Sodas Coke, Coke Zero, Sprite Zero, Fanta Orange, Cream Soda	29	Tizers Appletiser, Red Grapetiser	45
Fruit Juice Orange, Tropical, Cranberry, Apple, Pineapple	34	Lipton Iced Tea Peach, Lemon flavours	43
Halls Tomato Cocktail	55	Rock Shandy Soda, Lemonade and Bitters	38
Rose's Cordials 50ml Lime, Passion Fruit, Kola Tonic	12	Red Bull "Gives you wiings "	45
Blueberry, Watermelon		Red Bull Red Addition Watermelon	45
Freshly Squeezed Orange Juice	50	Mineral Water Sparkling or Still 500ml	28
Ask your server which daily juices are available			

FITCH & LEEDES

Club Soda, Ginger Ale, Bitter Lemon, Indian Tonic, Lemonade, Pink Tonic (Sparkling Rose & Cucumber)	27
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NON-ALCOHOLIC BEER, CIDER, G&T AND WINE

Lautus Sparkling Wine	Gls 60	Btl 302	Heineken Zero	40
Lautus Savvy White Sauvignon Blanc	Gls 50	Btl 202	Duchess Gin & Tonic	40
Lautus Savvy Red Blend	Gls 57	Btl 230	Savanna Lemon	48

IRISH & LIQUEUR COFFEES ∞ DREAMY DOM PEDROS

Amarula, Kahlua, Tia Maria, Franjelico, Bells, J&B	25ml	65	50 ml	100
Jameson	25ml	75	50 ml	125





BIENTANG'S SOUVENIERS



Mens T-Shirts

Sml, Med, Lrg

Ladies Fitted T-Shirts

Sml, Med, Lrg, XI

R435

100% Cotton



Caps

100% Brushed Cotton

One size fits all / Grey & Black

R420



Beach Cushions

(with handle)

R200



Panama

Style Hats

R450



Black Zip Up Fitted Hoodies

R700

Ladies Sml, Med, Lrg

Cotton rich brushed fleece

Front pockets Contrast drawstring

Full zip with zip puller Ribbed waistband and cuffs

Anti-pill brushed fleece traps heat and releases body moisture



Management is available to assist you with sizes, colours and latest merchandise on offer

Please note that images may not reflect what is currently available

...It's more than just great food and wine, it's an adventure...



CAVE RULES AND IDEMNTY

SERVICE & QUALITY

RIGHT OF ADMISSION IS RESERVED

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 your 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 25% is the norm for good service. 10% is automatically added to bills of groups of 6 or more patrons

PAYMENTS: We accept most credit cards on bills of R60 or more - We do NOT accept AMEX, cheques or foreign currency

DAMAGE, LIABILITY & CAVE POLICIES

Both adults and children must be made aware that the ocean is unpredictable, NEVER TURN YOUR BACK TO THE SEA, freak waves occur and children should be supervised at all times. Children are NOT permitted to climb on any railings, tables, climb rock outcrops or on the roof. Please be careful where there are no railings and the rocks may be slippery or uneven and accidents may occur.

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, 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.

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

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

Only Open Weather Permitting: Weather conditions preventing the visitor to use premises to its full potential; Restaurant closing and the cancellation of reservations due to unforeseen circumstances and/or inclement weather

- services or ancillary services for instance WI FI not being available due to any circumstances beyond our reasonable control; for instance a break down or interruption of service due to the responsibility of the service provider;

CCTV: Please note that these premises are monitored by CCTV cameras.

CORKAGE: We have an extensive wine list & wines by the glass, guests are not permitted to bring their own wine, beverages or food on the premises.

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 may be held responsible for any costs incurred or meal replacements.

Please do not litter and help keep our beautiful environment clean. Bins and ashtrays are available.

Cigarette butts do not biodegrade and are full of toxins which leech into the soil, can kill animals if eaten and fish if the butts end up in the ocean. Ensure your papers & napkins are secured or removed on windy days as they could blow into the ocean.

Straw policy: We offer biodegradable straws on request.

Thanking you for the love of our ocean