



# bistro

## menu

### STARTERS & SALADS

#### **Fresh Wild Oysters** 25 each

Served on crushed ice with fresh lemon wedges and homemade wholewheat bread

#### **Soup of the Day** 50

A daily variation, please ask your waitron

#### **Arniston Garlic and Peppadew Roll** 15

Made with our Chef's secret garlic-butter recipe and chopped peppadew

#### **Chilli Prawn Salad** 85

Served with roasted pumpkin, baby mixed greens and ribbon cucumber

#### **Arniston Pickled Fish** 80

Fresh hake, marinated in a Malay curry-and-onion sauce, served with freshly baked raisin bread

#### **Chicken Orange Salad** 55

Grilled chicken breast served with rocket leaves, orange slices and mango chutney

#### **Mixed Leaf Caesar Salad** 55

Mixed baby salad leaves served with croutons and dried cranberries.

Topped with Parmesan shavings and Caesar dressing

#### **Roasted Eggplant and Baby Marrow Salad** 65

Oven-roasted eggplant and baby marrow served with deep-fried goats' cheese and sundried tomato dressing

#### **Avocado and Beetroot Salad** 55

Sliced avocado and roasted beetroot with baby salad leaves

served with kumquat dressing and toasted pistachio

#### **Baby Calamari with Tentacles** 100 / 75 half portion

Grilled or flash-fried, served with steamed basmati rice and garnished with salad



# SUSHI

We use only the freshest ingredients for our sushi. Served with ginger and wasabi.

## California Rolls / Uramaki (4 pc) 60

Rice on the outside with avocado and your favourite filling inside

Norwegian salmon / Smoked salmon trout  
Prawn  
Vegetarian (Chef's choice)  
Deep-fried crunchy roll  
Tuna plain / seared (if available)

## Makimono / Maki (8 pc) 65

Seaweed on the outside with less rice inside and the filling of your choice

Norwegian salmon / Smoked salmon trout  
Prawn  
Avocado and cream cheese

## Traditional Fashion Sandwiches (4 pc) 80

Rice both sides with avocado and the filling of your choice

Norwegian salmon  
Prawn  
Wasabi prawn / Wasabi salmon

## Nigiri (4 pc) 80

Norwegian salmon / Smoked salmon trout  
Prawn  
Deep-fried / Pan-fried Arniston calamari  
Tuna (if available)

## Roses (4 pc) 85

Prawn rock-and-roll with a sweet chilli sauce  
Japanese mayo and Japanese seven-spice mix  
Smoked salmon topped with  
Japanese mayo and caviar  
Smoked salmon topped with our Chef's secret mix

**Extras** 25 per item

## Arniston Designer Rolls (8 pc) 140

All rolls are inside-out with fillings on the inside and toppings on the outside

### Chef's Special

Salmon and avocado on the inside with our Chef's secret mix on the outside

### Arniston Seaside Design

Prawn and avocado on the inside, topped with deep-fried prawns and our Arniston secret sauce

### Yokohama Rainbow

Salmon and avocado on the inside, topped with thin slices of salmon and avocado on the outside

### Sensei's Kung Fu Roll

Prawn California roll topped with thin slices of avocado and a tofu pouch

### Satori

Smoked salmon trout, cream cheese and pineapple inside, topped with smoked salmon trout

### Fisherman's Nigiri Combo (8 pc)

6 salmon maki, 1 prawn nigiri and 1 salmon nigiri

## Sashimi (6 pc) 175

Plain or seared and served on a bed of lettuce, topped with a sweet soya dressing

Salmon  
Tuna (if available)

## Arniston Shiraki Boat (36 pc) 625

8 pc Chef's special rolls  
8 pc Yokohama rainbow rolls  
8 pc salmon maki  
4 pc smoked salmon roses topped with prawns  
4 pc crunchy California rolls  
2 pc seared salmon  
2 pc fresh Norwegian salmon  
Served on a bed of lettuce

# COMBOS

## Arniston Mariner's Platter 115

Smoked snoek pâté, pickled fish, calamari salad, smoked salmon rosettes, marinated mussels and a shucked oyster, served with fresh homemade bread

## Arniston Combo 155

Calamari, line fish and prawns served with savoury rice and lemon-butter sauce

## Baby Calamari and Prawn Combo 180

8 grilled Prawns with flash-fried baby calamari served with basmati rice and sweet chilli sauce

# MAINS

## Fish of the Day 140

Fresh line fish, lightly brushed with garlic, grilled and served with lemon-butter sauce and chips or rice

## Calamari 90

Tender calamari strips, lightly dusted in flour and flash-fried, served with a tartar sauce and chips

## Arniston Hotel's Famous Fish Cake 85

A nice big fish cake made with fresh fish, drizzled with a lemon-butter sauce and served with chips

## Pint of Prawns 150

Flash-fried prawns, served with steamed basmati rice or chips and sweet chilli sauce

## Mixed Mushroom Fettuccine 95

Brandy flambéed wild mushrooms, baby spinach and cream sauce, topped with Parmesan and poached egg

## Spaghetti and Prawns 105

Prawns, mushrooms and bacon, sautéed in a white wine and garlic cream sauce, topped with wilted rocket

## Seafood Fettuccine 105

Line fish, mussels, prawns and poached calamari served in arrabiata sauce topped with crème fraiche

## Chicken and Prawn Thai Style 115

Chicken breast strips and prawn tails, simmered in coconut milk and Thai curry spices

# BREADS 'n BURGERS

Served with potato wedges

## Smoked Chicken and Sundried Tomato Sandwich 60

Smoked chicken breast served on herb focaccia with basil olive pesto

## Cuban Sandwich 70

Gypsy ham, provolone cheese and roast chicken breast on olive ciabatta with rocket and pickled cucumber

## Brie, Fig and Avocado Sandwich 65

Local brie cheese with avocado and preserved figs on toasted focaccia

## Bacon and Egg Club Sandwich 60

Grilled bacon and egg topped with matured cheddar cheese. Served on ciabatta with baby salad leaves

## Rare Roast Beef Sandwich 70

Roasted beef, mashed broccoli and peppadew topped with provolone cheese on focaccia

## Springbok Burger 105

Topped with camembert cheese and fig preserve, served with peppadew mayo and fried onion

## Beef Burger 85

Served with caramelised onion, bacon and feta cheese on a toasted bun with rocket leaves

## Cajun Chicken Burger 85

Grilled chicken breast topped with mango chutney and yoghurt cucumber salsa

# GOURMET PIZZAS

## Mediterranean Pizza 90

Pancetta, Kalamata olives, mushrooms, goats' cheese and yellow peppers, topped with mozzarella

## Pizza Bianco 80

Marinated artichoke, baby spinach, pancetta and mozzarella cheese topped with fresh rosemary

## Smoked Salmon Pizza 85

Smoked salmon trout with sliced red onion, capers and rocket, drizzled with dill sour cream

## Thai Chicken Pizza 90

Grilled chicken, red pepper and red onion, topped with mozzarella and coriander, drizzled with satay sauce

## Seafood and Roasted Bell Pepper Pizza 120

Prawns, baby calamari, mussels and roasted red bell pepper topped with shredded basil and mozzarella

## Old Favourite Margherita 85

Our classic tomato base, topped with mozzarella and sprinkled with fresh basil

## Chicken, Brie and Spinach Pizza 85

Sautéed chicken, brie and baby spinach, drizzled with wholegrain honey mustard and toasted sesame seeds

## Traditional Club Pizza 95

Gypsy ham, bacon and grilled chicken with our homemade sauce

## Mexican Pizza 95

Ground beef, jalapeños, green pepper and onion drizzled with our homemade Mexican sauce

## Extras 25 per item

# BUTCHER'S BLOCK

Served with baked potato and coleslaw on the side. Limited availability.

## Aged Sirloin Steak 175

Char-grilled sirloin, sprinkled with pink peppercorns and topped with béarnaise sauce

## Marinated T-Bone Steak 160

500 g T-bone steak marinated in balsamic, grilled and topped with rosemary and olive and parsley butter

## Flame-grilled Smoked Spare Ribs 135

Tender pork ribs, basted with our Chef's special BBQ sauce

## Chef's Farmers Grill 195

200 g aged sirloin, lamb chop, spare rib and Chef's homemade springbok chipolata sausage all basted with our BBQ sauce and served with chilli beans and fried onions

# DESSERT, CAKES & GOODIES

## Chocolate Brownie 50

With chocolate ganache topping and pear ice cream

## Baked Cheesecake 60

Served with lemon and cardamom ice cream

## Traditional Carrot Cake 45

Topped with cream cheese and walnut served with mango purée

## Chocolate and Hazelnut Cake 50

Chocolate cake topped with Bar One sauce and toasted hazelnuts

## Apple Blueberry Tart 40

Served with Granny Smith ice cream

## Banana, Rum and Raisin Sundae 45

Topped with vanilla wafers

## Trio of Ice Cream 40

Please ask your waitron about today's special flavours

## South African Cheese Board 105

Local South African cheeses, served with homemade preserves and assorted biscuits

# DRINKS

## Fresh Filter Coffee 22

Decaf Coffee 27

Iced Coffee 30

Cappuccino 25

Rooibos Cappuccino 25

Espresso Double 22

Espresso Single 17

Cafe Latte 30

Hot Chocolate 25

Hot Milo 25

Horlicks 30

Pot of Tea 22

Black, Rooibos or Herbal

Chococino 30

Babyccino 6

## Speciality Coffees 30

Irish Coffee, Kahlúa Coffee  
or Don Pedro

## Gourmet Milkshakes

Oreo 50

Cookies and Cream 50

Bar One 50

Peppermint and Hazelnut 50

Smarties 50

Strawberry, Chocolate or Vanilla 35

Spice up your milkshake  
with a shot of alcohol

Light Rum, Cape Velvet, Drambuie, Amarula 20

Kiddies' Milkshake 20

Fresh Fruit Juice 20

Orange, Guava, Tropical or Apple

Cold Drinks 20

330 ml – Fanta, Sparberry,  
Creme Soda, Coke, Coke Light, Tab

Grappetizer 26

White or Red

Appletizer 26

Iced Fruit Shake 30

Water

500 ml – Still or Sparkling 20

1 litre – Still or Sparkling 30

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