

Where to start...

Garlic Foccacia

Freshly baked in our wood burning pizza oven
Served with Mediterranean hummus

Appetizer Bowl

Marinated feta & olives

Bread Basket

Ciabatta, freshly baked in our pizza oven,
Served with Hummus & Olive Tapenade

Deep-fried Prawn Spring Rolls

With ginger infused soy dipping sauce

Nutty Camembert

Camembert cheese & roasted almonds wrapped in
Phyllo pastry topped with port infused wild berry sauce

Ocean Jewels

Filled half shell mussels, wrapped in bacon,
Smothered in tarragon cream

Olive Parcel

Sun dried tomato, feta, pitted olives encased in crisp
Phyllo pastry, laced with red & green pesto

Smoked Trout Patè

Made with the finest smoked Berg trout served with Crostini's

Bingelela Snails

Drenched in creamy garlic

Roquefort Snails

Loaded with garlic & finished with creamy blue cheese

Peri-Peri Chicken Livers

Some like it mild...some like it wild...DELICIOUS!!!

Calamari Rings

Lightly dusted with seasoned flour, deep fried, served with
A lemon wedge

**Gratuity is not included. However a discretional 10% will be
Added to parties of 8 people and more.**

From the garden...

Mediterranean Salad

Roasted seasonal vegetables, grilled pepper, feta, olives and pine nuts

Greek Salad

Tossed salad greens, cucumber, cherry tomato, onion, green pepper, olives and feta cheese

Cajun Chicken Salad

Sesame coated chicken strips, smashed Avo feta and roasted organic pecan nuts

Smoked Trout & Avo Salad

Smoked trout, avocado, julienne carrot, feta, capers, roasted almonds...drizzled with passion fruit Balsamic

Chicken Camembert Salad

Soft Camembert cheese, chicken, roasted almonds and smashed raspberries

Twisted Insulate Caprice Salad

Feta, tomato, olives, fresh basil and Rocket
Served on a Pizza Bubble Bread, drizzled with a Basil Pecoroni infused
Olive oil blazed with balsami cream

**ADD GORGONZOLA, DOLCE CHEESE
TO YOUR SALAD R25**



A touch of Italy...PASTA!

All pasta served with freshly grated Parmesan & chopped chillies in olive oil.

Chicken & Sun dried tomato

Chicken & Sun dried tomato in a Creamy tomato sauce, served with Feta & roasted almonds

Bolognaise – missing home?

Try this old time favourite...

Bacon & Artichoke Pasta

With a splash of cream

Napolitano

Tomato, olive & basil sauce – EXCELLENT!!

Linguine Puttanesca

Olive oil, garlic, chilli, olives, capers, anchovies –
All in a Napolitano sauce

Gorgonzola & Pecan Linguine

Creamy blue cheese with roasted organic Pecan nuts

Pesto Olive Pasta

Made with fresh basil,
Organic pecan nuts & pecorino cheese

Herb, Cherry tomato & Olive Pasta

With extra virgin olive oil & garlic

Prawn & Chorizo Pasta

In a Napolitano sauce

Garlic & Mussel Pasta

Prepared with a delectable parsley butter

Prawn & Roasted Garlic

Prawn tails and roasted garlic in a smoked paprika cream

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From the East...

Green Thai Chicken Curry

Made with homemade Green Thai Curry Paste

Scented with lemon grass, served with basmati rice.

Lamb Curry (De-boned)

Traditional Natal curry, not so hot but spicy served with

Sambals, Papadoms and white rice

Chicken & Prawn Curry Thai style – boneless

Made with homemade Green Thai Curry Paste

Scented with lemon grass, served with basmati rice.

MOST POPULAR

Poultry...

Chicken Roulade

Chicken fillets filled with smoked hickory ham and

Mozzarella in a creamy mushroom sauce

Chicken Ballotine

Succulent chicken fillets stuffed with sun dried tomato,

Basil & Mozzarella, capped with red pesto cream

Served with buttered poppy seed linguine

Tunisian Peri Chicken

Whole baby chicken partially de-boned, marinated in

Chilli & coconut cream, baked in our wood burning

Pizza oven. Served with basmati rice

Half a Tunisian Peri Chicken

Half a baby chicken partially de-boned, marinated in

Chilli & coconut cream, baked in our wood fired

Pizza oven, served with basmati rice

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From the waters...

Grilled Kingklip

Lightly dusted fillet, pan-fried in butter & reduced lemon

Calamari Steak

Dusted with seasoned flour, grilled in lemon dill butter

Portuguese Calamari Steak

Grilled calamari steak bathed in light lemon,
Peri-Peri cream, best served with basmati rice

Lemon Trout – on bone

Whole Berg trout prepared in fresh lemon, dressed
With lemon cream

Marinated Roasted Prawns

9 Queen Tiger Prawns Prepared with
Roasted garlic & lemon zest. Served with basmati rice

Oom Jackson's Kingklip

Grilled Kingklip topped with white wine & lemon
Roasted Prawn tails

Calamari Rings

Lightly dusted with seasoned flour, deep fried,
Served with a fine homemade tartar sauce

Baked Fish Parcel – pizza oven

Drizzled with olive oil & lemon, scattered with
Fresh herbs, topped with a tomato, caper & olive salsa.
Served with a side salad

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From the Grill...

ALL OUR STEAKS ARE DRY AGED HERE AT BIN

Served with a choice of chips, rice, Baked Potato & crè

Gorgonzola Rump

Smothered with a creamy gorgonzola dolce sauce

Sun-Dried Tomato & Roquefort Rump

Rump with blue cheese & sun dried tomato butter

Classic Porterhouse Steak

With a kitchen garlic & parsley butter

Bingelela Steak

Fillet steak filled with cheese and forest ham

Capped with a cheese sauce

Jalápeno Fillet

Fillet of beef stuffed with jalapeno cheese filling,

Capped with jalapeno cream

Vidal Fillet

Tender fillet bathed in a creamy chardonnay and prawn sauce

Fillet Medallions

Matured fillet char grilled to your preference

Rump

Aged rump steak char grilled to your taste

Rossini Sirloin

Topped with chicken livers, prepared in a light peri-peri cream

SAUCES

Garlic Butter, Peri-Peri, Lemon Butter

Jalápeno, Pepper Sauce, Creamy Garlic,
Jamaican Barbeque

Roquefort, Bacon, Cheese, Chunky Mushroom

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PIZZA

Prepared in wood fired oven & thin based

1. Garlic Foccacia served with Hummus
2. Onion, Feta & Garlic Foccacia
3. Tomato, Oregano & Mozzarella
4. Traditional Foccacia with garlic, Balsamic Caramelized Onion & Double Feta Cheese & Rocket
5. Bacon & Pineapple
6. Mushroom, Olive Tapenade, Red Onion, Roasted Capsicum
7. Spinach, Feta & Bacon
8. Beef Bolognaise, Mozzarella Cheese Served with sweet chilli jam
9. Smoked Hickory Ham & Mushroom
10. Artichoke, Calamata Olives, Mushroom, Sun Dried Tomato, Marinated Brinjal, Roasted Capsicum
11. Roasted Butternut, Roquefort cheese, Caramelized Onion, Fresh Rocket
12. Salami, Ham, Bacon, Onion, Green Pepper & Olives
13. Milano Salami, Jalapenos, Mushroom & Feta
14. Black Forest Ham, Bacon, Mushroom, Onion, Roasted Garlic, Regato Cheese
15. Chorizo sausage, Artichoke, Grilled Capsicum, Sundried Tomato, Olives & Feta
16. Spicy Chorizo Sausage, Chicken, Spring Onion & a hint of Chilli

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PIZZA

Prepared in wood fired oven & thin based

17. Chicken, Sundried Tomato, Olives, Rocket Pesto, Soft Feta
18. Bacon, Chicken, Red Onion, Feta, Sweet Peppadew, Regato Cheese & Smashed Avo
19. Chicken, Gorgonzola Cheese, Balsamic Red Onion Marmalade
20. Beef Fillet, Camembert Cheese, Caramelized Balsamic Onion, Fresh Wild Rocket (No tomato base)
21. Prawn & Gorgonzola Dolce with garlic, Capers & Sweet Chilli
22. Anchovies, Capers, Olives, Onion, Roasted Capsicum, Garlic Shavings
23. Prawn, Mussels, Chorizo Sausage, Chilli, Roasted Garlic, Spring Onion
24. Smoked Berg Trout, Philadelphia Cheese, Bacon, Capers, Toasted Almonds
25. Roasted Vegetables finished with toasted Pine nuts, Basil pesto, Fresh Rocket
26. Milano Salami with slices of fresh Tomato & Torn Basil

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DESSERT

Pecan Chocolate Sundae

Smooth vanilla ice cream, pecan nuts & chocolate sauce

Chocolate Mousse

For those chocoholics !!!

African Basket

Vanilla ice cream in a crisp pecan basket,
Finished with berries

Ice Cream & Chocolate Sauce

Vanilla ice cream topped with homemade
Chocolate sauce

Lemon Scented Amarula Cheese Cake

Homemade fridge cheesecake topped with wild berries

Honey Nougat Ice Cream

Enjoy a classic with a difference

Dessert Speciality

Please ask your waitron for today's speciality

Chocolate Brownie

Chocolate Lover's – Eat you heart out...

Dom Pedro's

Amarula, Peppermint, Sambuca

Whiskey, Rum, Frangelico,
Kahlua

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COFFEE

Lavazza - Italy's Favourite Coffee

Americano - Filter Coffee

A shot of espresso topped with hot water

Cappuccino

Layers of espresso, steamed milk, milk foam,
Sprinkled with hot chocolate

Caffé Latte

An espresso topped with steamed milk &
A touch of milk foam

Caffé Mocha

One regular espresso with hot chocolate,
Topped with milk foam

Caffé Espresso

Short, fragrant coffee with thick golden crema

SINGLE

DOUBLE

Hot Chocolate

Hot chocolate topped with milk, capped with milk foam

Ivory Hot Chocolate

Silky white hot chocolate with milk,
capped with milk foam

Milo

The real winter warmer

Horlicks

Your favourite hot malt drink

Irish Coffee

Coffee with whiskey & a dollop of cream

Jameson Irish Coffee

Everyone's favourite

Kahlua Coffee

Coffee with Kahlua liqueur & a dollop of cream

Amarula Coffee

Coffee with Amarula & cream

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