



Brunos

RESTAURANT

Antipasti

Chicken Wings **R105**
Chicken wings in either peri-peri,
BBQ sauce or with a blue cheese dipping sauce

Calamari **R110**
Grilled or fried squid with marinara or roasted garlic aioli

Chicken Livers **R85**
Sauteed chicken livers in a creamy tomato, roasted garlic
and pepperoncini sauce with toasted ciabatta

Meatballs **R95**
Italian-style meatballs cooked in a tomato
and basil sauce with toasted ciabatta

Bruschetta Pomodoro **R65**
Garlic rubbed grilled ciabatta topped with fresh tomatoes,
basil and olive oil

Bruschetta Gambini **R110**
Garlic rubbed grilled ciabatta topped with
herbed garlic butter prawns and basil pesto

Soup of the Day **R90**
Freshly made soup with toasted ciabatta

Mozzarella Sticks **R95**
Served with pomodoro sauce and roasted garlic aioli

Insalata

Tuscan Garden Salad **R95**
Fresh greens, plum tomato, cucumber, red onion,
carrot, mixed peppers, marinated feta, olives
and balsamic and olive oil vinaigrette

Caesar Style Salad **R90**
Cos lettuce, garlic croutons, parmesan shavings
and Brunos parmesan dressing

Basil Pesto Pasta Salad **R95**
Slow roasted plum tomatoes and olives

Caprese Salad **R120**
Fresh mozzarella, tomatoes, basil and extra virgin olive oil

Panzanella Salad **R95**
Ciabatta croutons, red onion, plum tomato, fresh herbs,
balsamic vinaigrette

Add to your salad:

Steak strips **R60**

Grilled chicken breast **R35**

Prawns **R95**

Crispy bacon **R35**

Pasta

Choose between penne or home-made fettuccini pasta

Ragu Bolognese

Slow braised traditional beef and tomato sauce

R120

Mushroom Alfredo

Roasted garlic and parmesan cream

R120

Carbonara

Crispy bacon, black pepper and rich parmesan egg emulsion

R130

Arrabiata

Slow cooked pomodoro sauce with garlic and a hint of chilli

R105

Aglio e Olio

Linguine pasta tossed in extra virgin olive oil infused with garlic, chilli flakes and parsley

R95

Add to your pasta:

Steak strips

R60

Grilled chicken breast

R35

Prawns

R95

Crispy bacon

R35

Roasted vegetables

R35

Lasagne al Forno

Layered and golden baked pasta with slow cooked beef ragu, bechamel and mozzarella

R145

Please allow 30 minutes preparation time



Pizza

Focaccia

Fresh garlic and herbs

R55

Sweet Onion Focaccia

Feta and caramelised onions

R70

Margherita

Tomato base, mozzarella and fresh basil

R110

Three Cheese

Tomato base, mozzarella, Danish feta and parmesan

R135

Pork Toscana

Tomato base, mozzarella, ham, salami and bacon

R155

Smoky Steak

Tomato base, mozzarella, BBQ grilled steak strips and mushrooms

R170

Pollo

Tomato base, mozzarella, chicken, jalapeno and Peppadew®

R155

Hawaiian

Tomato base, mozzarella, bacon, pineapple and red onion

R140

Vege

Tomato base, mozzarella, mushrooms, mixed peppers, feta and red onion

R130

Add to your pizza

Bacon, ham, salami, olives, fresh rocket, fresh basil, mushroom, chillies, pineapple, jalapeno, red onion, mixed peppers, garlic, Peppadew®, parmesan shavings, Danish feta, mozzarella

R35

Steak strips

R60

Grilled chicken

R35



Mains

Choose between pap & sheba, fries, mash or rice. Served with side salad or vegetables of the day

Chicken Parmigiano **R175**
Parmesan crumbed chicken fillet grilled with napolitana sauce, mozzarella and fresh basil

1/2 Flame-Grilled Chicken **R175**
Basted in peri-peri, lemon and herb or BBQ marinade

Mixed Grill **R260**
150g wors, ¼ chicken, 150g rump topped with a fried egg

Butter Basted Yellowtail **R280**
Served with a slow cooked tomato, parsley and olive sauce

Served with side salad or crispy fries

Brunos Burger **R160**
Beef patty, crisp lettuce, tomato, red onion, roast garlic mayo, bacon jam, mozzarella

Battered Hake **R160**
Lemon and home-made tartare sauce

Grills

Choose between pap & sheba, fries, mash or rice. Served with side salad or vegetables of the day

Hand selected beef cut, perfected through 28 days of wet aging, finished with an Italian herb butter.

Well done steaks take a little extra love. Please allow about 30 minutes cooking time.

Rump 200g **R185**

Rump 300g **R250**

Fillet 200g **R255**

Fillet 300g **R330**

T-Bone 500g **R325**

Lamb Loin Chops 300g **R330**

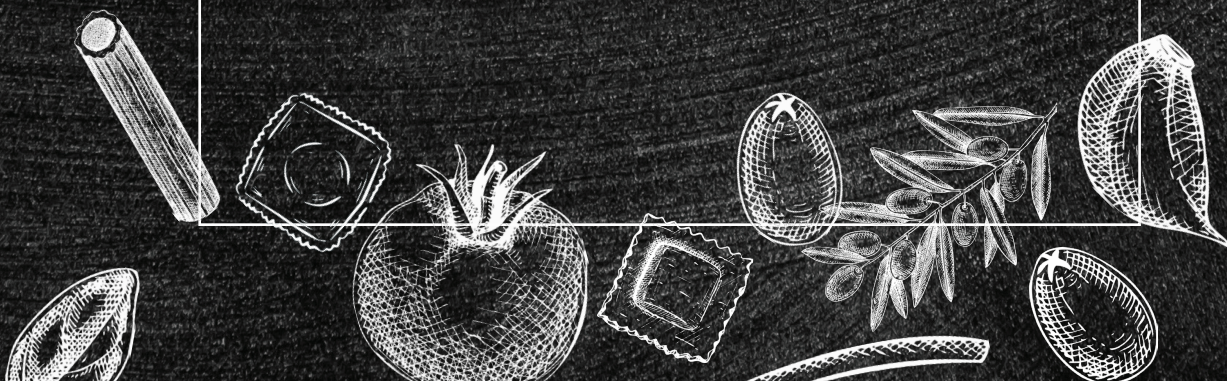
Barbecue Pork Loin Ribs 400g **R210**

Eisbein 500g **R170**

Tomahawk Steak 750g **R485**

Our Tomahawk steak is a showstopper! Please allow up to 45 minutes for preparation.

Sauces **R35**
Cheese, Mushroom, Peri-Peri, Black Pepper, Garlic Butter Sauce, Blue Cheese, BBQ Sauce



Desserts

Tiramisu

Layers of espresso-soaked ladyfingers and mascarpone

R95

Panna Cotta

Creamy set dessert with berry sauce

R90

Gelato

Italian-style ice cream with a selection of vanilla, chocolate and pistachio

R90

Deconstructed Cheesecake Limone

Lemon zest curd

R90

Baked Malva Pudding

Cappuccino custard, vanilla gelato

R90

Duo of Mousse

White and milk chocolate mousse

R90

Fruit Salad

Vanilla gelato and berry sauce

R65

