



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 R120
Slow braised traditional beef and tomato sauce

Mushroom Alfredo R120
Roasted garlic and parmesan cream

Carbonara R130
Crispy bacon, black pepper and rich parmesan egg emulsion

Arrabiata R105
Slow cooked pomodoro sauce with garlic and a hint of chilli

Aglio e Olio R95
Linguine pasta tossed in extra virgin olive oil infused with garlic, chilli flakes and parsley

Add to your pasta:

Steak strips R60

Grilled chicken breast R35

Prawns R95

Crispy bacon R35

Roasted vegetables R35

Lasagne al Forno R145

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

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

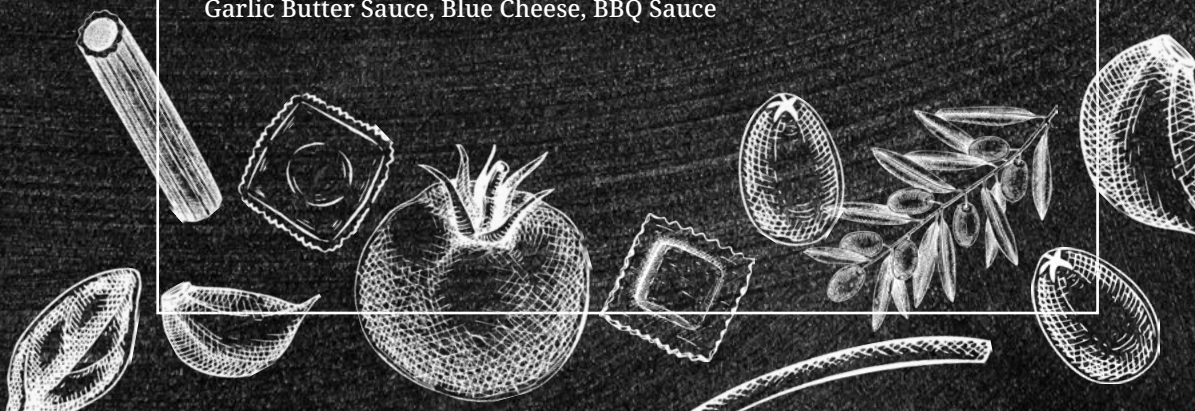
Eisbein 500g R170

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

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| 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 |

