

Con Brio Bistro

Small Plates

Please note that we change the Small Plates quite frequently in order to keep the menu fresh.
Here is a selection of our favourites.

Vegetarian

Grilled Haloumi & beetroot salad
R50

Open Ravioli

Courgettes, mushrooms, thyme, walnuts,
goat's cheese and lemon
R72

Mussel Pot

West coast mussels
cooked with bacon, red onion, basil,
spring onion, garlic and cream
with toasted ciabatta
R62

Phylo Parcel

Mushroom, goat's cheese &
caramelised onion in phyllo
with rocket and chilli oil
R49

Spiced Sausage Gnocchi

Beef sausage in a Napolitana Sauce
finished with crème fraiche and basil
R69

Pulled Pork Salad

Hints of soya, pickled ginger & honey,
corn & cherry tomatoes
R56

Mushroom Duo

Caprese stuffed & cream cheese,
Walnut, spinach & artichokes stuffed
R69

Arancini

Chorizo risotto balls stuffed with
mozzarella, crumbed and deep fried.
Harissa mayo
R65

Arancini (v)

Sundried tomato & goat's cheese
risotto balls stuffed with mozzarella,
Basil mayo
R65

Baked Camembert

Served with a warm apple jelly & mixed nuts
and ciabatta toast
R48

Poached Pears

Warm pears & rocket, topped with
Gorgonzola, Parma ham,
olive oil and balsamic glaze
R72

Brandy Cream Livers

Chicken livers pan-fried with mushrooms,
caramelised onions, chilli, brandy & cream
with toasted ciabatta
R59

Grilled Calamari

Tubes & legs done with chilli & garlic
R75

Rosemary, chilli Polenta fingers

Napolitana sauce, rocket salad, asparagus
goat's cheese & truffle oil
R65

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Salads

Caesar Salad

Cos lettuce with crispy pancetta,
Parmesan cheese, boiled egg, croutons,
anchovies and Caesar dressing

R92

Add chicken R22

Waldorf Salad

Apple, celery, chicken, mixed leaves & walnuts
With a curry dressing

R89

Add avocado R25

Add Gorgonzola R24

Smoked Salmon Salad

Baby potatoes sautéed with pancetta, mixed leaves,
rocket, coriander, cherry tomatoes, smoked salmon and
a lemon & garlic mayo

R102

House Salad

Cherry tomatoes, cucumber, feta,
boiled egg, avocado, red onion,
carrots, & sunflower seeds on mixed leaves

R85

Add chicken R22

Add fried calamari R50

Pizzas

Wheat free bases available, add R30

The Garlic

Crisp base with garlic, feta & herbs

R42

The Fig

Garlic, feta, preserved fig, rocket
almonds & balsamic glaze

R65

The Margherita

Crisp base pizza with tomato,
mozzarella & basil

R62

The Old School

Olives & anchovies

R92

That Simple

Bacon & pineapple

R92

The Chicken

Masala chicken, Camembert,
peppadews & spring onion

R112

The Salami

Salami, mushrooms, feta
garlic, green pepper

R115

The Camembert

Camembert, butternut, rocket,
toasted pine nuts, & balsamic

R110

The B.A.F

Bacon, avocado & feta

R110

The Boerie

Boerewors mince & slices,
mushrooms, green peppers,
red onion & chilli

R112

It's Thyme

Chorizo, goat's cheese, thyme
avo & fresh tomato

R115

The Veg

Spinach, artichokes, feta
& sundried tomatoes

R99

The Salmon

Smoked Salmon, rocket,
Creme fraiche & avo

R135

The Parma

Parma ham, rocket, artichokes
& parmesan

R125

Avocado R25 Bacon R22 Chicken R22 Mushroom R15 Spinach R12 Feta R16 Olives R14 Onion R8
Pineapple R12 Peppadews R18 Anchovies R17 Rocket R12 Salami R20 Chorizo R37
Roast veg R25 Ricotta R18 Smoked Salmon R45 Parma Ham R38

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Mains

The Gnocchi

Deep fried potato gnocchi made in house with your choice of either:

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Baby spinach, exotic mushrooms, chorizo,
cherry tomatoes and a sage butter,
Crème fraiche & Salsa Verde
Small R78 Main R108

Roast vegetables, roasted tomatoes, spinach,
Gorgonzola cream, walnut and rocket pesto
Small R62 Main R92

The Big Bird

Chimichurri ostrich steak, with oven roasted veg,
sweet potato crisps
& a red wine & thyme cream
R140

The Little Bird

Panko crusted chicken breast, stuffed with sundried
tomatoes, mozzarella, spinach & basil.
Parmesan, garlic & mushroom cream sauce
Choice of side
R130

The Pork

Pork fillet with sautéed potatoes, baby spinach, toasted almonds,
corn puree, a sage butter sauce & pineapple chutney
R125

The Beef

Tarragon grilled Sirloin steak, served with salad and either hand cut fries, mash or veg,
with a herb crusted mushroom & baby red wine onions
250g - R145

Add: garlic & parsley butter R12 - Pepper sauce R29 - Mushroom sauce R29 - Cheese sauce R25

The Fish

Fish of the day topped with garlic butter
Served with salad
and either hand cut fries, mash or veg
R145

The Battered Fish

220g Beer battered Hake fillet,
served with chips, beetroot coleslaw
& tartare sauce
R95

The Burger

House made 220g beef burger with flavours of soy, chilli and coriander,
on a garlic buttered bun with garlic mayo, topped with melted cheddar & rocket,
with house accompaniments & hand cut fries
R95

Add: bacon R22 - Add avo R25 - Add fried egg R7

Sides

Hand cut fries R22

Seasonal veg R33

Skinny garlic fries R28

Side salad R29

Parsley mash potatoes R29

Double dipped onion rings R30

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Pasta Menu

All served with Fresh Tagliatelle

Wheat free add R20

Bolognese sauce

Traditional tomato and beef mince sauce
R92

Saffron & artichoke pasta

With leeks, cream & oven roasted tomatoes
R98
Add chicken R22
Add prawns R45

Chicken liver pasta

Caramelised onion, mushrooms, chilli
Napolitana sauce & cream
R95

Chicken, mushroom & pea pasta

With cream, truffle oil and basil
R112

Chorizo pasta

Chorizo, baby spinach, mushrooms,
sundried tomatoes, apple and sage.
Salsa verde & Crème fraiche
R125

Seafood Pasta

Mussels, calamari & prawns in a rich Napolitana sauce
Hint of chilli & garlic
R145

Kids Menu

Fish and Chips

Hake fillet, battered & deep fried
R55

Chicken Burger and Chips

Chicken breast patty topped with cheese
Served with hand cut fries
R55

Burger and Chips

Beef burger topped with cheese
Served with hand cut fries
R55

Bacon & Cheese Penne

Creamy cheese and bacon sauce
R55

Beverages

The Cold Beverage

Appletiser, Red Grapetiser
300ml - Coke, Fanta Orange, Coke Zero, Sprite Zero
200ml - Coke Light, Dry Lemon, Ginger Ale,
Soda Water, Tonic Water,
Tomato Cocktail, Rock Shandy
Bos Ice Tea Lemon or Peach
Milkshakes: Chai, vanilla, chocolate, strawberry

The Hot Beverage

Americano, Cappuccino, Espresso, Macchiato
Latte, Chai latte, Decaffeinated
Hot Chocolate
Teas - Ceylon, Rooibos, Earl Grey
Green lemon, Green mint, Green jasmine

The Fruity Beverage

Apple, Orange, Cranberry, Mango,
Pineapple, Strawberry

The Beer Beverage

Castle, Castle Light, Heineken, Windhoek Lager
Windhoek Light, Windhoek Draught
Hunters Dry, Savanna Dry,
Becks non-alcoholic, Duchess G & T
CBC Amber, CBC Krystal, CBC Pilsner
Dragon Fiery Ginger
Draught on Tap