



WELCOME TO Village Bistro

Dear Patrons,

Welcome to the Village Bistro.

PLEASE NOTE THAT ALL MEALS ARE MADE "A LA MINUTE" (ON ORDER)
THEREFORE PREPARATION TIME MAY TAKE UP TO AN HOUR.

ON BUSY EVENINGS, EVEN MUCH LONGER.

WE APPRECIATE YOUR PATIENCE & SUPPORT.



Important Allergy Information

At Village Bistro Pizza and Pasta Pty Ltd, we are committed to providing a safe dining experience for all our guests. Please be aware that some of our dishes may contain common allergens, including but not limited to:

Peanuts

Tree Nuts

Shellfish

Fish

Dairy

Eggs

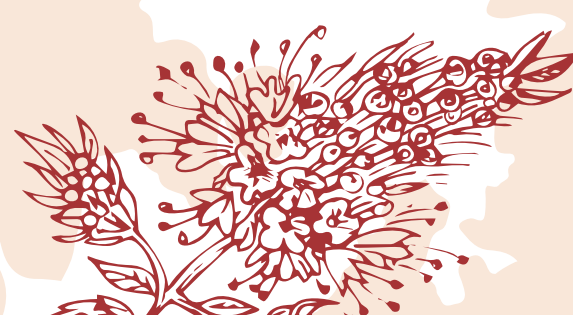
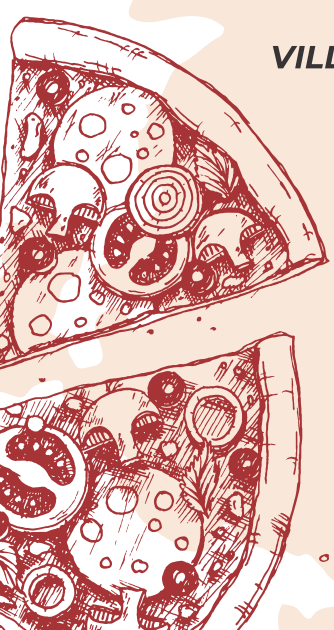
Wheat (Gluten)

Soy

While we take every precaution to prevent cross-contamination, please note that all food is prepared in a shared kitchen environment. As a result, we cannot guarantee that any of our dishes are completely free of allergens.

DISCLAIMER: BY CONSUMING FOOD AT THIS ESTABLISHMENT, CUSTOMERS ACKNOWLEDGE THAT VILLAGE BISTRO PIZZA AND PASTA PTY LTD IS NOT LIABLE FOR ANY ALLERGIC REACTIONS THAT MAY OCCUR.

We appreciate your understanding and cooperation in ensuring a safe dining experience for all.



Cold Beverages

Cold Drinks

APPLETIZER	R45
GRAPETIZER	R45
COKE	R35
COKE LITE	R35
COKE NO SUGAR	R35
CRÈME SODA	R35
FANTA ORANGE	R35
SPRITE	R35
SPRITE ZERO	R35
PEACH ICED TEA	R40
LEMON ICED TEA	R40

Mixers

PINK TONIC	R30
TONIC NO SUGAR	R30
TONIC WATER	R30
GINGER ALE	R30
DRY LEMON	R30
SODA WATER	R30
LEMONADE	R30
TOMATO COCKTAIL	R55
RED BULL	R55

Cordials

COLA TONIC	R10
PASSIONFRUIT	R10
LIME	R10
GRENADINE	R10

Fruit Juices

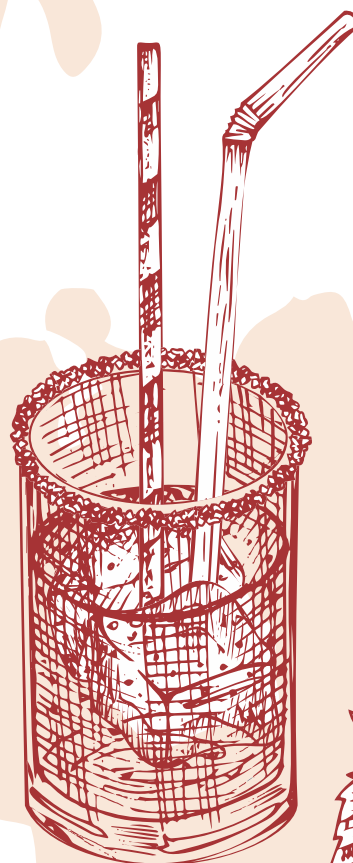
ORANGE	R49
MANGO	R49
CRANBERRY	R49
FRUIT COCKTAIL	R49
PINEAPPLE	R49

Water

500ML STILL	R30
500ML SPARKLING	R30
1 LTR SPARKLING	R45
1.5LTR STILL	R50
750ML AQUA PANNA STILL	R65
750ML SAN PELLEGRINO SPARKLING	R65

Milkshakes

CHOCOLATE	R50
STRAWBERRY	R50
LIME	R50
VANILLA	R45
BUBBLEGUM	R50
COFFEE	R55
FRUITSHAKE	R55



Hot Beverages

Coffees

ESPRESSO	R29
DOUBLE ESPRESSO	R35
AMERICANO	R36
MEGA AMERICANO	R39
CAPPUCCINO	R43
MEGA CAPPUCCINO	R47
CAFÉ LATTE	R47
CHAI LATTE	R47
DECAF COFFEE	R49
CREAM COFFEE	R49
HOT CHOCOLATE	R50
MILO	R50



Teas

5 ROSES	R29
ROOIBOS	R29
CAMMOMILE	R39
EARL GREY	R39
GREENTEA PEPPERMINT	R39
RED CUPPACCINO	R47



Starters

Melanzane

Brinjals layered with feta & napolitana sauce with basil & garlic, topped with melted mozzarella. Served with focaccia.

R95

Baked Mushrooms

Button mushrooms and crispy bacon in creamy garlic sauce topped with mozzarella cheese. Served with focaccia.

R95

Creamy Garlic Snails

Pan-fried with butter & garlic in a garlicky white wine sauce, baked with mozzarella. Served with focaccia.

R95

Creamy Chicken Livers

Pan-fried in butter with mushrooms, onions and peppers in a garlicky white wine & cream sauce. Served with focaccia.

R95

Peri Chicken Livers

Pan-fried chicken livers in tomato, chilli and garlic sauce. Served with focaccia.

R95

Portuguese Chicken Livers

Pan-fried chicken livers & chorizo sausage in tomato, chilli, and garlic sauce. Served with focaccia.

R115

Creamy Garlic Prawn Meat

Pan-fried with butter & garlic in a garlicky white wine sauce, baked with mozzarella. Served with focaccia.

R125

Phyllo Camembert

Camembert phyllo wrapped, topped with micro greens, homemade berry sauce & drizzled with balsamic. Served with bread sticks.

R125

Frito Misto

Deep fried seafood with a garlic-aioli, micro greens & balsamic. Served with focaccia.

R125

Creamy Mussels El Greco

Half shelled mussels done in a delicious creamy white wine & garlic sauce, with onion and peppers. Served with focaccia.

R125

Napoletana Mussels El Greco

Half shelled mussels done in a delicious Napoletana sauce with garlic, calamata olives and crumbed feta cheese. Served with focaccia.

R125

Halloumi

Deep fried halloumi on a bed of steamed dried fruit, topped with micro greens & drizzled with balsamic.

R135

Salads

Greek Salad

Garden Greens and herbs mixed with cherry tomatoes, cucumbers, and peppers topped with feta and olives.

R115

Italian Salad

Mixed garden greens and herbs, tomatoes, peppers, cucumbers, and sliced pears topped with gorgonzola cheese and pecan nuts.

R155

Chef's Salad

Garden greens and herbs, tomatoes, cucumbers, peppers, topped with grilled chicken breast, bacon, and pecorino cheese.

R165

Chicken & Avo

Garden Greens and herbs mixed with cherry tomatoes, cucumbers, peppers topped with chicken, avo and feta.

R165

Village Salad

Garden greens and herbs, tomatoes, peppers, cucumbers, char-grilled Mediterranean vegetables, and grilled haloumi cheese.

R175

Biltong & Avo

Garden Greens and herbs mixed with cherry tomatoes, cucumbers, peppers topped with biltong, avo and feta.

R185

Smoked Salmon Tower

Avocado, cream cheese & smoked salmon in a tower topped with micro greens, olive oil & balsamic, served with bread sticks.

Sml / Lge
R195 R245





Pasta

GLUTEN FREE OPTION EXTRA R35
Choice of Penne, Fettuccine, Spaghetti



Napoletana

Made in our kitchen from ripe tomatoes with fresh herbs.

R135

Alfredo

Ham / chicken and mushroom in creamy white sauce.

R155

Bolognaise

Minced beef in garlicky Napoletana sauce.

R155

Primavera

Seasonal vegetables done in a Napoletana sauce with olive oil, herbs and a touch of garlic.

R155

Pollo

Creamy sauce made with chicken strips and baby marrows.

R155

Pesto, Feta & Tomato

Herbs sauce prepared with basil, nuts, garlic, parmesan, sun-dried tomato paste & olive oil, topped with crumbled feta.



R160



All'Arrabiata

Bacon and mushroom with chilli & garlic in a Napoletana sauce.

R165

Spinaci

Spinach and feta cheese in a creamy white sauce with a touch of garlic.

R165

Cream All'Arrabiata

Bacon and mushroom in a creamy garlic sauce.

R175

Carbonara

A creamy sauce with bacon & egg yolk, with a touch of lemon & garlic.

R175

Basilico

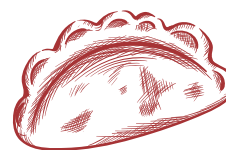
Chicken strips and mushrooms in a creamy basil sauce, topped with pine nuts.



R175

Formaggio

Creamy gorgonzola, pecorino, feta & parmesan.



R185



All a Puttanesca *(Subject to Availability)*

Anchovies, capers, olives, chilli, and garlic in a Napoletana sauce.

R215

Inferno Napoletana

Prawn meat, cherry tomatoes and fresh basil in a napoletana peri-peri marinade.

R225



Chorizo

Chorizo sausage, sun-dried tomato paste, calamata olives in a creamy napolitana sauce with a touch of garlic & chilli.

R225

Creamy Inferno

Prawn meat, cherry tomatoes and fresh basil in a creamy garlic sauce.

R235



Trinchado

200g beef fillet cut into cubes, pan-fried with onions, peppers & garlic in a creamy peri-peri marinade.

R250



Pescatore

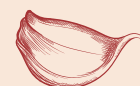
Seafood mix with calamata olives in Napoletana and chilli sauce.

R275

Creamy Pescatore

Seafood mix with calamata olives in a creamy white wine sauce.

R285



Pizza

GLUTEN FREE OPTION EXTRA R50
"no ingredient swaps or changes"

Focaccia

Freshly baked pizza bread. Topped with olive oil, garlic and oregano.

R65

Focaccia Bianca

Freshly baked pizza bread, topped with olive oil, garlic, oregano and mozzarella.

R100

Focaccia Tri Colore

Freshly baked pizza bread with olive oil, garlic, and oregano, topped with tomato, feta cheese and basil pesto.

R115

Margarita

Tomato and mozzarella.

Medium
R90

Large
R115

Tropicana

Ham and pineapple.

R110

R140

Bahama

Bacon and banana.

R110

R140

Pollo

Chicken strips and pineapple.

R110

R140

Regina

Ham and mushroom.

R120

R150

Maestro

Chicken strips, mushrooms & asparagus.

R135

R165

Polaris

Chicken strips, onion & feta, avocado.

R135

R165

Toscana

Chicken strips, spinach gorgonzola & garlic.

R135

R165



Diavola

Beef mince, onions, green peppers, garlic & chilli.

R140

R175

Dolce Vita

Chicken strips, peppadew, feta & basil pesto.

R140

R175

Greca

Bacon, feta, spinach & olives.

R140

R175

Pepperoni

Mushrooms, pepperoni, cherry tomatoes, fresh basil.

R140

R175

Mama Mia

Mushrooms, beef mince, peppadews & onions.

R150

R185

*** CALZONE OPTION EXTRA R25**

Pizza

GLUTEN FREE OPTION EXTRA R50
"no ingredient swaps or changes"

Medium Large
R120 R150

Parmigiana

Tomato, mozzarella, brinjals, parmesan & fresh basil.

Vegeteriana

Mushrooms, onions, olives, green peppers, artichoke & garlic.

R140 R175

Bellissima

Bacon, feta, avocado & garlic.

R140 R175

Milano

Mushrooms, ham, salami, olives & garlic.

R150 R185

Village

Char-grilled mixed peppers & brinjals, baby marrow, onions, sundried tomatoes, garlic, feta, and fresh rocket.

R150 R185

Quattro Stagioni

Mushroom, salami, artichoke & olives.

R150 R185

🌶️ Atomica

Salami, olives, feta, peppers & chilli.

R150 R185

Four cheese

Mozzarella, gorgonzola, feta, parmesan & garlic.

R150 R185

Supreme

Black olives, pepperoni, beef mince, onions, bell peppers & parmesan.

R185 R225

Capricciosa

Bacon, pepperoni, ham & salami.

R185 R225

Napoletana *(Subject to Availability)*

Anchovies, olives, capers & artichoke.

R195 R235

🌶️ Trinchado

Beef fillet, peppers & onions in peri-peri marinade.

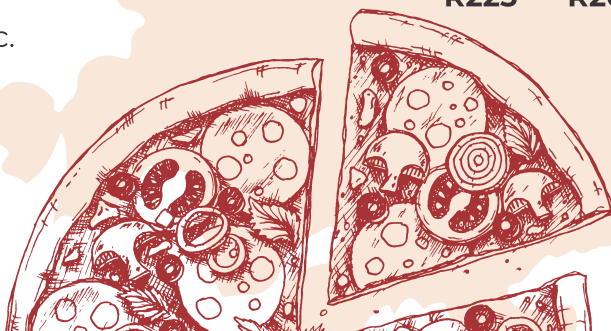
R215 R255

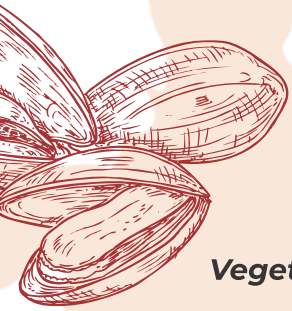
Marinara

Mussels, calamari, prawn meat & garlic.

R225 R265

* CALZONE OPTION EXTRA R25





Main Meals

"worth the wait"

ALL MAINS ARE SERVED WITH TWO SIDES

Starch: Mash / Chips / Baby Potatoes / Rice / Focaccia / Pasta

Vegetables: Mixed Steam Veg / Side Salad / Creamed Spinach / Plain Spinach /
Green Beans / Coleslaw / Sauerkraut



Seafood

Grilled Hake

Always a favourite!

Served with chips and salad with a creamy lemon or garlic sauce.

R169

Grilled Kingklip

Served with cous-cous and steamed vegetables with the choice of creamy lemon or garlic sauce.

R295

Baked Kingklip

With prawn meat and mussels in a creamy wine and tomato sauce, topped with mozzarella cheese, served with cous-cous and steamed vegetables.

R325

Coconut Seafood Curry

Mussels, prawn meat, calamari and fish fillet in a delicious Thai coconut curry sauce, served with rice and steamed vegetables.

R325

Poultry

Chicken A La King

Chicken strips in a creamy, peppers & mushroom sauce, served with rice and salad.

R175

Moroccan Mango Chicken

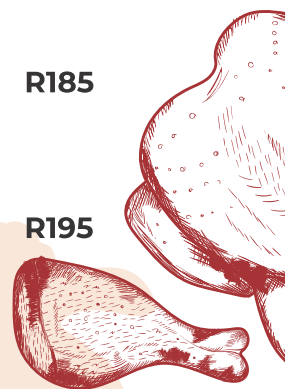
Chicken strips in sweet and creamy mango sauce with a touch of curry, served with cous-cous and salad.

R185

🍗 Chicken Trinchado

Chicken Fillet, pan fried with onions, peppers, chilli and garlic, in a creamy red wine peri-peri marinade. Served with focaccia and salad.

R195



Lamb

Lamb Chops

3 Lamb chops, pan-seared to perfection. Served with baby potatoes and vegetables.

R285

Lamb Curry

The famous Village Lamb Knuckle Curry, topped with coconut flakes. Served with rice and salad.

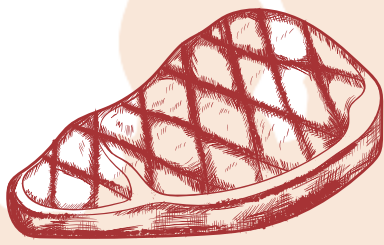
R295

Lamb Shank

Slowly braised in red wine with fresh herbs and spices. Served with mash and vegetables.

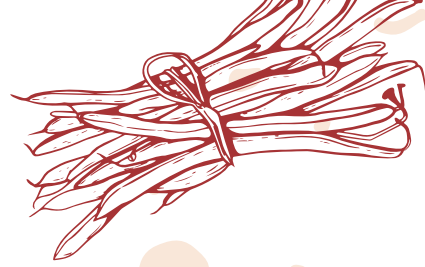
R300





Main Meals

"worth the wait"



ALL MAINS ARE SERVED WITH TWO SIDES

Starch: Mash / Chips / Baby Potatoes / Rice / Focaccia / Pasta

Vegetables: Mixed Steam Veg / Side Salad / Creamed Spinach / Plain Spinach / Green Beans / Coleslaw / Sauerkraut

Beef

Greek Moussaka

Baked brinjals, layered with mince and white sauce, topped with mozzarella cheese. Served with focaccia and salad.

R175

Osso Bucco

Grilled beef shin with a tomato red wine sauce. Served with cous-cous and salad.

R185



Beef Trinchado

Beef fillet, pan-fried with onions, peppers, chilli, and garlic in a creamy red wine peri-peri marinade. Served with focaccia and salad.

200g R225 | 300g R275

Oxtail

Slow cooked in a red wine, prunes & herbs sauce. Served with rice and vegetables.

R295

Sauces

Cheese, Creamy Garlic, Pepper, Mushroom, Lemon, Peri-peri, Gorgonzola, Gordon Bleu & Brown Onion.

R38

Rump Steak

300g matured, pan-seared. Pepper crusted or basted. Served with baby potatoes and vegetables.

R215

T-bone Steak

500g Pan-seared. Pepper crusted or basted. Served with chips, and salad.

R285

Fillet

Pan-seared. Pepper crusted or basted. Served with baby potatoes and vegetables.

200g R235 | 300g R285

Fillet Cordon Bleu

Stuffed with bacon, feta & biltong. Crumbed and pan-seared. Topped with a delicious pepper & mushroom sauce. Served with baby potatoes and vegetables.

R285

Fillet Gorgonzola

Stuffed with gorgonzola, rocket, and pecan nuts. Served with baby potatoes and vegetables.

200g R265 | 300g R315

Pork

Pork Chops

2 Pork chops, pan-seared to perfection. Served with mash and vegetables.

R175

Eisbein

Pork knuckle slow roasted in the pizza oven. Served with mash and the choice of coleslaw or sauerkraut.

R215



Special Coffees

Bells Coffee
J&B Coffee
Jameson Coffee
Amarula Coffee
Kahlua Coffee
Frangelico Coffee

R65
R65
R65
R65
R75
R80

Pedros

Dom Pedro
Amarula
Cape Velvet
Peppermint
Kahlua
Frangelico
Jameson

R65
R65
R65
R65
R75
R80
R85



Dessert

Slice Of Cake:

Choc Gateaux
Peppermint Tart
Apple Crumble
Baked Strawberry Cheesecake
Lemon Meringue

Add Cream Or Ice-cream

R85
R85
R85
R85
R85
R15

Vanilla Ice-cream & Chocolate Sauce

R85

Itallian Kisses & Ice-cream

R95

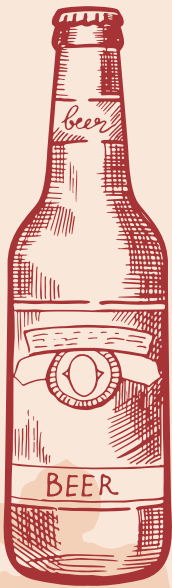
Affogato

Ice-cream with a Shot of Espresso

R95



Drinks



DRAUGHT

500ml Castle Lite	R50
500ml Black Label	R50
500ml Hoegaarden	R68

CRAFT BEERS

Jackblack Lager	R45
Fokof Lager	R50
Cbc Amber Weiss Red	R65

BEERS

Amstel Lager	R39
Castle Lager	R39
Stella Artois	R42
Heineken	R45
Windhoek Lager	R50
Windhoek Draught	R50

CIDERS

Flying Fish Lemon	R40
Hunters Gold	R45
Hunters Dry	R45
Savanna Lite	R50
Savanna Dry	R50

NON- ALCOHOLIC DRINKS & CIDERS

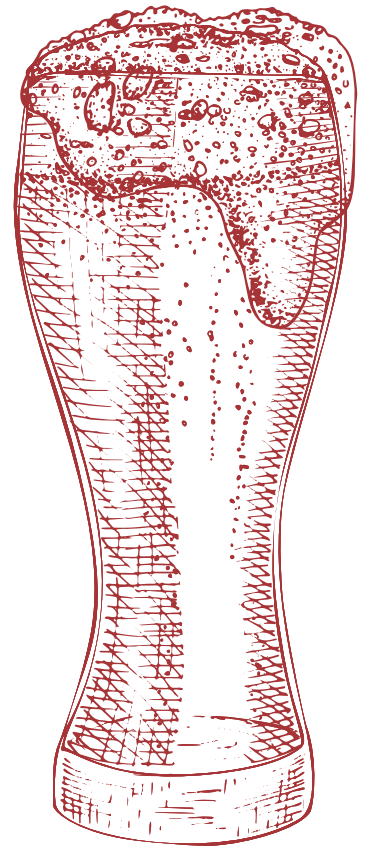
Heineken Zero	R40
Savanna Lemon	R50

SANGRIAS

Red 500ml Sangria	R80
Red 1ltr Sangria	R145
White 500ml Sangria	R80
White 1ltr Sangria	R145

SPECIAL DRINKS

Rock Shandy	R55
Rock Shandy Zero Sugar	R65
Steelworks	R45



Drinks

WHISKEYS

J&B
Bells
Famous Grouse
Johnny Walker Red
Jack Daniels
Jameson Irish
Chivas Regal 12 Yr
Johnny Walker Black
Jameson Sellect
Glenfiddich 12 Yr

R26
R27
R28
R31
R40
R41
R47
R50
R58
R75

BRANDY

Oloberg
Klipdrift
Richellieu
Klipdrift Premium
Kwv 5yr
Kwv 10yr
Aquadente 1920

R20
R22
R28
R25
R25
R40
R45

COGNAC

Hennesy VS

R65

RUM

Captain Morgan Spiced Gold
Captain Morgan Dark Rum
Red Heart
Bacardi Superior
Stroh Rum

R20
R23
R25
R27
R55

GIN

Gordons
Capetown Pink Lady
Tanquery
Bombay Sapphire
Six Dogs Blue Gin

R20
R32
R34
R37
R54

WHITE SPIRITS

Cape To Rio Cane
Smirnoff 1818 Vodka

R20
R20

SHERRY & PORT

Old Brown Sherry

R20

SHOOTERS

Springbokkie
Big Job
Oestertjie
Suitcase
Sledgehammer
Jagerbomb

R35
R35
R45
R55
R75
R85



LIQUEURS

Malibu
Amarula Cream
Banana Liqueur Butlers
Cape Velvet
Caramel Vodka
Cinzano Bianco
Cinzano Extra Dry
Cinzano Rosso
Ginger Liqueur Butlers
Peach Schnapps
Peppermint Liqueur Butlers
Po10c
Relic Chocolate
Southern Comfort
Strawberry Lips
Zappa Black
Zappa Blue
Frangelico
Kahlua
Jagermeister
Tequila Coffee
Campari
Grappa Ruta
Amaretto Disaronno
Drambuie
Countreau
Limoncello

R21
R25
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R30
R30
R33
R35
R35
R35
R38
R38
R45
R47
R50
R55

TEQUILA

Cactus Jack Original
Olmega Silver
Olmega Gold
Jose Cuervo Silver
Jose Cuervo Gold

R25
R35
R35
R45
R45



Cocktails

Strawberry Daiquiri

Strawberry Syrup, White Rum, Triple Sec

R95

Cosmopolitan

Vodka, Triple Sec, Cranberry Juice

R95

Margarita

Tequila, Triple Sec, Lime Mix

R95

Dry Martini

Vermouth, Gin

R95

X On The Beach

Vodka, Schnapps, Cranberry Juice, Orange Juice

R95

Nigroni

Vermouth, Compari, Gin

R95

Pina Colada

Pineapple Juice, Coconut Cream, Malibu

R110

Aperol Spritz

Aperol, Soda Water, Sparkling Wine

R110

Long Island Ice Tea

Vodka, Triple Sec, Tequila, Gin, White Rum, Coke

R120

Virgin Cocktails

Strawberry Daiquiri

R85

Pina Colada

R85

