

# DISH RESTAURANT

## OPERATING HOURS

BREAKFAST DAILY 06:30 – 10:30  
(BUFFET BREAKFAST AND ALA CARTE)

LUNCH DAILY 11:00 – 17:00  
(PUB LUNCH MENU AND DAILY SPECIALS)

DINNER DAILY 18:30 – 22:30  
(ALA CARTE MENU, OCCASIONAL SPECIAL MENUS)

Join us for lunch and dinner to experience a dish from our temptingly mouth watering menus, each dish specifically designed by our Chef de Cuisine to tantalize your every sense. Or rustic and contemporary restaurant or relaxing alfresco terrace is available to enhance your meal experience.

As a compliment to the menus, our wine list (in this folder) was designed to give you the best of South African wine regions at affordable prices.

## DISH CIGAR LOUNGE AND BAR

DAILY 08.00 – 23.00  
(ALCOHOL SALES ONLY FROM 11.00)

All menus are available in the lounge area, along with great cocktails, soft music and also live entertainment on certain nights

## FEEDBACK

We are welcome to your feedback both positive and negative; please relay any comments or suggestions to, please also enquire to special events and or special functions you would like to book,

Email:  
fandbmanager@innonthesquare.co.za  
Phone:  
021 423 2050

## Starters

### **Homemade Soup of the Day, 45**

Ask your waitron for tonight's choice, served with bread

### **Goat's Cheese and Tomato Tartlet "V", 55**

Slow baked tomato and sweet basil tart topped with goats cheese, on a bed of caramelized red onion and rocket; with a sweet balsamic reduction

### **Greek Salad "V", 55**

Crisp mixed lettuce, fresh cherry tomatoes, marinated calamata olives, fresh feta and scrumptious mixed peppers finished with a light Greek dressing

### **Marinated Chicken and Mango Salad, 65**

Oriental Marinated Chicken and mango salad served with a ginger and balsamic reduction and roasted cashew nuts

### **Creamy Seafood Chowder, 65**

Tender Prawn, mussel and sweet corn chowder finished with chopped dill, coriander and a dash of Pernod

### **Mussels in a Chenin Blanc Cream, 65**

Mussels bound in a white wine and chive sauce, topped with garlic and accompanied with homemade fresh focaccia bread

### **Homemade Fish Cakes, 70**

A blend of snoek and hake, mixed with mild cape Malay spices, served with a mango salsa  
And finished off with a lemon and caper dressed baby leave



Please note that Dish Restaurant is non-smoking.  
10% gratuity will be added to tables of 8 or more.

## Main Meals

### **Chicken Supreme and Parma Ham R95**

Pan fried chicken supreme topped with crispy Parma ham,

### **Line Fish of the Day, 120**

Served with bouillabaisse (ask your waitron for todays catch)

### **250g Rump, 120**

Choice grade steak, grilled to your liking

### **250g Sirloin, 120**

Choice grade steak, grilled to your liking

### **Marinated Lamb cutlets, 125**

Lamb cutlets, grilled to perfection with a mint jelly reduction and a port jus

### **250g Fillet, 145**

The best of the cuts, grilled the way you like it, but medium rare is the tastiest

### **Barbequed Ostrich Fan Fillet, 155**

Barbequed ostrich fan fillet grilled until cooked, medium rare

### **450g Classic Chateaubriand, 220**

Chateaubriand served with two sauces, choice of starch, and a bed of vegetables dished on a platter

**All main meals are served with a side salad and a choice of potato wedges, chips or rice**



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## Pasta's

### **Pasta Cabornara, 65**

Button mushroom and smoked bacon pasta served in a white wine and chive sauce

### **Pasta Arrabbiata "V", 65**

Pasta Arrabbiata tossed in a garlic, chilli and tomato and olive sauce.

### **Smoked Trout and Shrimp Pasta, 70**

Smoked trout and roasted garlic and tomato pasta

### **Smoked chicken and Chorizo Pasta, 70**

Smoked chicken and chorizo pasta bound in a tomato and Chenin Blanc cream

## Something Special

### **Dish Paella Risotto, 125**

A mouth watering Paella with smoked chicken, chorizo sausage, prawn tails, tiger prawns, Cajun calamari, salmon, saffron risotto, carrots, peas and mussels

### **Crispy Eisbein, 95**

The ham hock is boiled till tender, and then made crispy, served with mash and sauerkraut

### **Mild chicken curry, 70**

Recipe carried from generation to generation, served with basmati rice and sambals

### **Cape Malay bobotie, 70**

A real Cape Tonian speciality, made from fresh ground beef selected herbs and spices served with basmati rice and sambals



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Quick Bites

**Toasted Sandwiches R40**

(White or brown bread)

Cheese and tomato

Ham, onion, cheese and tomato

Bacon and mozzarella

Chicken and peppadew mayonnaise

**Cajun Chicken Burger R80**

Tender chicken breast coated in a Cajun spice burger with an avocado puree and melted mozzarella cheese

**Homemade Beef Burger R80**

150 g homemade Beef burger grilled to your specifications topped with red onion marmalade and crispy bacon rashers

**All sandwiches and burgers served with a side salad and a choice of potato wedges or chips**

**Menu Extras R21**

Chips, Potato Wedges, Mixed salad, savoury rice, Roasted vegetables,

**Sauces R21**

Cheese, Pepper, Mushroom, Spicy tomato, Barbeque or Garlic



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Dessert

**Chocolate brownie R45**

A honeycomb and condense milk ice cream; bitter chocolate brownie, and Kahlua hot chocolate.

**Malva Pudding R45**

Malva pudding in a pool of crème anglaise and fresh summer berries

**Fresh fruit platter and fresh sorbet R45**

Vanilla and chocolate parfait

**Selection of Homemade Ice-Cream R45**

Selection of homemade ice cream served on a brandy snap basket.

**Cheese Platter R65**

Cape Cheese platter- selection of cape cheeses, and preserves



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Champagne  
**Moët en Chandon, R950**  
*Champagne, France*

The classic french champagne, full, attractive nose of herb-tinged, slightly sweet fruit with a richness to it, hints of caramel and vanilla. Good concentration and a distinctive herbal edge, worth it!

Methode cap Classique  
**Pongracz Rose R300**  
*Stellenbosch, South Africa*

Made from Pinot Noir and Chardonnay grapes, an exciting brut rose with a full foamy long lasting mouth taste, worth opening your wallet

**Krone Cuvee Brut, R250**  
*Tulbagh, South Africa*

Bottle fermented and matured on lees, an elegant blend of Pinot Noir and Chardonnay, displaying a biscuit bouquet with fine persistent bubbles

**Simonsig Kaapse Vonkel, R240**  
*Stellenbosch, South Africa*

A sophisticated cap Classique with delicious flavours, floral on the nose the citrus of the chardonnay combined with the berries of the point noir, makes this an excellent way to celebrate life

Sparkling Wine  
**JC le Roux la Domain, R140**  
*Stellenbosch, South Africa*

A bright green yellow blend of Sauvignon Blanc and Muscat frontignan, the palate is alive with tropical fruits and in perfect harmony with the natural acids, great drinking pleasure.

Per Glass R35



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## Sauvignon Blanc

**Groote Post, R200**

***Darling, South Africa***

No one can complain about acidity in this wine, on the nose freshly mown grass and luscious white peach on the palate, a great enjoy bottle

**Wildekrans, R180**

***Botrivier, South Africa***

Pale gold with lime green edge, litchi, lime and granadilla on the nose make for an interesting aroma that flows into ripe melon and citrus finish, an easy anytime wine

**Uitkyk, R160**

***Stellenbosch, South Africa***

Made by a women! Pale straw colour with a slight green yellow tint, palate light and dry but full of fruit, litchi, melon and tropical fruits, a zesty wine

**Swartland, R140**

***Swartland, South Africa***

Full bodied upfront tropical fruit flavours with underlying supporting green pepper and vegetable flavours, acid remains clean and fresh with a long and lasting fruity taste, one sip and u will be hooked,  
Per Glass R35

**Robertson, R120**

***Robertson, South Africa***

Full bodied wine with powerful varietal flavours of green apple, some bell pepper and a slight nose of fresh cut grass, interesting wine, you'll love!  
Per Glass R30



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## Chardonnay

### **Hartenberg, R200**

#### ***Koelenhof, South Africa***

The flagship wine of this farm, long lingering aromas of citrus and a strong finish, definite creamy and delicious, a chardonnay for the acquired taste

### **Fat Bastard, R180**

#### ***Gabriel Meffre Winery, France***

With the grapes collected all over the Languedoc-Roussillon, this creation of Guy and Thierry has a golden yellow colour with hints of green, the nose is little tropical and vanilla but the lingering taste of citrus in the finish makes this my favorite

### **Durbanville Hills, R140**

#### ***Durbanville, South Africa***

Golden yellow in colour, this wine is an exceptional creation with butterscotch and toffee on the nose and carries through on the palate, needs to be well chilled  
Per Glass R35

### **Brampton, R130**

#### ***Stellenbosch, South Africa***

Unoaked, but full bodied, this lovely colored wine has attractive tropical notes on the nose that lead to delicious fleshy peach aroma with fresh fruit in the center of the palate with a citrus end

### **Van Loveren, R120**

#### ***Robertson, South Africa***

A dry well balanced wine with clean citrus and light smokey and nutty tones on the palate, a medium bodied wine order it now!  
Per Glass R30



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Chenin Blanc

**Kleine Zalze, R140**

***Stellenbosch, South Africa***

Strong guava combined with ripe pineapple and litchi aromas show on the nose and then also follow through on the palate, they are complimented by a long crisp aftertaste, great to drink now

Per Glass R35

**Villiera, R120**

***Stellenbosch, South Africa***

Intense fruit wine with a hint of wood spice on the nose, on the palate it comes together being medium bodied full of citrus, a very enjoying type of wine

Per Glass R30

Pinot Gricio

**Robertson, R110**

***Robertson, South Africa***

The Italians favorite type of wine, made from the Pinot Gris grape, and made to be drunk early, A wonderfully pleasant wine with a fresh taste and a pale green hue, the tropical fruit flavor of melon greet your palate and the taste ends well rounded, try it!

Per Glass R25

Voignier

**Alvi's Drift R140**

***Worcester, South Africa***

Workers handpicked the selected grapes early in the morning, the wine maker swayed his magical hand and made this multi award wining wine, a pale straw colour with a nose of peaches and apricots, the flavours linger in your mouth very elegant wine, red wine drinkers will like this wine



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## Blended White Wines

### **Flagstone "Noon Gun", R160**

***Somerset West, South Africa***

A blend of Chenin, Sauvignon and Viognier, a floral nose of guava, orange zest and fresh apple, a smooth balanced palate and a crispy finish,

### **Wolftrap White, R140**

***Franschhoek, South Africa***

Viognier, Chenin Blanc and Grenache Blanc, are the grapes used in this fine blend, fruit blossom flavours, almond and spices gives to a nice weight and a rounded and lingering finish

Per Glass R35

### **Boschendal Le Bouquet, R120**

***Franschhoek, South Africa***

A blend of Muscat, Sauvignon Blanc and Chenin Blanc, this medium sweet wine has bold flavours including peach and pineapple with spicy undertones

Per Glass R35

## Rose Wines

### **Wildekrans Lunch Lady R160**

***Botrivier, South Africa***

Pale cherry red colour, intense bouquet of raspberry and strawberry followed by candy floss like taste of red berry fruit and a zippy acidity, a surprising wine

Per Glass R40

### **Kleine Zalze Gamay Noir R140**

***Stellenbosch, South Africa***

This dry rose shows strawberry and salmon pink colour which points to the deep cherry and plum fruit tones that appears on the nose and on the palate

Per Glass R35



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## **Cabernet Sauvignon**

### **Zonnebloem R180**

#### ***Stellenbosch, South Africa***

An intense deep red colour with a bright hue, a spicy bouquet with prominent cedar aromas and hints of dark chocolate, a full bodied wine with your palate bursting of red berry flavours and juicy tannins, old fashioned wine but still one of the best

### **Laborie R170**

#### ***Paarl, South Africa***

Upfront blackberry and cassis aromas, complimented by hints of black pepper and spice, velvet structure and very juicy on the palate with the concentrated berry flavours coming out in every sip, delicate oak nuances

### **Place in the Sun R160**

#### ***Stellenbosch, South Africa***

The grapes for this wine are grown on fairtrade vineyards, a big hearted deep dark red wine with dense concentrated flavours, you will catch some ripe berries in the nose which adds to the overall deliciousness of this wine, it also has a refreshing juicy berry palate and a subtle hint of oak,

Per Glass R35

### **Niel Joubert R140**

#### ***Paarl, South Africa***

With grapes from the slopes of the Simonsberg Mountain, this deep red wine will give you some ripe berry and some spice on the nose, rich and full in the mouth with berry and plum, ends off with a smooth flow and well balanced

Per Glass R30



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Merlot

**Diemersdal R180**

***Durbanville, South Africa***

The nose seduces with beautiful ripe blackberry and dried fruit, and spicy undertones a well structured wine with fruity feel some cedarwood and mint follow on the palate a wine to be enjoyed

**Guardian Peak R160**

***Stellenbosch, South Africa***

Ruby red in colour with a clear nose of red fruit, an intense wine with delicate plum flavours throughout and has a long finish, great now or in two years time  
Per Glass R40

**Van Loveren R140**

***Robertson, South Africa***

A easy drinking wine, with light oak and strawberry on the nose, a rich and fruity palate with well balanced tannins, a medium bodied wine  
Per Glass R35

Pinotage

**Durbanville Hills R180**

***Durbanville, South Africa***

The nose seduces with beautiful ripe blackberry and dried fruit spicy undertones a well structured wine with fruity feel some mint follows on the palate a wine to be enjoyed

**Barista Coffee R160**

***Paarl, South Africa***

From the first whiff the intense aromas of freshly brewed coffee, rich chocolate, sour cherries, the tanins compliment the mouth filling plum taste  
Per Glass R40



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**Beyerskloof R140**  
***Stellenbosch, South Africa***

A wine made to drink young, a darkish burgandy colour with spicy wood notes against rich plum, a slight “fynbos” aroma also a medium bodied wine with the tannins wrapped in fruit  
Per Glass R30

**Shiraz**  
**Fat Bastard R180**  
***Gabriel Meffre Winery, France***

To make this stunning wine, vines were gathered in the Pezenas sector, these vineyard have excellent shiraz conditions, stony sand and multiple showers, it has a rich and dense colour with strong complex aromas of blackberries, licorice and vanilla.

**Porcupine ridge R160**  
***Franschhoek, South Africa***

Another winning wine from the Boekenhoutskloof farm, an intense red colour with opulent red fruit flavours and hints of pepper, a silky full bodied texture with soft tanins and integrated wood  
Per glass R35

**Guardian Peak R140**  
***Stellenbosch, South Africa***

A bright ruby red wine, ripe red fruit aromas are evident with cassis and white plum, this is backed up by hints of coffee and mocha with well balanced subtle oak notes, the palate is fruit focussed and you wont be dissappointed with this elegant wine  
Per glass R30



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Pinot Noir

**Paul Cluver R200**

***Walker bay, South Africa***

A lovely garnet colour, with lots of wild berry fruit and wild mushroom scents on the nose the palate is brimming with sweet berry flavours

**Robertson R180**

***Robertson, South Africa***

A purple tint on the rim with delicious flavours of strawberry and rich red cherry, produced in an early drinking style, a touch of wood and a smooth finish  
Per glass R30

Red Blends

**Vriesenhof Kalista R300**

***Stellenbosch, South Africa***

Made by a legend of South African rugby, the wine is a blend of Merlot, Cabernet Franc and Cabernet Sauvignon in the traditional Bordeaux way; it is made to mature in the bottle and will improve with time,

**Warwick Three Cape Ladies R200**

***Stellenbosch, South Africa***

A blend of Cabernet Sauvignon, Shiraz and Pinotage, dark berry and stewed fruit aromas fuse with spicy pepper and ripe tannins, a full bodied winner  
Per glass R50

**Wolftrap R120**

***Franschhoek, South Africa***

A very popular rhone style blend of Syrah, Mouverde and Voignier, a juicy full fruit and full flavoured wine, not a pretentious wine but more an easy drinking any time wine, perfect with any grilled meat or at the bbq  
Per glass R40



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## Notes on some the Cigars on offer

### **Romeo Y Julietta, No.2 Tubos R185**

Cuban

Slightly shorter in length than the no.1, same ring gauge that will allow a different smoke flavours are the same but the development is quicker and therefore quicker smoke. A much stronger cigar, rated with tastes of wood, some grassy notes and also hints of cocoa

### **Montecristo Open Regata, R140**

Cuban

With a length at 13.5cm and a woody taste, this is real value for money, the regatta is fresh and fun and a good one to try your first time, the draw is easy a medium mild tasting cigar that is a fairly quick smoke, so why don't you buy two?

### **Montecristo Open Junior, R110**

Cuban

Made in a different factory to the regatta this 11 cm cigar is smaller but delicious nonetheless, with a thin ring gauge it is also a quick smoke but the light and freshness will soon be joined by the spiciness of classic Monte taste

### **La Aurora No.4, R110**

Dominican

This 5' ¼" cigar really packs a punch, with the wrapper from Cameroon and the tobacco harvested from the best plantations across Dominica and Nicaragua, they stand out with very aromatic aromas and balanced smoke, a medium strength cigar



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