



# 1902 *Bistro*

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## *Food Menu*

 @oldbankhotelcapetown

*If you have any dietary requirements, please let us know*



## Low Inflation Salads

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### BEETROOT & LENTIL SALAD 95

*Roasted beetroot, brown lentils, orange segments, rocket, toasted pumpkin seeds and smoked paprika dressing*

### CAESAR SALAD 105

*Cos lettuce, parmesan shavings, boiled egg, garlic croutons and anchovy dressing*

### HOUSE SALAD 110

*Mixed lettuce, carrot shavings, cucumber, feta, avocado, cherry tomatoes, garlic croutons and herbed yoghurt dressing*

## Initial Investment Starters

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### SOUP DE JOUR 55

*With a soft cocktail roll*

### SALT & PEPPER SQUID 70

*With roasted garlic aioli and an Asian slaw*

### BOBOTIE SPRING ROLLS 70

*Beef bobotie with a curried apricot yoghurt and raisin coconut purée*

## Market Value Sandwiches

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### CLUB SANDWICH 125

*Chicken mayonnaise, streaky bacon, tomato, lettuce*

### B.L.T SANDWICH 135

*Bacon, lettuce, tomato*

### STEAK SANDWICH 145

*Sirloin steak, shredded lettuce and sliced tomato on a Portuguese roll*

# High Return Mains

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**SPINACH & FETA GNOCCHI 115**

*With parmesan wafers and wild rocket pesto*

**CAPE STYLE BOBOTIE 155**

*Beef bobotie, with yellow rice, toasted coconut and sweet chutney*

**BEER BATTERED FISH 155**

*With pea purée and truffle fries*

**SALT & PEPPER SQUID 165**

*With potato fondant, carrot purée, beetroot chips, roasted garlic aioli and red chilli oil*

**KUKU PAKA CURRY 195**

*Chicken pieces in a medium heat coconut, groundnut and coriander curry sauce, served with basmati rice and homemade achaar*

**SLOW BRAISED PORK ROULADE 240**

*With creamed potato, sautéed forest mushrooms and apple chutney*

# Compound Interest Pastas

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**MAMMA MIA! 105**

*Classic Italian tomato sauce laced with red chilli, thyme and garlic*

**BUONISSIMO 110**

*Basil and pine kernel pesto with fine Italian olive oil and mature parmesan, topped with fresh basil*

**LA GOUSTA 145**

*A duo of fresh and wild mushrooms prepared with garlic, thyme, parmesan, cream*

# Good Credit Burgers

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## PLANT BASED BURGER 130

*Delicious plant based burger patty with tomato, lettuce, red onion and drizzled with a honey and yoghurt dressing*

## ANGRY CHICKEN ROLL 150

*Prego marinated chicken breast, flame-grilled and served on a bed of baby spinach leaves*

## CLASSIC BEEF BURGER 150

*Flame-grilled beef burger with a smoked bacon dust, rocket, pickled gherkins, tomato relish and truffle aioli on a toasted sesame bun*

## WAGYU BURGER 190

*Grilled wagyu patty, wild rocket, crispy onion, baked field mushroom, candied pineapple and tomato jam*

# Overdraft Steaks

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## DRY AGED RIBEYE STEAK

350g 260

500g 360

*Flame grilled beef ribeye on the bone, served with smashed baby potatoes and a sauce of your choice*

# Reconciliation Sauces

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Green Peppercorn Sauce 35

Pomodoro Sauce 35

Mushroom Sauce 35

# Creditworthy Compliments

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*Please note that the below are accompaniments, and cannot be ordered as a meal on their own*

Grilled Tomato	25
Danish Feta	25
Creamed Potatoes	30
Crispy Potatoes	30
Fries	30
Rice	30
Side Salad	30
Roasted Vegetables	30
Chicken Breast	35
Bacon	35
Burger Pattie	45

# Fiscal Treats & Desserts

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## APPLE CRUMBLE 65

*Cinnamon biscuit crumble, date purée and cinnamon ice-cream*

## LEMON & POPPYSEED CRÈME BRULÉ 65

*With oat crunchie biscuits*

## BROWNIE ICE-CREAM SANDWICH 75

*Chocolate brownie with vanilla ice-cream, butterscotch and caramelised popcorn*

# ***Kids' Piggy Bank Picks***

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## **TOASTED SANDWICHES**

*Served with chips on either brown, white or whole-wheat bread*

Cheese	50
Cheese & Tomato	55
Cheese, Ham & Tomato	65
Chicken Mayonnaise	65
Bacon, Egg & Cheese	75

## **MAC 'N CHEESE 50**

## **CHICKEN NUGGETS & CHIPS 65**

## **KIDDIES BURGER 85**

*Choice of beef or chicken*

## **VANILLA ICE-CREAM 40**

*With chocolate sauce*



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## *Beverage* **Menu**

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# Cocktails

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Screwdriver 60

*Vodka, bitters, orange juice, orange slice*

Old Fashioned 60

*Whisky, maple syrup, bitters*

Strawberry Daiquiri 65

*Rum, lemon juice, lime wedge, strawberry*

The Hurricane 70

*Light & dark rum, orange, lemon, lime, passion fruit, simple syrup, grenadine*

Giant Bramble 95

*Gin, simple syrup, lime wedges, tonic*

Vodka & Cranberry Blush 110

*Vodka, liqueur, cranberry juice, orange juice, lime peel*

Old Island Iced Tea 125

*Gin, vodka, tequila, rum, liqueur, lime, cola or cranberry*

# Beers & Ciders

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Castle Lager 40

Black Label 40

Castle Lite 45

Amstel 45

Windhoek Lager 45

Heineken 45

Heineken Zero 45

Hunters Dry 50

Savanna Dry 55

Savanna Light 55

\*Castle Lite Draught 300ml 45 | 500ml 55

*\*Seasonal*

# Apéritifs

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Grenadine 6

Monis Medium Cream 28



Monis Dry Sherry 28

Martini Bianco 28

Allesverloren Port 28

Martini Rosso 30

Martini Extra Dry 30

Aperol 35

Campari 38

## *Whisky*

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J&B 30

Johnnie Walker Red Label 35

Bell's Old Scotch 40

Jack Daniels 40

Jameson 45

Johnnie Walker Black Label 50

Laphroaig Select 60

Glenmorangie 10 Year 70

Ardbeg 10 Year 95

Glenlivet 15 Year 125

Macallan 12 Year 140

Lagavulin 16 Year 180

Glenfiddich 18 Year 200

Glenfiddich 21 Year Grand Reserve 385

## *Brandy & Cognac*

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Klipdrift 25

KWV 10 Year 40

Hennessey Cognac VS 65

Remy Martin VSOP 105

## *Spirits*

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Gordon's London Dry Gin	25
Cruz Vodka Black	30
Olmeca Gold Tequila	35
Olmeca Silver Tequila	40
Hendrick's Gin	55
Six Dogs Pinotage Stained Gin	55
Belvedere Vodka	60
Ciroc Vodka	60

## *Rum*

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Captain Morgan Black Label	25
Captain Morgan Spiced Gold	25
Red Heart	28
Bacardi	30

## *Liqueurs*

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Pimms No.1	25
Amarula Cream	25
Southern Comfort	25
Frangelico	32
Kahlua	32
Jägermeister	35

## ***Soft Drinks***

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Bitter Lemon	30
Lemonade	30
Ginger Ale	30
Blue Tonic	30
Pink Tonic	30
Indian Tonic	30
Soda Water	30
Creme Soda	35
Coca-Cola	35
Coca-Cola Zero	35
Fanta Orange	35
Sprite	35
Appletiser	55
White Grapetiser	55
Red Grapetiser	55
Red Bull	55
Hall's Tomato Cocktail	75

## ***Cordials***

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Roses Passion Fruit	6
Roses Lime	6
Roses Cola Tonic	6

## ***Milkshakes***

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Strawberry, Chocolate, Vanilla	40
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*Over 18's - If you like, ask your waiter to add a shot of liqueur to your milkshake. The extra charge will be added to your bill.*

# Hot Beverages

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Espresso, Single or Double 22 | 25

Americano 30

Decaf Coffee 30

Speciality Teas 30

Cappuccino 33

Café Latte 35

Hot Chocolate 38

Liqueur Coffee 60



# 1902 *Bistro*

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# *Wine* **List**

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# Champagne

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## Moët & Chandon Brut 2300

*Wine of Origin: Épernay, France; A well-balanced champagne with a bright straw-yellow colour and fine bubbles which displays vibrant aromas and flavours of green apple, citrus fruits and honey*

## Moët & Chandon Rosé 2800

*Wine of Origin: Épernay, France; The intense fruitiness of mature red fruits; strawberry, raspberry, pomegranate*

# MCC

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## Pongrácz Brut 530

*Wine of Origin: Devon Valley, Stellenbosch; Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate*

## Pongrácz Rosé 530

*Wine of Origin: Devon Valley, Stellenbosch; Delicate salmon pink hue with black berry fruit flavours*

# Sauvignon Blanc

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Carafe / Bottle

## Neil Ellis Groenekloof 130 420

*Wine of Origin: Franschhoek; Bright tropical and citrus aromatics with subtle undertones of fresh cut grass*

## Spier Signature Sauvignon Blanc 295

*Wine of Origin: Stellenbosch; Intense aromas of gooseberries, passion fruit, and green fig, with subtle green bell pepper undertones*

## La Motte 320

*Wine of Origin: Franschhoek; Distinct intensity of gooseberries, apple, lime, pineapple and lively freshness*

# Chardonnay

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Carafe / Bottle

## Spier 80 240

*Wine of Origin: Stellenbosch; Vanilla and tropical fruit character with just a hint of oak*

## Fleur du Cap Privée 350

*Wine of Origin: Stellenbosch; Rich harmony of mint, lime, gooseberry and jasmine*

## Glen Carlou 540

*Wine of Origin: Paarl; One of the Cape's absolute best: rich, buttery, tropical fruit flavours with extremely subtle use of oak*

# Chenin Blanc

Carafe / Bottle

Ken Forrester Petit 85 250

*Wine of Origin: Stellenbosch; Intense tropical fruit flavour with well-integrated oak*

Allesverloren 290

*Wine of Origin: Riebeek West; Medium bodied wine shows ripe stone fruit with a great balance of acidity*

Cederberg 350

*Wine of Origin: Cederberg; Fresh and fruity offering beautiful layers of melon, grapefruit and fleshy white pear*

# White Varietals

Carafe / Bottle

Boschendal Classic Boschen Blanc 80 235

*Wine of Origin: Franschoek; A blend of Chenin Blanc and Chardonnay, enriched with peach flavours and an apple and pear finish*

Haute Cabrière Chardonnay Pinot Noir 115 340

*Wine of Origin: Franschoek; Appealing blend with orange blossom and peach aromas*

Thelema Semillion Late Harvest 490

*Wine of Origin: Stellenbosch; Aromas of pineapple, citrus, apricots, a touch of honey and subtle floral notes*

Muratie Laurens Campher 580

*Wine of Origin: Franschoek; Chenin Blanc, Sauvignon Blanc, Verdelho and Viognier. Flavours are complex, with lemon, pineapple and apricot*

# Rosé & Pinot Noir

Carafe / Bottle

Arra Blanc de Noir 75 230

*Wine of Origin: Stellenbosch; A salmon undertone colour with a fragrant nose of floral, red cherry hints*

Leopards Leap Chardonnay Pinot Noir 250

*Wine of Origin: Franschoek; Bursting with fresh red fruits and citrus, beautifully complemented by delicious pomegranate aromas*

DeMorgenzon Garden Rosé 395

*Wine of Origin: Stellenbosch; Exhibits a complex nose of summer flowers, exotic spice and citrus rind*

Allesverloren Tinta Rosé 490

*Wine of Origin: Riebeek West; Fresh raspberries and strawberries on the palate, with a hint of vanilla*

# Cabernet Sauvignon

Carafe / Bottle

Arra 75 380

*Wine of Origin: Stellenbosch; Flavours are complex and intense, ranging from bright lemon, fresh pineapple and apricot*

Fleur du Cap Series Privée 365

*Wine of Origin: Stellenbosch; Full and complex flavours of blackcurrant and mocha arise off the palate with integrated oak adding ripe, firm tannins that will ensure longevity*

Sutherland 500

*Wine of Origin: Stellenbosch; Dark fruit flavours and cassis on the nose are prequel to refreshing sweet fruit notes*

# Pinotage

Carafe / Bottle

Beyerskloof 120 320

*Wine of Origin: Stellenbosch; Abundance of plum and black cherries against mocha and cedar*

Spier 285

*Wine of Origin: Stellenbosch; Wild scrub and savoury character with a focused dark fruit centre*

Kanonkop Kadette 430

*Wine of Origin: Stellenberg; Autumnal, juicy dark fruit is complemented by an enticing savoury character with a hint of underlying sweetness*

# Shiraz

Glass / Bottle

Hartenberg Doorkeeper 120 295

*Wine of Origin: Stellenbosch; Refined, smoky, fennel character with a silky smooth mouth-feel*

Durbanville Hills 340

*Wine of Origin Durbanville; A fresh bouquet of plums, spicy cloves, and white pepper, with a dash of ripe strawberries*

Tokara 520

*Wine of Origin Stellenbosch; An interesting mix of bright pure fruit, including mulberries and blackberries, with heady spicy notes and a floral undertone*



# Merlot

Carafe / Bottle

Spier 110 330

*Wine of Origin: Stellenbosch; Rich cherry and red berry scents mingle with mouth-watering caramel and a trace of smoky tobacco. The palate is velvety smooth, with hints of oak and lingering cherry flavours*

Glen Carlou 490

*Wine of Origin: Paarl; Subtle oak, with intriguing complexity and hints of raspberries*

Mischa La Famille 520

*Wine of Origin: Wellington; Vanilla and tropical fruit character with a subtle hint of oak*

# Red Blends

Glass / Bottle

Thelema Mountain Red 110 330

*Wine of origin: Stellenbosch; Inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice*

Ernie Els Big Easy 510

*Wine of Origin: Stellenbosch; Continues to draw standing ovations. 57% Cabernet, 29% Shiraz, 9% Merlot and 5% Petit Verdot*

Zonnebloem Laureat 520

*Wine of Origin: Paardeberg; Abundance of red berries, plums, blackcurrants, and hints of dark chocolate and cedar wood*

Rupert & Rothschild Classique 640

*Wine of Origin: Franschoek; A magnificent Merlot-Cab blend. Dark, ripe and serious, a genuinely great wine*