



THREESIXFIVE

Bistro & Fine Wine

Thank you for dining at Bistro365.

We are proud to announce that our wine list was awarded a Diamond Award at the 2018 Diners Club Awards and Platinum in 2016 and 2017.

We trust that you will enjoy your experience. Bistro365 is not a fast-food establishment - It takes time to prepare mouth-watering dishes!

However, we will endeavor to always provide you with the best quality and service possible... and on the topic of service...

We hereby respectfully advise that gratuity is not included in our menu prices.

We reserve the right to add a 10% gratuity to tables of 4 and more.





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Salads

GREEK-STYLE SALAD

salad greens tossed with rosa tomatoes, cucumber, red onions, feta and olives

SIDE	55
STARTER	115
TABLE	200

CAESAR SALAD

cos lettuce, pecorino cheese shavings, crispy bacon bits and croutons
with our homemade dressing

STARTER	75
TABLE	150

HARVEST SALAD

selection of salad leaves, topped with roasted beetroot, pesto
butternut, blue cheese, fresh pear, cranberries and croutons

STARTER	85
TABLE	140

Bakery

CIABATTA ROLL

fresh out of the oven, served with butter

25

GARLIC & CHEESE FLATBREAD

homemade flatbread, spread with garlic butter, topped with yellow cheese, feta and
sprinkled with peppadews and fresh herbs

100

BREAD BASKET - ideally shared by 2

four cocktail artisan rolls served with flavoured butter and smoked snoek pâté

140



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Starters

SPRINGBOK CARPACCIO	135
served with bacon jam, mustard, parmesan and crostini	
PRAWN COCKTAIL	85
seasoned prawns in a Marie Rose sauce, with the crunchiness of celery and apple	
HOMEMADE SAMOOSAS	95
selection of smoorsnoek, spicy chicken, coconut beef and spicy corn - served with sweet Thai chilli sauce	
DEEP-FRIED CAMEMBERT - gluten free option available	85
mango sauce, greens, peppadews and croutons	
PERI-PERI CHICKEN LIVERS	95
delicately fried with hints of masala, bacon bits, garlic, mushrooms and fresh herbs served with naan bread	

Side Dishes

SPINACH - WILTED or CREAMED	45
PAN-FRIED VEGETABLES/ CORN SOUFFLE	35
SWEET POTATO CHUNKS	25
SAUTEED BABY POTATOES / ROSTI (2) / MASH / BEETROOT / RICE	20
SAUCES – MUSHROOM / PEPPER / BLUE CHEESE /	
HONEY MUSTARD / MONKEY GLAND / CHEESE	25
CHIPS - skinny fries or surecrisp	20
CHILLI / MAYONNAISE	12

Please note a surcharge of R10 will be added when replacing any side with sweet potatoes or spinach.
Any deviation from the menu may incur extra costs.

*Depends on Availability



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Main Meals

MATURED RUMP STEAK	500g	250g
basted and served with hand-cut chips and pan-fried vegetables	270	160
BEEF FILLET		200
A-grade beef fillet, served with rösti potatoes, and pan-fried vegetables		
SAUCES	add your choice of sauce	25
Blue Cheese	Camembert & Monkey Gland	
Creamy Mushroom	Pepper	
Chimichurri Sauce (fresh herb & chilli vinaigrette)		
Blue Cheese & Figs		50
LAMB SHANK		250
slow roasted with red wine, tomatoes, balsamic vinegar, garlic and fresh herbs, served with mashed potato and vegetables		
LAMB LIVER & ONIONS		145
pan-fried with bacon pieces and mushrooms, garlic, smothered in a sweet and sour sauce, served with mashed potato and pan-fried vegetables		
EISBEIN (no crackling!)		210
served with sauerkraut and a honey mustard sauce		
PEPPADEW CHICKEN		145
poached in white wine and cream with wilted spinach and peppadews served on a bed of tagliatelle		
PORK FILLET		140
medallions of pork fillet, topped with a caramelised apple sauce served with creamy mashed potato, beetroot and green beans		
PRAWN & CHICKEN CURRY		165
Cape Malay inspired curry sauce, with shelled prawns and chicken, served with fresh coriander and basmati rice		



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Main Meals

OCEAN PLATTER	220
baked hake, crumbed calamari, 4 prawns, chips and vegetables	
BAKED FISH OF THE DAY	200
topped with Mediterranean flavoured butter, served with pan-fried vegetables and sautéed baby potatoes	
BAKED HAKE	135
topped with Mediterranean flavoured butter served with hand-cut chips and vegetables	

Vegetarian & Vegan

BUTTERBEAN CURRY	120
aromatic Korma curry, with butterbeans, almonds, mushrooms and butternut, served with basmati rice	
VEGAN BURGER	150
lentil, quinoa and beetroot patty served on a brown mushroom with *avo, tofu mayo and a vegan barbeque sauce	
VEGETABLE PLATTER	125
corn soufflé, roasted beetroot, roasted sweet potato, wilted spinach and rösti stack and pan-fried vegetables <i>for a gluten-free option, remove the corn soufflé</i>	



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Desserts

CHOCOLATE PAVÉ		90
made with 70% couverture chocolate - served with pistachio ice cream, salted caramel and chocolate salami		
CHOCOLATE VOLCANO		90
chocolate flavoured dessert with a molten centre served with vanilla ice cream		
CHOCOLATE BROWNIE WITH CHOCOLATE BROWNIE ICE CREAM or CREAM		80
CREME BRULEE		65
served with shortbread, fruit medley and cinnamon ice cream		
HOT PUDDING	BUTTERSCOTCH or GINGER	60
served with ice cream & custard		
PEPPERMINT CARAMEL TART		55
served with coffee choc ice cream		
VEGAN ICE CREAM	1 scoop	25
1 scoop - ask your waitron what's available		
VANILLA ICE CREAM & HOT CHOC GANACHE SAUCE	<i>brown or white choc sauce</i>	45
vanilla ice cream (3 scoops) served with hot chocolate ganache sauce		
IRISH COFFEE/ DOM PEDRO		SQ
PIERRE JOURAN RATAFIA	50ml	45
A fortified, full-bodied sweet wine with hints of fresh limes together with rich honey tones.		

