

Starters + Tapas



Seafood

Oyster on a bed of ice with fresh lemon	R 39
Deep Fried Calamari Calamari Strips with tartar sauce	R 109
Calamari Tentacles with tartar sauce or sweet chilli	R 119
Mussels in a creamy white wine and garlic sauce	R 119
Fish Cakes hand made and served with sweet chilli sauce	R 119
Smoked Salmon with avocado*, cream cheese and capers	R 129
Six Prawns in lemon garlic butter or peri-peri sauce	R 149
Hake Goujons with tartar sauce or sweet chilli	R 119

Meat

Mini Greek-Style Lamb Chops rubbed in olive oil, rosemary and lemon	R 119
Ostrich Carpaccio with parmesan and balsamic reduction	R 129
Chilli Poppers - with spanish mince 3x jalapeño peppers stuffed with spanish mince	R 119
Crumbed Chicken Strips with sweet chilli dipping sauce	R 119
Tender Kudu Strips carefully basted, with sweet-potato fries	R 125
Chicken Livers baked in our legendary peri-peri sauce	R 129
Kudu Meatballs tender Kudu meatballs in a warm, hearty sauce. A South African twist on a classic Spanish favourite	R 125
Slider Trio three bite-size burgers to awaken your taste buds, Sirloin Steak, delicious Venison, succulent Chicken	R 129

* seasonal

Vegetarian

Garlic Ciabattini with olive tapenade	R 79
Garlic Cheese Ciabattini with olive tapenade	R 89
Cheese Balls Six delicious, golden fried, cheese balls rolled with jalapeño bits. Served with a sweet chili dip	R 89
Chunky Fries Our signature potato chips with a spicy aioli dip	R 69
Sweet Potato Chips plain or enhanced with our unique potato spice	R 69
Onion Rings coated in our own blend of spices, batter and fried	R 69
Roasted Vegetables topped with Danish feta	R 89
Chilli Poppers - with 3 cheeses jalapeño peppers stuffed with 3 fragrant cheeses	R 119
Crumbed Mushrooms with tartar sauce	R 89
Giant Brown Mushroom topped with butternut, Danish feta and basil pesto	R 119
Fried Haloumi with cherry tomatoes and red wine onions	R 109

Desserts

Ice Cream with Bar-One Chocolate Sauce	R 85
Amarula Crème Brulé	R 95
Carrot Cake	R 85
Aidan's locally-baked Cheese Cake	R 95
Locally-baked Chocolate Brownie	R 95
Various Dom Pedro Options	R 85



Main Courses



From the Sea

* served with chips and rice

Fresh Hake Fillet

served in our unique beer-infused batter or gently pan-fried with lemon. Simply delicious! * R 175

Catch of the Day SQ

carefully spiced and gently pan-fried with fresh lemon * R 225

Calamari Strips

lightly dusted and perfectly fried * R 199

Calamari and Hake Combo

hake is either served in our beer-infused batter or pan fried with lemon * R 249

Twelve Grilled Prawns

cooked to perfection in lemon butter or peri-peri R 289

Moules Frites (Blue Olive Mussels)

mussels in creamy white wine and garlic sauce served with a garlic panini and chips R 199

Seafood Potjie (n. Poi-Key)

generous mix of seafood in a deliciously creamy, white wine sauce served with rice or pasta R 229

Seafood Platter (to share)

Tentacle heads, mussels, prawns, hake and calamari strips with crispy chips and rice R625

From the Land

steaks + schnitzel served with chips & roasted vegetables

Prime Karoo Kudu Steak (280g)

our famous, signature BlueOlive Kudu Steak - juicy, extremely tender, served on a bed of beetroot puree R 275

Karoo Ostrich Fillet (200g)

lean, beautifully tender, carefully seasoned with our unique combination of spices and Karoo dried herbs. Served with a delicious redwine jus. R 239

Sirloin Steak (250g)

a traditional favourite. Juicy, flame-grilled, prime South African beef sirloin – cooked to your taste R 229

add R39 for one of our specialty in-house sauces:

(cracked black pepper, mushroom, cheddar-cheese or blue cheese)

Chicken Schnitzel

carefully crumbed chicken fillet with a delicate, creamy, mushroom sauce. Very popular R 189

Butter Chicken Curry

tender, tandoori chicken-breast pieces in a delicious, creamy and full flavoured aromatic sauce, served with Basmati rice and a roti R 179

(v) vegetarian

Salads

Greek Salad (v) — olives, Danish feta and peppers R 119

House Salad (v) — butternut, sundried tomato, avocado*, Danish feta, pumpkin seeds & toasted almonds R 145

Chicken Salad — chicken strips, cashew nuts, sundried tomato, Danish feta and avocado* R 159

Burgers

served with chips and onion rings (our burger patties are handmade using local beef and karoo lamb)

Baby Beef Burger

100g beef burger with bacon and cheddar cheese R 129

Baby Chicken Burger

100g chicken breast with chorizo and cheddar cheese R 129

Blue Olive Beef Burger

topped with creamy camembert, chorizo and red wine onions R 189

Beyerskloof Pinotage Burger

topped with blue cheese and pinotage-reduced red wine onions R 189

Gourmet Chicken Burger

tender chicken fillet topped with bacon, creamy camembert, fig preserve and avocado* R 189

Haloumi, Giant Mushroom and Tomato Stack (v)

topped with basil pesto R 189

Bismark Burger

Kudu patty topped with bacon, a fried egg, cheddar cheese, tomato, smashed avo and Mauritian chilli R 189

Kudu Burger

2 x 100g Kudu patties topped with red wine onions and served with a cracked black pepper sauce R 225

Pasta

Tagliatelle or gluten-free Penne

Wilderness Pasta (v) — basil pesto, cherry tomatoes, butternut and Danish feta with fresh rocket R 165

Bolognaise — slow cooked mince, garlic and thyme with our wonderful home-made Napolitano sauce R 175

Alfredo — bacon, button mushrooms, garlic and onion come together in a wonderful, creamy fragrant sauce R 179

Prego Chicken — strips of perfectly seasoned, grilled chicken breasts, folded into a rich, spicy sauce R 199

Salmon & Rocket — delicate, delicious, smoked salmon, capers, cherry tomatoes and fresh rocket all brought together in a warm, velvety sauce. R 219

Prawn Pasta — a light, delicious combination of prawns, garlic butter, chili and parsley R 199

