



WELCOME TO ONE OF THE BEST LAND BASED WHALE WATCHING RESTAURANTS IN THE WORLD

Bientang's Cave Restaurant was established in 1991.

Since 1995 this family restaurant has become a world renowned tourist destination.



Created out of a traditional cave, previously inhabited by a Koi Strandloper of the same name. The restaurant spills out onto the rocks to the oceans edge of Walker Bay in Hermanus, where Whale Watching is the preferred local pass-time. The rustic charm and natural ambiance of the cave and it's surroundings is a delight to all our patrons, with many returning year after year to sample the delights of Bientang's Cave.



BREAKFAST MENU

Food & Wine Pairing Suggestions: P.S.


SERVED SATURDAY AND SUNDAY 9 – 11AM



Bientang's Benedict <i>P.S. Chardonnay, wooded Chenin Blanc</i>	125
2 poached eggs and grilled bacon rashers with homemade hollandaise sauce on toasted ciabatta.	
Bientang's Florentine <i>P.S. Chardonnay, wooded white blend</i>	135
2 poached eggs, smoked salmon and wilted spinach with homemade hollandaise sauce on toasted ciabatta.	
Bientang's Breakfast <i>P.S. MCC, Prosecco, Sauvignon Blanc</i>	98
2 eggs, 3 rashers bacon, tomato, 2 slices toast and jam.	
Peri-Peri Chicken Livers <i>P.S. Rosé, Pinot Noir, Riesling, Pinot Grigio</i>	70
Pan fried chicken livers with a spicy peri-peri sauce served with ciabatta.	
3 Egg Omelette <i>P.S. MCC Brut, Sparkling wine</i>	108
Pan fried cherry tomatoes, bacon and cheddar cheese.	
Butter Croissant	
Served with jam, butter and cheese. <i>P.S. Chardonnay</i>	65
Scrambled eggs. <i>P.S. Chardonnay</i>	80
Scrambled eggs and bacon. <i>P.S. Chardonnay</i>	110
Scrambled eggs and smoked salmon. <i>P.S. MCC Brut, Chardonnay</i>	125
Caprese - Mozzarella, tomatoes and basil. <i>P.S. Prosecco, unwooded Chenin Blanc, Sauvignon Blanc</i>	115
Banana bread & Stewed Fruit <i>P.S. Noble Late Harvest, Sherry</i>	75
Vegan and gluten free banana bread filled with pecans served with a delicately perfumed stewed fruit.	
Boschendal Brut 750ml and Oysters Special	
Boschendal Brut served with 12 oysters.	SQ
Boschendal Brut served with 12 coconut encrusted oysters and aioli sauce.	SQ

ADD ONS TO YOUR BREAKFAST

3 Rashers Bacon 35	Grated Cheddar 35	Tzatziki or Basil Pesto 30
Fried/Poached Egg 15	Side Chips 45	2 Slices Toast 12
Pure Beef Patty 40		2 Slices Toast with Jam 18



BIENTANG'S MENU

Food & Wine Pairing Suggestions: P.S.

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

STARTERS

- 
- Bientang's Bouillabaisse** *P.S. Rosé, wooded Chenin Blanc, Chardonnay* 190
Traditional tomato based seafood dish with line fish, mussels, calamari and prawns.
- Perlemoen Bitterballen** *P.S. Champagne, Sauvignon Blanc, Chenin Blanc* 135
Velvety, slow cooked minced abalone centre enrobed in a crunchy breaded exterior served with a mustard aioli.
- West Coast Mussels** *P.S. Champagne, Chardonnay, wooded Chenin Blanc, Viognier* SQ
Delicately steamed in white wine and served in a herb cream sauce or a Thai style coconut broth.
- Oysters** *P.S. Champagne, MCC, Prosecco, Sauvignon Blanc, Pinot Grigio* SQ
Freshly shucked oysters on crushed ice with red onion salsa.
- Panko Prawns** *P.S. Rosé MCC, Prosecco, Sauvignon Blanc, unwooded Chenin Blanc, Pinot Grigio* 125
Crumbed prawns served with sweet chilli sauce.
- Patagonian Squid** *P.S. Sauvignon Blanc, unwooded Chenin Blanc* 135
Fried or grilled tubes and tentacles served with tartar, lemon butter or peri-peri sauce.
- Snoek Pâte** *P.S. Rosé MCC, Chardonnay, Viognier, wooded Chenin Blanc* 95
Homemade snoek pâte served with apricot and onion jam, crackers and seed loaf.
- Grilled Halloumi Cheese** *Prosecco, Sauvignon Blanc, Riesling* 105
Grilled Halloumi with a caper, chilli and parsley dressing.

SHARING PLATTERS FOR TWO

- Charcuterie Platter** *P.S. Pinot Grigio, Riesling, Sauvignon Blanc, unwooded Chenin Blanc, Pinot Noir* 350
Selection of cured meats, pâte, seasonal fruits and preserves.
- Chilled Seafood Platter** *P.S. Champagne, MCC, Prosecco, Sauvignon Blanc* 420
Wild prawns, West Coast oysters, marinated mussels, smoked salmon trout, snoek pate, seed loaf and crackers.
- Vegetarian Mezze Platter** *P.S. Riesling, Sauvignon Blanc, unwooded Chenin Blanc* 300
Falafel balls, humus, tzatziki, marinated peppers, artichokes, olives and feta cheese and pita bread.

SALADS

- Greek Style** *P.S. Unwooded Chenin Blanc, Sauvignon Blanc* 105
Tomato, cucumber, green pepper, red onions, olives and Feta, dressed with a Greek dressing.
- Caprese** *P.S. MCC, Prosecco, Sauvignon Blanc, unwooded Chenin Blanc* 150
Traditional Mozzarella, basil and tomatoes dressed with basil pesto and balsamic, served on dressed rocket.
- Smoked Salmon Niçoise** *P.S. MCC, Prosecco, Sauvignon Blanc, Rosé* 150
Smoked Salmon, fresh greens, tomato, green beans, potatoes, capers, olives and poached egg with a mustard dressing.
- Bientang's Smoked Chicken Caesar** *P.S. Chardonnay, Viognier* 145
Crisp greens, croutons, shaved Parmesan and home smoked chicken with traditional Caesar dressing. **Add bacon** 35

PLEASE NOTE THAT AVAILABILITY & PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE



SIGNATURE DISHES ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

- Braised Pork Belly** *P.S. Wooded Chenin Blanc, Shiraz, Pinotage, Merlot* **195**
Tender braised pork belly, fondant potato, baby fennel and citrus puree served with seasonal vegetables.
- Patagonian Squid** *P.S. Sauvignon Blanc, unwooded Chenin Blanc* **225**
Fried **or** grilled delicate tubes and tentacles served with tartar, lemon butter or our signature peri-peri sauce and a side.
- Seafood Platter for 1 or 2** *P.S. Champagne, MCC, Chardonnay, Pinot Noir* **SQ**
Black mussels in a light creamy sauce, grilled prawns, fried calamari, your choice of line-fish **or** battered hake.
- Tiger Prawns** *P.S. Champagne, MCC Brut, Sauvignon Blanc, lightly wooded Chardonnay* **SQ**
6, 9 or 12 Tiger prawns seasoned and grilled, served with your choice of our signature peri-peri, lemon or garlic butter and a side.
- Flame Grilled Chicken** *P.S. Peri-peri pair with Viognier, Pinotage / Lemon herb with Sauvignon Blanc, unwooded Chenin Blanc* **195**
Marinated and grilled on the open flame basted with homemade peri- peri **or** lemon and herb sauce and a side. **1/2 portion 135**

LAND AND SEA INCLUDING A SIDE OF FRIES / SIDE SALAD / BAKED POTATO OR VEG

- Fish of the Day** *P.S. Champagne, MCC, Sauvignon Blanc, Pinot Noir* **SQ**
Grilled fillet, basted with a lemon and garlic butter.
- Battered Hake** *P.S. Prosecco, Sauvignon Blanc, unwooded Chenin Blanc, Pinot Grigio, Rosé* **170**
Hake fillet fried in light batter until golden brown.
- Fried Calamari** *P.S. Prosecco, Sauvignon Blanc, unwooded Chenin Blanc, Rosé* **170**
Fried calamari strips served with chunky tartar sauce.
- Beef fillet** *P.S. Cabernet Sauvignon, Malbec. With pepper sauce pair with Shiraz, Chardonnay* **280**
200g fillet grilled plain **or** with our signature basting sauce and a side.
- BBQ Pork Ribs** *P.S. Wooded Chenin Blanc, Shiraz, Pinotage* **SQ**
400g OR 800g Tender, thick cut pork ribs grilled with our signature basting sauce.
- Chicken Schnitzel** *P.S. Sauvignon Blanc, unwooded Chenin Blanc, Pinot Noir, Pinotage* **140**
Delicate Panko crumbed chicken fillet pan fried in butter.

BURGERS

- Pure Beef Burger 200g **135** Grilled Chicken Burger **135** Falafel Burger **135**

ADD A BURGER TOPPING OR HOMEMADE SAUCE:

Bientang's Gourmet Topping: Camembert, Bacon and Onion Marmalade **50**

- 3 Rashers Bacon **35** Beef Patty **40** 3 Cheddar Slices **35** Tzatziki OR Basil Pesto **30** Fried egg **15**

EXTRA SIDES

- Fragrant Basmati Rice **35**
Daily Veg **or** Side Salad **45**
Baked potato with sour cream **45**
Chips **45**

SAUCES

- Mushroom **40**
Peppercorn **40**
Cheese **40**

ADD ONS

- 3 Tiger Prawns **SQ**
Fried Calamari **85**
Grilled or Fried Patagonian Squid **135**
3 Falafel Balls **50**

SIDE CONDIMENTS

- Garlic, Fresh Chilli, Tartar, Peri-Peri, Lemon Butter, Garlic Butter **25**

POTJIES AND CURRIES

Bientang's Seafood Potjie *P.S. Pinot Grigio, wooded Chenin Blanc, Viognier, Chardonnay* **230**

Line fish, prawns, mussels and calamari in a creamy Pernod and seafood veloute.
Served with savory rice and ciabatta.

Cape Seafood Curry *P.S. Viognier, unwooded Chenin Blanc* **230**

Line fish, mussels, prawns and calamari in a Malay spiced coconut curry sauce, served with rice, salsa, coriander and a poppadum.

Chicken & Prawn Curry *P.S. Viognier, unwooded Chenin Blanc, Cabernet Sauvignon, Riesling* **230**

Chicken and prawns in a Malay spiced coconut curry sauce, served with rice, salsa, coriander and a poppadum.

VEGETARIAN

Spinach and Ricotta Ravioli *P.S. Sauvignon Blanc, unwooded Chenin Blanc, Pinot Grigio, Pinot Noir, Merlot* **180**

Ravioli served with a pomodoro sauce, topped with Parmesan cheese.

Falafel Burger - Served with fries or side green salad *P.S. Chardonnay, Viognier, Sauvignon Blanc* **130**

Vegan Falafel patty topped with humus and tzatziki.

Grilled Vegetables with Humus and Chickpea Relish *P.S. Unwooded Chenin Blanc, Sauvignon Blanc* **140**

Grilled and marinated vegetables on a bed of spiced chickpeas, relish and humus.

Vegetable Curry *P.S. Viognier, unwooded Chenin Blanc* **165**

Seasonal vegetables and chickpeas in a Malay spiced coconut sauce with rice, salsa, coriander and a poppadum.

JUNIORS MENU—UNDER 12 'S ONLY SERVED WITH FRIES

Fried Calamari **90**

Crumbed Hake **90**

B.B.Q. Pork Ribs **95**

Crumbed Chicken Strips **80**

Beef Burger **85**

DESSERTS ASK YOUR SERVER WHAT DAILY SPECIALS ARE AVAILABLE

Malva Pudding *P.S. Old Brown Sherry, Port* **75**

A Traditional South African dessert with crème anglaise and your choice of whipped cream or vanilla ice cream.

Carrot Cake *P.S. Noble Late Harvest, Port* **80**

Delicious with pecan nuts, pineapple, hints of spice, topped with a orange cream cheese icing.

Cheese Cake *P.S. Noble Late Harvest, Port* **85**

Baked to perfection. Ask your server which flavours are available.

Chocolate Pecan Nut Brownie *P.S. Old Brown Sherry, Port, Pinotage* **78**

Decadent and packed full of nuts, served with your choice of chantilly cream or vanilla ice cream.

Crème Brûlé *P.S. Noble Late Harvest* **80**

Classic baked vanilla cream with a delicate caramelized sugar topping.

Vanilla Ice Cream **35**

Add a shot of your favorite liqueur or spirit **SQ**

TOPPINGS

Add Pecan Nuts **22**

Add Choc Flake **18**

Add Bar One Chocolate Sauce **30**

Bientang's Dream **55**

A tot of Franjelico & Amarula served over crushed ice.



HOT DRINKS

Rooibos Cappuccino	36	Rooibos Latte	38
Rooibos Chai Cappuccino	38	Rooibos Chai Latte	40
Tea	30	Hot Chocolate	38
Ceylon, Earl Grey, Rooibos, Green tea			
Cappuccino	36	Café Latte	38
Single Espresso	27	Double Espresso	33
Americano	32	Oat Milk	add 15
Speciality Monin Flavours: Caramel, Hazelnut, Vanilla, White Chocolate - per 25ml			add 15

MILKSHAKES & FLOATS

Add R18 for a Chocolate Flake ∞ Add R18 for a Double Thick

Milkshakes Strawberry, Banana, Coconut, Vanilla, Hazelnut, Caramel, Espresso, White Chocolate, Bar One Chocolate	64
Soda Floats Vanilla ice cream with your choice of Soda	48

SOFT DRINKS

Sodas Coke, Coke Zero, Sprite Zero, Fanta Orange, Cream Soda	25	Tizers Appletiser, Red Grapetiser	36
Fruit Juice Orange, Tropical, Cranberry, Apple, Pineapple	34	Lipton Iced Tea Peach, Lemon flavours	34
Halls Tomato Cocktail	50	Rock Shandy Soda, Lemonade and Bitters	36
Rose's Cordials Lime, Passion Fruit, Kola Tonic	12	Red Bull 'It gives you wings'	42
Mineral Water Sparkling or Still 500ml	28	Red Bull Red Addition Watermelon	42
Freshly Squeezed Orange Juice	50		

Ask your server which daily juices are available

FITCH & LEEDES

Club Soda, Ginger Ale, Bitter Lemon, Indian Tonic, Lemonade, Pink Tonic (Sparkling Rose & Cucumber)	25
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NON-ALCOHOLIC BEER, CIDER, G&T AND WINE

Lautus Sparkling Wine	Gls 63	Btl 290	Heineken Zero	35
Lautus Savvy White Sauvignon Blanc	Gls 50	Btl 200	Duchess Gin & Tonic	40
Lautus Savvy Red Blend	Gls 59	Btl 235	Savanna Lemon	45

IRISH & LIQUEUR COFFEES ∞ DREAMY DOM PEDROS

Amarula, Kahlua, Tia Maria, Franjelico, Bells, J&B	25ml	60	50ml	86
Cointreau, Jameson	25ml	69	50 ml	102

CAVE RULES AND IDEMUNITY

SERVICE & QUALITY

RIGHT OF ADMISSION IS RESERVED

Quality:

The enjoyment of your experience with us is of paramount importance.

Should you experience any problem with service, quality of food or beverage, please inform a member of the management **IMMEDIATELY** in order that we may resolve the problem. We are open to receive honest/legitimate complaints. Subject to the Consumer Protection Act and/or other Laws/regulations, the business shall remedy the situation in any of the following ways: Giving a cash refund to the Consumer / Replace the defective food and/or beverages with new ones, or any other appropriate and mutually agreeable manner.

Please choose carefully. We do not normally give refunds after the order was made if your simply change your mind, made the wrong decision or placed the wrong order. We may ask a fee if the return is accepted by management.

Extra care has been taken to remove bones, some bones may still remain, please be careful when consuming the products.

Please inform your waiter of any allergies. The client accepts that the business cannot be held liable for any harm, of whatsoever nature that he/she may suffer as a result of his/her failure to furnish the business with the aforementioned information.

Service: Due to the distance between the kitchen, bar and the lower lying areas of the restaurant, service may be slow.

Service Charge / Gratuity: Is **NOT** included on your bill. In South Africa a gratuity of 10% to 25% is the norm for good service. 10% is automatically added to bills of groups of 6 or more patrons

PAYMENTS: We accept most credit cards on bills of R60 or more - We do NOT accept AMEX, cheques or foreign currency

DAMAGE, LIABILITY & CAVE POLICIES

Both adults and children must be made aware that the ocean is unpredictable, NEVER TURN YOUR BACK TO THE SEA, freak waves occur and children should be supervised at all times. Children are NOT permitted to climb on any railings, tables, climb rock outcrops or on the roof. Please be careful where there are no railings and the rocks may be slippery or uneven and accidents may occur.

All visitors to the property are hereby advised and accept that, should they fail to adhere to the instructions provided by the business or act in any improper manner, accidents may occur, and neither, Bientangs Cave, nor its staff or employees will be held liable for any injury, death, theft, loss or damage, of whatsoever nature, to the person or property of any such visitor if aforesaid injury, death, theft loss or damage was caused due to circumstances beyond our reasonable control.

THEFT: Please take care of all valuable items. Bientangs Cave will not accept liability with regards to the disappearance or damage of valuable items of guests, visitors, or function attendances, unless such disappearance or damage has regard to any situation within the Business's reasonable control.

Visitors should take note that Bientangs Cave can accept no liability if the premises / services being provided doesn't adhere to their expectations due to the following:

Only Open Weather Permitting: Weather conditions preventing the visitor to use premises to its full potential; Restaurant closing and the cancellation of reservations due to unforeseen circumstances and/or inclement weather

- services or ancillary services for instance WI FI not being available due to any circumstances beyond our reasonable control; for instance a break down or interruption of service due to the responsibility of the service provider;

CCTV: Please note that these premises are monitored by CCTV cameras.

CORKAGE: We have an extensive wine list & wines by the glass, guests are not permitted to bring their own wine, beverages or food on the premises.

SMOKING POLICY: Smoking is only allowed in designated areas outside the Cave

WILDLIFE: Walker Bay is a marine reserve, please do not go onto Piet Se Klip as it is a sanctuary & resting place for the birds & marine life — **observe and photograph but DON'T disturb**

Please don't feed the Seagulls, as it attracts flocks of them. They create a disturbance and can be aggressive, stealing food from the tables & defecate on people, as well as defecate in both yours and other patrons meals—you may be held responsible for any costs incurred or meal replacements.

Please do not litter and help keep our beautiful environment clean. Bins and ashtrays are available.

Cigarette butts do not biodegrade and are full of toxins which leech into the soil, can kill animals if eaten and fish if the butts end up in the ocean. Ensure your papers & napkins are secured or removed on windy days as they could blow into the ocean.

Straw policy: We offer biodegradable straws on request.

Thanking you for the love of our ocean

