

# SCOTT'S

B I S T R O

Passion on a Plate

## Menu

At Scott's Bistro, Chef Scott has brought together an exciting selection of dishes that incorporate his experiences of his Culinary Travels and Adventures. He also rises early each day to bring to you his Dish of The Moment of ingredients he sources early in the morning. Only the freshest and finest ingredients available are used in our kitchen.

### Pour Commencer

- Beets and Goats Cheese** ..... \$8,80 GF V  
with walnuts and a berry vinaigrette
- Eggplant Frites** ..... \$5,80 V  
with a trio of Chef Scott's dips
- Iceberg wedge, applewood bacon, croutons** ..... \$7,95  
avocado and blue cheese dressing
- Hummus and grilled Pitta Bread**..... \$6,80 V  
with caponata, olives and olive oil
- Deep Fried French Brie** ..... \$7,50 V  
with cranberry confiture and crusty French bread
- Fried Green Pickles**..... \$5,95 V  
Pickle chips batter fried and served with homemade ranch dip
- Scott's Quiche Lorraine** ..... \$8,80  
Served with a seasonal salad
- Baguette Parisienne à l'Ail**..... \$4,95 V  
Hot French Bread baked with garlic butter and served with a duo of dips

### Soupe, Salade et Sandwich

- Homemade Soups** ..... \$5,95 GF V  
French Onion or Soup of the moment made from seasonal fresh ingredients
- Entrée Caesar Salad** ..... \$8,95  
With Chicken..... \$4,90  
Cajun Salmon ..... \$6,00  
Crab Cake ..... \$8,00
- Salade Lyonnaise**..... \$9,00  
Seasonal greens, tomato, bacon, croutons, poached egg and French vinaigrette
- Soup and ½ Sandwich** ..... \$11,50  
Roast Beef, Ham, Turkey, Tuna Salad or Curried Chicken Mayonnaise
- Salad and ½ sandwich** ..... \$11,50  
Roast Beef, Ham, Turkey, Tuna Salad or Curried Chicken Mayonnaise

**The Ploughmans Lunch** ..... \$13,50  
French Bread, Soup, Salad, wedge of cheddar, honey baked ham and pickle

- Cajun Blackened Salmon Salad** ..... \$16,20 GF  
on a seasonal salad with a crème fraiche dressing
- French Brie and Bacon Baguette** ..... \$11,50  
With salad leaves and a cream dip

### Le Wrap

- Chicken Peri Peri**..... \$9,60  
South African styled chicken with sliced avocado and a little spicy bite
- Goats Cheese and Mediterranean Vegetables** ..... \$9,20  
Salad and a red onion marmalade
- Cajun Grilled Salmon** ..... \$9,95  
Salad and an avocado dip

### Le Burger

**South African Chicken Peri Peri** ..... \$12,50  
Chef Scott's famous recipe he brought back from his travels set on a fresh Brioche Bun with an avocado dip

**Moroccan** ..... \$13,50  
Freshly ground lamb burger on a Zatar sprinkled bun with hummus, salad and salsa

**French Brie and Bacon** ..... \$12,50  
Pure Beef flambé grilled with our own in-house BBQ sauce, sliced brie and grilled bacon set on a Brioche Bun with salad

### Le Coin de Scott



**Black and Bleu** ..... \$24,00  
Scott's signature untrimmed Prime aged Beef Rib Eye mashed potatoes or fries, crispy onions, steak sauce and bleu cheese butter

**"Double Trouble" Pulled Pork and Pork Belly** ..... \$18,95  
Dauphinoise potato and gravy

**Bobotie** ..... \$15,50  
A Cape Malay dish brought back by Scott from his International Culinary Walkabout, pronounced ba-boor-tea this dish is a delicious mixture of curried meat and fruit with a creamy golden topping served with our homemade fruit chutney and naan. Grilled naan and south African chutney

**Fish and Chips**  
with Tartar Sauce and Coleslaw  
Small ..... \$13,50  
Large..... \$16,50

**Pan Seared Salmon** ..... \$17,20 GF  
Cajun Spiced or Lemon and Parsley buttered with Mediterranean vegetables pesto and one side dish of your choice

**Truffle Mac and Cheese**  
Chef's secret recipe, prepared with Crème Fraîche and French Truffle  
Small ..... \$9,50  
Large..... \$14,50

**Avocado, Crab Gazpacho** ..... \$15,00 V  
Scott's signature dish of whole avocado filled with a fresh crab salad and set on a plum tomato gazpacho

**Shakshouka** ..... \$14,50 GF V  
Chef Scott's version of this middle eastern pan prepared crushed tomato. Hot peppers, garlic, paprika, olive oil and egg, served with grilled flatbread

**Tuna Charlie** ..... \$12,50  
There are so many versions and tales of the origins of this Tuna Salad dish. Prepared with Tuna, Egg, Onion, Chive, Corn and Mayonnaise salad in a hot pitta bread. Served with a tabouille salad

#### Extras \$3,00

Sweet Potato Fries / Peri Peri Spiced Fries / Eggplant Fries / Vegetable of the Day / Mediterranean Vegetables / Rice / Salad / Coleslaw / Dauphinoise Potato / Mash

### Les Desserts

**Gateau of the Moment** ..... \$5,00

**"Bistro Brownie"** ..... \$4,20  
French Chocolate, Hazelnuts, Walnuts and Brazilnuts prepared with the finest ingredients

**Viennoiseries of the Moment**..... \$2,50  
Freshly baked daily, when sold out its gone!

**Tart Crème Brulée** ..... \$4,90  
Prepared with Madagascar Vanilla beans

**Amarula Tiramisu** ..... \$4,90  
Take a walk on the wild side with the taste of Amarula

**Classic Chocolate Mousse** ..... \$5,50  
With a chocolate cream and chocolate crumble

**Our Cheesecake**..... \$5,50  
American Cheesecake with a French twist and a berry compote on the side

V Vegetarian meat and fish free GF Gluten Free however, made in a facility that processes gluten