



# BARRINGTON'S

PLETTENBERG BAY

RESTAURANT - CRAFT BREWERY - BAKERY AND SHOP - BOUTIQUE NURSERY - SMALL HOTEL

Breakfast - 08:00 - 11:00 Lunch and Dinner - 12:00 - 22:00 Bakery, Nursery and Shop - 08:00 - 17:00

🌱 Vegetarian 🌿 Contains Sesame 🥜 Contains Nuts

Our menu has been created with a great deal of attention to detail ... every ingredient counts. Please note, unless you have a deadly serious allergy, modifications will be politely declined.

## TAPAS

2 Oysters with Nam Jim Dressing Nam Jim Dressing   Miso Mayo	R95	Naked Oysters each Oysters   Tabasco Sauce   Lemon	R40
🌱 Spinach & Ricotta Spring Roll Garden Spinach   Homemade Lemon Ricotta   Roasted Red Pepper Sauce	R90	Tuna Tartare Pani Puri Pani Puri   Tuna Tartare   Miso Aioli   Spring Onion	R90
🌱 Mushroom Mac 'n Cheese Parmesan Cheese   Truffle Oil   Truffle Pickled Mushroom	R95	Crispy Calamari Miso Mayo   Creamy Smoked Barley   Ginger Caramel	R125
🌱 Bao Bun 🌿 Fried Halloumi   Gochujang Sauce   Cabbage   Garlic Aioli	R85	Pan Fried Prawns Sambal Oelek Butter   Coriander   Lime and Tamarind Dressing	R225
Cape Malay Livers Malay Chicken Livers   Smoked Pear   Crispy Onion Rings   Dhanya Chutney   Parmesan Shavings   Toasted Ciabatta	R128	Ostrich Carpaccio Ostrich Fillet   Pickled Shimeji Mushroom   Parmesan   Garden Herbs	R165
🌱 Cream Cheese Poppers HOT!! Jalapenos   Cream Cheese   Chimichurri	R85	Beer and Bacon Mussel Pot Fresh Parsley   Ciabatta	R145
Bitterballen Pulled Beef   Stout Maple and Mustard Mayo	R95	🌱 Mushroom Cream Soup Truffle Oil   Pickled Shimeji Mushrooms	R125
Sticky Asian Chicken Wings 🌿 Crisp Chicken Wings   Asian BBQ Sauce   Spring Onion   Sesame Seeds	R110	🌱 Potato Skins Spicy Potato Skins   White Cheddar (When available)	R75
		Crisp Pork Belly Sliced Pork Belly   Chili Chutney   Asian Dressing	R125

## SALADS

Barrington's Chicken Salad 🌿 Chicken   Curry Mango Yoghurt Dressing   Rocket   Dried Mangoes   Toasted Almonds   Orange Segments	R145	🌱 Smoked Pear & Blue Cheese Salad Muscadel Compote   Pickled Fennel   House Dressing	R135
🌱 Warm Chickpea & Halloumi Salad Chickpeas   Quinoa   Halloumi   Baby Tomatoes   Roasted Peppers   Red Wine Vinegar Dressing Add: Fried Air Dried Chorizo R55	R135	🌱 Butternut & Goats Cheese Salad Honey and Chili Glazed Butternut   Goats Cheese   Soy Pickled Lentils   Organic Garden Greens   Tangy Yoghurt Dressing	R135
🌱 RAW Garden Salad Fresh Garden Leaves   Seasonal Herbs   Raw Garden Vegetables   House Dressing	R135	🌱 Barrington's House Salad 🌿 Main R120 Side R80 Organic Garden Greens   Pickled Fennel   Pickled Red Onion   Cherry Tomatoes   Toasted Seeds	R120 R80

<b>SALAD EXTRAS</b>	
Grilled Chicken	R45
½ Avocado	R35

## BARRINGTON'S BURGERS

<b>ALL SERVED WITH FRIED CHIPS TOSSED IN BURNT SAGE BUTTER</b>		KFC the Kimchi Fried Chicken Burger Kimchi Fried Chicken   Asian Slaw   Kimchi Mayo   Sliced Pickled Jalapeno   Cheese	R185
Barrington's Cheese Burger 180g Flame Grilled Beef Patty   Chive Aioli   Smoked Cheddar   Crispy Onion Rings	R185	Lamb Burger with Minted Labneh Lamb Mince Patty   Red Onion Pickle   Minted Labneh (Best served medium rare - medium)	R195
Double Smash Beef Burger 2 x 100g Patties   Thyme Caramelised Onions   White Cheddar   Gochujang Mayo	R185	🌱 Vegetarian Burger with Tomato & Roasted Red Pepper Relish Homemade Veg Patty   Roasted Pepper and Onion Relish   Fried Haloumi	R165
Mexican Chicken Burger Flame Grilled Chicken   Avocado Salsa   Sriracha Mayo   Rocket	R175	<i>All burgers contain 🌿</i>	

## MAINS

Rump or Sirloin Steak (300g) Compound Butter   Crispy Onions   Chips	R255	Barrington's Beer Battered Fish & Chips English Ale Beer Batter   Dhanya Chutney	R185
Smoked Pork Ribs (450g) Warm Horseradish Potato Salad   Apple and Pear Chutney	R265	Seared Salmon in a Ginger Coriander Miso Broth Norwegian Salmon   Soba Noodles   Miso Broth	R295
(200g) Beef Fillet & Livers Beef Fillet   Spicy Chicken Livers   Compound Butter   Fried Baby Potatoes	R315	🌱 Cauliflower Steak Romesco Burnt Sage Butter   Romesco Sauce   Pickled Fennel and Radish Salad	R195
Harissa Chicken & Chickpea Salad Harissa marinated Deboned Chicken Thighs   Chickpea Cumin Yogurt Salad   Preserved Lemon   Roasted Garlic Aioli	R225	Thai Green Chicken Curry Spicy Thai Green Curry   Chicken Breast   Basmati Rice	R195
Lamb Shank Slow Roasted Lamb Shank   Salsa Verde   Potato Mash	R315	Spanish Seafood Stew Calamari   Mussels   Fish   Saffron Rice   Fragrant Tomato Sauce   Pernod	R245
Grilled Line Fish with Salsa Verde Line Fish   Piquant Salsa Verde   Caper Butter Fried Courgettes   Wilted Spinach	SQ	🌱 Pea Cream & Wilted Spinach Tagliatelle Pea Cream Sauce   Wilted Spinach   Homemade Tagliatelle   Parmesan   Lemon	R185
		🌱 Moussaka Homegrown Vegetables   Lentils   Garden Salad	R195

## DESSERTS

Crème Brûlée	R85	Barrington's Tiramisu Orange Mascarpone Cheese   Stout Soaked Sponge	R125
Brandy Tart Brandy Flambéed   Custard	R85	Amaretto Affogato Chocolate Ice Cream   Amaretto   Espresso	R110
Miso & Apple Tart Toasted Peacan Nuts   Crème Anglaise   Burnt Butter Ice Cream   Miso Caramel	R125		



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## BREAKFAST MENU

Scrambled Egg on Sourdough Bread	R85
Sourdough   Scramble Eggs   Carrot Top Pesto	
Bacon, Eggs & Toast	R85
Poached or Scramble Eggs   2 Rashers of Bacon   Carrot Top Pesto   Toasted Home Baked Bread	
Mushroom on Toast	R120
Toasted Ciabatta Bread   Creamy King Oyster Mushrooms   Pickled Shimeji in Truffle Oil	
Eggs Florentine	R95
Creamed Spinach   Sage Hollandaise   Poached Eggs   Toasted Ciabatta	
With Bacon	R130
With Salmon	R160
With Mushrooms	R110
Fresh Fruit & Granola	R110
Homemade Granola   Toasted Coconut Yoghurt   Fresh Fruit   Mixed Berry Compote	

Cape Malay Chicken Livers	R128
Chicken Livers   Malay Sauce   Smoked Pear   Crispy Onions   Dhanya Chutney   Parmesan Shavings   Toast	
Buttermilk Flap Jacks with Berries	R125
Buttermilk Flap Jacks   Honey Butter   Crème Fraiche   Berries	
Bacon & Banana French Toast	R120
Home Baked Bread in Egg   Banana   Bacon   Pecan Nuts   Maple Syrup   Sesame Seeds	
The Marino Breakfast	R180
Poached or Scramble Eggs   Sautéed Mushrooms   Pork Sausage   Bacon   Spicy Tomato Sauce   Toast	
Avo & Smoked Salmon on Sourdough	R160
Smashed Avocado   Smoked Salmon   Fresh Lemon   Soy Pearls   Organic Garden Herbs   Lemon Zest	

Pork Cassoulet	R130
Pork Sausage   Spicy Black Bean Stew   Poached Egg   Spinach Potato Cake	
Baked Croissant with Mozzarella & Pastrami	R145
Croissant   Tomato Relish   Mozzarella   Pastrami   Mustard   Rocket	
Lentil Bake	R145
Creamy Lentils   Roasted Sweet Potato & Aubergine   Harissa & Cherry Tomatoes   Grilled Haloumi   Cucumber Raita	

### FRESHLY JUICED

Juice of the Day	R40
Fresh Green Garden Juice	R40

## CHILDREN'S MENU

Keep busy and get a Kiddies Activity Pack R50

## BREAKFAST

Scrambled Eggs, Toast & Tomato Sauce	R75
Buttermilk Flapjacks	R85
With Syrup and Butter (3 in a stack)	
Yoghurt Fruit Bowl	R75
Yoghurt   Mixed Fruits   Honey	
French Toast Plain	R75
French Toast with Syrup & Butter	R85
French Toast with Bacon Cheese & Syrup	R110
Crackin' Good Brekkie	R45
Two Boiled Eggs with Toasted Ciabatta Soldiers	

### KIDDIES BREAKFAST EXTRAS

2 x Rashers of Bacon	R30
1 x Pork Sausage	R35
Cheese	R30

## LUNCH & DINNER

Tagliatelle Pasta	R85
Herb Butter   Parmesan Shavings	
Fried Calamari & Chips	R95
Calamari   Chips   Tomato Sauce	
Beef Bitterballen & Chips	R125
Cheesy Beef Burger & Chips	R145
100g Beef Patty   Chips	
Grilled Chicken Burger & Chips	R115
Charred Chicken Breast   Mayo   Chips	
Crispy Chicken Strips & Chips	R95
Chicken Strips   Chips	

## CAKE SELECTION

Carrot Cake	R78
Chocolate Cake	R78
Chocolate Brownie	R45
Pasteis de Nata	R25
Red Velvet Cake	R85
Baked Cheesecake	R85
Lavender Shortbread Biscuits x 2	R15
Cake of the Day	
Please ask your server.	

## ICE CREAM CONES

R45 each
Malva Pudding with Caramel Popcorn
Salted Caramel with Candy Floss
Chocolate with Toasted Marshmallow
Stout Chocolate and Hazelnut

## TEAS

Ceylon	R25
Rooibos	R25
Chamomile	R25
Earl Grey	R25
Green	R25

## INFUSIONS

Fresh Ginger	R20
Fresh Garden Mint	R20
Fresh Garden Lemon Balm	R20

## OUR CRAFT BEERS ON TAP

Toplis Lager: American Lager R42 | R55  
ABV: 4.2% IBU: 18

Our crisp and robust American Lager boasts drinkability. Clean floral and spicy aromatics tingle the nose, followed by a smooth, but light, malty body. A classic hoppy bitterness pairs with the dry character of the beer.



Dulcy's Weiss: Hefeweizen R42 | R55  
ABV: 5% IBU: 12

Hazy, refreshing and smooth. Our traditional German Hefeweiss is true to style. Utilising classic weiss yeast to produce banana and clove type flavours. These are paired beautifully with the wheat profile and finished with zesty German hop flavour.



The Newdigate: English Ale R42 | R55  
ABV: 4.5% IBU: 30

Easy drinking with a well-rounded malty body. Brewed with traditional English hops, malt and yeast. Our English Ale has balanced flavours of toasted bread and biscuits, hints of caramel and subtle toffee notes.

Punch's Pale Ale: American Pale Ale R42 | R55  
ABV: 5.5% IBU: 38

Our iconic American Pale Ale uses five different types of American hops to deliver a wide variety of citrus, fruity and spicy flavours. Paired with a full-bodied malt character to deliver a smooth, bitter forward, but flavourful beer.

Irish Nitro Stout: R45 | R60  
ABV 4.5% IBU 35

Dark and creamy, with inviting aromas of fresh-roast coffee beans and dark chocolate. It will need time to settle before you drink it. Watch as the nitro cascades into a thick-creamy head atop the beer. A soft but full bodied beer that is infinitely drinkable.

### STILL NOT SURE?

ORDER A BARRINGTON'S BEER TASTER

Or ask your waiter which Barrington's SPECIALITY BEER they might recommend. R60 FOR 4 R70 FOR 5