

# BLOS MENU



## BREAKFAST

WEEKENDS & HOLIDAYS SERVED UNTIL 11H45

➔ Banting bread available - add 5.00

### BLOS BREAKFAST 65.00

Two fried eggs, bacon-and-cranberry frikkadel, sweetcorn muffin, toast and butter

### BLOS STANDARD 79.00

Pork sausage, two fried eggs, three rashers of bacon, toast and butter

### BIG BLOS BREAKFAST 98.00

Two fried eggs, three rashers of bacon, boerewors, tomato relish, creamy mushrooms, toast and butter

### FARMHOUSE BREAKFAST 97.00

200 g Ribs, two fried eggs, papert, toast and butter

### SPICY MANGO EGG SKILLET 79.00

Three eggs baked in spicy mango sauce, crispy bacon, ciabatta bread

### BLOS BENEDICT 75.00

Hickory smoked ham, poached eggs, ciabatta, hollandaise sauce

### BLOS SALMON BENEDICT 92.00

Smoked salmon, poached eggs, ciabatta, hollandaise sauce

### ROLLED FRENCH TOAST

➔ filled with cream cheese, gooseberry compote, served with bacon 73.00

➔ filled with cream cheese, brown mushrooms, served with bacon 75.00

➔ filled with peanut butter and strawberry jam 58.00

### VEGAN FRENCH TOAST (V) (VG) 73.00

(Ciabatta, whole-wheat flour, soy milk)  
With mushroom duxelles and avocado

### BREAKFAST SLIDER 85.00

Mini rump-steak patty, egg mayo, gherkins, caramelised onions, rocket

### BREAKFAST QUICHE 68.00

Smoked salmon, sweet onion, chives

### BLOS BANTING (V) 73.00

Poached eggs, braai mushrooms, mushroom duxelles, roasted balsamic cherry tomatoes, hollandaise sauce

### BLOS BACON BANTING 79.00

Streaky bacon, poached eggs, braai mushrooms, mushroom duxelles, roasted balsamic cherry tomatoes, hollandaise sauce

## OMELETTES:

### EGG WHITE OMELETTE 75.00

Mozzarella, toasted seeds and nuts, streaky bacon, Danish feta and sundried tomato spread on the side

### BLOS OMELETTE (V) 60.00

Basil pesto, tomato, mozzarella, sweet caramelised onions

### BLOS BACON OMELETTE 83.00

Bacon, basil pesto, tomato, mozzarella, sweet caramelised onions

## LIGHT BREAKFAST:

### PROTEIN PLATE 65.00

Two poached eggs, 100 g fillet, tomato salad, low-GI toast

### BREAKFAST BRUSCHETTA (V) 65.00

Black mushroom and port sauce, toasted ciabatta, poached eggs ➔ Add halloumi 20.00

### SCRAMBLED EGGS (V) 65.00

Dukkah, scrambled eggs, toasted ciabatta, sundried tomato pesto

### BANANA BREAD (V) 56.00

Banana bread with honey-cinnamon-butter

### GRANOLA BREAKFAST (V) 65.00

Greek yogurt, banana brûlée, granola bar (sunflower seeds, oats, dried fruit, nuts, coconut)

### GREEK DECADENCE (V) 65.00

Greek yogurt, lemon curd and toasted nuts

### BREAKFAST OF WARRIORS (V) 65.00

Rolled oats & quinoa porridge with dried cranberries, raisins, almonds, pumpkin, sunflower and chia seeds

## APPETIZERS:

<b>JALAPEÑO POPPERS</b> filled with bacon jam, cream cheese, served with hot sauce	45.00
<b>BEER-BATTERED ONION RINGS</b> (V) served with smokey mayo	30.00
<b>ROASTED POTATO WEDGES</b> (V) served with garlic mayo	25.00
<b>HALLOUMI, TOMATO JAM</b> (V)	65.00
<b>SPICY MILHO FRITO</b> with hot sauce (V)	50.00
<b>ROASTED BONE MARROW</b> Garlic and herb butter with toast	62.00
<b>PORK BELLY</b> served with mustard	68.00
<b>BITTERBALLEN</b> served with hot sauce	45.00
<b>BEER-BATTERED CHICKEN STRIPS</b> served with hot sauce	50.00
<b>BEER BREAD, BUTTER</b> (V)	26.00

## PLATTERS:

<b>BLOS PLATTER</b> Biltong carpaccio, hanger steak sosatie, sticky chicken thighs, sundried tomato pesto, basil mayo, panini	110.00
<b>BEER BOARD</b> Onion rings, grilled pork belly, barbeque ribs, veggie chips, smokey mayo, home-baked beer bread → Add potato wedges 5.00	110.00
<b>PLATTER FOR TWO</b> Jalapeño poppers, beer-battered onion rings, pork belly with sweet mustard, Bitterballen, beer bread	160.00

## SALADS:

<b>SALMON AND FETA</b> Olives, red onion, marinated peppers, cucumber, cherry tomatoes, wasabi salad dressing	94.00
<b>GORGONZOLA, PEAR AND BILTONG</b> Baby spinach, carrot, cucumber, cherry tomatoes, roasted nuts, red pepper marmalade	110.00
<b>HONEYED CHICKEN</b> Cherry tomatoes, olives, roasted butternut, cucumber, carrot, Danish feta	80.00
<b>HALLOUMI AND NUT</b> (V) Baby spinach, carrot, mild jalapeños, cucumber, zucchini, olives, red pepper marmalade, balsamic dressing	90.00
<b>CHEF'S SALAD</b> Bacon, honey-soy chicken thighs, poached eggs, tomato, cucumber, carrot, Danish feta, olives	100.00

## STARTERS:

<b>WHOLE BAKED CAMEMBERT</b> Pear chutney, marinated peppers, bacon	87.00
<b>BEEF TRINCHADO</b> Creamy peri-peri	85.00
<b>CHICKEN TRINCHADO</b> Creamy peri-peri	68.00
<b>CAPE MALAY CHICKEN LIVERS</b> Topped with bacon served with ciabatta	70.00
<b>PERI-PERI CHICKEN LIVERS</b> Toasted ciabatta	68.00
<b>BEEF CARPACCIO</b> Mustard and parmesan vinaigrette	75.00
<b>SALMON CARPACCIO</b> Wasabi dressing	87.00
<b>BILTONG CARPACCIO</b> Strawberry, red onion salsa	69.00

## VEGETARIAN & VEGAN BOARDS: (VG) (V)

*With your choice of low-GI, ciabatta or rye bread*

<b>VEGETARIAN BOARD</b> Halloumi, Gorgonzola, pear chutney, zucchini fries, marinated olives, onion marmalade, crudités, honey and ginger dipping sauce, dukkah-dusted onion rings	90.00
<b>VEGAN BOARD</b> Falafels, mushroom duxelles, marinated olives, sundried tomato pesto, basil pesto, marinated peppers, hummus, cashew and crudités spinach wrap	85.00

## LIGHT MEALS:

<b>VEGETARIAN SPINACH WRAP</b> (V) Carrot, cucumber, mixed peppers, mushrooms, cream cheese, cauliflower rice, sundried tomato pesto wrapped in fresh spinach	64.00
<b>CAULIFLOWER WRAP</b> Chicken thighs, pineapple chutney, carrots, cucumber, green apple, mayo, baby spinach	75.00
<b>CHICKEN QUICHE</b> Chicken, peppadew and feta quiche served with salad	67.00
<b>GRILLED CHICKEN BREAST (200G)</b> with Greek salad	60.00
<b>GREEN BOWL</b> → Add Chicken 15.00 Olives, zucchini, broccoli, green beans with baby spinach and guacamole. Quinoa infused with fresh basil and Moringa salad dressing	75.00
<b>TACO BOWL</b> Spicy rump mince, cauliflower rice, hummus, tomato salsa, pepper pesto, guacamole	85.00
<b>FALAFEL PIZZA</b> (V) (VG) With mushroom, beetroot, hummus, zucchini, butternut, dukkah	75.00

## SANDWICHES:

➔ Banting bread available - add 5.00

### GOURMET OPEN SANDWICHES:

➔ Add fries 20.00 ➔ Add salad 25.00

#### CHICKEN AND MANGO 75.00

Marinated mango, smoked chicken fillet, brie, rocket, sesame seeds, lemon and poppy seed dressing

#### CASHEW AND MANGO 75.00

Marinated mango, toasted cashews, brie, rocket, sesame seeds, lemon and poppy seed dressing

### GOURMET SANDWICHES:

#### LAMB AND MINT 77.00

Slow-roasted lamb, mint and yoghurt sauce, caramelised onions, baby spinach

#### HANGER STEAK BAGUETTE 92.00

Grilled marinated hanger steak, rocket, tomato caramelised onion, mozzarella, gherkins, Dijon-mayo

#### MARINATED RIB BAGUETTE 92.00

Glazed sticky spare ribs, sweet mustard caramelised onion, mozzarella, gherkins, tomato

#### PULLED PORK BAGUETTE 85.00

Barbeque pulled pork, jalapeño coleslaw

#### PREGO ROLL SLIDERS 85.00

Fillet steak, hot sauce

## TACOS:

#### BEEF BRISKET 89.00

#### BBQ PULLED PORK 85.00

#### VEGAN 78.00

Flame grilled vegetable taco, mushroom, chickpeas, guacamole, black cherry-tomato-chilli chutney

## PRIME CUTS:

Served with house vegetables. Add a sauce or flavoured butters and get some extras on the side

#### 🍷 250 G FILLET ..... 198.00

#### 🍷 350 G RUMP STEAK ..... 170.00

Certified free range, 32-day-aged prime rump steak

#### 🍷 500 G T-BONE ..... 170.00

#### 🍷 4 X 100 G LAMB CUTLETS ..... 178.00

#### STEAK SAUCES: ..... 20.00

- Béarnaise • Peppercorn
- Mushroom and port • Blue cheese

#### BUTTERS: ..... 15.00

- Sundried tomato and rosemary
- Roasted garlic and parsley
- Blue cheese and chives

## BURGERS:

### RUMP STEAK BURGERS:

All our beef burgers are 200 g homemade 100% rump patties, served with chips or salad

🕒 Convert rump steak burger to a falafel burger

Replace burger buns with medium-fried eggs ➔

When  
in doubt  
**PUT AN  
EGG  
ON IT.**

#### BLOS BEEF BURGER 86.00

Rump steak patty, house relish, gherkins, caramelised onions, lettuce, tomato

#### GOURMET BURGER 120.00

Rump steak patty, caramelised fig, bacon, brie

#### ROOSTERKOEK BOBOTIE BURGER 95.00

Rump steak patty, gooseberry compote, masala onion, tomato, lettuce, homemade roosterkoek

#### MUSHROOM PORT BURGER 98.00

Rump steak patty, mushroom and port sauce, caramelised onion, mozzarella

#### PEPPER STEAK BURGER 95.00

Rump steak patty, green peppercorn sauce, caramelised onion

#### VALENTINE BURGER 125.00

Rump steak patty, guacamole, glazed bacon, dukkah dusted onion rings, melted brie, peppered cranberry jam, rocket

## CHICKEN:

#### CHICKEN BURGER 85.00

Grilled chicken breast, sweet and sour pineapple, mayo, red onion, lettuce



EXTRAS ➔

Cheese slice	10.00
Bacon	15.00
Bobotie patty	55.00
Rump patty	50.00



## ON THE SIDE:

#### SHOESTRING FRIES 20.00

#### PAPTERT 20.00

Traditional pap, bacon, mushroom, tomato, relish, cheddar cheese

#### BRAAIBROODJIE 35.00

Cheese, tomato, onion, house relish

#### CAULIFLOWER RICE 10.00

#### GARDEN SALAD 35.00

Olives, carrot, peppers, tomato, cucumber, red onion

#### SPICY MILHO FRITO 20.00

Fried pap cubes

#### ZUCCHINI FRIES 20.00

## COMFORT FOOD:

<b>SPARE RIBS</b> 600 g Glazed sticky spare ribs, sliced and stacked with shoestring fries	<b>160.00</b>	<b>THREE-NUT CURRY</b> (V) (VC) Roasted butternut, chickpeas, cashew nuts, creamy coconut, red-Thai curry sauce, served with black rice	<b>110.00</b>
<b>LAMB AND PRUNE POTJIE</b> Tender lamb in a rich stew with cumin, coriander, paprika, cinnamon and prunes, with couscous and vegetables	<b>175.00</b>	<b>FLAME-GRILLED DEBONED CHICKEN</b> Hot or not. Potato wedges, spicy mayo	<b>115.00</b>
<b>OXTAIL</b> Prime oxtail, slow braised in Italian plum tomato, red wine, rosemary crushed potato and house vegetables	<b>186.00</b>	<b>EISBEIN</b> Buttered mashed potato, sauerkraut	<b>135.00</b>
<b>VEGETARIAN PASTA</b> (V) Creamy butternut sauce, nutmeg, mushroom cherry tomatoes, basil, Danish feta	<b>85.00</b>	<b>PEPPER STEAK PIE</b> House vegetables	<b>110.00</b>
<b>GNOCCHI PASTA</b> (V) Almond and pistachio sauce	<b>72.00</b>	<b>TAMARIND CHICKEN</b> Chicken breast, creamy tamarind and coriander sauce, served with rice	<b>125.00</b>
<b>THAI RED CHICKEN CURRY</b> Chicken breast and thighs, sweet potato, creamy red Thai curry sauce, served with rice	<b>110.00</b>	<b>FALAFEL</b> (V) Creamy tamarind, zucchini fries	<b>85.00</b>

## KIDS MENU:



<b>Scrambled egg, bacon, pork sausage, toast</b>	<b>55.00</b>	<b>Mac and Cheese</b> served with ham	<b>50.00</b>
<b>French toast with bacon</b> served with syrup/honey	<b>45.00</b>	<b>Spaghetti Bolognese</b>	<b>55.00</b>
		<b>Cheese Burger</b> (beef/chicken)	<b>55.00</b>

## CAKES + DESSERTS:

<b>WHITE CHOCOLATE TART</b> Cranberries, pistachio nuts	<b>48.00</b>	<b>CRÈME BRÛLÉE</b> Classic French dessert	<b>38.00</b>
<b>RED VELVET CHEESECAKE</b>	<b>55.00</b>	<b>CARROT CAKE</b> Moist, nutty and fruity	<b>45.00</b>
<b>BLOS MALVA PUDDING</b> Traditional South African pudding served with vanilla ice cream	<b>45.00</b>	<b>CHEESECAKE</b> Cream cheese topping	<b>55.00</b>
<b>FUDGY TRIPLE CHOCOLATE BROWNIES</b> Served with vanilla ice cream	<b>40.00</b>	<b>ROOSTERKOEK</b> Condensed milk	<b>35.00</b>
<b>BROWNIE BOTTOM COOKIE DOUGH CHEESECAKE</b>	<b>55.00</b>	<b>AMARULA MILK TART</b>	<b>45.00</b>
<b>VANILLA ICE CREAM</b> Dark chocolate and sea salt sauce	<b>38.00</b>	<b>DON PEDRO</b> ☞ Choice of: Amarula, Kahlúa, Whisky and Vanilla Ice Cream	<b>42.00</b>
<b>SORBET:</b>		<b>IRISH COFFEE</b> ☞ Jameson, espresso, cream	<b>35.00</b>
<b>MANGO</b>	<b>38.00</b>	<b>AFFOGATO</b> Vanilla ice cream drowned with a shot of hot espresso	<b>35.00</b>
<b>LEMON AND ROSEMARY</b>	<b>38.00</b>	☞ With Amaretto	<b>50.00</b>

## THIRST QUENCHERS:

**SODAS** 21.00  
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Fanta, Tab, Creme Soda

**MIXERS** 17.00  
Club Soda, Indian Tonic, Indian Tonic Lite, Pink Tonic, Ginger Ale, Bitter Lemon, Bitter Lemon Lite, Lemonade, Tomato Juice

**RED BULL** 40.00

**TISERS** 28.00  
Appletiser & Grapetiser

**ICED TEAS** 30.00  
Melon Goji Green, Berry Baobab, Coconut and Ginger, Kiwi Cucumber

**MINERAL WATER:**  
Still / Sparkling • 500 ml 25.00  
• 750 ml 35.00

**PURIFIED WATER** 28.00  
Reverse Osmosis, Added Fruit 1L

**FRUIT JUICE** 21.00  
Cranberry, Apple, Pineapple, Orange, Strawberry, Mango, Lychee

## SMOOTHIES:

**ROSEMARY AND LEMON** 35.00

**MANGO MADNESS** 45.00

**BERRY EXPRESS** 45.00

## FRESH JUICES:

**GREEN JUICE** 38.00  
Apple, cucumber, celery, spinach

**FLIRTY JESS** 38.00  
Apple, Carrot, Ginger

**PINK PASSION** 38.00  
Beetroot, apple, carrot, ginger

## MOCKTAILS:

**STEELWORKS** 28.00  
Soda, ginger, kola, bitters

**ROCK SHANDY** 28.00  
Soda, bitters, lemonade

**MOCJITO** 32.00  
Soda, lime, mint

**ROSE WATER COCKTAIL** 28.00  
Sprite, grenadine, bitters

**STRAWBERRY AND BASIL SPRITZER** 38.00  
Strawberry, lemon, basil, soda

## MILKSHAKES:

**CLASSICS:** 32.00  
Chocolate or Strawberry

**DECADENT:** 35.00  
Peanut Butter, Coffee or Milo

## HOT STUFF:

### COFFEE:

**AMERICANO** 19.00  
Single shot – Hot water

**CON PANNA** 19.00  
Single shot – Capped with cream

**MACCHIATO** 15.00  
Single shot – Capped with foam

**CAFÉ MOCHA** 25.00  
Single shot – Hot chocolate capped with foam

**CAPPUCCINO FOAM** 23.00  
Single shot – Capped with foam

**CAPPUCCINO CREAM** 26.00  
Single shot – Capped with whipped cream

**ESPRESSO** 13.00  
Single shot pick-me-up

**DOUBLE ESPRESSO** 19.00  
Double shot pick-me-up

**CAFÉ LATTE** 23.00  
Single shot – Hot milk

### SPECIALITY:

**HOT CHOCOLATE** 32.00

**MILO** 28.00

**RED CAPPUCCINO** 26.00

**CHAI LATTE** 26.00

**GINGER BREAD LATTE** 25.00

**HONEY-NUT LATTE** 25.00

### TEA:

**ROOIBOS TEA** 16.00

**EARL GREY** 17.00

**FIVE ROSES** 16.00

**HERBAL TEAS** 23.00



⇒ SOY- OR LACTOSE-FREE MILK AVAILABLE UPON REQUEST



⇒ REPLACE REGULAR COFFEE WITH DECAF FOR AN ADDITIONAL 3.00

## SPIRITS:

### VODKA:

SMIRNOFF	19.00
SKYY VODKA BLUE	23.00
LOVOKA CARAMEL	23.00

### GIN:

GORDON'S GIN	19.00
BOMBAY SAPPHIRE	27.00
INVERROCHE VERDANT	31.00
INVERROCHE AMBER	31.00
WOODSTOCK HIGH TEA GIN	27.00
MALFY GIN	35.00
TRIPLE 3 CITRUS INFUSION	31.00
TRIPLE 3 JUNIPER BERRY	31.00

### GIN CREATIONS:

<b>SUMMER BERRY BLISS</b>	70.00
Double shot Triple 3 Juniper Berry Gin, topped with Fitch and Leedes Pink Tonic, garnished with seasonal berries.	
<b>ZESTY CITRUS BREEZE</b>	70.00
Double shot Triple 3 Citrus Infusion Gin, topped with Fitch and Leedes Bitter Lemon Lite, garnished with lemon slices.	

### RUM:

BACARDI	18.00
CAPTAIN MORGAN JAMAICAN RUM	18.00
RED HEART	20.00
SPICED GOLD	21.00
RON ZACAPA RUM	47.00
Guatemalan rum with the aroma of a decadent dessert, honey, almond and a shaving of chocolate. Perfect for sipping.	

## LIQUEURS:

AMARETTO DISARANNO	25.00
GRAPPA	23.00
AMARULA CREAM	16.00
ARCHERS PEACH	18.00
FRANGELICO	22.00
JÄGERMEISTER	22.00
KAHLÚA	18.00
MELKERTJIE	24.00
APPLE SOURS	18.00
PO 10C	18.00
SOUTHERN COMFORT	21.00
CINZANO	16.00
HEART OF DARKNESS COFFEE LIQUEUR	30.00

## BRANDY:

KLIPDRIFT	19.00
KLIPDRIFT PREMIUM	30.00
RICHELIEU	23.00
KWV 10-YEAR BRANDY	24.00
KWV 15-YEAR BRANDY	49.00
KWV 20-YEAR BRANDY	79.00
HENNESSY VS COGNAC	35.00
MAXIME ELEGANCE	60.00
MAXIME TRIJOL VSOP COGNAC	75.00

## WHISKY:

MAKER'S MARK	29.00
GLENMORANGIE 10-YEAR	45.00
COMPASS BOX GKS ARTIST BLEND	60.00
COMPASS BOX PEAT MONSTER	70.00
COMPASS BOX SPICED TREE	75.00
BELLS	21.00
J&B	21.00
GLENFIDDICH 12-YEAR	45.00
JACK DANIEL'S	28.00
JAMESON	28.00
JOHNNIE WALKER BLACK	35.00
TULLAMORE DEW	30.00

## COCKTAILS:

<b>PASSIONATE ABOUT LYCHEE</b>	50.00
Vodka, peach, lychee, apple, pineapple	
<b>FROZEN MARGARITA</b>	65.00
Silver tequila, triple sec, lime	
<b>BASIL TWIST</b>	50.00
Vodka, archers, lemon juice, cranberry juice, strawberry, basil	
<b>LONG ISLAND ICE TEA</b>	69.00
Tequila, gin, vodka, rum, triple sec	
<b>FROZEN BERRY DAIQUIRI</b>	65.00
Rum, triple sec, strawberry, blackberry, Raspberry, lime	
<b>MOJITO</b>	45.00
White rum, lime juice, mint	
<b>PINA COLADA</b>	55.00
Bacardi, cream, coconut, pineapple	
<b>FYNBOS &amp; ROSEMARY SLUSH</b>	65.00
Gin, lemon and rosemary sorbet, soda	
<b>BLOODY MARY</b>	45.00
Vodka, tomato juice	