



*Modern,
Elegant. Refined*



SCAN FOR MENU



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FRIED BREAKFAST POKE STYLE

FALAFEL TOAST



BACON OMELETTE

BREAKFASTMENU

- SERVED UNTIL 11:30AM -

BREAKFASTVARIETIES

Add: gluten-free bread

Eggs On Toast (V)

served on grilled toast with tomato relish

Add: avocado | Add: bacon | Add: mushroom

Fried Breakfast Poké Style (V)

served with a soft poached egg & crispy onion

Add: chipotle pulled chicken | Add: pulled lamb

Taco Kimchi (V) 🥑

soft scrambled egg, kimchi, avo, mushroom & fried capers

Breakfast Taco

soft scrambled egg, chipotle pulled chicken, avo & bbq mayo

Falafel Toast (VV)

ciabatta, hummus, crushed avocado, basil, cherry tomato, chimichurri & lemon

Croissant French Toast

Korean maple bacon, vanilla creme brulee

Smashed Avo (V)

ciabatta toast, poached egg, chimichurri & sesame seeds

PEARTREEBENEDICT

Choose one benedict option below served on grilled ciabatta with 2 poached eggs & hollandaise sauce

Mushroom (V) 🥑

aubergine pickle, spinach

Bacon

spinach & cherry tomatoes

Pulled Lamb

spring onion, corn & bean salsa

3EGGOMLETTE

served on one slice of grilled ciabatta

Bacon

bacon, mushroom, irish matured cheddar & ciabatta

Veggie (V)

goats cheese, mushrooms & spinach

“You cant live a full life
on an empty stomach”

TELL US YOUR DIETARY REQUIREMENTS | VEGETARIAN (V) & VEGAN (VV) | GUT-FRIENDLY 🥑

KOREAN CHICKEN WINGS



ROOT VEG GNOCCHI



SUSHI CALAMARI



OUR MENU

SMALL PLATES

Pulled Chicken Taco	85
crispy onion, corn & black bean salsa, sriracha mayo	
Pink Falafel Taco (VV)	80
hummus, herb salsa, crispy onion	
Hake Taco	85
asian salad, tartare sauce	
Pulled Lamb Taco	85
chimichurri, onion pureé, crispy onion	
Sushi Calamari	110
patagonian calamari stuffed with sushi rice, salmon, sesame seeds & nori	
Oysters (each) - SQ	40
Add kimchi 🥒	12
Sesame Chicken Strips	85
sun-dried tomato relish & smoky mayo	
Root Veg Gnocchi (V)	85
carrot pureé, goat cheese, basil, root vegetables & crispy onion	
Spicy Korean Chicken Wings	105
sesame & spring onion	
Garden Salad (VV) 🥒	65
mixed leaves, cherry tomatoes, fine onions, quinoa, seeds & vinaigrette	
Beetroot Falafel (VV) 🥒	85
hummus, chimichurri, aubergine pickle, tortilla crisp	
Cauli Bang Bang (VV)	90
cauli nuggets, sesame oriental dressing & light mayo	
Poké Fried Rice (VV)	65
warm fried poké style rice	
Truffle Fries (V)	55
potato fries, truffle oil, pecorino & bbq mayo	
Sweet Potato Fries (VV)	50
served with crispy kale	

OUR BOWLS

Plain Poké (VV)	95
rice, nori, ginger, pickled cucumber, carrot, avocado (seasonal), radish, spring onion, corn, sriracha mayo & taco crunch	
Korean Bowl (VV) 🥒	145
quinoa, kimchi, chimichurri, avo, aubergine pickle, taco crunch, bang bang cauli, sriracha mayo	
Salmon Poké	185
plain poké bowl, edamame	
Hake Poké	185
pan-fried hake, warm poké rice, mayo & pickled radish	
Buddha Bowl (VV)	145
quinoa, falafel, avocado, hummus, spinach, edamame, sesame & taco crunch	
Teriyaki Sesame Chicken	170
pickled red onion, pineapple, carrot, cucumber, sriracha mayo & taco crunch	

FRESH JUICE

Fresh pressed juice of the day	45
ask your waiter	
Immune booster shot	38
orange, lemon, ginger, turmeric	
Inflammation shot	38
pineapple, mint, lemon, ginger	
Anti aging shot	38
orange, pineapple & red cabbage	

“Nothing brings people together like good food”



NACHOS CHICKEN



HAKE N CHIPS



PEAR PANNA COTTA

MAIN MEALS

Fresh Mussels - SQ	125 230
sour cream & white wine sauce with roasted garlic ciabatta	
Hake & Chips	168
<i>served with chips / sweet potato fries</i> crispy battered hake served with lemon caper tartare & nori dust	
Patagonian Calamari	185
<i>served with chips / sweet potato fries</i> fried patagonian calamari with lemon caper tartare & sun-dried tomato relish	
Kingklip & Prawn	265
carrot & coconut cream, pickled ginger, lemongrass rice & spinach	
Our Famous Corn Nachos - Spicy	180
<i>choose between veggie, pulled chicken or pulled lamb:</i> red onion, corn & black bean salsa, sundried tomato relish, jalapeno, guacamole & sour cream	
Chicken & Prawn Curry	175
lemongrass rice, coriander & poppadom	
Miso Sirloin	270
<i>served with chips / sweet potato fries</i> 200g beef sirloin, black mushroom, blue cheese, burnt onion, chimichurri	
Grilled Chicken Nacho Burger	165
<i>served with chips / sweet potato fries</i> grilled chicken, guacamole, nachos, fresh salsa & bbq mayo	
Beef Burger	175
<i>served with chips / sweet potato fries</i> cheddar, bacon, gherkins, lettuce, sun-dried tomato relish & bbq Mayo	
Vegan Burger (VV)	160
<i>served with chips / sweet potato fries</i> vegan patty, bean salsa, sun-dried tomato relish, crispy onion & bbq mayo	
Pulled Lamb Pappardelle Pasta	195
mushrooms, spinach, mature Irish cheese	
Seafood Pasta	195
mussels, kingklip, prawns, calamari, fried capers	

DESSERT

Pear Panna Cotta (V)	80
chocolate crunch & pear gel	
Chocolate Plate (VV)	80
warm chocolate brownie, chocolate ganache, meringue, ice-cream	
Ginger & Date Malva (V)	85
salted miso ice-cream & peanut brittle with a sesame snap	
Chocolate Cake (V)	85
brulee, sesame praline, strawberry coulis, choc crumbs	

MILKSHAKES

Acai Berry Shake (VV)	75
mixed berry milkshake, with acai infusion & toasted coconut	
Berry Pavlova	80
mixed berries & meringue	
Choc Peanut	80
peanut butter, banana & triple chocolate cake	
Cereal Killer	80
rice krispies, marshmallows & sterri stumpi	

LOCAL WINES



BUBBLY



LOCAL WINES



WINELIST

WHITEWINE

Lomond	80 320
<i>Cape Agulhas</i> Sauv Blanc fresh zesty and well balanced acidity	
Springfield Life from Stone	375
<i>Robertson</i> Sauv Blanc zesty, stony & intense, with grapefruit & passion fruit flavours	
Oak Valley	72 285
<i>Elgin</i> Sauv Blanc passion fruit & gooseberry with a tart grape finish	
Pear Tree	50 185
<i>Wellington</i> Chenin peachy, zesty nectarine & orange	
Bosman Gen 8	250
<i>Wellington</i> Chenin medium to full-bodied style with a clean, crisp after taste	
Beaumont	395
<i>Botrivier</i> Chenin fresh, green apple & pear flavours	
Bouchard Finlayson Blanc de Mer	75 285
<i>Hemel-en-Aarde</i> Blend delicate peach & floral flavours with a citrus infused fullness	
Creation	615
<i>Hemel-en-Aarde</i> Chardonnay sun-kissed pear & peach enhanced by fresh minerality & hints of spice	
7 Springs Chardonnay Unwooded	85 330
<i>Hemel-en-Aarde</i> Chardonnay light with typical Overberg minerality, complimented by floral & citrus notes	

ROSÉ

HPF Bloos	75 295
<i>Sondagskloof</i> bordeaux-style blend imparts layers of fresh berry flavours	
Vergelegen	85 340
<i>Stellenbosch</i> lovely fresh red berries in a rose gold liquid with a long, fresh aftertaste	

MCC

Boschendal Brut	105 530
<i>Franschhoek</i> lemon cream & almond biscotti preceding lovely layers of citrus	
Boschendal Brut Rosé	105 530
<i>Franschhoek</i> hints of strawberry, raspberry & cherry flavours	

REDWINE

7 Springs	90 355
<i>Hemel-en-Aarde</i> Syrah delicious blackcurrant & blueberry flavours with firm tannins on the finish	
Lomond	95 385
<i>Cape Agulhas</i> Syrah aromas of spice, violets & blackberries give way to a white pepper & dark fruit palate	
Wildeckrans	345
<i>Botrivier</i> Pinotage rich, concentrated red berry fruit with hints of dark chocolate & light nuttiness	
Creation	695
<i>Hemel-en-Aarde</i> Pinot Noir elegant palate with refined flavours of raspberry & the earthiness of shiitake mushroom	
7 Springs	85 340
<i>Hemel-en-Aarde</i> Pinot Noir blackcurrants, mulberries, prunes, olives & a lovely earthy undertone	
Fryers Cove	415
<i>Doring Bay</i> Cinsault Grenache boasts smooth tannins with a balanced acidity, giving it a seductive round finish	
HPF Posmeester	85 335
<i>Sondagskloof</i> Merlot hints of smokiness on the nose & plump red fruit on the palate	
Laborie	60 235
<i>Paarl</i> Cab Sauv elegant, juicy, refined tannin structure & seamless finish	
Bellingham Homestead	70 270
<i>Coastal Region</i> Red Blend presence & finesse that over delivers from entry to finish	



APEROL SPRITZ



BLUE BERRY SPRITZ



MARGARITA

SOMEDRINKS

COCKTAILS

Aperol Spritz aperol, cinzano spritz & soda	95
Campari Spritz campari, cinzano spritz & soda	95
Whiskey Spritz whiskey,gingerale& apple juice	80
Blueberry Gin Spritz 🍷 bulldog gin, cinzano spritz, blue tonic & fresh blueberries	85
Elderflower Vodka Spritz skyy vodka, elderflower syrup & cinzano spritz	80
Classic Mojito 🍷 white rum, lime & mint	80
Margarita tequila, triple sec & lime	95
Margarita Jug (750ml) tequila, triple sec & lime	350

KOMBUCHA

100% Organic cold brewed Kombucha

Kombucha Wild Dagga - Rooibos Buchu	65
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CRAFTGIN

Triple 3 African Citrus	38
Bulldog London Dry	38
Six Dogs Blue	48

CRAFTBEERS ANDCIDERS



Half Pint: 45 | Pint: 65

Old Harbour Lager

Devils Peak
Block House IPA

Castle Lite	38
Windhoek Draught	49
Fokof lager	50
Heineken Heineken 00	43
Stella Artois	40
Corona Cero	45
Hunters Dry	43
Savanna Dry Light 00	50

WHISKEY

Bells	25
Jack Daniels	40
Bains	30
Jamesons	39
Johnnie Walker Black	45
Macallan 12 yr	120
Johnnie Walker Red	30
Glenfiddich 12 yr	65
J&B	25

RUM

Bacardi	25
Malibu	22
Spiced Gold Captain	25
Morgan Dark	25

LIQUERS & APERITIFS

Jagermeister	30
Amaretto	45
Amarula	30
Frangelico	30
Kahlua	30
Peppermint Liquer	20
Grappa Borotto Vanetta	40

BRANDY

Richelieu	22
Ladismith 8 yr	60
KWV 3 yr	22
KWV 5 yr	25
KWV 15 yr	80

TEQUILA

El Jimador	38
Leonista Honey	60
Espolon Blanco	55

VODKA

Smirnoff	22
Skyy	26



VIRGIN OPTION