



L A P I N E T A
restaurant

La Pineta Restaurant was opened in 1995 by Nicholas Ricketts and Sergio Camatari. After years of excellence, the baton has been handed to the next generation who are at the helm of the family restaurant under the pines.

Having garnered a loyal following over the past 26 years La Pineta is now under the guidance and care of sisters-in-law Sarah-Marie Hinchley (née Ricketts) and Melissa Ricketts, who look forward to making your dining experience a memorable one.

To the friends and guests who have frequented La Pineta Restaurant over the past 26 years, our genuine and most sincere thanks for your continued patronage and loyal support.

To our new guests - it is our sincerest wish that your entire experience with us will be a memorable one, and we look forward to the privilege of welcoming you back soon!

We welcome all functions, parties and large groups. Please enquire about our selection of set menus. Sarah or Melissa would love to assist you in planning your next event in our restaurant.

For weddings, corporate functions and larger events please enquire about our function venue, Forest 44. We specialise in personalized menus and can cater to suit your personal taste and budget. Whether you would like a formal dinner or prefer a relaxed buffet, you are in the best of hands!

Please contact us on 021 880 0624 or info@lapineta.co.za.

Open 7 days a week
09:00 to 22:00
Breakfast, Lunch and Dinner!



FARM FRESH BREAKFASTS

9am - 11am

THE CEREAL KILLER R69

Two slices of toasted sourdough, two poached eggs, 2 rashers of bacon, tomatoes and mushrooms.

THE POPE'S PIG R109

Two slices of toasted ciabatta topped with parma ham, mushrooms, two poached eggs and a béarnaise sauce.

THE EGGCITED ROYALE R125

Two slices of toasted ciabatta topped with crème fraîche, smoked salmon, avocado, capers and two poached eggs.

THE MEXICAN EGGSPLORER R99

Toasted sourdough topped with chilli mince, avocado, two poached eggs and a bacon popper.

VEGAN TEMPT ASIAN (V) R99

Stir fried rice with red onion, peppers, spring onions, ginger and chilli. Topped with avocado, coriander and a soy dressing.

MEET AN' EGG R129

Two slices of sourdough, two eggs, two rashers of bacon, 150g sirloin steak, tomatoes and mushrooms.

LIVIN' ON THE VEG (V) R69

Toasted sourdough, basil pesto, caramelized onions, feta, sundried tomatoes, and avocado topped with Asian salad.

PANCAKE MY EYES OFF YOU (V) Single R55 Double R95

American-style pancake stack served with fresh berries, syrup and fresh cream.

GUAC MY WORLD (V) Single R49 Double R90

Toasted sourdough, smashed avocado, poached egg and rocket.

HOT BEVERAGES

Americano	R26
Cappuccino	R29
Refill Cappuccino	R15
Red Cappuccino	R30
Chai Latte	R30
Decaf Coffee	R30
Café Latte	R29
Tea Black / Rooibos	R20
Single Espresso	R22
Double Espresso	R24
Macchiato	R24
Hot Chocolate	R33
Soya Milk	R7

CHILLED

Iced Coffee	R32
Fruit Juice	R18
Regular Milkshakes	R32
500ml Still/Sparkling	R18
750ml Still/Sparkling	R34
Regular Soft Drinks	R23
Lemon/Peach Ice Tea	R27
Appletiser/Grapetiser	R29

KIDS EXCLUSIVE

12 years and under

EGG, BACON AND CHIPS R45

FRENCH TOAST R45

With syrup and 2 rashers of bacon.

Box Juice R12

Kids Milkshake R18

Chocolate, vanilla, or strawberry

Babycino R10



STARTERS

CAPRESE SALAD (V)

Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.

R89

CARPACCIO OF BEEF

Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.

R89

CALAMARI

Flash-fried, and served with sweet chilli, lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.

R95

PRAWN COCKTAIL

Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado.

R85

BRANDY FLAMBÉED CHICKEN LIVERS

Pan fried with bacon in a Dijon mustard cream sauce, and served with toasted La Pineta bread. A house speciality for over 20 years!

R89

WEST COAST MUSSELS

Mussels steamed in white wine and tossed in lemongrass, chilli, garlic, and coconut cream, served with toasted La Pineta bread.

R95

DEEP FRIED CAMEMBERT (V)

Served on a bed of leaves with cranberry compote, berry coulis and melba toast.

Half
Full

R75

R105

PORK BELLY SPRING ROLLS

Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce.

R75

ASIAN RICE PAPER ROLLS (V)

Stuffed with red cabbage, cucumber, carrots, peppers, coriander and mint, served with a soy and ginger dipping sauce.

R65

HOME-MADE FISH CAKES

Fish cakes, guacamole, herb salad, pickled red onion, soy ginger sauce and aioli.

R65

JALAPEÑO POPPERS (V)

Stuffed with cream cheese, crumbed and deep fried served with sweet chilli mayonnaise.

R65

BACON POPPERS

Jalapeño poppers stuffed with dates and cream cheese, wrapped in bacon, crumbed and deep fried, served with a sweet chilli mayonnaise.

R79

SOUP OF THE DAY

Served with toasted home-made bread.

SQ

SALADS

GREEK SALAD (V)

Mixed leaves, tomatoes, olives, cucumber, peppers, feta and red onion.

R85

CHICKEN, BACON AND AVO

Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.

R139

PARMA HAM, PEAR AND CAMEMBERT

Parma Ham, camembert cheese, fresh pears, and berry coulis on a tossed salad.

R145

SMOKED SALMON SALAD

Smoked Norwegian Salmon, new potatoes, and soy, mustard mayo dressing on a tossed salad.

R145



SPECIALITY DISHES

AMERICAN BEEF BURGER R118

Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce, served with chips and salad.

CHICKEN BURGER R118

Grilled chicken breast topped with mayonnaise, lettuce, slices of camembert cheese and cranberry compote, served with chips and salad.

'SHROOM BURGER (V) R118

Crisp-fried portobello mushroom filled with mozzarella and cream cheese, topped with avocado and sweet-chili mayo sauce, served with chips and a side salad.

PORK SCHNITZEL R110

Panko crumbed pork fillet with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.

CHICKEN SCHNITZEL R110

Panko crumbed chicken breast with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.

CHICKEN ROULADE R125

Two chicken roulades stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with port jus, served with chips.

THAI RED CHICKEN AND PRAWN CURRY R189

Cooked in coconut cream, with peppers, red onions, cashew nuts and noodles.

NACHOS

Mexican tortilla chips, topped with melted mozzarella, guacamole, sour cream and tomato salsa.

PLAIN (V) R135

MINCE NACHOS R149

CHICKEN NACHOS R149

ALL TIME FAVOURITES

PORK BELLY R165

Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus, served with mashed potato.

TRADITIONAL OXTAIL R195

Braised and slow-cooked in our pizza oven in red wine sauce, served with mashed potato.

LAMB SHANK R235

Braised and slow-cooked in our pizza oven in red wine sauce, served with mashed potato.

EISBEIN R179

Corned pork hock crisped in our pizza oven served with a whole grain mustard & ginger sauce, mashed potato and red cabbage.

PLANT BASED MEALS

BEETROOT & BEAN BURGER R118

Topped with cheez sauce, caramelised onion, avocado, sweet-chili mayo, tomato, and lettuce, served with chips and a side salad.

SKINNY MEXICAN NACHOS R149

Tortilla chips, topped with smokey beans and cheez sauce, served with guacamole and tomato salsa.

VEGETABLE CURRY R110

Freshly sautéed vegetables in a medium curry sauce, served with rice, and sambals.

FALAFEL BUDDHA BOWL R129

Avocado, sundried tomatoes, mixed greens, seasonal roasted vegetables, cherry tomatoes, cucumber, and creamy dressing.

AUBERGINE BOLOGNESE R99

With spaghetti, topped with nutritional yeast.



GRILLS

All grills are prepared to your preference and served with your choice of chips or seasonal vegetables or garden salad.

FILLET BÉARNAISE 200g R215

On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce. 300g R265

FILLET LA PINETA 200g R215

On pan-fried brown mushrooms with caramelised onions, garden peas and port jus under a nest of straw potatoes. 300g R265

PEPPER FILLET 200g R225

Rolled in crushed pepper, grilled and pan-fried in a rich cream and brandy sauce flambéed at your table. 300g R275

GORGONZOLA FILLET 200g R215

Grilled and topped with caramelised onions and creamy gorgonzola cheese. 300g R265

FILLET 200g R169

Grilled and basted. 300g R219

SIRLOIN 200g R135

Grilled and basted. 300g R170

RUMP 200g R135

Grilled and basted. 300g R170

SAUCES

MUSHROOM SAUCE R28

PEPPER SAUCE R28

CHEESE SAUCE R28

GORGONZOLA SAUCE R36

BÉARNAISE SAUCE R36

CHILLI GARLIC BUTTER R36

WHOLE GRAIN MUSTARD SAUCE R36

SEAFOOD

CALAMARI TWO WAYS R185

Calamari tubes and strips lightly crumbed and deep fried, served with tartare sauce, chips and salad.

PRAWN PLATTER R235

Eight queen size prawns served with chips, rice, salad and your choice of lemon butter, garlic butter or peri peri sauce.

SEAFOOD PLATTER FOR ONE R325

Four queen size prawns, line fish, flash-fried calamari, and mussels tossed in lemongrass, chilli, garlic, and coconut cream, served with chips, and rice, and a choice of lemon butter, garlic butter or peri peri sauce.

CATCH OF THE DAY SQ

Prepared to compliment the fish.

SIDES

VEGETABLES OF THE DAY R27

HAND CUT CHIPS R27

SIDE GREEK SALAD R39

SIDE GARDEN SALAD R27

TOMATO & ONION SALAD R27

CRISPY ONION RINGS R27

RICE R27

MASHED POTATO R27

BAKED POTATO R27

Served with Sour Cream



PIZZA

Hand-made, crispy, thin based pizzas prepared in our traditional wood fired oven.

FOCACCIA (V) <i>Herbs, garlic and mozzarella.</i>	R40
MARGHERITA (V) <i>Tomato base, mozzarella.</i>	R79
DOMINICA <i>Chicken, bacon and onion.</i>	R110
HAWAIIAN <i>Ham and pineapple.</i>	R90
THE OXTAIL <i>Oxtail, caramelised onion and mushroom.</i>	R145
REGINA <i>Ham, mushroom.</i>	R95
QUATRO <i>Olives, mushrooms, artichoke and salami.</i>	R120
TROPICAL <i>Bacon and avo.</i>	R100
PARMA <i>Parma ham, caramelised onion and rocket.</i>	R129
NAPOLITANO <i>Anchovies, olives, peppers.</i>	R105
LA PINETA (V) <i>Spinach, feta, onion, pine kernels and garlic.</i>	R99
MEXICAN <i>Mince, chilli, avo and sour cream.</i>	R149
MEDITERRANEAN <i>Chicken, peppadews, feta, and avo.</i>	R125
THE NORWEGIAN <i>Smoked salmon, avo, sour cream and chives.</i>	R179
PESTO PERFECTION (V) <i>Feta, sun-dried tomatoes, avo and basil pesto.</i>	R125
SIR BASHIM <i>Bacon, caramelised onions, creamy gorgonzola and avo.</i>	R135
LADY LERINA (V) <i>Caramelized onions, gorgonzola, fresh tomato and rocket.</i>	R125

EXTRA TOPPINGS

<i>Chilli, garlic, fresh tomatoes, onions.</i>	R12
<i>Capers, caramelised onion, feta, olives, pineapple, rocket, spinach.</i>	R15
<i>Basil, ham, mozzarella, mushrooms, peppers.</i>	R18
<i>Avocado, chicken, salami.</i>	R22
<i>Artichokes, anchovies, bacon, basil pesto, bolognese, peppadews, pine kernels, sundried tomato, sour cream.</i>	R32
<i>Gorgonzola, oxtail, Parma ham, smoked salmon.</i>	R49

PASTA

Fresh hand-made La Pineta fettuccine

CARBONARA <i>Bacon, egg and cream served with hand-made fettuccine.</i>	R115
BOLOGNESE <i>Traditional meat ragu served with hand-made fettuccine.</i>	R99
LA PINETA PASTA <i>Thinly sliced fillet, mushroom, bacon, peas, roast tomato, courgette and cream served with hand-made fettuccine.</i>	R175
MEDITERRANEAN PASTA (V) <i>Sun-dried tomatoes, onion, feta, olives and pesto with hand-made fettuccine.</i>	R115
ADD CHICKEN	R22
FETTUCCINE VEGETALI (V) <i>Roasted vegetables, feta and sun dried tomatoes tossed in a sage béchamel sauce with hand-made fettuccine, on a rich marinara sauce.</i>	R115
FETTUCCINE DI PESCE <i>Chef's selection of calamari, crab sticks, mussels, and prawns with hand-made fettuccine, tossed in a creamy marinara sauce with fresh basil.</i>	R205



DESSERTS

LINDT CHOCOLATE TORTE R65

Served with vanilla ice cream.

CRÈME BRÛLÉE R60

Silky vanilla custard with caramelised sugar topping and vanilla ice cream.

TRADITIONAL MALVA PUDDING R60

Vanilla custard and vanilla ice cream.

PANNA COTTA R65

Traditional Italian vanilla cream, raspberry coulis, chocolate soil.

ETON MESS R60

Chantilly whipped cream, berries and crushed meringue.

ICE CREAM AND CHOCOLATE SAUCE R44

Three scoops of vanilla ice cream, with chocolate sauce.

DOM PEDRO R44

A favourite South African dessert beverage of vanilla ice cream blended with a shot of your preferred liquor: Kahlua, Amarula, Jamesons, J&B, Frangelico, Amaretto, Ginger or Peppermint.

IRISH COFFEE R48

A classic combination of sweetened coffee, Irish whiskey, and whipped cream.

HOT BEVERAGES

AMERICANO R26

CAPPUCCINO R29

RED CAPPUCCINO R30

CHAI LATTE R30

DECAF COFFEE R30

CAFÉ LATTE R30

TEA BLACK / ROOIBOS R20

SINGLE ESPRESSO R22

DOUBLE ESPRESSO R24

MACCHIATO R24

HOT CHOCOLATE R33

SOYA MILK R7

COLD BEVERAGES

ICED COFFEE R32

FRUIT JUICE R18

BOTTLED WATER

Still or Sparkling 500 ml R19

Still or Sparkling 750 ml R35

COKE, SPRITE, FANTA, CREAM SODA R24

LEMON OR PEACH ICE TEA R28

APPLETISER, RED GRAPETISER R30

RED BULL R48

SODA WATER, TONIC WATER, GINGER ALE, R21

INDIAN TONIC, LEMONADE, DRY LEMON

FITCH & LEEDES PINK/BLUE TONIC WATER R29

MILKSHAKES

Regular

CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE R35

Kiddies

CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE R22



COCKTAILS

HAMILTONS ON TAP R40

Pomegranate and lime gin & tonic.

ROCK SHANDY R44

Lemonade, soda water and bitters.

STEELWORKS R48

Soda water, cola tonic, ginger beer and bitters.

CAMPARI R75

Served with soda or tonic or orange juice.

PIMMS FRUIT CUP R50

Pimms, lemonade and fruit.

HURRICANE R60

Southern Comfort, dark rum and appletiser.

ICED MINT MOJITO R65

Rum, mint and lime.

ICED STRAWBERRY DAIQUIRI R65

Rum, and strawberry puree.

ICED LITCHI DAIQUIRI R65

Rum, and litchi syrup.

ICED PIÑA COLADA R65

Malibu, rum and pina coco syrup.

MARGARITA R75

Tequila, Triple Sec, and lime.

APEROL SPRITZ R75

Aperol, sparkling wine, and soda.

LONG ISLAND ICED TEA R95

Tequila, rum, gin, vodka, Triple Sec and Coca-Cola.

ALABAMA SLAMMER R90

Southern Comfort, rum, vodka, Amaretto and orange juice.

BEERS AND CIDERS

AMSTEL R29

BLACK LABEL R30

CASTLE LITE R30

CASTLE LAGER R29

FLYING FISH R34

HANSA R29

HEINEKEN R34

HUNTER'S DRY R35

HUNTER'S GOLD R35

HUNTER'S EXTREME R39

SAVANNA LIGHT R37

SAVANNA DRY R37

STELLA ARTOIS R35

WINDHOEK LAGER R31

WINDHOEK DRAUGHT R37

On Tap

STELLIES AVENUE LAGER 500ml R48

STELLIES AVENUE LAGER 300ml R36

CASTLE LITE DRAUGHT 500ml R35

CASTLE LITE DRAUGHT 300ml R27

ALCOHOL FREE

CASTLE FREE R30

HEINEKEN 0.0 R33

HUNTERS CHILLED R36

MOCKTAILS

VIRGIN ICED MINT MOJITO R45

VIRGIN ICED STRAWBERRY DAIQUIRI R45

VIRGIN ICED LITCHI DAIQUIRI R45

VIRGIN ICED PIÑA COLADA R45

VIRGIN MARGARITA R45



SPARKLING WINES

DURBANVILLE HILLS SPARKLING SAUV BLANC OR ROSE	R240
GRAHAM BECK BRUT	R456
JC LE ROUX LE DOMAINE	R205
JC LE ROUX LE FLEURETTE	R205
JC LE ROUX SAUV BLANC	R205
JC LE ROUX NON-ALC.	R205
PONGRACZ	R400
SIMONSIG KAAPSE VONKEL BRUT	R400
VEUVE CLICQUOT BRUT	R1959
VILLIERA BRUT ROSE	R365

SAUVIGNON BLANC

DURBANVILLE HILLS	R180
FRANSCHHOEK CELLAR	R165
KEN FORRESTER PETIT	R150
KLEINE ZALZE	R190
LA MOTTE	R230
SPRINGFIELD LIFE FROM STONE	R305

CHENIN BLANC

DIEMERSFONTEIN	R178
JORDAN CHAMELEON	R175
KEN FORRESTER PETIT	R150
KLEINE ZALZE	R165

CHARDONNAY

DIEMERSDAL UNWOODED	R205
KLEINE ZALZE	R190
LA BRI CHARDONNAY	R345
MURATIE ISABELLA	R465
RHEBOKSKLOOF	R240
WARWICK FIRST LADY	R235

BY THE GLASS

Sparkling Wine and Special Selection

DURBANVILLE HILLS SPARKLING SB	187ml	R60
FLEUR DU CAP NOBLE LATE HARVEST	50ml	R40
MONIS DRY/MED/FULL CREAM	50ml	R20
ALLESVERLOREN PORT	50ml	R22

White Wine (250ml Carafe)

DURBANVILLE HILLS SAUV BLANC	R60
KEN FORRESTER PETIT SAUV BLANC	R50
KEN FORRESTER PETIT CHENIN BLANC	R50
DU TOITSKLOOF SAUV BLANC	R35

Rosé (250ml Carafe)

KEN FORRESTER PETIT ROSÉ	R50
KOELENBOSCH DRY PINOTAGE ROSÉ	R50

Red Wine (250ml Carafe)

DURBANVILLE HILLS MERLOT	R68
LOURENSFORD RIVER GARDEN CAB/MERLOT	R58
KEN FORRESTER PETIT PINOTAGE	R53
KLEINE ZALZE PINOTAGE	R72
DU TOITSKLOOF PINOTAGE/MERLOT/CAB	R35

WHITE BLENDS AND SELDOM SEEN

BOSCHENDAL BLANC DE NOIR	R156
BUITENVERWACHTING BUITEN BLANC	R168
FLEUR DU CAP NOBLE LATE HARVEST (375ml)	R295
HAUTE CABRIERE CHARDONNAY PINOT	R240
PIERRE JOURDAN TRANQUILLE	R168



ROSÉ

DELAIRE GRAFF	R265
DELHEIM	R220
KEN FORRESTER PETIT	R150
KOELENBOSCH	R145
NEDERBURG ROSÉ	R135
WATERFORD ROSEMARY	R255

MERLOT

DURBANVILLE HILLS	R205
KOELENBOSCH	R205
LEOPARD'S LEAP	R178
RAINBOW'S END	R425
VERGELEGEN RESERVE	R600

CABERNET SAUVIGNON

NEDERBURG	R245
RAINBOW'S END	R425
SIMONSIG	R380
WARWICK	R255

SHIRAZ

DELAIRE GRAFF	R335
LA MOTTE	R462
LEOPARD'S LEAP	R178
KOELENBOSCH	R205
LA BRI SYRAH	R405

PINOTAGE

BEYERSKLOOF	R230
DIEMERSFONTEIN	R325
KEN FORRESTER PETIT	R160
KLEINE ZALZE	R215
REMHOOGTE	R448
RHEBOKSKLOOF	R305

RED BLENDS AND SELDOM SEEN

ALTO ROUGE	R265
ANTONIJ RUPERT OPTIMA	R505
AUDACIA CODEBREAKER	R248
HAUTE CABRIERE PINOT NOIR	R258
UNWOODED	
KAAPZICHT BIN 3	R268
LOURENSFORD RIVER GARDEN	R175
CAB/MERLOT	
RAINBOW'S END CABERNET FRANC	R525



BRANDY

RICHELIEU	R16
KLIPDRIFT	R14
OELOF BERG	R14
KWV 5 YEAR	R18
REMY MARTIN	R64

RUM

BACARDI RUM	R18
CAPTAIN MORGAN SPICED GOLD	R14
CAPTAIN MORGAN DARK RUM	R17
MALIBU	R15
RED HEART	R14

SHOTS

APPLE SOURS	R10
BLOW JOB	R20
JAGERMEISTER	R25
SAMBUCA	R17
SPRINGBOK	R20
STRAWBERRY LIPS	R14

LIQUEURS

AMARETTO DISARONNO	R30
AMARULA	R14
COINTREAU	R30
CHAMBORD	R34
DRAMBUIE	R33
FRANGELICO	R24
KAHLUA	R22
PEACH SCHNAPPS	R16
PEPPERMINT / GINGER	R14
TEQUILA	R23
TRIPLE SEC	R14
UNDERBERG	R52

WHISKEY

BAINS	R27
BELLS	R25
CHIVAS REGAL	R39
GLENFIDDICH	R44
GLENMORANGIE	R58
JACK DANIELS	R28
JAMESONS	R32
J&B	R18
JOHNNY WALKER BLACK	R34
JOHNNY WALKER RED	R21
SOUTHERN COMFORT	R17

SPIRITS

ABSOLUT VODKA	R24
CAMPARI	R29
COUNT PUSHKIN VODKA	R12
GRAPPA DALLA CIA	R54
SMIRNOFF VODKA	R13
PIMMS	R14

GIN

BOMBAY SAPPHIRE	R27
GORDONS	R16
TANQUERAY GIN	R23
UNIT 43	R32
WILDERER FYNBOS GIN	R27