

# STORIES OF FOOD & WINE

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## WELCOME TO NOOP.

We hope you feel at home here, because that's how we think of our restaurant.

After all, we spend more time here than we do at our homes. Our beautiful heritage building breathes warmth and hospitality. We know many of our guests by name; some of them have become our friends.

As for us, we were customers before we became owners. Noop was established in 2005, and we had an affinity for the restaurant when we took it over in 2012. It's still as popular with returning locals as it is with visiting tourists, and we've kept everything people love about it while also making it our own.

The menu you're reading, for example, has got bigger and more adventurous. There's plenty for you to choose from, and we're sure you'll find something you like. The meals are all fresh, and so is the inspiration on our specials board.

If you have special requests, we'll try our best to accommodate them.

Whatever you order, you can enjoy it knowing that we make the same kind of food here as we do at home. Unpretentious. Often spontaneous. Always delicious.

# STARTERS

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KEEP IT FRESH, KEEP IT LOCAL, KEEP IT SIMPLE.

This is what we try to do with each meal. If something on our menu isn't available, it's because we couldn't get an ingredient that day. As much as possible, we try to support local suppliers: our fruit, vegetables and flowers almost always come from nearby, herbs come from our very own garden.

And we don't over-elaborate or unnecessarily complicate recipes, because we like to respect the purity of our ingredients.

We think food tastes better that way.

Noop

# STARTERS

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## SEARED & TEMPURA YELLOWFIN TUNA

*Baby herbs, wakame, avocado, julienne vegetables, edamame beans, pickled ginger, wasabi, mayo & Asian dressing.*

R155.00/R255.00

## HONEY & SOY ROAST PORK BELLY

*Coconut curry cream, tempura lychee, carrot puree & toasted peanuts.*

R135.00

## HOMEMADE WILD MUSHROOM RAVIOLI (V)

*White truffle beurre noisette, parmesan, crisp sage & suurvygie preserve.*

R125.00

## SPICED CRISPY SQUID

*Mango & ginger chutney, saffron aioli, coriander & spring onion.*

R130.00

## FRESH WEST COAST BLACK MUSSELS

*White wine, onion, garlic & cream. (subject to availability)*

R125.00/R210.00

## PRAWN TEMPURA (4)

*Pickled daikon radish, cucumber, sesame, mayo & sweet tentsuyu dressing.*

R140.00

## CRAYFISH BISQUE

*Brandy & cream.*

R115.00

## DUCK DUMPLINGS (3)

*Crispy onion, coriander, spicy soy, ginger, garlic & sesame sauce.*

R98.00

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# SALADS

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## HOUSE SALAD

*Baby herbs, olives, feta, cucumber, red onion, cherry tomato, avocado & vinaigrette.*

R120.00

## CAESAR SALAD

*Romaine lettuce, croutons, grilled halloumi, bacon, free range egg & dressing.*

R130.00

## DUCK SALAD

*Baby herbs, shredded duck, avocado, orange segments, kiwi, radish, spring onion, sesame seeds, soy, honey & chilli dressing.*

R135.00



# MAINS

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THESE ARE A FEW OF OUR FAVOURITE THINGS.

Recommendations are always personal, but here are the meals we most often choose for ourselves. The crisp roast duck, one of our own creations, and which people drive from afar for specially. The springbok loin, which is a rare treat. The yellowfin tuna, which we love preparing as much as we love eating. And, for vegetarians, the mushroom ravioli, which is truly one of life's simple pleasures.

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# MAINS

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## CRISP ROAST FREE RANGE DUCK

*Confit potato, sautéed broccolini & Van der Hum jus.*

R265.00

## PAN GRILLED DAILY FISH

*Potato pave, lemon beurre blanc & seasonal greens.*

*(see blackboard for details)*

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## THAI RED PRAWN CURRY

*Prawns, lychee, lime leaf, lemongrass, coriander, coconut milk & egg fried jasmine rice.*

R258.00

## KALAHARI SPRINGBOK LOIN

*Homemade potato gnocchi, mushrooms, bordelaise sauce & white truffle essence.*

R279.00

## SLOW ROASTED DEBONED KAROO LAMB NECK

*Potato croquettes, red wine jus, gremolata & baby vegetables.*

R265.00

## TEMPURA BROCCOLINI & MUSHROOM POKE (V)

*Black rice, avocado, pickled daikon radish, edamame beans, wakame, julienne vegetables, pickled ginger, toasted sesame, mayo & Asian dressing.*

R235.00

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# MEAT

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## NOT ALL MEATS ARE EQUAL.

So we handpick ours personally and almost daily at our local butchers in Paarl.

Our beef is matured for at least 32 days. Our venison usually comes from our farm in the Namibian Kalahari and occasionally from the Karoo, depending on the time of year. We know what to look for and where to find it, and we make sure you're served the best there is.

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# MEAT

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*Served with French fries, potato pave, pommes puree, roast vegetables or side salad.*

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## **BEEF FILLET STEAK**

*Served with onion rings, side & sauce of your choice.*

200g - R265.00

300g - R295.00

## **BEEF FILLET AU POIVRE**

*Crusted with black pepper, served with Madagascan green peppercorn sauce & side of your choice.*

200g - R269.00

## **BEEF SIRLOIN STEAK**

*Served with onion rings, side & sauce of your choice.*

300g - R265.00

## **WAGYU BEEF BURGER**

*Rocket, tomato, onion, pickled cucumber, mature cheddar, truffle mayonnaise, brioche roll, French fries & onion rings.*

200g - R160.00

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## **SAUCES**

*Bordelaise*

*Wild mushroom & truffle*

*Madagascan green peppercorn  
& brandy*

*Gorgonzola cream*

**R30.00**

## **SIDES**

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*French fries*

**R48.00**

*Pommes puree*

**R45.00**

*Potato pave with crème fraiche*

**R48.00**

*Onion rings*

**R45.00**

*Side salad*

**R48.00**

*Sautéed green vegetables*

**R50.00**

*Roasted vegetables*

**R50.00**

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# DESSERT

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FIRST IMPRESSIONS COUNT.

LASTING IMPRESSIONS COUNT MORE.

That's why we put such love into the end of your meal. We add a little something special to turn the traditional into the exceptional. Our ice creams are genuinely homemade and inspired by what's in our kitchen at any time.

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# DESSERTS

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## TONKA BEAN CRÈME BRÛLÉE

*Homemade pine nut brittle ice cream, cacao nib soil & brandy snap.*

R115.00

## APPLE CRUMBLE

*Crème fraiche & brandy syrup.*

R105.00

## COUVERTURE CHOCOLATE TART

*Homemade Madagascan vanilla bean ice cream, olive oil & rock salt.*

R125.00

## TRADITIONAL MALVA PUDDING

*Anglaise, spitsroken & homemade milk ice cream.*

R115.00

## TRIO OF HOMEMADE ICE CREAM

*Please ask your waitron for today's selection.*

R105.00

## CHEESE BOARD

*5 Specially selected cheeses, homemade preserves, toasted sourdough & melba.*

R165.00

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# DRINKS

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# DRINKS

## COFFEE

Americano	
Decaffeinated	
Cappuccino	
Flat White	
Caffè Latte	
Espresso	single
	double
Almond Milk	

R29.00  
R29.00  
R36.00  
R36.00  
R36.00  
R29.00  
R35.00  
+ R12.00

## HOT DRINKS

Red Espresso R26.00  
Red Cappuccino R36.00  
Red Latte R36.00  
Hot Chocolate R34.00  
Ceylon, Earl Grey, Camomile, Green, Peppermint, Rooibos & English breakfast Tea R28.00

## MILKSHAKES

One Size

Chocolate  
Strawberry  
Coffee  
Peanut Butter

R48.00

## COLD DRINKS

Coke, Fanta, Cream Soda, Sprite		
Coke Zero, Coke Light, Sprite Zero	300 ml	R30.00
Coke, Coke Light, Coke Zero, Ginger Ale, Soda, Lemonade & Dry Lemon	200 ml	R26.00
Barker & Quin Tonic Water	200 ml	R28.00
Apple- & Grapetizer	275 ml	R36.00
BOS Ice Tea - Lemon/Peach	330 ml	R35.00
Fresh Juices		R35.00
Mineral Water (Still/Sparkling)	300 ml	R25.00
	750 ml	R47.00
Tomato Cocktail		R28.00
Rock Shandy		R48.00
Red Bull		R45.00
The Duchess Virgin Gin & Tonic (non-alcoholic)		R40.00

We add a 10% service charge to tables of 6 or more.

All prices include 15% VAT. We accept VISA, Electron, MasterCard, Maestro, Diners & Amex but, regrettably, no cheques.