

STORIES OF FOOD & WINE

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

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

SEARED & TEMPURA YELLOWFIN TUNA POKE

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

R155.00/R255.00

TEMPURA BROCCOLINI & MUSHROOM POKE

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

R140.00/R230.00

HONEY & SOY ROAST PORK BELLY

Coconut curry cream, tempura lychee, carrot purée & toasted peanuts.

R130.00

PRAWN TEMPURA (4)

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

R138.00

HOMEMADE WILD MUSHROOM RAVIOLI

Truffle beurre noisette, parmesan, crisp sage & suurvygie preserve.

R125.00

FRESH WEST COAST BLACK MUSSELS

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

R125.00/R195.00

FRESH SALDANHA BAY OYSTERS (5)

Mignonette sauce. (subject to availability)

R140.00

CRAYFISH BISQUE

Brandy & cream.

R110.00

SALADS

HOUSE SALAD

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

R120.00

CRISPY SQUID CAESAR SALAD

Romaine lettuce, croutons, parmesan, free-range egg & dressing.

R135.00

DUCK SALAD

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

R130.00



MAINS

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

CRISP ROAST FREE-RANGE DUCK (V) <i>Confit potato, broccolini & sauce bigarade.</i>	R265.00
PAN GRILLED DAILY FISH <i>(see blackboard for details)</i>	SQ
THAI RED PRAWN CURRY <i>Prawns, lychee, lime leaf, lemongrass, coriander, coconut milk & egg fried jasmine rice.</i>	R255.00
PEPPER CRUSTED KALAHARI SPRINGBOK LOIN <i>Potato pave, Madagascan green peppercorn & brandy jus, mushrooms & roast onion.</i>	R269.00
SLOW ROASTED DEBONED KAROO LAMB NECK <i>Pommes purée, gremolata, vegetables & red wine jus.</i>	R258.00
WILD & CULTIVATED MUSHROOM RISOTTO (V) <i>Parmesan & white truffle essence.</i>	R190.00

MEAT

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.

Noop

MEAT

Served with French fries, potato pave, pommes purée, honey roast sweet potato, side salad or sautéed green vegetables.

FILLET STEAK

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

200g - R260.00

300g - R290.00

FILLET AU POIVRE

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

200g - R265.00

300g - R295.00

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, homemade brioche roll, French fries & onion rings.

200g - R160.00

SAUCES

Bordelaise

Wild mushroom & truffle

*Madagascan green peppercorn
& brandy*

Gorgonzola cream

R28.00

SIDES

French fries

R48.00

Brown butter pommes purée

R45.00

Potato pave, crème fraîche

R48.00

Side salad

R48.00

Green vegetables

R50.00

Honey roast sweet potato

R50.00

Onion rings

R45.00

DESSERT

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

TONKA BEAN CRÈME BRULEE

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

R115.00

APPLE CRUMBLE

Crème fraîche & brandy syrup.

R95.00

DARK CHOCOLATE BROWNIE

Homemade roasted hazelnut ice cream, coffee soil & butterscotch sauce.

R120.00

GRAND MARNIER CRÊPE SUZETTE

Homemade vanilla bean ice cream.

R110.00

TRIO OF HOMEMADE ICE CREAM

Please ask your waitron for today's selection.

R98.00

CHEESE BOARD

5 Specially selected cheeses, homemade preserves & toasted sourdough.

R165.00

DRINKS

Noop

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

COLD DRINKS

MILKSHAKES

One Size

Chocolate
Strawberry
Coffee
Peanut Butter

R48.00

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 Dutchess 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.