



Starters

FRIED HALLOUMI FINGERS with sweet chilli and salsa verde	R48
CREAMY MUSSELS creamy Belgian mussels, garlic aioli and toasted french bread	R70
6 BUTTERMILK FRIED CHICKEN WINGS served with sour cream and cajun slaw	R48
SLOW BRAISED PORK BELLY pork belly braised in star anise and cinnamon served with pea purée hoisin glaze and crackling	R60
GEMSBOK CARPACCIO gemsbok carpaccio, served with roast pumpkin seeds, blue cheese or goats cheese, preserved figs and balsamic glaze	R65
CHILLI SALT FRIED FALKLANDS CALAMARI with sweet chilli and lime aioli	R55
FOCACCIA PUFFS with rosemary and lemon oil	R25

Salads

GREEK SALAD with red onion tempura, warm baked feta and tzatziki	R60 / R90
ROAST CHICKEN SALAD shredded roast chicken with pickled dill cucumbers, cherry tomato, avocado, sunflower seeds, sundried tomato, rocket, mixed salad and herb dressing	R60 / R95
ASIAN STYLE BEEF SALAD beef strips marinated in sesame dressing served with mixed salad, cucumber, cherry tomato, Asian slaw, peanuts and coriander	R60 / R 96
ROAST PEAR, PECAN NUT, BEETROOT AND GOATS CHEESE SALAD with croutons, rocket, cos lettuce and aged balsamic	R60 / R95

Nachos

VEG tomato salsa, refried beans, guacamole, cheddar and sour cream	R80
CHICKEN chicken, tomato salsa, guacamole, cheddar and sour cream	R100
PORK pulled pork, tomato salsa, guacamole, cheddar and sour cream	R100
BEEF chilli beef, tomato salsa, guacamole, cheddar and sour cream	R100

Bar Snacks

Biltong	R48
Fire roasted spicy peanuts	R25
Jalapeño poppers with feta, cream cheese and dates	R48
Fried potato skins with paprika sour cream	R25
Hummus and pita	R30

Skewers

CHICKEN Asian style chicken skewers served with peanut and sweet chilli satay dipping sauce and Asian herb salad	R50
BEEF Asian beef skewers served with ginger and soy mayonnaise and Asian herb salad	R60
PORK BBQ style pork meatball skewers served with dipping sauce and Asian herb salad	R50

Main Course

SALMON AND SMOKED HADDOCK FISH CAKE on buttered spinach, watercress purée, fried capers and mint with lemon butter and chips	R94
THAI RED CURRY with sugar snaps, bamboo, butternut, coconut milk and jasmine rice	R85
GOURMET CHEESE BURGER with home made dill pickle, chips, tomato relish and fried red onion rings Add bacon	R90 R100
ASIAN PORK BURGER with pickled ginger and soy aioli, Asian slaw and chips	R90
CHICKEN AND CHEESE PREGO BURGER with jalapeños, guacamole, tomato relish, bacon and onion rings	R90
BEEF RIBS slow braised beef ribs served with hoisin BBQ sauce and smoked peppadews	R140
FISH OF THE DAY Grilled or baked served with a choice of lemon butter, salsa verde or peri-peri	SQ
CREAMY MUSSELS creamy Belgian mussels, garlic aioli and chips	R130
CHEFS CUT flame grilled with a choice of sides and dry rub or marinade with the weeks steak choice Add a creamy green peppercorn or portobellini mushroom sauce	SQ R20
BEER BATTERED HAKE and hand cut chips with pickled onion and tartare sauce	R90
SIDES	
Hand cut chips	S R30 L R55
Dauphinoise potato	R35
Tempura Onion rings	R15
Side Salad	R30
Seasonal Veg	R30
Cauliflower cheese	R35
Glazed garlic focaccia with mozzarella and rosemary	R45

Pizza



IC CHICKEN CAESAR with bacon, parmesan, cos lettuce and anchovies	R90
HOISIN DUCK with cucumber, coriander, spring onions, sushi ginger and sesame seeds	R105
BUTTER CHICKEN with mint, coriander, cashew nuts, tandoori yoghurt and mango chutney	R90
FRESH TOMATO with goats cheese, caramelized onions, baby spinach, olives, artichokes and roasted garlic oil V	R90
PEPPERONI jalapeño chillies, spiced sausage, wood fired peppers, bacon and chilli jam	R105
CAJUN CHICKEN with onions, mixed peppers and avocado	R100
SALAMI with green pepper, onion, mushroom, chilli and garlic	R102
SEMI DRIED TOMATO, rocket, avocado, feta and balsamic glazed garlic V	R80
BACON, FETA AND AVOCADO	R85
CLASSIC MARGHERITA	R70
HAM AND MUSHROOM	R85
MEXICANA with spicy mince, jalapeño chillies, green pepper, onion, garlic and mozzarella	R85

(Available after 13:00, Gluten free and Banting bases available)

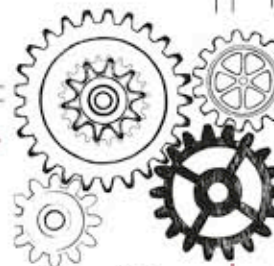


Dessert

STICKY MALVA PUDDING with milk ice-cream	R50
COCONUT AND VANILLA CRÈME BRULÉE with shortbread	R48
CHOCOLATE AND PECAN NUT BROWNIE with vanilla ice cream	R50
SORBET SELECTION selection of 3 sorbets	R45
CHEESE BOARD selection of cheese, preserves and biscuits with fresh fruit - Ask your waiter for the days cheese	R80

Light meals

CHICKEN SCHNITZEL SANDWICH with Danish feta mayonnaise, pickled cucumber, rocket, sundried tomato and avocado on whole wheat or white bread	R80
PHILLY CHEESE STEAK SANDWICH Thinly sliced sirloin steak with green peppers, cheddar and mozzarella served with a side of gravy, salad or chips on whole wheat or white bread	R85
PULLED PORK BURRITO with refried beans, herb rice, guacamole, tomato salsa and sour cream	R85



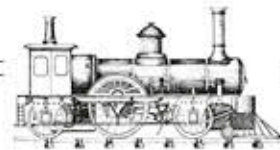


BOTTLED BEER AND CIDER

Agar's Brewery Jack Tar 1850 440ml (SA) Easy drinking amber ale with noble English hops, roasted toffee and caramel malt flavours	R47
Brewers & Union Steph Weiss 500ml (SA And Germany) Signature yeast expressed in intriguing aromas of vanilla, allspice and clove - very velvety 5%	R48
Copperlake Dark Lager 440ml (SA) Roasted malt flavour and aroma with a hint of coffee. Low hop bitterness, medium body and flavour. 5%	R48
Corona 340ml (Mexico) Delicious classic light Mexican beer - best served with lime 4.6%	R41
Drifter's Cape Town Blonde 330ml (SA) Light and flavourful blonde ale 5%	R47
Drifter's Stranded Coconut 330ml (SA) Session ale infused with real toasted coconut - it'll take you straight into the tropics. 4.5%	R48
Drifter's Scallywag IPA 330ml (SA) Bold and hoppy American style Indian pale ale - still smooth enough for easy drinking 6%	R48
Erdinger non-alcoholic 500ml (Germany) Delicious aromatic non-alcoholic Weiss Bier - still contains 0.5% AVB	R37
Kopparberg Strawberry & Lime Cider 340ml (Sweden) A splash of fresh strawberries in apple cider with a squeeze of tangy lime - drink over ice. 4%	R36
Lucky Beer 330ml (China) Asian-style lager brewed at Thousand Island and Lake in China using the finest quality malt, hops and rice. 4.8%	R36
Sxollie Cider 330ml (SA) Made completely from golden delicious apples and champagne yeasts. Sweet yet tart. 4.5%	R42
Van Hunks Pumpkin Ale 440ml (SA) Unique blend of pumpkin, coriander, butternut and nutmeg resulting in a complex full flavour. 4.5%	R43
Youngs Double Chocolate Stout 500ml (UK) Chocolate malt and real dark chocolate create this award winning beer. Not overly sweet. 5.2%	R70

BEERS ON TAP

Aces Lager Full-flavoured, easy drinking light lager. Slightly fruity, crisp, dry and very refreshing. 4%	R37
Black Label 5.5%	R32
Brewhogs Original Red Lager Elegantly fruity - floral hops flavour with citrus undertones. 4.5%	R43
Castle Light 4.0%	R33
Celis White (Belgium) R51 (340 ml) R75 (500ml) Recipe by the same Belgian brewer who brought us Hoegaarden. Pale, medium-bodied beer with hints of coriander and orange peel. 5%	
Darling Bone Crusher Wit beer- Spice and candied orange with light herbal notes 5,2%	R45
Dragon Fiery Ginger Beer Brewed using Jamaican ginger root that undergoes natural fermentation - delicious over ice! 5%	R39
The 400 Brewing Company Frost Hammer Yellow Ale A yellow ale that's slightly more hoppy and malty than a normal lager - crisp and light. 4.7%	R47
Lindemans Kriek (Belgium) R59 (340 ml) R85 (500ml) Fruit beer made by adding fresh black cherries to lambic barrel - sparkling cherry champagne taste. 4%	
Mad Giant Punk Hop American Pale Ale R45 Light honey and biscuit, tropical fruits - fresh citrus 5.0%	
Taster Panel R37 Taste four of the above beers and try 100ml of each	



House White

Villiera Down to Earth Sauvignon blanc/semillon blend, invitingly fresh, dry and crisp.	R120 R40
Sauvignon Blanc	
Franschhoek Cellar Statue de Femme Gentle ripe fig, grapefruit and pineapple fruit balanced by a lively acidity.	R120 R40
Villiera Appealingly fresh and juicy with crisp acidity.	R150 R50
Almenkerk Mineral tones and a naturally cool feel. A four star wine.	R250
Chenin Blanc	
Kleine Zalze Vineyard Selection Crisp apple, blossoms, focused texture and complex dried fruits.	R120 R40
Lazanou Organic Racy acidity with quince, honey and lime.	R230
Chardonnay	
Linton Park Pronounced ripe fruit, spicy aromatics and lots of complex Chardonnay flavours.	R160 R54
Jordan Unoaked Rich for the genre, hints of grapefruit, well-structured with golden glints. Four stars.	R190
Thelema-Sutherland Wooded, extremely expressive, rounded palate, oak spice.	R220

WHITE WINES

Bottle	Carafe	Semi-sweet	Bottle	Carafe
		Cederberg Bukettraube Sweetish with exuberant fruit-salad notes, rich yet crisp enough. Absolutely delicious.	R160	R64
		White Blend		
		Haute Cabrière Chardonnay/Pinot Noir A South African classic; pale blush, pleasing light charm, acid perfectly balances sugar and sweet apple flavours.	R190	R64
		Pink Wines		
		Pierre Jourdan Tranquille Appealing pale red-gold hue, icing sugar bouquet palate.	R130	R44
		Waterford Rosemary Soft dry rosé, persuasive flavours and red grape medley. 11%	R190	
		Sparkling Wine	Bottle	Glass
		Pierre Jourdan Brut The lime characteristics of the Chardonnay (60%) predominate but are well supported by the Pinot Noir (40%). Crisp and stimulating palate.	R240	R44
		Pongrácz Brut NV Delicate yeasty tones, layered with toast and ripe fruit.	R270	R50
		Pongrácz Rosé NV Delicate salmon pink hue. Black berry fruit flavours with a lingering brut aftertaste.	R300	R55
		Moët & Chandon Non-Vintage Champagne A French classic. Ripe, yet dry and refreshing.	R950	
		Mumm Champagne Freshness bursts onto the palate, followed by great length in the mouth and subtle rich bubbles.	R1100	

RED WINES

House Red

	Bottle	Carafe
Kanu Rifle Range Red Shiraz/Cabernet Sauvignon/Merlot blend; soft supple tannins and lingering mocha notes - an amazingly accessible wine.	R120	R40
Cabernet Sauvignon		
Niel Joubert Bold, full, well-rounded with layers of flavours including plum and mulberry.	R150	R50
Villiera Smart and lively wine, which offers abundant sweet fruit flavours and has an intriguing spicy, herbal edge.	R180	
Rust-en-Vrede Excellent savoury vinosity and creaminess, balanced freshness and grip. Matured in 60% new oak for 18 months.	R440	

Merlot

Villiera A dash of touriga adds spicy intrigue. Nicely ripe and plummy.	R150 R50
De Grendel Rich, ripe raisin notes and fine accommodating tannins, four stars - outstanding!	R260
Pinotage	
Kleine Zalze Cellar Selection Pinotage Fresh hay, vanilla, ripe red berry, some toasty banana loaf that is pleasing.	R150
L'Avenir Unshowy appeal, ripe damson and dark cherry.	R210
Shiraz	
Linton Park Salami and spicy flavours on the palate, leaving a deep, dark smokey feel.	R140 R47

Bottle Carafe

Babylonstoren Clean wine with red and black fruit flavours with a hint of pepper and attractive oak.	R280
Red Blends	Bottle Carafe
Klein Constantia Cabernet Sauvignon / Merlot Spicy wood gives way to plummy aromas. This leads to juicy flavours of ripe red currants and plums.	R150 R50
Leopards Leap Family Collection SMV Berry exuberance tethered by leathery spice and earthy tones. A blend of Shiraz, Mourvèdre and Viognier.	R160
Babylonstoren Red Babel Bordeaux style blend. Shows dark fruit with a green edge and lots of oak.	R210
Ataraxia Serenity Red blend with emphasis on style rather than cultivar make-up. Chocolate and cassis with a good tannic structure.	R290

