

LUNCH

Menu

SALAD BOWLS

Waldorf

Apple, celery, walnuts, pearl barley, iceberg lettuce, grapes, cucumber, blue cheese dressing

R95

Caesar

Cajun chicken, cos lettuce, parmesan, garlic croutons, caesar dressing, soft boiled egg

R95

Shredded Duck Panzanella

Baby roma tomatoes, kalamata olives, basil, mint, red onion, croutons, cucumber, vinaigrette

R105

Tuna Tataki

Sticky rice, miso mayo, soy & sesame dressing, spring onion, spicy kimchi, spinach

R125

OPEN SANDWICHES

Grilled Chicken

Sourdough bread, avocado, plum tomato, basil pesto, rocket, cucumber ribbons

R125

Smoked Trout

Sourdough bread, home made ricotta, capers, onion pickle, salad greens .

R160

Mushroom & Peppdew

Sourdough bread, cucumber, salad greens, pesto, olives, tofu

R95

FLAT BREADS

Seasonal Veggies

Caramelized onion, rocket, avocado, olives, tomato salsa

R105

Roasted Chicken

Roasted chicken, mushroom, peppadews

R125

Pulled Beef

Pulled Beef, confit garlic & feta

R145

BURGERS

Chicken	R130
Grilled free range chicken , sesame seeded bun, pickles, cajun aioli, cheddar, slaw, fries	
Beef	R150
Sesame seeded bun, cheddar, barbeque mayo, pickles, slaw, fries	
Vegan	R115
Sesame seeded bun, Lentil and potato patty, slaw, pickles, fries	

LIGHT MEALS

Mussel Fettucine	R185
West Coast Black Mussel , black olives, garden herb pesto, green vegetables, tomatoes, capers	
Beef Stirfry	R195
Ponzu marinated beef, egg noodles, wok fried vegetables, spring onion, coriander dressing	
Hake & Chips	R185
Line caught hake deep fried in batter, fries, tartar sauce, side salad	

GRILLS

Served With Couscous, Feta Salad & Chimichurri	
Sirloin of Beef (300g)	R260
Honey Mustard Chicken Lollypops	R195
Karoo Lamb Cutlets (250g)	R260

SIDES

Gem Squash Mash	R55
Warm Seasonal Vegetables	R45
with apple cider & garlic vinaigrette	
Garlic & Herb Baby Potatoes	R55
Green Beans & Red Onion Petals	R45
Parmesan & Chive Fries	R60

SOMETHING SWEET

Cake Of The Day	R60
Chocolate Dipped Cannoli's	R80
Coffee infused crème pâtissier, white chocolate crumb & stracciatella ice cream	
Artisanal Local Chesse	R150
Spiced nuts, preserved figs, melba, fruit chutney	
Affogato	R80
Ice cream, chocolate , pistachio biscotti, butterscotch sauce and shot of espresso	

ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT.

DINNER

Menu

NIBBLES

Vegetable Chips

Dehydrated vegetable chips with olive tapenade & pesto

R55

Tortilla Chips

Paprika & garlic tortilla oven baked chips with creamed feta

R55

Croquettes

Smoked line fish croquettes, dill mayo, furikaki, peppery leaf salad

R60

Polenta Chips

Biltong spiced polenta chips & baba ghanoush

R55

SMALL PLATES

Garlic Snails

Garlic Snails in deep fried wonton cups with creamed Spinach, burnt onion cups

R75

Smoked Feta

Smoked feta, toasted seed salad with marinated baby marrows, brinjal chips slow roasted tomatoes, rocket & honey mustard emulsion

R80

Grilled Baby Cos

Grilled baby cos with pomegranate dressed shredded chicken, burnt corn, pickled red pepper and togarashi spiced sago chips

R85

Tuna Tataki

Tuna tataki with sesame crumble, ponzu pearl, julienne cucumber and shaved radish, wasabi cream

R98

Fried Eggplant

Panko fried eggplant stack with shredded beef, topped with olive herbed salad honey soya glaze

R95

BIG PLATES

Black Mussels

West coast black mussels in garlic and ginger coconut broth with baguette and coriander oil

R165

Grilled Line Fish

Grilled line fish, seaweed crumble, citrus reduction, radish and fennel salad

R225

Zucchini Spaghetti

Salsa Verde zucchini spaghetti with aubergine arancini Pomodoro sauce & parmesan shavings

R175

Citrus Sumac Chicken

Citrus sumac Chicken breast with grilled courgettes, coriander labneh, wild rocket

R185

Confit Duck Leg

Confit duck leg with gem squash, hassel back baby potatoes and cranberry sauce

R215

GRILLS

Served with Couscous, feta salad & chimichurri

Sirloin of Beef (300g)	R260
Line Fish (200g)	R225
Honey Mustard Chicken Lollypops	R195
Karoo Lamb Cutlets (250g)	R260

SIDES

Gem Squash Mash	R55
Warm Seasonal Vegetables With apple cider & garlic vinaigrette	R45
Garlic & Herb Baby Potatoes	R55
Green Beans & Red Onion Petals	R45
Parmesan & Chive Fries	R60

SAUCES

Peppery Mushroom	R45
Onion & Blue Cheese	R45
Marinated Tomato & Olive Salsa	R45
Caper & Garlic Cream	R45
Salsa Verde	R45

SWEET PLATES

Chocolate Nemesis Dark chocolate nemesis, blue berry compote, crème diplomat	R100
White Chocolate Pannacotta Pannacotta, salted cocoa crumble, tropical salsa & sesame tuile	R100
Dipped Cannoli's Chocolate dipped cannoli's, coffee infused crème pâtissier, white chocolate crumb & stracciatella ice cream	R80
Meringue Tart Charcoal meringue tart, kalamansi curd, lemongrass compressed melon, citrus salad	R90

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BEVERAGE

Menu

SOFTDRINK

Coke Zero, Cream Soda, Fanta Orange 300ml	R35
Apple-/Grapetizer 300ml	R50
Ice Tea: Peach / Lemon 300ml	R45
Red Bull 250ml	R50

MILKSHAKE

Vanilla	R60
Chocolate	R60
Banana	R60
Strawberry	R60

COFFEE / TEA

Charlies Hot Chocolate	R39
Chai Latte	R39
Fudge Cookie	R39
Iced Coffee	R39
Hot Chocolate	R39
Cafe Mocha	R39
Rooibos Cappuchino	R39

BOTTLED BEERS

Castle Lager 330ml	R40
Amstel, Black Label, Castle Lite 330ml	R42
Heineken & Heineken Zero 330ml	R45
Guinness Stout 440ml	R70
Windhoek Lager 330ml	R52
Windhoek Draught 440ml	R53

DRAUGHT BEER ON TAP

Heineken 350ml	R45
Heineken 500ml	R60
Jack Black Craft Weiss 350ml	R45
Jack Black Craft Weiss 500ml	R65
Copper Dawn Craft Lager 350ml	R55
Copper Dawn Craft Lager 500ml	R75

BRANDY

Klipdrift Export 25 ml	R28
Richelieu 25ml	R28
Olof Bergh 25ml	R28
Oude Molen 100RP 25ml	R30
Oude Molen VS 25ml	R60
Courvoisier VS 25ml	R75
Oude Molen VSOP 25ml	R80
Courvoisier VSOP 25ml	R130
Hennessy VSOP 25ml	R30

LIQUEUR

Amarula, Amarula Coffee, Peppermint 25ml	R32
Raspberry, Van Der Hum 25ml	R32
Frangelico, Kahlua 25ml	R38
Jaegermeister 25ml	R42

SOFTDRINK MIXERS

Coke, Dry Lemon, Ginger Ale 200ml	R30
Lemonade, Soda Water, Tonic Water 200ml	R30
Fitch & Leeds Rock Shandy 200ml	R30
Tomato Cocktail 200ml	R70

CIDERS

Savanna Dry / Light 300ml	R55
Savanna Alc Free 300ml	R55

RUM

Malibu 25ml	R30
Bacardi Bianco 25ml	R32
Captain Morgain Dark	R30
Spiced Gold 25ml	R30
Red Heart 25ml	R32

VODKA

Smirnoff 1818 25ml	R28
Absolut 25ml	R40
Grey Goose 25ml	R70

SPIRITS VERMOUNTH

Bitters	R28
Campari	R43
Martini Dry	R25
Martini Rosso	R25

TEQUILA

Jose Cuervo Gold / Silver 25ml	R40
Patron Silver 25ml	R99

GIN

Gordons 25ml	R28
Triple Three 25ml	R45
Tanqueray 25ml	R40
Hope Dry 25ml	R47
Musgrave Pink 25ml	R49
Bombay Sapphire 25ml	R44
Sipsmith London Dry 25ml	R58
Roku 25ml	R58
Inverroche Classic 25ml	R65

WHISKEY

Bells 25ml	R32
J&B Rare 25ml	R32
Southern Comfort 25ml	R30
Bains 25ml	R38
Johnny Walker Red 25ml	R36
Jack Daniels 25ml	R45
Tullamore Dew 25ml	R45
Makers Mark 25ml	R60
Johnny Walker Black 25ml	R60
Glenmorangie 25ml	R80
Glenfiddich 12yr 25ml	R90
Glenlivet 12yr 25ml	R90
Laphroaig Select 25ml	R99
Abelour 12yr 25ml	R99
Lagavulin 16yr 25ml	R215
Johnny Walker Blue 25ml	R385
Jamesons 25ml	R49

COCKTAIL

Menu

CLASSIC COCKTAILS

Martini	R90
Vodka / Gin - shaken - olive or twist	
Margarita	R120
Tequila, Lime & Triple Sec - shaken	
Mojito	R105
Rum, Lime & Mint, Sugar & Soda	
Lord Charles Spritz	R120
Gin, Elderflower Syrup, Cucumber & Tonic	
Tequila Sunrise	R120
Tequila, Orange Juice & Grenadine	
Expresso Martini	R120
Vodka, Kahlua, Espresso	
Old Fashioned	R125
Bourbon, Bitters, Sugar Syrup & Orange Zest	
Negroni	R125
Dry Gin, Martini Rosso, Campari & Orange Zest	
Japanese Gin & Tonic	R145
Roku Gin, fresh ginger & Tonic	
Raspberry Blush	R120
Raspberry Gin, Pink Tonic, fresh mint & grapefruit	
Lady Charlotte	R120
Dry Gin, Lime, Raspberry liqueur & Ginger Ale	
The Cure	R135
Vodka, Tomato Juice, Celery & lime - spiced or not	