

Enjoy a Taste of the Winelands



TRADING HOURS

Monday - Sunday

Breakfast: 8h00 – 11h30

Lunch: 12h00 – 16h00

Dinner: Closed (except for pizza)

Pizza & Snacks: 12h00 – 20h00

Tuesday to Saturday

Breakfast: 08h00 – 11h30

Lunch: From 12h00

Dinner: From 12h00

Pizza & Snacks: From 12h00



Chef's Choice

Please ask your service ambassador for the specialties on offer.

Clubhouse Breakfast

Served daily between 08h00 - 11h30

Salmon Trout & Scrambled Eggs

Served with ciabatta toast, cream cheese & capers

*Replace ciabatta with croissant

95

Par 3 Breakfast

One Free range egg, one piece of streaky bacon, hash browns, fried tomato, toast & jam

35

Par 4 Breakfast

Two free range eggs, two pieces of streaky bacon, hash browns, fried tomato, toast & jam

55

Par 5 Breakfast

Two free range eggs, three pieces of streaky bacon, boerewors, hash browns, fried tomato, toast & jam

85

Breakfast Bagel

Smoked salmon and cream cheese bagel

90

Savoury Mince on Rye

Topped with a poached egg

55

Omelette

Three-egg omelette with Gouda, served with toast.

85

Add any two of the following:

Bacon, Salami, Ham, Spinach, Mushroom, Tomato, Onion, Red Pepper,

Mozzarella, Feta, Avo*

Parma ham

Smoked salmon

+25

+45

Eggs Benedict

Two free range poached eggs, English muffin, home-made hollandaise sauce.

Choose yours below.

Bacon Benedict

Eggs Royal

Eggs Florentine (sautéed spinach)

85

135

85

Bon Aqua Pump 750ml

25

Sir Juice Assorted Flavours

35

Sir Juice Smoothies

45

Red Bull

40

Warm Beverages

Cappuccino

31

Americano

26

Flat White

31

Espresso Single

24

Espresso Double

26

Café Latte

32

Cortado

28

Café Mocha

33

Decaffeinated Options

+2

Red Cappuccino

32

Red Espresso Single

24

Red Espresso Double

26

Red Latte

33

Red Mocha

34

Hot Chocolate

32

Milo

32

Chai Latte

32

Assorted Teas

21

Add-Ons:

Flavoured Syrups

10

Cream

10

Almond Milk

10

Soy Milk

10

Cocktails

Cosmopolitan

Absolut Vodka, Triple Sec, Cranberry Juice & Lime

Espresso Martini

Absolut Vodka, Kahlua, Espresso & Coffee Beans

Martini

Blind Tiger Gin, Vermouth & Olives

Margarita

Jose Cuervo Silver, Triple Sec & Lemon Juice

Pina Colada

Havana Club, Pineapple Juice & Coconut Cream

Mojito

Havanna Club, Lime Juice, Fresh Mint & Soda

Premium Gins

Blind Tiger

Bloedlemoen

Inverroche Classic

Six Dogs Blue

Mirari Amber

Autograph

Victoria Pink

Woodstock

Croissant with Fillings

Prosciutto, brie, cranberry compote & rocket

Bacon & scrambled egg

Sautéed mushrooms, scrambled egg, feta & rocket

Breakfast Bowl

Muesli, plain yogurt, fruit coulis and fresh seasonal fruit

Lunch & Dinner

Sundays & Mondays from 12h00 - 16h00

Tuesdays to Saturdays from 12h00

Small Plates

Poke Bowl

Brown rice doused within mirin, avo, smoked salmon, edamame beans, corn, cherry tomatoes, radish on a bed of lettuce topped with sesame

Caesar Salad

Cos lettuce, parmesan, anchovies, poached egg, croutons, Caesar dressing and bacon chips

Vegan Salad

Caramelised butternut, roasted pumpkin seeds, grilled courgette, a piquant bell pepper sauce, with deep-fried halloumi bites

Oriental Squid and Prawn Salad

Prawn and squid on a julienne veg salad drizzled with honey soya treacle, Japanese mayo

Salmon Avo Tian

Layered of crushed avocado, tomato concasse, smoked salmon and rocket salad, drizzled with a horseradish cream

Chimichurri Steak

Slices of succulent rump topped with a spicy chimichurri salsa

Smoked Springbok Carpaccio

Smoked springbok carpaccio topped with a fresh autumn salad, drizzled with a balsamic reduction and olive oil

70

70

85

75

85

75

35

35

37

38

38

38

38

28

100

75

75

75

135

100

125

145

135

165

130

Cheese Plate for Two

A selection of local cheese served with preserves, spreads, crackers, and breads

Mains

Venison

Venison steak on a creamy mash with glazed carrots topped with berry jus

Classic Burger

200-gram pure beef burger or grilled chicken fillet & caramelised onions, lettuce, tomato, gherkin, mayo, salad garnish & fries

Burger of the Week

200-gram pure beef burger or grilled chicken breast, fries & salad garnish
Changes regularly – please check the specials menu

Diesel and Dust Beer Battered Hake

Served with in-house tartar sauce, chips and a salad

Sustainable Fish of the Day

On a crushed new potato cake, seasonal vegetables splashed with creamy saffron velouté

Patagonian Squid

A choice of grilled or deep-fried, with tartar sauce, salad garnish & fries

Chef Milly's Lamb Curry

Basmati rice, sambals & roti

Beef Fillet

Served with fries, salad garnish & jus

Cut of the Day

Served with fries, salad garnish & jus

Pulled Pork

12-hour slow cooked pork shoulder served on crushed new potato cake, seasonal vegetables splashed with our homemade jus

245

Tafel Lager

25

Corona

35

Diesel & Dust Craft

40

Beer on Tap

Diesel & Dust

50

185

Stella Artois

50

Castle Light

48

115

Heineken

54

Stellenbrau

54

145

Guinness

50

Ciders

Savannah Dry / Light

35

135

Hunters Dry

32

Flying Fish Lemon

32

SQ

Non-Alcoholic Beers & Ciders

Devil's Peak Zero to Hero

32

165

Savannah Non-Alcoholic Lemon

35

Heineken 0.0

34

165

Cold Beverages

Appletiser / Grapetiser

28

195

Cappy Assorted Juices

22

Assorted 300ml Cans

22

SQ

Coke 400ml NRB Bottle

25

BOS Ice Tea 330ml

30

165

Powerade Assorted Flavours

25

Valpre Still / Sparkling Water 500ml

22

Valpre Still Water 1.5 Liter

35

Rum	
Bacardi	22
Red Heart	23
Captain Morgan Dark	22
Captain Morgan Spiced Gold	22

Whiskey	
Bell's	25
J&B Rare	22
Jameson	35
Jack Daniels	35
Jim Beam	32
Glen Grant	36
Bain's	32
Johnny Walker Red Label	28
Johnny Walker Black Label	35
Black Bottle	31
Tullamore D.E.W.	33
Tullamore D.E.W. XO	35

Bottled Beer	
Amstel	30
Heineken	32
Black Label	28
Castle Light	28
Castle Lager	26
Windhoek Lager	30
Windhoek Draught	35
Stella Artois	32

Vegetable Stack		115
Layers of open grilled mushroom, aubergine, courgette, feta, olive, tomato relish on a bed of quinoa and couscous		

Sauces		25
Mushroom (with hint of truffle oil) / Creamy Madagascan Green pepper / Chimichurri		

Side Items		35
Fries / Baby Potatoes / Mixed Vegetables / Savoury Rice		

Perfect Wood-Fired Pizza

Served from 12h00

Four Cheese		100
Plain base with mozzarella, cheddar, feta & parmesan		

Caprese		140
Pomodoro base smothered in bocconcini mozzarella, fresh cherry tomato, basil pesto, topped with fresh rocket		

Margarita		90
Mozzarella, blistered cherry tomato, parmesan & basil pesto		

Bacon, Feta & Avocado		135
Bacon & feta topped with fresh avocado & herbs		

Clubhouse		145
Salami, bacon, ham, mushrooms, peppers, onion, garlic		

Prosciutto e Fungi		160
Parma ham, mushrooms, rocket & truffle oil		

Italiano		130
Salami, red onion, olives & basil pesto		

Gourmet Hawaiian		125
Charred pineapple, gypsy ham & herbs		

BBQ Chicken 135

Wood-fired chicken, peppadews, feta & chilli mayo
Add Avocado

+20

Vegetable 135

Spinach, mushrooms, peppadew, artichoke, olives and feta

Youth Yums

Chic Chicken 65

Crispy Chicken Strips & fries

Best Burger 70

Mini cheeseburger with fries

Toasties (Served with Fries)

Cheddar Cheese & Tomato **35**

Gypsy Ham & Cheddar **50**

Chicken Mayonnaise **50**

Hungry Junior 25

Portion of fries

DESSERT

Classic Waffle 55

With vanilla ice cream & maple syrup

Decadent Chocolate Waffle 85

Chocolate sauce and swizz chocolate pearls on a crispy waffle square

Ice Cream Classic 45

Three scoops of vanilla ice cream and chocolate sauce

L'Avenir Pinotage Brut Rosé 320

Deliciously fruity with notes of toasted brioche

Kleine Zalze Vintage Brut 430

A full-bodied classical style Méthode Cap Classique

Gin

Gordon's **20**

Punter's **20**

Bombay Sapphire **35**

Hendrick's **55**

Cruxland **32**

Tanqueray **35**

Musgrave Pink **35**

Brandy

Klipdrift Premium **25**

Richelieu **23**

KWV 3yr Old **20**

KWV 5yr Old **23**

Remy Martin **70**

Hennessy **50**

Vodka

Smirnoff 1818 **20**

Absolut **32**

WINES

MERLOT & MALBEC

250ml / Bottle Carafe

Kleine Zalze Cellar Selection Merlot

60 / 180

Ripe berries. Juicy fruit palate

Jordan Black Magic Merlot

330

Red plums & dark chocolate. Velvety tannins

RED BLEND

250ml / Bottle Carafe

Spier Block 3

260

Shiraz, Mourvèdre & Viognier. Violets, cherry & mulberry black pepper & fennel

Spier Block 5

260

Bordeaux blend. Blackberry, cherry & blackcurrant

Harry Hartman Finn Rhone Blend

220

Rich and full-bodied, with grenache provides a rich texture and fruity notes of plum and dark cherries

Visio Vintners Alliance

465

An intense bouquet of dark berries and plums with secondary aromas of warm spices and a hint of tobacco.

PINOT NOIR

250ml / Bottle Carafe

Harry Hartman Pinot Noir

495

Earthy fruit and spice flavours are accentuated by a long, smooth and soft tannin finish

BUBBLY

Kleine Zalze MCC Brut NV

240

Strawberry & blackberry. Fine biscuit mousse.

Kleine Zalze MCC Brut Rosé NV

240

Strawberry & blackberry. Fine biscuit mousse.

WHITE WINES

CHENIN BLANC

250ml / Bottle Carafe

Kleine Zalze Cellar Selection Chenin Blanc

60 / 180

Tropical stone fruit with citrus burst

L`Avenir Chenin Blanc

195

Crisp, fruity notes, with the classy complexity of oak spice and minerality

Kleine Zalze Barrel Fermented Chenin Blanc

230

Melon, peach & guava. Minerally & crisp

Stellenbosch Vineyards Chenin Blanc

160

Velvet, aromatic. Lush, juicy fruit. Honey & spicy vanilla.

SAUVIGNON BLANC

250ml / Bottle Carafe

Kleine Zalze Cellar Selection Sauvignon Blanc

60/160

Zesty, flinty & herbaceous. Granadilla & white peach.

Visio Vintners Sauvignon Blanc

175

Blackcurrant, gooseberry & nettles. Rich in tropical fruit flavor.

Le Bonheur Sauvignon Blanc

190

Delicate notes of green apples, gooseberries and lime.

Stellenbosch Vineyards Sauvignon Blanc

160

Gooseberries, asparagus & lemongrass. Lush, juicy fruit.

Harry Hartman Summer Sauvignon Blanc

185

Peppery character, white tea, lemongrass notes, and lovely citrus aromas.

Springfield Estate Life from Stone Sauvignon Blanc

240

A highly concentrated powerful wine with a flinty, mineral character

Springfield Estate Special Cuvée

245

A complex wine with a sensuous combination of passion fruit, nettles and minerality

CHARDONNAY

250ml / Bottle Carafe

Kleine Zalze Cellar Selection Chardonnay

60/160

Lime curd, apple blossom & pear. Full & silky.

Le Bonheur Chardonnay

190

A medium-bodied, creamy yet crisp wine – densely packed with notes of citrus, white peach and a touch of toasted brioche.

Kleine Zalze Chardonnay Barrel Fermented

230

Elegant & complex. Oak balanced limey fruit.

WHITE OTHER

250ml / Bottle Carafe

Spier Creative Block 2

195

Gooseberry, lime & white peach. Fynbos & blackcurrant leaf. White, fleshy peaches, pineapple & litchi. Lime, oak & roasted almonds.

ROSÉ

250ml / Bottle Carafe

Spier Chardonnay / Pinot Noir Rosé

60/160

Unpretentious. Aromas of strawberries & yellow apple. Crisp fruit finish.

Visio Vintners Cinsault Rose

175

Attractive fruitiness and a dry fresh finish.

Delaire Graff Rosé

195

100% Cabernet Franc. Ripe strawberries, cassis & candy floss.

Longridge Emily Cuvée Classique (Organic)

165

A fresh wine with a lovely hue, bursting with aromas of ripe guava, pineapple, kiwi, green apple and a hint of strawberry

RED WINES

CABERNET SAUVIGNON

250ml / Bottle Carafe

Kleine Zalze Cellar Selection Cabernet Sauvignon

65/180

Red fruit & crushed herbs. Ripe cranberries with rounded tannins.

Kleine Zalze Barrel Matured Cabernet Sauvignon

265

Dark fruit & wet fynbos. Cassis & black cherries.

Stellenbosch Vineyards Cabernet Sauvignon

180

Vibrant blackcurrant & cherry nose. Floral palate. Complex tannins.

PINOTAGE

250ml / Bottle Carafe

Beyerskloof Pinotage

65/180

Red berries & fresh fruit. South Africa's most popular Pinotage.

L`Avenir Pinotage

225

Smooth, concentrated fruit.

Stellenbosch Vineyards Bushvine Pinotage 2019

180

Aromatic, lush fruit. Prominent black & red berries. Spicy cinnamon.

SHIRAZ

250ml / Bottle Carafe

Stellenbosch Vineyards Shiraz

65/180

Complex, balanced. Red berries & white pepper. Dark fruit & spices.

Harry Hartman Somesay Syrah

365

Lavender & dark red fruit aromas of mulberries. Spicy white pepper undertone.

Kleine Zalze Barrel Matured Shiraz

265

Ripe red fruit nose & palate. Hint of fynbos.

Enjoy a Taste of the Winelands

Lievens

Lievens

TRADING HOURS

Monday - Sunday

Breakfast: 8h00 – 11h30

Lunch: 12h00 – 16h00

Dinner: Closed (except for pizza)

Pizza & Snacks: 12h00 – 20h00

Tuesday to Saturday

Breakfast: 08h00 – 11h30

Lunch: From 12h00

Dinner: From 12h00

Pizza & Snacks: From 12h00



Chef's Choice

Please ask your service ambassador for the specialties on offer.

Warm Beverages

Cappuccino		31
Americano		26
Flat White		31
Espresso	Single	24
	Double	26
Café Latte		32
Cortado		28
Café Mocha		33
Decaffeinated Options		+2
Red Cappuccino		32
Red Espresso	Single	24
	Double	26
Red Latte		33
Red Mocha		34
Hot Chocolate		32
Milo		32
Chai Latte		32
Teas Assorted		21
	Add-ons:	
Flavoured Syrups		10
Cream		10
Almond Milk		10
Soy Milk		10

Whiskey

Bell's	25
J&B Rare	22
Jameson	35
Jack Daniels	35
Jim Beam	32
Glen Grant	36
Bain's	32
Johnny Walker Red Label	28
Johnny Walker Black Label	35
Black Bottle	31
Tullamore D.E.W.	33
Tullamore D.E.W. XO	35

Beer

Amstel	30
Heineken	32
Black Label	28
Castle Light	28
Castle Lager	26
Windhoek Lager	30
Windhoek Draught	35
Stella Artois	32
Tafel Lager	25
Corona	35
Diesel & Dust Craft	40

Beer on Tap

Diesel & Dust	50
Stella Artois	50
Castle Light	48
Heineken	54
Stellenbrau	54
Guinness	50

Cider

Savannah Dry / Light	35
Hunters Dry	32
Flying Fish Lemon	32

Clubhouse Breakfast

served daily between 08h00 - 11h30

Salmon Trout & Scrambled Eggs

Served with ciabatta toast, cream cheese & capers

*Replace ciabatta with croissant

95

+20

Par 3 Breakfast

1 Free range egg, 1 streaky bacon, hash browns, fried tomato, toast & jam

35

Par 4 Breakfast

2 Free range eggs, 2 streaky bacon, hash browns, fried tomato, toast & jam

55

Par 5 Breakfast

2 Free range eggs, 3 streaky bacon, boerewors, hash browns, & fried tomato, toast & jam

85

Breakfast Bagel

Smoked salmon and cream cheese bagel

90

Savoury Mince on Rye

Topped with a poached egg

55

Omelette

3-egg omelette with Gouda, served with toast

Add any two of the following:

Bacon, Salami, Ham, Spinach, Mushroom, Tomato, Onion, Red Pepper, Mozzarella, Feta, Avo*

Parma ham

Smoked salmon

85

+25

+45

Eggs Benedict

2 free range poached eggs, English muffin, home-made hollandaise sauce.

Choose yours below.

Bacon Benedict

Eggs Royal

Eggs Florentine (sautéed spinach)

85

135

85

Croissant with Fillings

Prosciutto, brie, cranberry compote & rocket

Bacon & scrambled egg

Sautéed mushrooms, scrambled egg, feta & rocket

100

75

75

Breakfast Bowl

Muesli, plain yogurt, fruit coulis and fresh seasonal fruit

75

Lunch & Dinner

Sundays & Mondays from 12h00 - 16h00

Tuesdays to Saturdays from 12h00

SMALL PLATES

Poke Bowl

Brown rice doused within mirin, avo, smoked salmon, edamame beans, corn, cherry tomatoes, radish on a bed of lettuce topped with sesame

135

Caesar Salad

Cos lettuce, parmesan, anchovies, poached egg, croutons, Caesar dressing and bacon chips

100

Vegan Salad

Caramelised butternut, roasted pumpkin seeds, grilled courgette, a piquant bell pepper sauce, with deep-fried halloumi bites

125

Oriental Squid and Prawn Salad

Prawn and squid on a julienne veg salad drizzled with honey soya treacle, Japanese mayo

145

Salmon Avo Tian

Layered of crushed avocado, tomato concasse, smoked salmon and rocket salad, drizzled with a horse radish cream

135

Chimichurri Steak

Slices of succulent rump topped with a spicy chimichurri salsa

165

Smoked Springbok Carpaccio

Smoked springbok carpaccio topped with a fresh autumn salad, drizzled with a balsamic reduction and olive oil

130

Cheese Plate for Two

A selection of local cheese served with preserves, spreads, crackers, and breads

245

MAINS

Venison

Venison steak on a creamy mash with glazed carrots topped with berry jus

185

Classic Burger

200-gram pure beef burger or grilled chicken fillet & caramelised onions, lettuce, tomato, gherkin, mayo, salad garnish & fries

115

Burger of the Week

200-gram pure beef burger or grilled chicken breast, fries & salad garnish
Changes regularly – please check the specials menu

145

Gin

Gordon's

20

Punter's

20

Bombay Sapphire

35

Hendrick's

55

Cruxland

32

Tanqueray

35

Musgrave Pink

35

Brandy

Klipdrift Premium

25

Richelieu

23

KWV 3yr Old

20

KWV 5yr Old

23

Remy Martin

70

Hennessy

50

Vodka

Smirnoff 1818

20

Absolut

32

Rum

Bacardi

22

Red Heart

23

Captain Morgan Dark

22

Captain Morgan Spiced Gold

22

Perfect Wood-Fired Pizza

Served from 12h00

Four Cheese

Plain base with mozzarella, cheddar, feta & parmesan

Caprese

Pomodoro base smothered in bocconcini mozzarella, fresh cherry tomato, basil pesto, topped with fresh rocket

Margarita

Mozzarella, blistered cherry tomato, parmesan & basil pesto

Bacon, Feta & Avocado

Bacon & feta topped with fresh avocado & herbs

Clubhouse

Salami, bacon, ham, mushrooms, peppers, onion, garlic

Prosciutto e Fungi

Parma ham, mushrooms, rocket & truffle oil

Italiano

Salami, red onion, olives & basil pesto

Gourmet Hawaiian

Charred pineapple, gypsy ham & herbs

BBQ Chicken

Wood-fired chicken, peppadews, feta & chilli mayo
Add Avocado

Vegetable

Spinach, mushrooms, peppadew, artichoke olives and feta

100

140

90

135

145

160

130

125

135

+20

135

ROSÉ

Spier Chardonnay/Pinot Noir Rosé

Unpretentious. Aromas of strawberries & yellow apple.
Crisp fruit finish.

Visio Vintners Cinsault Rose

Attractive fruitiness and a dry fresh finish.

Delaire Graff Rosé

100% Cabernet Franc. Ripe strawberries, cassis & candy floss.

Longridge Emily Cuvée Classique

A fresh wine with a lovely hue, bursting with aromas of ripe guava, pineapple, kiwi, green apple and a hint of strawberry

RED WINES

CABERNET SAUVIGNON

Kleine Zalze Cellar Selection Cabernet Sauvignon

Red fruit & crushed herbs. Ripe cranberries with rounded tannins.

Kleine Zalze Barrel Matured Cabernet Sauvignon

Dark fruit & wet fynbos. Cassis & black cherries.

Stellenbosch Vineyards Cabernet Sauvignon

Vibrant blackcurrant & cherry nose. Floral palate. Complex tannins.

PINOTAGE

Beyerskloof Pinotage

Red berries & fresh fruit. South Africa's most popular Pinotage.

L`Avenir Pinotage

Smooth, concentrated fruit.

Stellenbosch Vineyards Bushvine Pinotage 2019

Aromatic, lush fruit. Prominent black & red berries. Spicy cinnamon.

SHIRAZ

Stellenbosch Vineyards Shiraz

Complex, balanced. Red berries & white pepper. Dark fruit & spices.

Harry Hartman Somesay Syrah

Lavender & dark red fruit aromas of mulberries. Spicy white pepper undertone.

Kleine Zalze Barrel Matured Shiraz

Ripe red fruit nose & palate. Hint of fynbos.

250ml / Bottle Carafe

60 / 160

175

195

165

65 / 180

265

180

65 / 180

225

180

65 / 180

365

265

Wines

MERLOT & MALBEC

Kleine Zalze Cellar Selection Merlot

Ripe berries. Juicy fruit palate

250ml / Bottle Carafe

65 / 180

Jordan Black Magic Merlot

Red plums & dark chocolate. Velvety tannins

330

RED BLEND

Spier Block 3

Shiraz, Mourvèdre & Viognier. Violets, cherry & mulberry black pepper & fennel

260

Spier Block 5

Bordeaux blend. Blackberry, cherry & blackcurrant

260

Harry Hartman Finn Rhone Blend

Rich and full-bodied, with grenache provides a rich texture and fruity notes of plum and dark cherries

220

Visio Vintners Alliance

An intense bouquet of dark berries and plums with secondary aromas of warm spices and a hint of tobacco.

465

PINOT NOIR

Harry Hartman Pinot Noir

Earthy fruit and spice flavours are accentuated by a long, smooth and soft tannin finish

495

BUBBLY

Kleine Zalze MCC Brut NV

Strawberry & blackberry. Fine biscuit mousse.

240

Kleine Zalze MCC Brut Rosé NV

Strawberry & blackberry. Fine biscuit mousse.

240

L'Avenir Pinotage Brut Rose

Deliciously fruity with notes of toasted brioche

320

Kleine Zalze Vintage Brut

A full-bodied classical style Méthode Cap Classique

430

Mains

Diesel and Dust Beer Battered Hake

Served with in-house tartar sauce, chips and a salad

135

Sustainable Fish of the Day

On a crushed new potato cake, seasonal vegetables splashed with creamy saffron velouté

SQ

Patagonian Squid

A choice of grilled or deep-fried, with tartar sauce, salad garnish & fries

165

Chef Milly's Lamb Curry

Basmati rice, sambals & roti

165

Beef Fillet

Served with fries, salad garnish & jus

195

Cut of the Day

Served with fries, salad garnish & jus

SQ

Pulled Pork

12-hour slow cooked pork shoulder served on crushed new potato cake, seasonal vegetables splashed with our homemade jus

165

Vegetable Stack

Layers of open grilled mushroom aubergine courgette, feta, olive and tomato relish on a bed of quinoa couscous

115

Sauces

Mushroom (with hint of truffle oil) / Creamy Madagascan Green pepper / Chimichurri

25

Side Items

Fries / Baby Potatoes / Mixed Vegetables / Savoury Rice

35

WHITE WINES

CHENIN BLANC

Kleine Zalze Cellar Selection Chenin Blanc

Tropical stone fruit with citrus burst.

L`Avenir Chenin Blanc

Crisp, fruity notes, with the classy complexity of oak spice and minerality.

Kleine Zalze Barrel Fermented Chenin Blanc

Melon, peach & guava. Minerally & crisp.

Stellenbosch Vineyards Chenin Blanc

Velvet, aromatic. Lush, juicy fruit. Honey & spicy vanilla.

SAUVIGNON BLANC

Kleine Zalze Cellar Selection Sauvignon Blanc

Zesty, flinty & herbaceous. Granadilla & white peach.

Visio Vintners Sauvignon Blanc

Blackcurrant, gooseberry & nettles. Rich in tropical fruit flavor.

Le Bonheur Sauvignon Blanc

Delicate notes of green apples, gooseberries and lime.

Stellenbosch Vineyards Sauvignon Blanc

Gooseberries, asparagus & lemongrass. Lush, juicy fruit.

Harry Hartman Summer Sauvignon Blanc

Peppery character, white tea, lemongrass notes, and lovely citrus aromas.

Springfield Estate Life From Stone Sauvignon Blanc

A highly concentrated powerful wine with a flinty, mineral character

Springfield Estate Special Cuvée

A complex wine with a sensuous combination of passion fruit, nettles and minerality

CHARDONNAY

Kleine Zalze Cellar Selection Chardonnay

Lime curd, apple blossom & pear. Full & silky.

Le Bonheur Chardonnay

A medium-bodied, creamy yet crisp wine - densely packed with notes of citrus, white peach and a touch of toasted brioche.

Kleine Zalze Chardonnay Barrel Fermented

Elegant & complex. Oak balanced limey fruit.

WHITE OTHER

Spier Creative Block 2

Gooseberry, lime & white peach. Fynbos & blackcurrant leaf.

White, fleshy peaches, pineapple & litchi. Lime, oak & roasted almonds.

250ml / Bottle Carafe

60 / 160

195

230

160

60 / 160

175

190

160

185

240

245

60 / 160

190

230

195

Youth Yums

Chic Chicken

Crispy Chicken Strips & fries

65

Best Burger

Mini cheeseburger with fries

70

Toasties (Served with Fries)

Cheddar Cheese & Tomato

Gypsy Ham & Cheddar

Chicken Mayonnaise

35

50

50

Hungry Junior

Portion of Fries

25

DESSERT

Classic Waffle

Vanilla ice cream & maple syrup

55

Decadent chocolate waffle

Chocolate sauce and swizz chocolate pearls on a crispy waffle square

85

Ice Cream Classic

3 scoops of vanilla ice cream & chocolate sauce

45

Cold Beverages

Appletiser / Grapetiser	28
Cappy Assorted Juices	22
Assorted 300ml Cans	22
Coke 440ml NRB Bottle	25
BOS Ice Tea 330ml	30
Powerade Assorted Flavours	25
Valpre Still / Sparkling Water 500ml	22
Valpre Still Water 1.5 Liter	35
Bon Aqua Pump 750ml	25
Sir Juice Assorted Flavours	35
Sir Juice Smoothies	45
Red Bull	40

Non-Alcoholic Beers & Ciders

Devil's Peak Zero to Hero	32
Savanna Non-Alcoholic Lemon	35
Heineken 0.0	34

Cocktails

Cosmopolitan	70
Absolut Vodka, Triple Sec, Cranberry Juice, Lime	
Espresso Martini	70
Absolut Vodka, Kahlua, Espresso, Coffee Beans	
Martini	85
Blind Tiger Gin, Vermouth, Olives	
Margarita	75
Jose Cuervo Silver, Triple Sec, Lemon Juice	
Pina Colada	85
Havana Club, Pineapple Juice, Coconut Cream	
Mojito	75
Havana Club, Lime Juice, Fresh Mint, Soda	
Premium Gins	
Blind Tiger	35
Bloedlemoen	35
Inverroche Classic	37
Six Dogs Blue	38
Mirari Amber	38
Autograph	38
Victoria Pink	38
Woodstock	28