



# MENU



WI-FI



REVIEW





## Jacobsbaai

*Jacobsbaai is a tranquil West Coast town, established in the 1990s, 150km from Cape Town. With its charming white-walled, thatched-roof architecture, it maintains a peaceful harmony with nature, offering seasonal wildflowers, abundant birdlife, and stunning seascapes. Originally linked to early 1800s colonial trade, the modern town developed in the late 20th century. It now has around 480 homes, with more under construction, but limited commercial infrastructure. Jacobsbaai comprises seven bays, each with unique coastal attractions, from sandy beaches and fishing spots to dramatic surf. The Mediterranean climate features mild winters, warm summers, and frequent breezes, with breathtaking sunsets and excellent stargazing. Its diverse flora and fauna include vibrant wildflowers, coastal fynbos, small wildlife, seabirds, and seasonal whale sightings, making it a hidden gem on the West Coast.*



### Important Notice Regarding Our Menu and Service:

Please be aware that all ingredients are subject to seasonal availability. Additionally, our kitchen handles nuts, gluten, and dairy products, so we cannot guarantee the absence of these allergens in any dish. Each dish is freshly prepared to order, and during peak times, it may take up to 45 minutes for your meal to be prepared. We sincerely appreciate your understanding and patience during these periods. Please note: Load shedding may impact the availability of certain menu items.

Thank you for your continued support.



### **EXTRAS**

Banana	R15.00	Peppadew	R15.00
Capers	R20.00	Pineapple	R15.00
Cheese blue	R50.00	Red onion	R10.00
Mozzarella & cheddar	R35.00	Roast garlic	R15.00
Cheese slice	R15.00	Sourdough slice	R 6.00
Cranberries	R30.00	Tomato	R10.00
Cream whipped	R20.00	Bacon	R28.00
Feta	R25.00	Beef patty	R55.00
Half avocado	R30.00	Beef sausage	R25.00
Halloumi	R45.00	Chorizo	R30.00
Jam	R10.00	Chicken	R30.00
Jalapeno	R10.00	Egg	R15.00
Mixed peppers	R20.00	Ham	R25.00
Mushroom	R28.00	Russian	R36.00
Olives	R20.00	Salami	R25.00
		Smoked salmon	R78.00

### **SAUCES**

Cheese sauce	R25.00	Chutney	R10.00
Mushroom sauce	R25.00	Mayonnaise	R10.00
Pepper sauce	R25.00	Sweet chili	R10.00
Garlic sauce	R25.00	Tomato relish	R20.00
Peri-Peri sauce	R30.00	Tar-Tar sauce	R15.00
Garlic lemon butter	R25.00	Hollandaise sauce	R35.00
Chili paste	R10.00	Mojo verde	R15.00
Bourbon sauce	R35.00		

### **SIDES**

Chips	R20.00	Salad	R35.00
Savoury rice	R35.00	Vegetable	R35.00

### **ADD ON**

Battered hake	R95.00	Calamari strips	R80.00
Cowboy steak (300g)	R190.00	Prawn	R30.00
150g Steak	R95.00	Chicken strips	R40.00

# BREAKFAST

Served till 11:30

## Basic Breakfast

A fried egg served with smoky bacon, mushrooms and a slice of toasted sourdough.

**R75.00**

## Full Breakfast

Two fried eggs on two slices of toasted sourdough, served with smoky bacon, mushrooms, beef sausage and chips.

**R115.00**

## Single Poached

Half avocado served on sourdough topped with one poached egg.

**R65.00**

## Double Poached

One avocado served on two slices of toasted sourdough, both topped with poached egg.

**R105.00**

## Gourmet Scrambled

Three eggs scrambled with cream cheese, topped with chives and served on a slice of toasted sourdough.

**R65.00**

## Eggs Benedict

Two poached eggs served on toasted sourdough, topped with avocado and hollandaise sauce.

**R110.00**

## West Coast Benedict

Two poached eggs served on toasted sourdough, topped with snoek pate and hollandaise sauce.

**R120.00**

## Breakfast Waffle

Homemade Belgian waffle topped with smoky bacon, grilled banana and maple-flavoured syrup.

**R90.00**



*A simple yet hearty meal, inspired by medieval peasants and battle-ready knights. Fuel up—who knows what duels await*

*A lavish Victorian spread, perhaps born from a spoiled duke's demand for "everything or nothing!" Indulge like royalty.*

*Whether from ancient Rome or French origins, this little pouch of perfection might just unlock life's greatest mysteries.*

*A favorite of French nobility, symbolizing double the fortune—and twice the deliciousness. Lucky you!*

*An Italian princess once requested "clouds" for breakfast. The result? Light, fluffy scrambled eggs fit for royalty.*

*Allegedly invented by a hungover Wall Street broker in 1942. A headache cure so good, it made the menu!*

*A seafood twist on a classic, believed by sailors to bring smooth sailing and calm seas. Bon voyage!*

*With origins spanning medieval Europe, ancient Greece and beyond, this dish proves food can be as beautiful as nature itself.*



# APPETIZERS

## Peri-Peri Chicken Livers

Chicken livers cooked in a spicy peri-peri sauce, served with two slices of toasted sourdough.

**R 90.00**

## Calamari Strips

Grilled or deep-fried calamari strips, served with our homemade tartar sauce.

**R 90.00**

## Creamy Mussels

West Coast mussels in a rich, creamy white wine and garlic sauce, complemented by two slices of toasted sourdough.

**R 90.00**

## Flambéed Chicken Livers

Chicken livers flambéed in brandy, served on crostini and topped with mojo verde sauce.

**R 90.00**

## Korean Chicken Strips

Crispy golden chicken strips coated in a bold, sweet and spicy Korean-style glaze, topped with sesame seeds and served with sriracha.

**R 90.00**

*A fiery dish carried from Mozambique to Europe by Portuguese explorers—said to make one fearless in this world and the next.*

*A Mediterranean delicacy with a tale: fishermen once tamed a raging kraken with fried squid. Good enough for a sea monster, good enough for you!*

*A favourite of Neptune himself, rumored to grant control over the tides—or at least satisfy your hunger.*

*A happy accident from the 19th century gave birth to flambé, proving that sometimes, playing with fire pays off.*

*Korean street food staple, gained popularity in South Korea in the 1970s.*

# SALADS

## Chicken & Halloumi Salad

Crispy fried chicken and halloumi strips served on a fresh salad bed, drizzled with a honey mustard dressing.

**R140.00**

## Mediterranean Chicken Salad

Grilled Mediterranean-style chicken with feta, avocado and olives, served with lemon, honey and thyme dressing.

**R145.00**

## Steak & Avocado

Tender steak slices on a bed of fresh herbs, paired with creamy avocado and finished with a rich blue cheese dressing for a bold, indulgent flavour.

**R180.00**

## Pear, Walnut & Blue Cheese

A vibrant salad featuring sweet pear slices, crunchy candied walnuts, cranberries and tangy blue cheese, complemented by a zesty dressing.

**R170.00**

## Smoked Salmon

A refreshing salad with smoked salmon, creamy avocado, crispy seaweed, cream cheese, sesame balls and deep-fried capers, topped with a soy mayo dressing.

**R240.00**

*Cyprus' briny treasure, so divine the Greek gods themselves might battle over the last bite.*

*A warrior's meal, fueling Spartans with strength and wisdom—though maybe not Dionysus' sense of moderation.*

*An Aztec gift to the world, courtesy of two runaway lovers whose lost avocados spread across the stars.*

*Born from a shepherd's forgetfulness, blue cheese awakens hidden talents—or at least a craving for poetry and fruit bowls.*

*An ancient preservation technique that locks in flavour—and, perhaps, the lingering spirit of the fish itself. Unforgettable in every bite.*

# MAINS

## **Chicken Schnitzel**

Crumbed and deep-fried chicken breast, served with chips and vegetables. Complemented by a rich mushroom or creamy cheddar sauce.

**R125.00**

## **300g Sirloin**

Juicy grilled sirloin steak, topped with our rich cowboy butter, served with your choice of chips, vegetables or a fresh salad.

**R220.00**

## **Beer-Battered Hake**

Golden-crisp beer-battered hake fillet served with homemade tartar sauce, accompanied by your choice chips, vegetables or a fresh salad.

**R150.00**

## **Calamari Strips**

Grilled or deep-fried calamari strips, served with our homemade tartar sauce and your choice of chips, vegetables or a fresh salad.

**R160.00**

## **Creamy Mussels**

West Coast mussels bathed in a creamy white wine and garlic sauce, perfectly complemented by two slices of toasted sourdough.

**R145.00**

## **Garlic Prawns**

Six perfectly pan-fried prawns on a bed of savoury rice, served with your choice of rich garlic lemon butter or peri-peri sauce.

**R225.00**

## **West Coast Paella Pan**

A flavourful mix of savoury rice, chorizo, fish and calamari, topped with prawns and mussels, creating a delightful Mediterranean-inspired seafood medley.

**R225.00**

## **Spicy Thai Fish Cakes**

Homemade Thai-style fish cakes, served on a fresh Asian salad with savoury rice and a side of sweet chilli sauce.

**R125.00**

*Born in the kitchens of Austria, the schnitzel was a humble breaded chicken breast that underwent a golden transformation in the fryer, emerging crispy, juicy, and ready to rule dinner plates for generations.*

*Inspired by the rugged spirit of the Wild West, this tender sirloin steak, grilled to perfection, is topped with our signature cowboy butter—bold and juicy, it's a steak worthy of its legendary status.*

*From humble beginnings on the shores of the Atlantic, hake found itself immersed in a bubbly beer bath, emerging crispy and golden, ready to make waves on your plate with tartar sauce on the side.*

*From the deep blue sea, these calamari strips were forged in the heat of the grill (or fryer) and emerged tender, crispy and ready to be enjoyed with the best homemade tartar sauce—an oceanic triumph on a plate!*

*Harvested from the cold waters of the West Coast, these mussels soak up the flavours of a luxurious white wine and garlic sauce before being served with golden sourdough.*

*A delicacy worthy of myth and legend.*

*These prawns, recently wandering the depths of the sea, are now bathed in sizzling garlic butter, resting on a bed of savory rice.*

*Choose between zesty lemon butter or bold peri-peri sauce for a legend in every bite.*

*A fusion of Mediterranean flavours, this paella is a true seafaring adventure. The rice, chorizo, fish, calamari, prawns and mussels combine to form a feast that brings the bold flavours of the West Coast straight to your table.*

*Bangkok's street food staple, said to be the key to making anyone fall in love with you. Try it and see!*





# BURGERS

## Beef Burger

Homemade smoky bacon and short rib mince patty, grilled with our in-house basting sauce and topped with tomato relish and pickles. Served on a golden brioche bun with chips or fresh salad.

**R135.00**

## Grilled Chicken Burger

A grilled chicken breast with a zesty honey mustard mayo dressing, topped with pickles. Served on a golden brioche bun with chips or fresh salad.

**R120.00**

*In the 19th century, the Hamburg steak became popular in Germany, made of minced beef, often seasoned and served raw or cooked. German immigrants brought this idea to the United States, where they added a bun and it became known as the "Hamburger"*

# PIZZA

## Margarita

A homemade Neapolitan sauce base, topped with a blend of cheddar and mozzarella cheese, garnished with a sprinkle of basil.

**R105.00**

## Vegetarian

A homemade Neapolitan sauce base, topped with a blend of cheddar and mozzarella cheese, mushrooms, mixed peppers, red onion, olives and feta.

**R150.00**

## Sweet and Sour Chicken

A homemade Neapolitan sauce base, topped with a blend of cheddar and mozzarella cheese, tender chicken fillet, homemade sweet and sour sauce, green peppers and finished with a touch of fresh coriander.

**R155.00**

## Spanish

A homemade Neapolitan sauce base, topped with a blend of cheddar and mozzarella cheese, savory chorizo, creamy avocado and crumbled feta.

**R175.00**

## Little Piggy

A homemade Neapolitan sauce base, topped with a blend of cheddar and mozzarella cheese, smoky bacon, savoury salami, ham and chorizo.

**R180.00**

## Spicy Mexican

A homemade tomato and peri-peri base, topped with Mexican mince, a blend of cheddar and mozzarella cheese, mixed peppers, red onion, black beans and tomatoes, topped with fresh avocado.

**R195.00**

*Created in 1889 by Raffaele Esposito in Naples, Italy, for Queen Margherita of Savoy.*

*Using tomato, mozzarella and basil to represent the Italian flag, was named in her honor after her approval.*

*Vegetarian pizza gained popularity in the 1960s and 1970s with the rise of plant-based diets, featuring vegetables like mushrooms, peppers, onions and olives as a healthy alternative to meat toppings.*

*A fusion dish that blends Italian pizza with Asian flavours. Gaining popularity in the late 20th century. The combination offers a unique twist on traditional pizza.*

*Spanish pizza emerged in the late 20th century as a fusion of traditional Spanish flavours with global pizza trends.*

*This smoky pork-rich pizza, emerged as a hearty twist on traditional pizzas, gaining popularity in the late 20th and early 21st centuries.*

*Mexican pizza was popularized in the 1980s, combines traditional pizza with Mexican flavours like seasoned beef, beans, jalapeños and salsa, creating a spicy twist on classic pizza.*



Terms and Conditions apply.

# CIABATTINI

*Ciabattini, the smaller version of traditional Italian ciabatta, originated in Italy in the 1980s. They are made using both panini and ciabatta dough, which creates their signature soft, airy interior and crisp crust. The smaller size made them ideal for sandwiches and snacks, quickly gaining popularity for their versatility and unique texture.*

## Avocado and Feta

A flavourful blend of sun-dried tomato pesto and pesto mayo, layered with fresh lettuce, red onion and tomato, then topped with creamy avocado and crumbled feta, finished with a squeeze of fresh lemon juice and a sprinkle of lemon zest for a zesty refreshing finish.

**R80.00**

## Salami and Cheese

Crisp lettuce, juicy tomato, cucumber and savoury salami, layered with a slice of cheddar cheese and finished with a pesto mayo dressing, all complemented by a squeeze of fresh lemon juice and a touch of lemon zest for a vibrant zesty finish.

**R80.00**

## Ham and Cheese

Fresh lettuce, tomato and cucumber, paired with tender ham and topped with a slice of cheddar cheese, all finished with a creamy pesto mayo dressing and a squeeze of fresh lemon juice, accented with a touch of lemon zest for a zesty refreshing finish.

**R80.00**

## Caprese

Creamy mozzarella stacked with ripe tomato, fresh basil and crisp lettuce, all drizzled with aromatic basil pesto, finished with a squeeze of fresh lemon juice and a hint of lemon zest for a vibrant zesty finish.

**R80.00**

## BLT

Crispy smoky bacon, fresh lettuce, juicy tomato and cucumber, all topped with a flavourful pesto mayo dressing, finished with a squeeze of fresh lemon juice and a touch of lemon zest for a zesty refreshing finish.

**R80.00**

## Chicken Mayo

A slightly spicy chicken mayo, complemented by fresh lettuce, pickled cucumber, red onion and a drizzle of pesto mayo.

**R80.00**

## Pepper Steak

Grilled steak slices, paired with fresh lettuce, tomato and cucumber and topped with a savory pepper sauce.

**R100.00**

## KIDDIES

Hake goujons served  
with chips  
**R55.00**

Chicken strips served  
with chips  
**R55.00**

Cheese Russian served  
with chips  
**R55.00**

Toasted cheese served  
with chips  
**R55.00**

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## DESSERTS

### **Classic Waffle**

A fresh Belgian waffle served with your choice of ice cream or cream, finished with a sweet drizzle of maple syrup.

**R65.00**

### **Banoffee**

A fresh Belgian waffle topped with your choice of ice cream or cream, grilled banana slices and a generous drizzle of homemade caramel sauce.

**R80.00**

### **Affogato**

Creamy vanilla ice cream topped with a hot double espresso.

**R55.00**

### **Banana Split**

Grilled banana served with soft serve ice cream, crunchy walnuts, drizzled with rich chocolate sauce and a cherry on top.

**R80.00**

### **Dom Pedro**

A choice between  
Amarula / Kahlua / Frangelico

**R60.00**

### **Berry Treat**

Soft-serve vanilla ice cream, delicately topped with a berry puree and accompanied by a crisp shortbread biscuit.

**R70.00**

### **Passionfruit Treat**

Soft-serve vanilla ice cream, crowned with passionfruit puree, crumbled Oreo cookies, and a hint of lime zest for a refreshing finish.

**R70.00**

### **Plain Ice Cream Bowl (Sit Down)**

**R45.00**

### **Sugar Cone Ice Cream (Take Away)**

**R45.00**

### **Large Tub Ice Cream (Take Away)**

**R45.00**

Add Chocolate or Caramel Sauce + R10.00

*Originated in Europe in the Middle Ages, evolved in Belgium in the 18th century and gained popularity in the U.S. after the electric waffle iron was invented in 1911, becoming a global breakfast and dessert favorite.*

*The Banoffee waffle is a modern twist on the classic British dessert, banoffee pie, which was created in the 1970s. It gained popularity in the 21st century, offering a delicious fusion of sweet and indulgent flavours, often served as a dessert or treat.*

*An Italian dessert from the 20th century, features hot espresso poured over vanilla ice cream. Its blend of hot and cold has made it a popular treat, combining rich coffee and cream flavours.*

*Created in 1904 by David Evans Strickler in Latrobe, Pennsylvania, featuring a banana with ice cream, syrup, whipped cream and a cherry, becoming a popular American dessert.*

*A popular South African dessert, made with ice cream, milk and liqueur, typically blended. Created in the 1980s as a twist on Irish coffee, it quickly became a favourite in South Africa.*

*A modern dessert, offering a burst of fruity flavour. The addition of a crisp shortbread biscuit enhances the texture.*

*Combining sweet, tart, and crunchy elements, it offers a refreshing, vibrant dessert experience.*

*Ice cream dates back to ancient China, where a frozen dessert made from milk and rice was enjoyed. It evolved over centuries, with recipes spreading through Europe in the 17th century. In the 18th century, ice cream became popular in France and Italy, and by the 19th century, advancements in refrigeration made it more accessible. Today, ice cream is a global favourite, enjoyed in countless flavours and styles.*

## FRESHLY BAKED

### **Sweet Scones**

Two freshly baked scones, served with a dollop of strawberry jam and a generous helping of whipped cream.

**R55.00**

### **Savoury Scones**

Two freshly baked scones served with tangy fig jam and a mixture of mozzarella and cheddar cheese.

**R55.00**



*Scones originated in 16th-century Scotland as simple, round, unleavened oat bread, traditionally baked on a griddle. The name "scone" is thought to come from the Stone of Scone, an ancient Scottish relic. As sugar became more accessible, sweet scones, often with butter, sugar and dried fruits, became popular in the 19th century, especially in England as part of afternoon tea, served with clotted cream and jam. Savoury scones, featuring cheese, herbs, or bacon, emerged as a hearty alternative for farmers and laborers.*



# SUMMER MENU

## **Wraps**

*Wraps originated from Middle Eastern and Mediterranean cuisine, using flatbreads like pita and lavash. The modern flour tortilla wrap became popular in the U.S. in the 1980s as a healthier, portable alternative to sandwiches, gaining popularity for its versatility and customization in fast-casual dining.*

## **Open Sandwich**

*The open sandwich, originated in Scandinavia and Northern Europe in the late 19th to early 20th century. It featured bread topped with meats, cheeses, or vegetables, without a top slice. Popular in countries like Denmark and Sweden, it became a versatile, trendy dish worldwide.*

The following are, offered as either an open sandwich or a wrap, accompanied by a refreshing salad or chips.

### **Avocado & Feta**

Sun-dried tomato pesto, fresh lettuce, ripe tomato, cream cheese dressing, avocado and feta cheese.

**R140.00**

### **Bacon & Avocado**

Sun-dried tomato pesto, fresh lettuce, ripe tomato, cream cheese dressing, crispy bacon and avocado.

**R140.00**

### **Mustard Basil Chicken**

German mustard, fresh lettuce, ripe tomato, cream cheese dressing and chicken strips tossed in basil pesto.

**R140.00**

### **Portugese Peri-Peri Chicken**

Portuguese peri-peri, fresh lettuce, ripe tomato, cream cheese dressing and chicken strips tossed in creamy peri-peri sauce.

**R140.00**

## **Platters**

*Platters, originated in ancient Rome and Greek civilizations, where they were used for feasts. In the Middle Ages, they symbolized wealth, often showcasing large cuts of meat and fruits at banquets. Over time, platters became more specialized for specific foods, such as seafood or cheese. Today, they are popular for serving a variety of appetizers or entrees in both casual and formal settings, offering a shared experience and showcasing diverse flavours.*

### **Seafood Platter For One**

A delicious combination of fried calamari, hake goujons, two prawns and creamy garlic mussels. Served with savoury rice, chips and accompanied by a lemon wedge, tartar sauce and garlic sauce.

**R285.00**

### **Seafood Platter For Two**

A delicious combination of fried calamari, hake goujons, four prawns and creamy garlic mussels. Served with savoury rice, chips and accompanied by a lemon wedge, tartar sauce and garlic sauce.

**R565.00**

### **Surf & Turf Platter For Two**

A perfect mix of land and sea! Enjoy hake goujons, four prawns, crispy chicken strips and tender steak strips. Served with savoury rice, chips and accompanied by a lemon wedge, tartar sauce and cowboy butter.

**R545.0**



# WINTER MENU

## Soups

*Soup dates back to ancient times, with early humans cooking food in water as far back as 20 000 plus years ago. The word "soup" comes from the French "soupe" derived from "sop" bread soaked in broth. Ancient civilizations like the Egyptians, Greeks and Romans had their own versions using meat, legumes and herbs. By the Middle Ages, soup became a staple in Europe especially among the poor. In the 17th and 18th centuries, soup became more refined with the invention of the stockpot. The introduction of canned soups in the 19th and 20th centuries revolutionized consumption. Today soup is enjoyed worldwide in various forms from light broths to hearty dishes.*

Please ask your waiter about current availability

## Pasta

*Pasta didn't originate in just one place — multiple ancient civilizations had forms of noodles. In China, the oldest known noodles (made from millet) date back over 4,000 years. The Greeks and Romans had a dish called laganon — flat sheets of dough cut into strips (kind of like lasagna).*

### Beef Cannelloni

Cannelloni filled with a savory blend of spiced minced meat, cinnamon-infused butternut and creamy spinach, all topped with a velvety béchamel sauce and baked to golden perfection. Served with a fresh salad.

**R140.00**

### Creamy Rocket & Chicken Pasta

A rich creamy and nutty rocket sauce with tender chicken, served perfectly with al dente penne pasta.

**R140.00**

### Steakhouse Pasta

Tender strips of seared steak, served in a bed of al dente penne pasta tossed in a rich, velvety steakhouse-style sauce. Finished with a splash of cream, a crumble of bold blue cheese, and a swirl of fresh basil for a vibrant, aromatic lift.

**R170.00**

## Curry

*Curry, with roots in South Asia, particularly India, dates back thousands of years. The word "curry" comes from the Tamil kari, meaning "sauce" Ancient Indian dishes, using a variety of spices, evolved into curry. During British colonial rule in India, curry spread to the West, where it was adapted to local tastes. Today, curry is enjoyed globally, with regional variations from spicy Indian versions to milder ones in the UK and Japan.*

### Satay Chicken Curry

A flavourful chicken curry made with tender chicken, infused with a rich creamy peanut butter satay sauce, served with basmati rice.

**R140.00**

### Durban Curry

Authentic Durban-style curry with tender lamb, simmered in a rich and spicy sauce, served with basmati rice or as a bunny chow, accompanied by spicy salsa, chutney and a poppadom.

**R160.00**

### Thai Green Curry

A fragrant and creamy curry made with coconut milk, green curry paste, fresh herbs and tender chicken, served with basmati rice.

**R150.00**

### Butter Chicken Curry

A rich and creamy tomato-based curry with tender chicken, infused with aromatic spices and finished with cream and fresh coriander, served with basmati rice and a garlic herb naan bread.

**R140.00**

## Stew

### Guinness Stew Pie

A comforting pie filled with tender beef, slow-cooked in rich Guinness gravy, wrapped in a golden flaky pastry crust. Served alongside cinnamon-infused butternut and creamy spinach.

**R165.00**

*Guinness stew pie is a modern variation of traditional Irish Guinness stew. Guinness stew has roots in the 19th century, the pie version became popular in the 20th century, especially in Irish pubs*

## TEA

Rooibos Tea	R 40.00
Five Rose Ceylon Tea	R 40.00
Spicy Ginger Rooibos Tea	R 40.00
Mint Ginger Rooibos Tea	R 40.00

## COFFEE

	<u>SINGLE</u>	<u>DOUBLE</u>
Espresso	R 25.00	R 33.00
Macchiato	R 25.00	R 33.00
Cortado	R 30.00	R 38.00
Americano	R 30.00	R 38.00
Flat White	R 32.00	R 40.00
Cappuccino	R 32.00	R 40.00
Red Cappuccino	R 45.00	R 53.00
Cafe Latte	R 32.00	R 40.00
Chococino	R 50.00	
Irish Coffee	R 60.00	
Add Cream	R 20.00	
Add Espresso	R 20.00	
Alternative Milk	R 20.00	

## GOURMET LATTE

**R60.00**

Roasted Hazelnut  
Chocolate  
Salted Caramel  
Spicy Chai  
Toffee Nut  
Turkish Delight

## MILKSHAKES / FRAPPE

**R60.00**

Roasted Hazelnut  
Chocolate  
Lime  
Bubblegum  
Salted Caramel  
Coffee  
Spicy Chai  
Toffee Nut  
Turkish Delight  
Strawberry

## FRUIT SLUSHIES

**R60.00**

Strawberry  
Mango  
Passion Fruit  
Peach  
Mixed Berry

## COLD DRINKS

**200ml - R 23.00**

Dry Lemon/ Ginger Ale / Lemonade / Tonic  
Pink Tonic / Grapefruit Tonic/ Soda

**300ml - R 28.00**

Coke / Coke Zero / Coke Light / Sprite  
Creme Soda

Red Bull - R 45.00  
Appletizer - R 45.00  
Grapetizer - R 45.00  
Cappy BB/Orange - R 35.00  
Still Water 500ml -R35.00  
Sparkling Water 500ml - R35.00

## BEERS & CIDERS

Castle Lite	R 36.00
Windhoek Draught	R 46.00
Guinness	R 65.00
Hunters Dry	R 43.00
Savanna Dry / Light	R 50.00

## ON TAP

Wildflower Pale Ale (500ml)	R 60.00
Wildflower Pale Ale (350ml)	R 40.00
Sandveld Lager (500ml)	R 60.00
Sandveld Lager (350ml)	R 40.00
Mojito (350ml)	R 70.00
Blood Orange Spritzer (350ml)	R 90.00

## SPIRITS

Olof Bergh Brandy	R 25.00
Klipdrift Brandy	R 30.00
Klipdrift Premium Brandy	R 35.00
Smirnoff Vodka	R 25.00
Bacardi Rum	R 35.00
Captain Morgan Dark Rum	R 30.00
Red Heart Rum	R 30.00
Harrier Whiskey	R 25.00
Three Ships Whiskey	R 35.00
Bains Whiskey	R 35.00
Jameson Whiskey	R 40.00
Jack Daniels Whiskey	R 40.00
Jack Daniels Honey Whiskey	R 40.00
Gordon's Gin	R 25.00
Belgravia Gin	R 25.00

## TOP SHELF

### RUM

Kraken Black Spiced	R 50.00
Bacardi Rare Gold	R 55.00
Bumbu XO	R 70.00

### GIN

Bombay Sapphire	R 40.00
Two Ginger Spice Route	R 45.00
Two Ginger La Primavera	R 45.00
Two Ginger Pink Pomelo	R 45.00
Two Ginger Soul Flame	R 45.00
Inverroche Amber	R 50.00
Drumshanhoo Gunpowder	R 55.00

### WHISKEY

Akashi Red	R 40.00
Monkey Shoulder	R 50.00
Aerstone Sea Cast	R 50.00
Suntory Toki Japanese Whiskey	R 50.00
Jameson Triple	R 55.00
Glenbrynth	R 55.00
Glenmorangie 10 Year	R 60.00
Glenlivet 12 Year	R 65.00
Glenfiddich 12 Year	R 70.00
Glenmorangie 14 Year	R 90.00
Tomintoul Tandra	R 90.00
Irish Yellow Spot	R110.00
Balvenie Double Wood 12 Year	R120.00

### COGNAC

Martell vs Cognac	R 55.00
D'USSE VSOP	R 90.00



## **COCKTAILS**



### **Rock Shandy**

**R45**

Equal parts of lemonade and soda water, flavoured with a dash of bitters.

### **Steelworks**

**R55**

Equal parts of ginger ale and soda water, flavoured with cola tonic and a dash of bitters.

### **Espresso Martini**

**R70**

Vodka and Kahlua shaken with double espresso.

### **Creamy Delight**

**R75**

A creamy mix of Southern Comfort, Amaretto, Amarula, and vanilla ice cream.

### **Bloody Mary**

**R85**

A mix of vodka and tomato juice, cucumber and Worcestershire sauce.

### **Passionate Mule**

**R 90**

Fruity take on the Moscow mule with muddled lime, granadilla pulp, vodka, and topped off with Stoney ginger beer.

### **Long Island Ice Tea**

**R95**

A mix of vodka, rum, gin and tequila with a dash of lime juice and topped up with coke.

### **Peachy Blinders**

**R95**

Perfectly blended combination of peach puree, mango juice, vodka, lemon juice and apple syrup.

### **Sex On The Beach**

**R95**

Fruity and refreshing drink that combines vodka, orange juice and grenadine.

### **Blue Lagoon**

**R100**

A perfect combination of pineapple juice and coconut cream mixed with white rum and topped with Blue Lagoon.

### **Very Berry Daiquiri**

**R110**

White rum and mixed berry puree, topped with cranberry juice and blue Curacao.

### **Strawberry Daiquiri**

**R110**

White rum and strawberry syrup, topped with strawberry juice.

### **Mango Daiquiri**

**R110**

White rum and mango syrup, topped with mango juice.

### **Piña Colada**

**R110**

A blend of white rum, Piña Colada mix, and coconut cream, pineapple juice and vanilla ice cream.



## WHITE WINE

**Fairview** (750ml)  
Sauvignon Blanc  
**R210.00**

**Fairview** (750ml)  
Chenin Blanc  
**R210.00**

**Darling** (500ml)  
Chenin/Sauv Blanc Blend  
**R80.00**

**Contreberg** (750ml)  
Sauvignon Blanc  
**R245.00**

**Darling** (per glass)  
Sauvignon Blanc Reserve  
**R45.00**

*Pale straw with a green tinge. Vibrant grapefruit, lemon, lime, ripe figs and granadilla on the nose. Fresh palate with bright acidity, tropical fruit richness and a crisp, dry finish.*

*Pale straw hue. Lush tropical aromas of pineapple, guava, and stone fruit with subtle lemon-lime. Medium-bodied with yellow fruit sweetness, a hint of creaminess and a crisp, lingering dry finish.*

*A lively Chenin Blanc and Sauvignon Blanc blend with citrus, green apple, and tropical fruit, balanced acidity and a crisp, clean finish.*

*A crisp South African wine from a young Western Cape estate, known for its small-batch, high-quality production and vibrant tropical notes.*

*The Darling Sauvignon Blanc Reserve offers vibrant citrus and tropical aromas, a crisp, structured palate with grapefruit and gooseberry, and a refreshing, mineral finish.*

## ROSE

**Fairview** (750ml)  
Goats Do Roam Dry Rosé  
**R160.00**

**Contreberg** (750ml)  
Rosé  
**R305.00**

**Pyjama Bush** (per glass)  
Sauvignon Blanc/Grenache  
**R45.00**

*Blush-hued with aromas of pomegranate, berries, and a hint of zest. A fresh palate of red apple and cranberry leads to a crisp, pithy dry finish.*

*Rosé wines date back to ancient times, but gained modern popularity in Europe, especially Provence, before spreading globally.*

*Darling Pyjama Bush Rosé offers fresh strawberry, raspberry, and floral aromas, with vibrant berry flavours, a hint of citrus and a crisp, refreshing finish.*

## RED WINE

**Fairview** (750ml)  
Grenache Noir  
**R210.00**

**Spice Route** (750ml)  
Shiraz Grenache Cinsault  
**R220.00**

**Spice Route** (750ml)  
Chakalaka  
**R295.00**

**Darling** (500ml)  
Cabernet Sauv/Merlot Blend  
**R80.00**

**Chocoholic** (per glass)  
Pinotage  
**R55.00**

*Bright, see-through red. Juicy red berries, raspberry, and hints of perfume and fynbos spice. Fresh acidity, balanced tannins, and a smooth, medium-bodied finish—easy-drinking and food-friendly.*

*Fairview Shiraz Grenache Cinsault has rich dark berry and spice aromas, with bold blackberry, plum and pepper flavours, balanced by smooth tannins and a warm, lingering finish.*

*Spice Route Chakalaka 2022 delights with dark berries, black tea and cocoa, leading to a spiced, velvety finish.*

*Darling Cabernet Sauvignon/Merlot blend features dark fruit aromas, ripe berries on the palate, soft tannins and a smooth, well-rounded finish.*

*These aromas transition seamlessly to the palate, complemented by hints of butterscotch and smooth, supple tannins, culminating in a well-balanced, medium-bodied wine with a fruity taste.*



## SPARKLING WINE

**Fairview** (750ml)  
Charles Back Brut  
**R380.00**

*Pale gold with fine bubbles, this Brut offers fresh aromas of green fruit, apples and lime. A crisp, zippy palate with flinty notes leads to a dry, refreshing finish.*

**Graham Beck** (750ml)  
Pinot Noir Chardonnay  
**R320.00**

*Graham Beck is a refined sparkling wine with citrus, green apple and brioche aromas, crisp bubbles and a smooth, dry finish.*

## DESSERT WINE

**Fairview** (Glass)  
Sweet Red  
**R60.00**

*Fairview Sweet Red has a deep ruby color with aromas of baked plums, dates, and spices, and a sweet, fruity finish with hints of raisin and berry..*

**Old Brown** (Glass)  
Sherry  
**R35.00**

*A complex bouquet of dried fruits like raisins and prunes, alongside nutty aromas, caramel, and a whisper of spices.*

