



MENU

Jacobs Bay
at its best

WIFI



GOOGLE 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.

BREAKFAST

Served till 11:30

Basic Breakfast

A fried egg served with dry cured bacon, mushrooms and a slice of toasted sourdough.
95

Full Breakfast

Two fried eggs on two slices of toasted sourdough, served with dry cured bacon, mushrooms, beef sausage and chips.
130

Single Poached

Half avocado served on sourdough topped with one poached egg.
65

Double Poached

One avocado served on two slices of toasted sourdough, both topped with a poached egg.
105

Gourmet Scrambled

Three eggs scrambled with cream cheese, topped with chives and served on a slice of toasted sourdough.
65

Eggs Benedict

Toasted sourdough topped with avocado, two poached eggs and hollandaise sauce.
110

Breakfast Waffle

Homemade Belgian waffle topped with dry cured bacon, grilled banana and maple-flavoured syrup.
90

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 favourite 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!

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

OPEN SANDWICHES

Served between 09:00 and 16:00

Spicy Mince & Avo

A generous layer of creamy cottage cheese on toasted seeded brown bread, topped with fresh avocado, flavourful spicy mince, a perfectly fried egg, and finished with rosemary salt seasoning.

Half Portion 75 | Full Portion 130

Caprese

Toasted seeded brown bread layered with smooth cottage cheese, juicy marinated tomatoes, fragrant basil pesto, creamy buffalo mozzarella, fresh basil, rosemary salt seasoning, and a drizzle of balsamic glaze for a fresh Mediterranean-inspired bite.

Half Portion 80 | Full Portion 140

Corned Beef

Toasted seeded brown bread topped with cottage cheese, tender slices of corned beef, marinated tomatoes, crisp gherkins, red onion, and a honey mustard dressing, finished with rosemary salt seasoning for the perfect balance of savoury and tangy flavours.

Half Portion 70 | Full Portion 120

Salami

Toasted seeded brown bread spread with creamy cottage cheese and topped with marinated tomatoes, crunchy gherkins, peppadews, and slices of rich salami, finished with rosemary salt seasoning.

Half Portion 70 | Full Portion 120

Mushroom & Caramelised Onion

Toasted seeded brown bread topped with cottage cheese, garlic-sautéed mushrooms, and sweet caramelised onions, finished with rosemary salt seasoning for a rich and comforting combination of earthy flavours.

Half Portion 50 | Full Portion 90

Smoked Chicken & Avo

Toasted seeded brown bread layered with creamy cottage cheese, tender smoked chicken, fresh avocado, gherkin, red onion, and jalapeño mayo, finished with cracked black pepper and rosemary salt seasoning.

Half Portion 70 | Full Portion 120

A South African café twist pairing the beloved local savoury mince — with its Cape Malay and Indian roots — with the global avo-toast trend. Topped with a fried egg and rosemary salt for a hearty, flavourful finish.

The Caprese salad originates from the island of Capri in southern Italy, celebrating the Italian flag's colours — red tomato, white buffalo mozzarella, and green basil. This café version layers those classic flavours onto toasted bread with cottage cheese and a balsamic glaze finish.

Corned beef dates back centuries to Europe, where salting was used to preserve meat before refrigeration. It became a deli staple from New York to South Africa. This café version reimagines the classic pairing of corned beef, gherkins, and mustard as a modern open toast.

Salami traces back to ancient Mediterranean meat-curing traditions perfected by Italian and Eastern European butchers. The addition of peppadews — a uniquely South African ingredient discovered in Limpopo in the 1990s — gives this toast a local twist, pairing Old World charcuterie with a distinctly South African bite.

Mushrooms and onions have been paired across European kitchens for centuries, both prized for their umami depth. Caramelised onions draw on a slow French technique, while garlic-sautéed mushrooms echo rustic Italian cooking — together they make a comforting vegetarian toast.

Smoking meat is one of humanity's oldest preservation methods, with smoked chicken popular in American Southern and European traditions. Paired here with avocado and jalapeño mayo, it blends smoky depth with creamy richness and a kick of heat

Add Salad 35 or Chips 20

CIABATTINI

Ciabattini, the smaller version of the 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. The smaller size made them ideal for sandwiches and snacks, quickly gaining popularity for the 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 off with a squeeze of fresh lemon juice and a sprinkle of lemon zest for a zesty refreshing finish.

95

Salami and Cheese

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

95

Ham and Cheese

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

95

Caprese

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

95

BLT

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

95

Chicken Mayo

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

95

KIDDIES

Hake goujons served with chips

80

Chicken strips served with chips

80

Frankfurter served with chips

80

Toasted ham & cheese served with chips

80

TOASTED SANDWICH

Served with Chips

Cheese and Tomato

A blend of melted cheese and juicy tomato, layered in a perfectly toasted sourdough.

75

Country Ham, Cheese and Tomato

Country ham layered with melted cheese and fresh tomato, packed into a warm, crispy toasted sourdough.

95

Sweet and Sour Chicken

Tender chicken tossed in a tangy sweet-and-sour sauce, served on a golden toasted sourdough.

95

Spicy Chicken Mayo

Grilled chicken mixed with fiery hot jalapeño mayo, packed into a warm, crispy toasted sourdough.

95

Bacon, Egg & Cheese

Bacon with double melted cheese, over a fried egg on perfectly toasted sourdough.

100

The Cheesy Beef Stack

A juicy beef patty with double melted cheese, and gherkins served on perfectly toasted sourdough.

140

A timeless classic, the cheese-and-tomato sandwich has been enjoyed since the early 1900s, celebrated for its simple, comforting flavours that never go out of style.

A hearty twist on the classic, the country ham, cheese and tomato sandwich became popular in the early 20th century as a satisfying, flavour-packed meal.

Inspired by Asian flavours, the sweet-and-sour chicken sandwich became a popular fusion twist, combining tangy, sweet notes with a comforting toasted bread.

A modern favourite, the spicy chicken mayo sandwich brings together zesty flavour and desired sourdough for a quick, flavourful meal.

An iconic American breakfast staple. It is deeply rooted in New York City bodega and deli culture, where it is famously ordered as a single fluid word: BEC

Inspired by classic American cheeseburgers, combining a juicy beef patty with rich, melted cheese, but served on artisan sourdough for a modern twist.

SALADS

Lemon Chicken and Cous-Cous Salad

Fluffy couscous tossed with fresh herbs, tomato, cucumber, feta and roasted butternut. Finished off with tender lemon chicken and toasted sesame seeds.

140

Mediterranean Chicken & Halloumi Salad

Grilled Mediterranean-style chicken tossed in basil pesto and halloumi strips served on a fresh salad bed.

150

Couscous, a North African staple, has been enjoyed for centuries. This salad brings together Mediterranean and Middle Eastern flavours in a fresh, vibrant fusion.

Cypriot briny treasure, so divine the Greek gods themselves might steal over the last bite.

APPETIZERS

Peri-Peri Chicken Livers

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

90

Calamari Strips

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

100

Creamy Mussels

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

90

Crispy Chicken Strips

Crispy, golden-fried chicken strips served with sweet & sour honey mustard and ranch dipping sauces.

90

Korean Chicken Strips

Crispy Korean-style chicken strips – bold, sweet and spicy Korean-style glaze, topped with sesame seeds and served with sriracha.

95

A sexy 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 maritime legends rumoured to grant control over the tides—or at least satisfy your hunger.

Also known as chicken tenders, it first gained popularity in the US during the 1980s as a quick, crispy alternative to traditional fried chicken.

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

WRAPS

Served with Salad or Chips

Avocado & Feta

Sun-dried tomato pesto, fresh lettuce, ripe tomato, cream cheese dressing, avocado and feta cheese, topped with a dash of herb tapenade.

140

Bacon & Avocado

Sun-dried tomato pesto, fresh lettuce, ripe tomato, cream cheese dressing, crispy bacon and avocado, topped with a dash of herb tapenade.

140

Mustard Basil Chicken

German mustard, fresh lettuce, ripe tomato, cream cheese dressing and chicken strips with a basil pesto drizzle.

140

Avocado, native to Central America, meets Mediterranean flavours like feta and sun-dried tomato pesto in this modern fusion.

A pairing popularized in contemporary café culture for its bold flavour and satisfying texture.

Blending the bold tang of German mustard with the fresh, aromatic notes of basil pesto, this dish reflects a fusion of European flavours.

MAINS

Burgers

Beef Burger

Homemade dry cured bacon and short rib mince patty, grilled to perfection and topped with tomato relish and pickles. Served on a golden brioche bun with chips or fresh salad.

140

Grilled Chicken Burger

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

130

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"

Chicken

Chicken Schnitzel

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

150

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.

Creamy Rocket & Chicken Pasta

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

140

The nutty rocket sauce echoes pesto-style blends, while chicken and pasta pairings rose to fame in the 20th century. It's a fresh, fusion-inspired take on comfort food.

Steak

Blue Cheese Steakhouse Pasta

Tender strips of cooked steak tossed in a bed of al dente penne pasta to seal in a rich, velvety steakhouse-style sauce. Finished with a splash of cream, a sprinkle of bold blue cheese and a swirl of fresh basil.

170

Inspired by classic American steakhouse flavours fusion that gained popularity in modern bistro cuisine. The bold addition of blue cheese and herbs brings a gourmet twist to a comfort-food favourite.

300g Sirloin

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

220

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.

Surf & Turf

Sirloin & Calamari

A 300g succulent sirloin steak paired with tender calamari, your choice of chips, vegetables or a fresh salad.

300

Surf & Turf originated in North America in the mid-20th century as a luxurious dish combining land (steak) and sea (seafood), symbolizing indulgence and fine dining.

Sirloin & Prawns

A 300g tender sirloin steak served alongside three succulent queen prawns, served with your choice of chips, vegetables or a fresh salad.

310

MAINS

Seafood

Beer-Battered Hake

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

155

Calamari Strips

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

190

Creamy Mussels

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

145

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.

265

Canary Island platter

Four queen prawns, six garlic mussels and calamari, served with Mojo Verde, sriracha mayo and tar-tar sauce.

270

Seafood Platter for One

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

325

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.

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.

Inspired by flavours of the Canary Islands, this platter celebrates fresh seafood with vibrant sauces and bold Mediterranean influences.

A classic seafood medley, inspired by traditional coastal fare, combining crispy, tender, and flavourful bites in one satisfying plate.

PIZZA

Margherita

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

120

Spicy Chicken Mayo

A homemade Neapolitan sauce base, topped with a blend of cheddar and mozzarella cheese, mixed peppers and a spicy jalapeño chicken mayo topping.

160

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 fresh coriander.

165

Spanish

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

175

Little Piggy

A homemade Neapolitan sauce base, topped with a blend of cheddar and mozzarella cheese, dry cured bacon, salami, ham and caramelised onions.

220

Black Bean & Mince

A homemade Neapolitan sauce base, topped with spicy mince and black beans topped with melted cheese, black bean chilli and herbs — a bold, flavour-packed combination

270

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 honour after her approval.

Inspired by bold South African flavours, this fiery twist on a classic combines jalapeño-spiced chicken mayo with a cheesy Neapolitan base.

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.

Black beans have been a staple of Latin American cooking for thousands of years, central to Mexican and Brazilian cuisine. Combining them with spicy mince draws on the tradition of chilli con carne — a Tex-Mex classic born along the American-Mexican border

EXTRAS

Banana	10	Peppadew	30
Capers	20	Pineapple	15
Cheese blue	50	Red onion	10
Mozzarella & cheddar	35	Roast garlic	15
Cheese slice	20	Sourdough slice	6
Gherkins	15	Tomato	10
Cream whipped	20	Bacon	40
Feta	25	Beef sausage	25
Half avocado	25	Chorizo	35
Halloumi	75	Chicken Fillet	35
Jam	10	Egg	15
Jalapeno	15	Country ham	25
Mixed peppers	25	Frankfurter	30
Mushroom	30	Salami	35
Olives	20	Pork Banger	30

SAUCES

Cheese sauce	25	Chutney	10
Mushroom sauce	25	Mayonnaise	10
Pepper sauce	25	Sweet chili	10
Garlic sauce	25	Tomato relish	15
Peri-Peri sauce	30	Tar-Tar sauce	15
Garlic lemon butter	25	Hollandaise sauce	40
Chili paste	10		

ADD ON

Battered hake	120	Calamari strips	80
Cowboy steak (300g)	200	Prawn	30
Chicken Strips	55	Chicken Schnitzel	50

SIDES

Chips	20	Salad	35
Savoury rice	35	Vegetables	65

DESSERTS

Classic Waffle

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

65

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.

80

Affogato

Creamy vanilla ice cream topped with a hot double espresso.

55

Dom Pedro (single)

Choice between Amarula / Kahlúa /
Frangelico
60
Jameson
80

Soft Serve Ice Cream

45

Wafer Cup Ice Cream

55

Add Chocolate or Caramel Sauce

15

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 favourite.

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.

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.

Ice cream dates 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.

Wafer cup Desserts

A tribute to Jacobsbaai

Jacobsbaai Tropical

A crispy wafer cup filled with mango and pineapple sorbet, topped with a splash of strawberry daiquiri and crunchy nuts – a fruity island-inspired treat.

80

Jacobsbaai Mermaid

A dreamy blend of mint, lime and blue curaçao ice cream in a wafer cup topped with soft marshmallows – sweet, floral, and enchanting.

80

Jacobsbaai Passion

A vibrant passion fruit and pineapple sorbet in a wafer cup, finished with a splash of grenadine in a crisp wafer cup – tangy, bold, and full of flair.

85

Jacobsbaai Drift

A rich blend of espresso and caramel sauce in a crispy wafer cup, finished with crushed Oreo for a smooth, indulgent bite.

80

Jacobsbaai Rocky Shore

A bold mix of salted caramel and toffee nut syrup, served in a crispy wafer cup – sweet, salty, and irresistibly smooth.

80

Jacobsbaai Sunset Swirl

A refreshing mix of peach and litchi sorbet in a wafer cup – a light, fruity treat that captures the essence of a coastal sunset.

85

TEA			BEERS & CIDERS		
Rooibos Tea		40	Castle Lite		36
Five Roses Ceylon Tea		40	Windhoek Draught		46
Red Iced Tea		55	Hunters Dry		45
COFFEE			Savanna Dry / Light		45
SINGLE		DOUBLE	Heineken Zero		50
Espresso	28	37	Savanna Zero		55
Macchiato	28	37	ON TAP		
Cortado	34	42	350ml		500ml
Americano	34	42	Sandveld Lager		60
Flat White	36	44	Sandveld Lite		60
Cappuccino	36	44	SPIRITS		
Red Cappuccino	50	58	Olof Bergh Brandy		25
Café Latte	36	44	Klipdrift Brandy		30
Chococino	50		Klipdrift Premium Brandy		35
Irish Coffee	60		Smirnoff Vodka		25
Add Cream	20		Bacardi Rum		35
Add Espresso	20		Captain Morgan Dark Rum		30
Alternative Milk	20		Spiced Gold Rum		25
GOURMET LATTE			Red Heart Rum		30
Roasted Hazelnut		60	Harrier Whiskey		25
Chocolate			Three Ships Whiskey		35
Salted Caramel			Jameson Whiskey		45
Spicy Chai			Jack Daniels Whiskey		40
Toffee Nut			Jack Daniels Honey Whiskey		45
Turkish Delight			Gordon's Gin		25
MILKSHAKES / FRAPPE			Belgravia Gin		25
Roasted Hazelnut		60	Southern Comfort		25
Chocolate			TOP SHELF		
Lime			RUM		
Bubble Gum			Kraken Black Spiced		50
Salted Caramel			Bacardi Rare Gold		55
Coffee			Bumbu XO		73
Spicy Chai			GIN		
Toffee Nut			Bombay Sapphire		40
Turkish Delight		Two Ginger Spice Route		45	
Strawberry		Two Ginger La Primavera		45	
FRUIT SLUSHIES			Two Ginger Pink Pomelo		45
Mango		60	Two Ginger Soul Flame		45
Passion Fruit			Inverroche Amber		50
Peach			Drumshanho Gunpowder		55
Mixed Berry			WHISKEY		
COLD DRINKS			Akashi Red		46
200ml		25	Aerstone Sea Cast		55
Dry Lemon/ Ginger Ale			Suntory Toki Japanese		50
Lemonade / Tonic / Pink Tonic			Glenbrynth		55
Grapefruit Tonic/ Soda			Glenmorangie 10 Year		60
300ml		30	Glenlivet 12 Year		65
Coke / Coke Zero / Coke Light			Glenfiddich 12 Year		72
Sprite / Creme Soda			Glenmorangie 14 Year		93
Red Bull			Tomintoul Tandra		90
Appletizer		45	Jameson Triple		65
Grapetizer		45	Jameson Orange		105
Cappy Breakfast Blend		35	Irish Yellow Spot		110
Cappy Orange		35	Balvenie Double Wood		120
WATER			COGNAC		
Still Water 350ml		35	Martell vs Cognac		57
Still Water 750ml		50	D'USSE VSOP		90
Sparkling Water 350ml		35			
Sparkling Water 750ml		50			

Corkage Fee
65

WHITE WINE

Fairview (750ml)

Sauvignon Blanc
230

Fairview (750ml)

Chenin Blanc
220

Fairview (750ml)

Chardonnay
290

Fairview (per glass)

Goat Do Roam White
45

Darling (750ml)

Chenin Blanc
165

Darling (500ml)

Chenin Blanc / Sauvignon Blanc Blend
80

Leeuwenkuil (750ml)

Chenin
185

Fresh palate with bright acidity, tropical fruit richness and a crisp, dry finish.

Medium-bodied with yellow fruit sweetness, a hint of creaminess and a crisp, lingering dry finish.

Elegant and well-balanced, this Chardonnay offers notes of citrus, ripe peach and subtle vanilla from partial oak aging

A fresh, fruity South African blend with vibrant tropical notes and a crisp, zesty finish.

Subtle tropical fruit dominated by ripe yellow peaches, quince, guava and white pear on the nose.

A fruit forward wine with intriguing notes of melon, fruit salad, peaches, white pear and guava on your nose that follow through on your mid palate.

A retrained, fresh style offering with aromas of yellow apple, stone fruit and a hint of grapefruit. The palate is light and crisp with a bright minerality that carries.

RED WINE

Fairview (750ml)

Grenache Noir
220

Fairview (750ml)

Merlot
330

Fairview (750ml)

Cabernet Sauvignon
330

Spice Route (750ml)

Shiraz Grenache Cinsault
220

Spice Route (750ml)

Chakalaka
295

Fairview (per glass)

Goat Do Roam Red
45

Chocoholic (750ml)

Pinotage
200

(Per glass) - 60

Darling (500ml)

Cabernet Sauvignon / Merlot Blend
80

Leeuwenkuil (750ml)

Shiraz
190

Bright, translucent red with juicy berries, raspberry and subtle spice. Fresh acidity and smooth, balanced finish - easy drinking and food friendly.

Smooth and medium-bodied with ripe plum, red berry notes and soft tannins —easy to enjoy on its own or with food.

Bold and full-bodied with dark fruit, hints of spice and firm tannins—a classic red with depth and structure.

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

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

Fairview Goat Do Roam Red is a smooth, medium-bodied blend with ripe berry flavours, gentle spice and a soft, lingering finish.

Smooth and medium-bodied with fruity notes, hints of butterscotch and soft tannins for a well-balanced finish.

A fruit forward wine with an array of complex aromas which include candy floss, red cherries, cranberries and mulberries.

Typical of Swartland Shiraz, aromas of pure red fruit, cracked black & pink pepper, followed with a medium-bodied, vibrant, palate with rounded tannins, and a lingering, layered finish.

SPARKLING WINE

Fairview (750ml)
Charles Back Brut
380

Graham Beck (750ml)
Pinot Noir Chardonnay
360

Fairview (Glass)
Charles Back Brut
90

Pale gold with fine bubbles, these 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 is a refined sparkling wine with citrus, green apple and brioche aromas, crisp bubbles and a smooth, dry finish.

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

“Why not have a Mimosa”

Mimosa (Glass)
Charles Back Brut and Orange Juice
70

Charles Back Brut mixed with orange juice served in a tall champagne flute.

DESSERT WINE

Fairview (Glass)
Sweet Red
60

Old Brown (Glass)
Sherry
25

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

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

ROSE'

Fairview (750ml)
Goats Do Roam Dry Rosé
170

Pyjama Bush (Glass)
Sauvignon Blanc/Grenache
50

Leeuwenkuil (750ml)
Rosé
190

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.

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

Subtly enticing aromas of raspberry, pomegranate and a hint of herbs follow through on a steely dry palate; crisp, bright, mouthwatering acidity, yet unctuous on the tongue, with lovely flavours of tart cherry, cranberry and a hint of salinity.

COCKTAILS

Steelworks

Ginger ale and soda water, flavoured with cola
75

Rock Shandy

Lemonade and soda water, flavoured with a dash of bitters.
80

Twisted Iced Tea

Vodka, Red espresso served with apple juice.
80

Espresso Martini

Amarula and Kahlua shaken with double espresso.
90

Creamy Delight

A creamy mix of Southern Comfort, Amaretto, Amarula, and vanilla ice cream.
85

Bloody Mary

A mix of vodka and tomato juice, cucumber and Worcestershire sauce.
95

Rocky Grapefruit Shandy

Fruity take on the Rock Shandy with gin and a mix of grapefruit and lemonade and topped off with lemon.
100

Peachy Blinders

Perfectly blended combination of peach puree, mango juice, vodka, lemon juice and apple syrup.
115

Aperol Spritz

A mix of Charles Back, Aperol and Soda topped with lime.
120

Long Island Iced Tea

A mix of vodka, rum, gin and tequila with a dash of lime juice and topped up with coke.
110

Very Berry or Mango Daiquiri

White rum and very berry syrup/mango syrup, topped with strawberry juice/mango juice.
125

Piña Colada

A blend of white rum, Piña Colada mix, and coconut cream, pineapple juice and vanilla ice cream.
120

West Coast Waters

A mix of Tequila, Lime, Triple sec, Blue Curacao topped with cherries.
135

Lovers Lane

A mix of Southern Comfort, Vodka and lemonade topped with a dash of grenadine and cherries.
110

"The Cork Conspiracy"

Last Friday, Emma decided to open a “fancy” bottle of red she’d been saving since 2019. She lit a candle, queued up jazz, and pulled out the corkscrew like a seasoned sommelier.

The cork broke.

She tried again. Half of it crumbled into the bottle. She Googled “how to save crumbled wine,” spilled it, filtered it through a coffee filter, and proudly poured a glass—filled with hope and maybe a little cork dust.

She took a sip. It was vinegar. Turns out, “aging” wine next to a radiator for five years isn’t ideal.

Moral of the story: If you’re saving wine for a special occasion... wine not just drink it now?

