



TAPAS

BOBOTIE CIGARS (2) R 130

Fruity Cape Malay beef mince wrapped in phyllo, air fried to crisp, served with sweet chutney.

HUMMUS R 90

Crispy Chickpea and Hummus salad served with lightly toasted ciabatta slices.

SAMOOSAS (6) R 120

Authentic Indian Pakistani chicken delicacy, served with sweet chilli sauce.

CHICKEN SHOARMA POT R 140

Indonesian spiced chicken cubes in a creamy sauce, served with lightly toasted ciabatta slices.

AIR FRIED CAMEMBERT R 170

Two camembert halves, wrapped in phyllo, air fried to crisp and soft, served with local marula jelly.

We highly recommend adding 3 for R 30
lightly toasted ciabatta slices. 6 for R 60

CAJUN CHICKEN FILLETS (6) R 130

Finger chicken fillets, generously seasoned with Southern style spices, served with a chakalaka salsa.

CHICKEN LIVERS R 110

Chicken livers in our creamy peri-peri sauce served with ciabatta.

Kindly note that the spicy foods are well spiced and might be overbearing to a delicate tongue. Spice lovers will LOVE it!

TAPAS

BURGER POCKET R 140

Crispy Asian roti filled with our pure beef patty, cheese, crispy greens and our homemade burger sauce.

CREAMY PEPPERED VENISON R 160 FILLET STRIPS

A hot pot of fragrant venison strips in a creamy pepper sauce, served with lightly toasted ciabatta slices.

REBECCA'S FAMOUS R 130 MEATBALLS (4)

A classic Italian meatball, as only Rebecca can make them, served in a napolitana sauce.

We highly recommend adding 3 for R 30
lightly toasted ciabatta slices. 6 for R 60

BOEREWORS POPS WITH R 110 SHEBA (4)

The South African favourite beef sausage, served on a stick with a sweet tomato onion relish.

HALFMOONS (6) R 120

Authentic Indian Pakistani chicken delicacy, served with curry sauce.

INDONESIAN CHICKEN R 150 SKEWERS (4)

Indonesian spicy chicken satay served with a decadent peanut sauce.

*Kindly note that the spicy foods are well spiced and might be overbearing to a delicate tongue.
Spice lovers will LOVE it!*

PARATHAS

Our Flavours are Vibrant & Spicy!

CURRY CHICKEN PARATHA R 100

Crisp Asian roti filled with fragrant curried chicken and a drizzle of double cream yoghurt, served with sweet chutney.

MEXICAN BEEF PARATHA R 120

Crisp Asian roti filled with spicy Mexican beef, served with a crunchy yoghurt salsa.

PERI PRAWN PARATHA R 180

Crisp Asian roti filled with Spicy prawn filling on crisp iceberg with creamy avo pieces (seasonal), served with a quirky curry mayo dressing.

SPICY BUTTERNUT PARATHA R 110

Crisp Asian roti filled with Cape Malay vegetarian filling served with Mrs Balls on the side.

CREAMY SMOKED SALMON PARATHA R 160

Crisp Asian roti filled with spinach, cream cheese and smoked salmon, served with a horseradish dressing.

SOUPS

Served with Sherry

SPICY TOMATO R 80

Homemade with coconut milk and sun ripened tomatoes, served with a classic toasted cheese.

CREAM OF BUTTERNUT R 80

SOULFOOD to warm up the bones, served with lightly toasted ciabatta.





PLATTERS

Harvest Table Style

CHARCUTERIE PLATTER R 250

An assortment of 3 cold meats, with pickles, relish, fruits and greens. For 2 - 3 persons.

CHEESE PLATTER R 280

A trio of fried camembert, emmental and brie, with jams, relish and fresh fruits. For 2 - 3persons.

VEGETABLE PLATTER R 180

A rainbow of crunchy vegetable sticks, served with humus, cream cheese, basil pesto and pickles. For 2 - 3 persons.

SOUTH AFRICAN MEAT PLATTER R 350

Grilled boerewors bites, deboned chicken thighs, creamy peppered venison served with sheba and lightly toasted ciabatta, and your choice of either a fresh garden salad or a greek salad. For 2 persons.

We highly recommend adding 3 for R 30
lightly toasted ciabatta slices. 6 for R 60

SALADS

Enough to Share

TROUT OR SMOKED SALMON R 160

A crisp bed of greens and avocado (when in season), topped with 2 trout fillets OR smoked salmon, drizzled with a creamy horseradish dressing and crispy onions.

CAJUN CHICKEN R 160

Southern spiced chicken finger fillets served on a bed of crisp salad ingredients, with curry mayo dressing.

BEEF FILLET R 180

Beef fillet strips (150g), cooked medium, served on a bed of crisp salad ingredients, with a quirky mango balsamic dressing.

We highly recommend adding 3 for R 30
lightly toasted ciabatta slices. 6 for R 60



SWEET TREATS

**PAVLOVA NESTS
FOR 2** **R 130**

Cheesecake mousse filling topped with fruits in season.

**CHOCOLATE FONDUE
FOR 2** **R 150**

Fruits, sweets and biscuits with a pot-au-chocolat for dipping.

CHOCOLATE PARATHA **R 100**

Crispy Asian roti with a chocolate filling.

MILK TART PARATHA **R 100**

Crisp Asian roti filled with a South African traditional treat and favourite. Served with a sprinkle of cinnamon.



CONTINENTAL

BREAKFAST

- 100% Seasonal fruit juice.
- Fresh seasonal fruit skewers.
- Yoghurt and granola.
- Selection from the patisserie basket, served with butter, jam and honey.
- Coffee / Tea / Cappuccino.

HOT

BREAKFAST

(TO ORDER)

SMASHED AVO AND SMOKED SALMON

Crispy toasted seed loaf, with smashed avocado topped with smoked salmon slivers, goats cheese and coarsely ground pepper.

THE TRADITIONAL

Eggs to order (2) served with mini pork sausages, bacon, fried tomato, mushrooms. Ciabatta/seed loaf toast on request.

FRENCH TOAST FINGERS

Served with bacon, banana and syrup.

EGGS BENEDICT

Poached egg served on a crispy toasted seed loaf slice, with baby spinach, rocket and bacon, topped with a zesty Hollandaise sauce.

OMELETTE

With an assortment of vegetables and cheese. (Add bacon) Ciabatta/seed loaf toast on request.

BUTTER AND MAPLE SYRUP PANCAKE STACK

Served with berries, bananas and maple syrup.

Breakfast Charge: R250 for day visitors.



BEVERAGES

REFRESHMENTS

Apple/Grapetizer	R 40
BOS Ice Tea	R 35
Softs/mixes 200ml	R 35
Tomato Cocktail	R 50
Orange/Apple juice	R 35

COFFEE

Americano	R 35
Cappuccino	R 45
Espresso	R 40
Latte	R 50
Hot Chocolate	R 50
Leaf Tea	R 40

** Kindly enquire about our tea selection.*

PURIFIED WATER (RO)

Carbonated	R 20
Still	No Charge

NON-ALCOHOLIC

Bavaria 0%	R 60
Clausthaler Lemon	R 60

BEER (330ml/440ml)

Castle Light	R 40
Windhoek Draught	R 55
Black Label	R 40

BRANDY (25ml)

Klipdrift Premium	R 40
100 Reserve	R 45

WHISKEY/BOURBON (25ml)

Bells	R 35
Jameson	R 55
Glenfiddich 12yr	R 60
Gentleman Jack	R 60

VODKA/GIN (25ml)

Sky Vodka	R 35
Primos Blue	R 55
Bombay Sapphire	R 50
Non Alcoholic Gin	R 45

NIGHTCAPS (50ml)

Amarula Cream	R 50
The Royal Rhino	R 70
Horny Elephant	R 95
The 737	R 85
Drambuie	R 75
Sherry 100ml	R 50
Ruby Red Port	R 50

MCC's

Graham Beck 375ml	R 220
Graham Beck 750ml	R 400

Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate.

L'Ormarins Rosé MCC 750ml	R 400
---------------------------	-------

The palate is vivid with lively bubbles of bright red berries and crisp acidity. Providing equilibrium are rich, creamy lees notes and toasted biscuit flavours from its secondary fermentation in the bottle. Delightfully playful yet serious with good structure, length and a clean, focused finish.

GINTAILS

Blue Devil	R 105
------------	-------

Fragrant gin, tonic and lime juice with rosemary, blueberries and the cherry on the devils tail.

Carribbean Cooler	R 105
-------------------	-------

A refreshing crush of gin, lime, tonic and fresh mint leaves.

Karoo Refresher	R 105
-----------------	-------

A Karoo thirst quenching cooler with gin, Rooibos ice tea, citrus & thyme.

Parisian Pink	R 105
---------------	-------

A feminine mix of gin, tonic and cherry liqueur with a selection of crushed berries.

Mexican Rock Shandy	R 105
---------------------	-------

A mix of tequila gold, sprite with bitters.

Gingered Mexican	R 105
------------------	-------

A mix of Tequila gold, ginger ale and cola tonic.

NON-ALCOHOLIC GINTAILS
AVAILABLE

HOUSE WINES

Our purpose is to share the ethereal magic of Franschoek, the heart of the South African winelands, with all who encounter Franschoek Cellar. To share the gift of Joie de Vivre - a moment of exuberant enjoyment, with the world.

Carefully crafted by the winemaker, Franschoek Cellar wines aim to capture the true nature and magnificence of the Cape Winelands and the magic of the Franschoek Valley in every sip.

WHITES

Franschoek Cellar Chenin Blanc
Franschoek Cellar Sauvignon Blanc
Franschoek Cellar Unoaked Chardonnay
Franschoek Cellar Rose

All Varieties Per Bottle R170

REDS

Franschoek Cellar Shiraz
Franschoek Cellar Merlot
Franschoek Cellar Cabernet Sauvignon

All Varieties Per Bottle R220

CAPTAIN'S CHOICE

PIERRE JOURDAN TRANQUILLE 750ml R 240

This fresh summer blend with red gold blush and an elegant finish driven by the elegant Pinot Noir in this blend.

HAUTE CABRIERE CHARDONNAY / PINOT NOIR 750ml R 280

A lively and luscious marriage of chardonnay and pinot noir.

KANONKOP KADETTE ROSE 750ml R 220

A full-bodied dry rosé, made by the traditional method of bleeding the juice off the Pinotage grapes after only the slightest skin contact. The floral bouquet leads to notes of cherry and red grapefruit, with a firm succulence and racy freshness on the palate. Fabulous daytime drinking.

MT VERNON MALBEC 750ml R 600

Dark, magenta core with wide, bright rim. Very enticing ripe berry nose packed with mulberry and blackberry followed by attractive earthy and oak notes.

NON-ALCOHOLIC SECTION

Red Wine R 280
White Wine R 280
Sparkling Wine R 320

OUR CORKAGE POLICY:

Any bottle brought onto the premises, will have a corkage fee of R100.