



CAFÉ | BAR

TAPAS & BOWLS

Peri – Peri Chicken Wings Cederberg Bukketraube	R80 R150 R70/R260
Hake & Chips <i>Deep Fried / Grilled, Chips or Side Salad</i> Ken Forrester Petit Chenin Blanc	R70 R120 R45/R150
Malay Spiced Calamari *NEW <i>With Asian Coleslaw</i> Ashbourne Sauvignon/Chardonnay	R85 R160 R60/R215
Spanish Buddha Salad *NEW <i>Salami, Soft Boiled Egg, Avocado, Humus & Toasted Baguette</i> Durbanville Hills Sauvignon Blanc	R115 R50/R170
Thai Seafood Buddha Bowl *NEW <i>Mussels, Prawns, Calamari & Line fish</i> <i>Cooked in a Thai Curry Sauce, with Basmati Rice</i> Waterside White Chardonnay	R185 R45/R145
Crazy Chicken Poke Bowl *NEW <i>Tempura Fried Chicken in a Sweet Chili & Soya Dressing</i> <i>With Basil & Feta Cous Cous Salad</i> Graham Beck Brut MCC	R150 R95/R380
Lebanese Vegetable Bon Bons *NEW <i>In Shakshuka Sauce</i> Ashbourne Sauvignon/Chardonnay	R80 R60/R215

SALADS & BURGERS

Seared Salmon *NEW <i>With Fennel Cottage Cheese, Apple & Coconut Quinoa</i> Cederberg Bukketraube	R175 R70/R260
Crispy Cos, Walnut, Peas & Avocado Salad (V) <i>With Mustard Dressing</i> Durbanville Hills Sauvignon Blanc	R105 R50/R170
Classic Caesar Salad <i>Romaine Lettuce, Soft Boiled Egg, Bacon, Parmesan Bruschetta & Anchovy Dressing</i> Ken Forrester Petit Chenin Blanc	R110 R45/R150
All Burgers served with Dill Cucumber, Iceberg Lettuce, Tomato, Onion Jam & Tempura Onion Rings	
Cheese Burger	R115
Bacon & Cheese Burger *NEW	R125
Vegetarian Burger (V) *NEW <i>With Hummus & Guacamole</i> Durbanville Hills Sauvignon Blanc	R115 R50/R170
Barbeque Spiced Chicken Burger <i>With Grilled Pineapple, Lettuce, Tomato & Mayo</i> Waterside White Chardonnay	R115 R45/R145
Add Cheese Bacon Fried Egg Avocado	R20/extra

SANDWICHES or WRAPS

Choose to have your fillings in either a flour tortilla wrap or sour dough bun.

Club Sandwich <i>Homemade Beef Pastrami, Fried Egg, Chicken Mayo, Cheddar & Caramelized Onions with Fries or Side Salad.</i> Beyerskloof Pinotage	R115 R60/R205
Grilled Cajun Chicken <i>Pineapple, Iceberg Slaw, Sundried Tomato Pest, Cucumber & Tomato with Fries or Side Salad.</i> Ashbourne Sauvignon/Chardonnay	R115 R60/R215
Hippie (V) *NEW <i>Hummus, Caramelized Onion, Iceberg Slaw, Hemp Seeds, Red Kidney Beans with Corn & Avocado served with a side salad</i> Protea Merlot by Rupert Wines	R95 R50/R180

PASTAS (FEEL FREE TO SHARE, LET US KNOW!)

Chicken Carbonara <i>Grilled Chicken Tossed in Mushroom Sauce</i> Durbanville Hills Sauvignon Blanc	R110 R50/R170
Smoked Tomato Gnocchi (V) *NEW <i>With Basil Pesto & Pecorino</i> Ashbourne Sauvignon/Chardonnay	R110 R60/R215
Basil Pesto Tagliatelle *NEW <i>Tagliatelle Pasta tossed in a Creamy Basil Pesto Sauce</i> Graham Beck Brut MCC	R99 R95/R380

GRILLS

All grilled items served with baton potatoes, roasted baby tomatoes and sauce	
Karoo Lamb Cutlets (400g) *NEW	R305
Beef Ribeye on the Bone (400g) *NEW	R290
Beef Sirloin (300g)	R225
Kingklip (180g) *NEW	R225

Sauce Options: Mushroom/ Green Peppercorn/ Blue Cheese & Red Wine / Salsa Verde

SIDES

Truffle Mash Potato	R35
Macaroni & Cheese	R35
Creamed Parmesan Spinach	R35
Phuthu Pap	R35
Ratatouille	R35
Greek Salad	R35
French Fries	R35

DESSERT

Salted Caramel & Butterscotch Milk Tart *NEW	R80
Oreo Cheese Cake *NEW	R80
Classic Vanilla Crème Brulée	R80
Malay Koeksisters *NEW <i>With Orange Dipping Sauce & Chai Ice-Cream</i>	R60

CHAMPAGNE

Moët & Chandon Brut Impérial	R215 / R865
<i>Revealing and seamless</i>	
Veuve Cliquot Yellow Label	R865
<i>Champagne of distinction</i>	
Moët & Chandon Rosé Impérial	R1050
<i>Spontaneous and radiant</i>	
Dom Perignon	R2700
<i>One of the greatest</i>	

CAP CLASSIQUE

Simonsig Kaapse Vonkel	R100 / R405
<i>Exciting and complex</i>	
Graham Beck Brut Rosé	R85 / R340
<i>Delicately fresh and lively</i>	
Graham Beck Brut	R95 / R380
<i>Generous and juicy</i>	

PROSECCO

Satorti Prosecco	R415
<i>Seductive and floral</i>	

WHITE WINES

Durbanville Hills Sauvignon Blanc	R50 / R170
<i>Firm, balanced and crisp</i>	
Ken Forrester Petit Chenin Blanc	R45 / R150
<i>Subtle and fresh</i>	
Ashbourne Sauvignon Blanc / Chardonnay	R60 / R215
<i>Crisp with body</i>	
Simonsig Gewurztraminer	R70 / R280
<i>Rose petal, delicate and fruity</i>	
De Morgenzon Chenin Blanc	R50 / R195
<i>Fresh and fruit driven</i>	
Newton Johnson Felicite Chardonnay	R50 / R185
<i>Firm but smooth</i>	
Haute Cabriere Chardonnay / Pinot Noir	R65 / R250
<i>Intense, exciting and fun</i>	
Paul Cluver Sauvignon Blanc	R70 / R280
<i>Fresh and mineraly</i>	

ROSÉ

Graham Beck "Gorgeous" Rosé	R50 / R180
<i>Simply gorgeous</i>	

RED WINES

Protea Merlot	R50 / R180
<i>Intense and fruity</i>	
Alto Rouge	R65 / R250
<i>Gentle and fruity</i>	
Marras Piekenierskloof Grenache	R70 / R275
<i>Flavorsome and elegant</i>	
Beyerskloof Pinotage	R60 / R205
<i>Enjoyable and uncomplicated</i>	
Haute Cabriere Unwooded Pinot Noir	R65 / R250
<i>Forthcoming and light</i>	
Kleine Zalze Vineyard Seletion Cabernet Sauvignon	R100 / R400
<i>Attractive and well-balanced</i>	
Kanonkop Kadette	R75 / R295
<i>Well-structured and firm</i>	
Rupert & Rothschild Classique	R120 / R485
<i>Classic Bordeaux style</i>	
The Chocolate Block	R125 / R500
<i>Juicy and full-bodied</i>	

COGNAC

Bisquit VS	R70
Hennessey VS	R80
Rémy Martin VSOP	R155
Bisquit VSOP	R98
Hennessey VSOP	R155
Richelieu XO	R165

SINGLE MALTS

Glenfiddich 12 year	R67
Glenmorangie Lasanta	R90
Talisker 10 year	R95
Glenlivet Nadurra 16 year	R105
Glenlivet 15 year	R85
Glenmorangie Quinta Ruban	R92
Glenfiddich 15 year	R122
Glenmorangie Necta D'or	R98
Glenlivet 12 year	R83
Glenfiddich 18 year	R150

BLENDED SCOTCH WHISKY

Chivas Regal 12 year	R61
Chivas Regal 18 year	R95
Chivas Regal 25 year	R675