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# STARTERS

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## SPRINGBOK CARPACCIO

R110.00

SMOKED SPRINGBOK ON ROCKET LEAVES, WITH A BALSAMIC GLAZE, PARMESAN CHEESE AND CHERRY TOMATOES.

## DEEP FRIED CAJUN TENTICLES

R85.00

LIGHTLY DUSTED IN FLOUR AND CAJUN SPICE THEN DEEP FRIED TILL CRISPY. SERVED WITH TARTAR SAUCE.

## FILLED CALAMARI TUBES

R95.00

CALAMARI TUBES FILLED WITH CREAM CHEESE PEPPERDEWS AND GARLIC, THEN PAN FRIED.

## HALF BLACK SHELL MUSSELS

R85.00

BLANCHED MUSSELS SERVED WITH EITHER A CREAMY WHITE WINE SAUCE OR A TOMATO CHILLI AND RED WINE SAUCE. ACCOMPANIED BY GARLIC BREAD.

## CREAMY BUTTERNUT SOUP

R75.00

A ROASTED BUTTERNUT SOUP WITH CREAM. SERVED WITH GARLIC BREAD.

## CHEESY GARLIC SNAILS

R95.00

SIX SNAILS TOPPED WITH GARLIC BUTTER, MOZZARELLA AND CHEDDAR, OVEN BAKED. SERVED WITH GARLIC BREAD.

## GRILLED JALAPENO POPPERS

R85.00

3 JALAPENOS FILLED WITH CREAM CHEESE, MOZZARELLA AND CHEDDAR CHEESE, WRAPPED WITH BACON AND GRILLED.

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# OCEAN FRESH

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**DEEP FRIED CALAMARI** **R165.00**

LIGHTLY DUSTED WITH FLOUR AND SPICE AND DEEP FRIED. SERVED ON CHIPS OR SAVOURY RICE WITH VEGETABLES.

**DEEP FRIED HAKE** **R165.00**

LIGHTLY DUSTED IN FLOUR AND SPICE, DEEP FRIED AND SERVED WITH CHIPS OR SAVOURY RICE AND VEGETABLES.

**PAN FRIED HAKE** **R175.00**

PAN FRIED AND SERVED ON A VEGGIE AND LEMON INFUSED COUSCOUS WITH A SIDE CREAMY WHITE WINE, LEMON, AND CAPER SAUCE.

**CHERMOULA YELLOW TAIL** **R185.00**

OVEN BAKED YELLOWTAIL TOPPED WITH A MEDITERANIAN PASTE CALLED CHERMOULA AND SERVED ON SAVOURY RICE WITH VEGETABLES.

**FILLET AND PRAWN SKILLET** **R270.00**

300G BEEF FILLET PAN FRIED WITH 4 DESHELLED PRAWNS ON A BED OF ONIONS, PEPPERS, MUSHROOM, PEPPADEW AND SPINACHE CREAM SAUCE WITH PARMESAN AND LEMON JUICE. SERVED WITH GARLIC BREAD

**PAN FRIED PRAWNS** **R210.00**

8 PAN FRIED PRAWNS WITH EITHER LEMON, GARLIC BUTTER OR PERI-PERI SAUCE. SERVED WITH CHIPS OR RICE.

**SPANISH STYLE PAELLA** **R215.00**

4 PRAWNS, FOUR MUSSELS, CALAMARI RINGS AND SPICY CHORIZO.

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# PASTA'S

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## SEAFOOD PASTA

R195.00

MUSSEL MEAT, SHRIMP, CRAB STICKS, CALAMARI TUBES, HAKE, TENTICLES AND PRAWNS IN A CREAMY WHITE WINE SAUCE AND FRESH CREAM SERVED ON TAGLIATELLE WITH GARLIC BREAD.

## BILTONG & BACON PASTA

R175.00

BILTONG AND BACON, ONION, PEPPERS AND MUSHROOM IN A CREAMY WHITE SAUCE AND FRESH CREAM. SERVED ON TAGLIATELLE WITH GARLIC BREAD.

## VEGETARIAN PASTA

R165.00

ONIONS, GREEN PEPPER, GARLIC, MUSHROOMS, SEASONAL VEG IN A CREAMY WHITE SAUCE AND FRESH CREAM. SERVED ON TAGLIATELLI WITH GARLIC BREAD.

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# HOMEMADE BEEF BURGERS

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## PLAIN BEEF

R125.00

A 200G PATTY ON A SEEDED BUN WITH LETTUCE, TOMATO, PICKLE, RED ONION AND BURGER SAUCE

## CHEESE SAUCE

R135.00

A 200G PATTY ON A SEEDED BUN WITH LETTUCE, TOMATO, PICKLE, RED ONION AND BURGER SAUCE WITH INA PAARMANS CHEESE SAUCE

## MUSHROOM SAUCE

R145.00

A 200G PATTY ON A SEEDED BUN WITH LETTUCE, TOMATO, PICKLE, RED ONION AND BURGER SAUCE WITH A HOMEMADE BRANDY AND CREAM MIXED MUSHROOM SAUCE

## BACON & CHEESE

R165.00

A 200G PATTY ON A SEEDED BUN WITH LETTUCE, TOMATO, PICKLE, RED ONION AND BURGER SAUCE WITH CHEDDAR CHEESE AND STREAKY BACON

## JALAPENO

R155.00

A 200G PATTY ON A SEEDED BUN WITH LETTUCE, TOMATO, PICKLE, RED ONION AND BURGER SAUCE WITH CHEDDAR CHEESE AND SLICED JALAPENOS

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# **CURRIES**

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## **INDIAN SPICED LAMB CURRY**

**R185.00**

A MILD TO MEDIUM INDIAN SPICED CURRY SERVED ON BASMATI RICE WITH A SIDE OF SAMBAL AND CHUTNEY.

## **THAI FISH CURRY**

**R195.00**

A MEDIUM TO HOT THAI FISH CURRY MADE WITH FRESH YELLOWTAIL AND SERVED ON BASMATI RICE WITH A SIDE OF SAMBAL.

## **THAI PRAWN CURRY**

**R220.00**

A MEDIUM TO HOT THAI PRAWN CURRY MADE WITH 8 PEELED PRAWNS AND SERVED ON BASMATI RICE WITH A SIDE OF SAMBAL.

## **THAI VEGETARIAN CURRY**

**R175.00**

ONIONS, GREEN PEPPER, GARLIC, MUSHROOMS, SEASONAL VEG IN A THAI CURRY SAUCE SERVED ON BASMATI RICE WITH A SIDE OF SAMBAL

## **BUTTER CHICKEN**

**R175.00**

A MILD MARINATED CHICKEN COOKED IN A RICH, CREAMY, AND MILDLY SPICED TOMATO-BASED GRAVY. SERVED ON BASMATI RICE WITH A SIDE OF SAMBAL

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# KIDS MENU

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## **BEEF BURGER**

**R65.00**

100G BEEF PATTY ON A BUN WITH BURGER SAUCE AND HAND CUT FRIES

## **CHEESE BURGER**

**R75.00**

100G BEEF PATTY ON A BUN WITH BURGER SAUCE, CHEDDAR CHEESE AND HAND CUT FRIES

## **FISH FINGERS**

**R75.00**

3 FISHFINGERS AND HAND CUT FRIES

## **CHEESY CHICKEN BITES**

**R65.00**

5 CHICKEN BITES AND HAND CUT FRIES

## **MACARONI & CHEESE**

**R85.00**

MACARONI WITH CHEESE SAUCE AND TOPPED WITH CHEDDAR CHEESE AND OVEN BAKED WITH GARLIC BREAD

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# DESERTS & DRINKS

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<b>SODA</b>	<b>R25.00</b>	<b>TEA</b>	<b>R35.00</b>
COCA COLA, FANTA, SPRITE, CREAM SODA, COKE ZERO, STONEY, ICE TEA LEMON, ICE TEA PEACH, CAPPY ORANGE JUICE, CAPPY BREAKFAST BLEND, LEMONADE, TONIC WATER, GINGER ALE, SODA WATER, DRY LEMON		CEYLON OR ROOIBOS	
<b>MILKSHAKES</b>	<b>R65.00</b>	<b>COFFEE</b>	<b>R35.00</b>
CHOCOLATE, STRAWBERRY, SALTED CARAMEL, BANANA, BUBBLEGUM, COFFEE, LIME		FILTER COFFEE	
<b>WATER</b>	<b>R25.00</b>	<b>CAPPUCINO</b>	<b>R45.00</b>
500ML STILL OR SPARKLING		500ML STILL OR SPARKLING	
<b>CHOCOLATE BROWNIE</b>	<b>R65.00</b>	<b>TIZERS</b>	<b>R30.00</b>
THE BEST BROWNIE YOU WILL EVER TASTE SERVED WITH ICE-CREAM OR CREAM		APPLETISER OR RED GRAPETISER	
<b>CHEESE CAKE</b>	<b>R65.00</b>	<b>ADULT SPRINGBOK SHAKE</b>	<b>R75.00</b>
STRAWBERRY FRIDGE CHEESE CAKE SERVED WITH ICE-CREAM OR CREAM		AN ADULT SHAKE WITH A SPRINGBOKKIE SHOT	
<b>VANILLA ICE-CREAM</b>	<b>R35.00</b>	<b>PASSION FRUIT CORDIAL</b>	<b>R10.00</b>
WITH CHOCOLATE SAUCE		<b>LIME CORDIAL</b>	<b>R10.00</b>
<b>DOM PEDRO BASE</b>	<b>R35.00</b>	<b>COLA TONIC CORDIAL</b>	<b>R10.00</b>
<b>IRISH COFFEE BASE</b>	<b>R35.00</b>		

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# LIQUOR CABINET

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## WHISKEY

	SINGLE
GLENBRYNTH BLUE LABEL	R17.00
JOHNNIE WALKER BLACK	R35.00
JACK DANIEL'S	R25.00
JAMESON	R30.00
SOUTHERN COMFORT	R15.00

## GIN

TANQUERAY	R25.00
GORDONS	R15.00

## RUM

RED HEART	R16.00
CAPTAIN MORGAN DARK RUM	R17.00
CAPTAIN MORGAN SPICE GOLD	R15.00
MALIBU	R18.00

## BEERS

CASTLE LAGER	R28.00
CASTLE LIGHT	R35.00
WINDHOEK DRAUGHT	R45.00
BLACK LABEL	R30.00

## BRANDY

	SINGLE
KLIPDRIFT PREMIUM	R18.00
KWV 3YEAR	R16.00
RICHELIEU	R17.00
OLOF BERGH	R14.00

## VODKA

COUNT PUSHKIN	R14.00
ABSOLUT	R25.00

## LIQUEURS

AMARULA	R15.00
PEPPERMINT LIQUEUR	R14.00
FRANGELICO	R25.00
KAHLUA	R25.00

## CIDERS

SAVANNA DRY	R45.00
HUNTERS DRY	R45.00
CARIBBEAN TWIST PINA COLADA	R40.00
ROCK SHANDY	R60.00

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# WINE LIST

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**DIEMERSDAL SAUVIGNON BLANC** **R195.00**

This vibrant, classically styled Diemersdal Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish. The distinctive aromas support a wonderfully balanced palate, presenting purity of ripe fruit, coupled with a lingering harmonious finish

**RIEBEEK CELLARS SAUVIGNON BLANC** **R155.00**

Delicate green flavours with hints of tropical fruit and a crisp, lively finish.

**KWV SAUVIGNON BLANC** **R180.00**

This refreshing Sauvignon Blanc shows aromas of gooseberries, guava and green pepper. The easy-drinking palate is soft, fleshy and juicy with hints of pineapple and apple. The wine is balanced and has a seamless finish.

**DU TOITSKLOOF SAUVIGNON BLANC** **R165.00**

Du Toitskloof produced this off-dry, medium-bodied sauvignon blanc with the aroma of gooseberry, guava and pear, and a complex flavour range, a smooth palate and a lingering, crisp finish.

**DURBANVILLE HILLS SAUVIGNON BLANC** **R180.00**

Tantalising, zesty lime accompanied by blackcurrant and pink guavas that linger, ending with mouthwatering acidity.

**RIEBEEK CELLARS PINOTAGE** **R165.00**

Bright red plums and cherries with a touch of spice and a smooth, lingering finish.

**SLANGHOEK PINOTAGE** **R175.00**

Medium-bodied with delicate spices on nose and forthcoming black cherry and ripe strawberry flavours on palate. Displays smooth tannins and a well-rounded, fruity aftertaste.

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