STARTERS

SPRINGBOK CARPACCIO — R125.00
SMOKED SPRINGBOK ON ROCKET LEAVES, WITH A BALSAMIC GLAZE, PARMESAN CHEESE, CHERRY TOMATOES AND GARLIC BREAD.

SMOKED SALMON SPRING ROLL — R115.00
SMOKED SALMON, CREAM CHEESE, FENNEL AND CAPERS

HALF BLACK SHELL MUSSELS — R105.00
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 — R95.00
A ROASTED BUTTERNUT SOUP WITH CREAM. SERVED WITH GARLIC BREAD.

CHEESY GARLIC SNAILS — R105.00
SIX SNAILS TOPPED WITH GARLIC BUTTER, MOZZARELLA AND CHEDDAR, OVEN BAKED. SERVED WITH GARLIC BREAD.

GRILLED JALAPENO POPPERS — R95.00
3 JALAPENOS FILLED WITH CREAM CHEESE, MOZZARELLA AND CHEDDAR CHEESE, WRAPPED WITH BACON AND GRILLED.

JALAPENO POPPER SPRINGROLL — R95.00
3 JALAPENOS FILLED WITH CREAM CHEESE, MOZZARELLA AND CHEDDAR CHEESE, WRAPPED WITH BACON AND GRILLED.

JALAPENO POPPER SPRINGROLL — R85.00
3 JALAPENOS FILLED WITH CREAM CHEESE, MOZZARELLA AND CHEDDAR CHEESE, WRAPPED WITH BACON AND GRILLED.

OCEAN FRESH

DEEP FRIED CALAMARI R195.00

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

DEEP FRIED HAKE R185.00

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

PAN FRIED HAKE R195.00

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

CHERMOULA YELLOW TAIL R205.00

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

FILLET AND PRAWN SKILLET R310.00

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 R235.00

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

HOMEMADE BEEF BURGERS

PLAIN BEEF **R145.00**

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

CHEESE SAUCE **R155.00**

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

MUSHROOM SAUCE **R165.00**

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 **R175.00**

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

JALAPENO **R175.00**

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

CURRIES

INDIAN SPICED LAMB CURRY R195.00

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

THAI FISH CURRY R220.00

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

THAI PRAWN CURRY R255.00

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

BUTTER CHICKEN R195.00

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

PASTA'S

SEAFOOD PASTA **R210.00**

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

BILTONG & BACON PASTA **R195.00**

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

KIDS MENU

BEEF BURGER R75.00

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

CHEESE BURGER R85.00

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

FISH FINGERS R85.00

3 FISHFINGERS AND HAND CUT FRIES

CHEESY CHICKEN BITES R85.00

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

DESERTS & DRINKS

SODA R35.00
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

MILKSHAKES R75.00
CHOCOLATE,STRAWBERRY, SALTEDCARAMEL, BANANA, BUBBLEGUM, COFFEE, LIME

WATER R30.00
500MLSTILL OR SPARKLING

CHOCOLATE BROWNIE R85.00
THEBESTBROWNIEYOU WILL EVER TASTE
SERVED WITH ICE-CREAM OR CREAM

CHEESE CAKE R75.00
STRAWBERRYFRIDGE CHEESE CAKESERVED WITH ICE-CREAM OR CREAM

VANILLA ICE-CREAM R55.00
WITH CHOCOLATE SAUCE

DOM PEDRO BASE R50.00

IRISH COFFEE BASE R45.00

TEA R45.00
CEYLON OR ROOIBOS

COFFEE R45.00
FILTER COFFEE

CAPPUCINO R65.00

ESPRESSO DOUBLE R45.00

TIZERS
APPLETISER OR RED GRAPETISER R45.00

ADULT SPRINGBOK SHAKE R95.00
AN ADULT SHAKE WITH A SHOT AMARULA AND A SHOT OF PEPPERMINT LIQUEUR

PASSION FRUIT CORDIAL R25.00
LIME CORDIAL R25.00
COLA TONIC CORDIAL R25.00

WINE LIST

DIEMERSDAL SAUVIGNON BLANC — R205.00

Thisvibrant, classicallystyled Diemersdal Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with and 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 — R165.00

Delicategreenflavourswithhintsoftropicalfruitand a crisp, lively finish.

KWV SAUVIGNON BLANC — R190.00

This refreshingSauvignon 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 — R175.00

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 — R190.00

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

RIEBEEK CELLARS PINOTAGE — R175.00

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

SLANGHOEK PINOTAGE — R185.00

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.

LIQUOR CABINET

WHISKEY	SINGLE
GLENBRYNTH BLUE LABEL	R19.00
JOHNNIE WALKER BLACK	R37.00
JACK DANIEL'S	R27.00
JAMESON	R35.00
SOUTHERN COMFORT	R17.00

BRANDY	SINGLE
KLIPDRIFT PREMIUM	R20.00
KWV 3YEAR	R18.00
RICHELIEU	R19.00
OLOF BERGH	R16.00

GIN	
TANQUERAY	R27.00
GORDONS	R17.00

VODKA	
COUNT PUSHKIN	R16.00
ABSOLUT	R27.00

RUM	
RED HEART	R18.00
CAPTAIN MORGAN DARK RUM	R19.00
CAPTAIN MORGAN SPICE GOLD	R17.00
MALIBU	R20.00

LIQUEURS	
AMARULA	R20.00
PEPPERMINT LIQUEUR	R16.00
FRANGELICO	R27.00
KAHLUA	R27.00

BEERS	
CASTLE LAGER	R30.00
CASTLE LIGHT	R37.00
WINDHOEK DRAUGHT	R47.00
BLACK LABEL	R32.00

CIDERS	
SAVANNA DRY	R47.00
HUNTERS DRY	R47.00
CARIBBEAN TWIST PINA COLADA	R45.00
ROCK SHANDY	R65.00