

All Day Dining

Salads

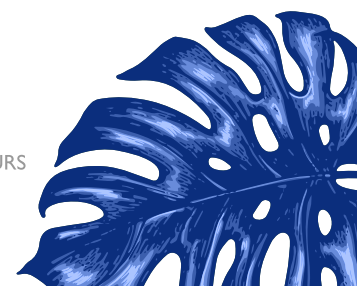
MEXICAN CHICKEN & CORN SALAD	R160
Marinated chicken, blackened corn, tomato mole, lime avocado mousse, grilled red onion, cos lettuce, salted lavash, coriander yoghurt dressing	
COBB SALAD P 24	R160
Chicken, tomato, charred corn, coppa ham, avocado, egg, creamy tomato dressing	
GREEK SALAD V 24	R125
Tomato, cucumber, olives, feta, red onion, lemon oregano dressing	
BILTONG & BUTTERNUT SALAD	R160
Roast butternut, biltong, feta, cumin roasted red onion, toasted pumpkin seeds, cucumber, mixed leaves, spiced balsamic reduction	
CAESAR SALAD 24	R150
Cos lettuce, anchovies, egg, croutons, semi-dried tomatoes, pecorino, Caesar dressing	
TUNA SALAD	R185
Boiled egg, tomato, green beans, red onion, olives, seared fresh tuna, frilly leaves, chive & lemon marinated potato, honey mustard dressing	

Sandwiches, Rolls & Wraps **24**

CHICKEN MAYONNAISE	R150
Mixed garden leaves, on fresh or toasted panini	
TUNA MAYONNAISE	R130
Red onion, lettuce, on fresh or toasted panini	
CAPE SMOKED SNOEK MAYONNAISE	R145
Red onion, lettuce, on rye	
CHEDDAR CHEESE & TOMATO V	R115
On fresh or toasted panini	
CLUB SANDWICH P	R195
Bacon, egg, tomato, cheese, mixed lettuce, avocado	
GRILLED CHICKEN WRAP	R155
Sweet chilli cream cheese, rocket, avocado, red onion, cucumber	
ROAST VEGETABLE WRAP V	R125
Red onion, rocket, cumin mayonnaise	
MASI'S VEGAN MINCE SUB V	R145
Chefs plant-based vegan con carne, vegan cheese on a toasted roll, served with sweet potato fries	

P PORK **V** VEGETARIAN **G** GLUTEN FREE **V** VEGAN **A** ALCOHOL **24** 24 HOURS







Food prepared in this establishment may contain wheat, eggs, shellfish, nuts or dairy products. Please speak to your server if you have any concerns. Prices are inclusive of VAT.





Pizza

MARGARITA 	R135
Chopped tomato, mozzarella, oregano, rocket	
BUTTER CHICKEN	R155
Butter chicken strips, coriander yoghurt dressing, tomato chilli salsa	
THE SMOKED BBQ LAMB	R170
Pulled BBQ smoked lamb with cilantro, feta, red onion, peppadews	
VACON & MUSHROOM 	R175
Seitan vacon, vegan cheddar cheese, button mushroom, vegan mozzarella, oregano, preserved fig	
TOPPINGS	
Avocado, chicken, ham  , bacon  , feta	R45
Tomato, mushroom, peppers, chili, pineapple, crispy onions, garlic	R25
GLUTEN FREE PIZZA BASE, AVAILABLE ON REQUEST 	R15

Sharing Platters for 2

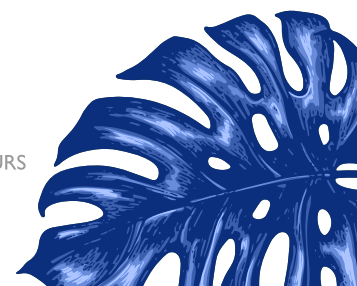
CHARCUTERIE BOARD 	R255
Parma ham, coppa ham, salami, beef pastrami, marinated olives, marinated chickpeas, honey mustard dip, sourdough bread, apple & wholegrain mustard chutney, basil pesto butter	
MEAT PLATTER 	R375
Habanero chicken wings, boerewors, pork ribs, butternut & carrot chakalaka, rustic fries	
VEGAN PLATTER 	R295
Plant-based grilled chicken style fillets, plant-based kofta, coriander bites with apple & wholegrain chutney, marinated olives & chickpeas, vegetable kebab, chakalaka, toasted ciabatta	
CHEESE AND MEAT PLATTER 	R355
Parma ham, coppa ham, salami, beef pastrami, chevin, camembert, brie, apple & wholegrain chutney, pineapple & red pepper aniseed preserve, sourdough bread & savoury biscuits	
CHEESE BOARD  	R245
Selection of 5 local cheeses, apple & wholegrain chutney, pineapple & red pepper aniseed preserve, sourdough breads & biscuits	

Burgers

GRILLED CHICKEN BURGER	R175
Traditional garnish, jalapeño cheese sauce, crisp onions, beetroot sesame bun served with rustic fries	
THE SMOKEY BEEF 	R185
Grilled beef burger glazed with deep smoked BBQ sauce, maple glazed bacon, mature cheddar, traditional garnish, toasted brioche bun, served with rustic fries	
VEGAN BURGER 	R185
Beyond meat patty, vegan mozzarella, roast garlic aioli, toasted beetroot bun, served with sweet potato fries	

 PORK  VEGETARIAN  GLUTEN FREE  VEGAN  ALCOHOL  24 HOURS

Food prepared in this establishment may contain wheat, eggs, shellfish, nuts or dairy products. Please speak to your server if you have any concerns. Prices are inclusive of VAT.



À La Carte

Starters

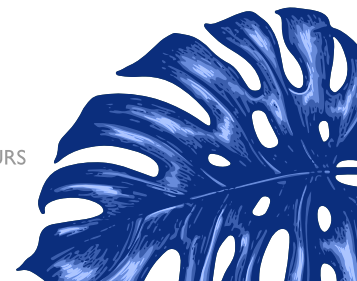
CHILLED AVOCADO & CUCUMBER GAZPACHO Smoked salmon, tomato, micro greens, chilli tomato pearls	R130
CAULIFLOWER VELOUTÉ V Charred florets, crisp seed loaf, blue cheese mousse	R120
RONLEIGH'S TOMATO SOUP V 24h Deep fried bocconcini balls, marinated tomatoes, balsamic gel, micro herbs	R125
CALAMARI 24h Dusted in spicy flour, wasabi mayonnaise with skinny fries	R150
SEARED TUNA Edamame beans, ponzu, Japanese mayonnaise, sesame cucumber	R175
BETROOT SALMON GRAVLAX Berry & cucumber salad, mango gel, kiwi, labneh, rice crisp	R180
VENISON CARPACCIO Juniper berry & red grape compote, curried pickled dried apricots, coriander pani-puri	R145
BETROOT TAR-TAR V Cumin mayo, orange sphere, crisp beetroot, beetroot orange dust	R105
CREAMY GARLIC & WHITE WINE MUSSEL POT A 24h Black mussels in a garlic white wine sauce, onion & corn bread	Half Portion for R150 Full Portion for R195
LEEK ASH ROLLED RAW TUNA Blackened tuna, yuzu dressing, avocado mousse, toasted sesame, salted seaweed caramel, cucumber & citrus salad	R175

Mains

SEAFOOD PLATTER A Prawns, grilled line fish, tempura soft shell crab curry, creamy mussels, spicy calamari strips, fried white bait served with rice or rustic fries or side salad	I for R495 2 for R955
PULLED LAMB & ROAST AUBERGINE TORTELLINI Spicy tomato ragout, roast brinjal, parmesan & basil pesto	R245
MUSHROOM RAVIOLI V Thyme & garlic cream sauce Add ham P	R210 R45
SPAGHETTI BOLOGNAISE 24h Traditional bolognese sauce, pecorino crisp	R185
VEGAN PENNE PASTA V 24h Roasted red pepper, coconut sauce, courgette, red chilli, vegan pecorino	R165

P PORK **V** VEGETARIAN **G** GLUTEN FREE **V** VEGAN **A** ALCOHOL **24h** 24 HOURS

Food prepared in this establishment may contain wheat, eggs, shellfish, nuts or dairy products.
Please speak to your server if you have any concerns. Prices are inclusive of VAT.



Mains

FLAME GRILLS

Served with one side of your choice

BEEF FILLET 250g	R305
T-BONE 500g (21 DAYS AGED FREE RANGE)	R355
BEEF SIRLOIN 300g	R285
RIB-EYE 300g	R345
LAMB LOIN CHOPS	R315
CHICKEN SUPREME	R215
GRILLED MEDIUM PRAWNS	6 for R265 12 for R485

Served with your choice of lemon butter or peri-peri sauce

LINE FISH	R275
-----------	------

SIDES

Rustic fries
Skinny fries
Sweet potato fries
Seasonal veg
Greek salad
Basmati rice
Mash potatoes

R65

SAUCES

Mushroom cream
Peppercorn
Beef jus **A**
Gorgonzola cream
Caper beurre blanc **A**

R35

SEAFOOD CURRY

Prawns, mussels, line fish & calamari smothered in an authentic tomato cape sweet & sour ragout, served with fragrant basmati rice, roti, poppadum and cucumber, coriander & onion sambal

R295

CHICKEN CURRY

Chicken breast cooked in an authentic local Malay ragout, served with fragrant basmati rice, roti, poppadum and cucumber, coriander & onion sambal

R275

CREAMY COCONUT VEGAN CURRY **V**

Plant-based grilled chicken style fillets cooked in a creamy coconut curry sauce, served with fragrant basmati rice, roti, poppadum and cucumber, coriander & onion sambal

R275

LAMB CURRY

Lamb cooked in a spicy tomato ragout, served with fragrant basmati rice, roti, poppadum and cucumber, coriander & onion sambal

R315

BBQ TOFU VEGAN BOWL **V**

BBQ & soya grilled tofu, avocado, roast baby vegetables, spring onion sesame rice

R195

CATCH OF THE DAY **A**

Served with Tobago's seafood risotto

R315

FENNEL SEARED TUNA

Fennel coated tuna, soya marinated pearl onions, wasabi dust, horseradish mash, ginger greens

R295

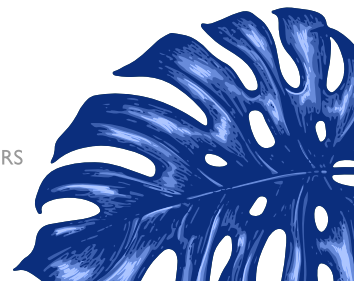
BACON WRAPPED PORK FILLET **P**

Streaky bacon wrapped pork fillet, mustard mash, pickled mustard, apple & mild cheddar croquette, baby carrot, maple apple jus

R255

P PORK **V** VEGETARIAN **G** GLUTEN FREE **V** VEGAN **A** ALCOHOL **24** 24 HOURS

Food prepared in this establishment may contain wheat, eggs, shellfish, nuts or dairy products. Please speak to your server if you have any concerns. Prices are inclusive of VAT.



Mains

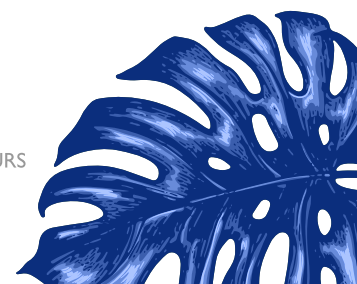
FENNEL FISH SAUSAGE & GLAZED SALMON	R315
Roast onion & fennel fish sausage, glazed Norwegian salmon, fennel & lemon beurre blanc, saffron mash	
TOGARASHI SPICED BEEF FILLET	R325
Sous vide green curry carrot, savoury carrot sponge, creamy carrot & ginger purée, jus	
CHINESE 5 SPICE & ORANGE GLAZED DUCK BREAST	R275
Celeriac purée, bok choy, wild mushroom, potato fondant, jus	
PAN SEARED SEABASS P A	R320
Garlic potato fondant, pink prawn, spicy chorizo, seafood bisque, apple & fennel	
CHICKEN SUPREME WRAPPED IN PARMA HAM P	R265
Sugar snaps, sweet potato dauphinoise, creamed spinach purée, jus	

Desserts

GLUTEN FREE BLACK CHERRY TART G	R110
Ginger cream, almond praline, cherry gel, glazed cherries	
HONEY PANNA COTTA A	R95
Aperol jules, orange curd, honeycomb, vanilla macaron, bitter chocolate ganache	
BLACK FOREST A	R105
Chocolate sponge, chantilly cream, cherry sphere, chocolate soil, kirsch sorbet	
VANILLA CHEESECAKE 24	R115
California baked cheesecake, naartjie ice cream on chocolate soil, berry salad, raspberry coulis, macadamia crumble	
LEMON TART	R90
Italian rosemary meringue, raspberry gel, passion fruit coulis, pistachio soil, raspberry sorbet	
GLUTEN FREE BEETROOT ROSE BROWNIE G	R100
Chocolate mousse, chocolate disk, white chocolate soil, asparagus ice cream	
JELLY & CUSTARD 24	R90
Three milk panna cotta, peach jelly, vanilla crème patisserie, orange & almond biscotti, kiwi crisp	
VEGAN BLUEBERRY CHEESECAKE V	R120
Cacao soil, fresh berry salad, mint, coconut sorbet	
CHEESE BOARD V 24	R245
Selection of 5 local cheeses, apple & wholegrain chutney, pineapple & red pepper aniseed preserve, sourdough breads & biscuits	

P PORK **V** VEGETARIAN **G** GLUTEN FREE **V** VEGAN **A** ALCOHOL **24** 24 HOURS

Food prepared in this establishment may contain wheat, eggs, shellfish, nuts or dairy products.
Please speak to your server if you have any concerns. Prices are inclusive of VAT.



Sunday Lunch Set Menu's

Three Course: R395

Two Course: R325

Menu 1

Starter

CAULIFLOWER VELOUTÉ **V**

Charred florets, crisp seed loaf, blue cheese mousse

Main

BACON WRAPPED PORK FILLET **P**

Streaky bacon wrapped pork fillet, mustard mash, pickled mustard, apple & mild cheddar croquette, baby carrot, maple apple jus

Dessert

HONEY PANNA COTTA **A**

Aperol jules, orange curd, honeycomb, vanilla macaron, bitter chocolate ganache

Menu 2

Starter

VENISON CARPACCIO

Juniper berry & red grape compote, curried pickled dried apricots, coriander pani-puri

Main

PAN SEARED SEABASS **P**

Garlic potato fondant, pink prawn, chorizo, seafood bisque, apple & fennel

Dessert

GLUTEN FREE

BEETROOT ROSE BROWNIE **G**

Chocolate mousse, chocolate disk, white chocolate soil, asparagus ice cream

Menu 3

Starter

BILTONG & BUTTERNUT SALAD

Roast butternut, biltong, feta, cumin roasted red onion, toasted pumpkin seeds, cucumber, mixed leaves, spices balsamic reduction

Main

ROAST BEEF SIRLOIN

Slow roasted beef sirloin, Yorkshire pudding, roast rosemary potatoes, broccoli & cauliflower bake with cheese gratin, glazed baby carrots

Dessert

BLACK FOREST **A**

Chocolate sponge, chantilly cream, cherry sphere, chocolate soil, kirsch sorbet

Menu 4

Starter

CREAMY GARLIC & WHITE WINE

MUSSEL POT **A**

Black mussels in a garlic white wine sauce, onion & corn bread

Main

ROASTED LAMB LEG

Slow roasted lamb leg, Yorkshire pudding, thyme baby potatoes, broccoli & cauliflower bake, pumpkin purée, pan-fried greens, mint jus

Dessert

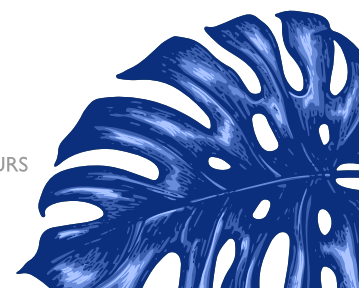
VANILLA CHEESECAKE

Californian baked cheesecake, naartjie ice cream, on chocolate soil, berry salad, raspberry coulis, macadamia crumble

The menus are served on a rotational basis, so do enquire ahead to know which menu will be on offer.

P PORK **V** VEGETARIAN **G** GLUTEN FREE **V** VEGAN **A** ALCOHOL **24** 24 HOURS

Food prepared in this establishment may contain wheat, eggs, shellfish, nuts or dairy products. Please speak to your server if you have any concerns. Prices are inclusive of VAT.



Drinks

Soft Drinks

Coca-Cola	200ml	R29
Coke Zero	300ml	R32
Creme Soda	300ml	R32
Dry Lemon	200ml	R29
Fanta Orange	300ml	R32
Stoney	300ml	R32
Ginger Ale	200ml	R29
Grapetiser	275ml	R42
Appletiser	275ml	R42
Lemonade	200ml	R29
Lipton Ice Tea	330ml	R38
Red Bull	250ml	R55
Red Bull Sugar Free	250ml	R55
Red Bull Watermelon	250ml	R55
Rock Shandy	250ml	R55
Steelworks	250ml	R55
Soda Water	200ml	R29
Tomato Cocktail	200ml	R50
Tonic Water	200ml	R29
Tonic Water Sugar Free	200ml	R29
Pink Tonic	200ml	R29
Sprite	300ml	R32

Premium Soft Drinks

Sanpellegrino Tonica Oakwood	R58
Sanpellegrino Tonica Citrus	R58
Sanpellegrino Ginger Beer	R58

Water

Still	250ml	R25
Still	750ml	R54
Sparkling	250ml	R25
Sparkling	750ml	R54

Non-Alcoholic

Duchess	R56
Hunters	R46
Savanna	R50
Castle Free	R38
Heineken	R48
Devil's Peak Zero to Hero	R44

Beer

Amstel	R42
Black Label	R44
Corona	R52
Heineken	R48
Windhoek Lager	R44
CBC Lager	R46

On Tap

Stella Artois	300ml / 500ml	R45 / R65
Castle Lite	300ml / 500ml	R40 / R58
Newlands Spring	300ml / 500ml	R40 / R65
Passionate Blonde		

Ciders

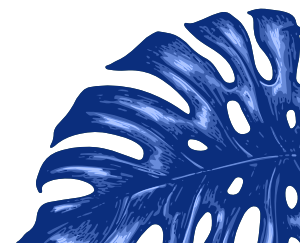
Hunters Dry	R45
Savanna Dry	R50
Savanna Lite	R50
Brutal Fruit Ruby Apple Spritzer	R40

Gin

Bombay Sapphire	R38
Bombay Bramble	R38
Hendrick's	R56
Inverroche Amber / Classic / Verdant	R50
Musgrave Pink Gin	R56
Tanqueray	R40

Vodka

Absolut Vodka	R36
Belvedere	R58
Grey Goose	R58
Skyy Vodka	R35
Skyy Flavours	R35
Albatross	R46



Tequila

El Jimador Blanco	R38
El Jimador Reposado	R38
Patrón XO Cafe	R50
Patrón Silver	R64
Don Julio	R88
Espolon Blanco	R54
Espolon Reposado	R56

Rum

Sailor Jerry Spiced	R32
Appleton Estate 12yr	R66
Bacardi Carta Blanca	R30
Bacardi 8	R48
Bacardi Carta Oro	R30
Bacardi Carta Negra	R30
Germana Cachaca	R55

Brandy

KWV 5yr	R30
KWV 10yr	R36
Van Ryn's 15yr	R95
Van Ryn's 20yr	R165
Klipdrift Premium	R30
Richelieu 10yr	R38

Cognac

Hennessy VS	R68
Hennessy VSOP	R105
Hennessy XO	R320
Remy Martin VSOP	R115
Remy Martin XO	R325

Apéritifs & Digestifs

Martini Fiero	R29
Campari	R36
Pernod	R29
Martini Bianco / Rosso / Dry	R20
Underberg	R60

Port & Sherry

Allesverloren	R45
Monis Sherry Pale Dry	R30
Monis Sherry Full	R30
Monis Sherry Medium Cream	R30

American Whiskey

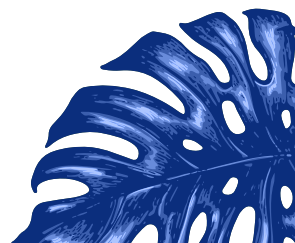
Jack Daniel's	R38
Jack Daniel's Single Barrel	R68
Jack Daniel's Gentleman Jack	R45
Woodford Reserve Double Oaked	R85

Whisky Blends

Bain's Cape Mnt Single Grain	R36
Chivas Regal	R45
Johnnie Walker Red	R30
Johnnie Walker Black	R46
Johnnie Walker Blue	R285
Monkey Shoulder	R50
Tullamore Dew	R40
Jameson	R42
J&B	R28

Single Malt

Balvenie 12yr	R100
Glenfiddich 12yr	R65
Glenfiddich 15yr	R100
Glenlivet 18yr	R168
Glenmorangie 10yr	R68
Lagavulin 16yr	R156
Laphroaig 10yr	R86
Oban 14yr	R135
Talisker 10yr	R88



Wines

Champagne

Veuve Clicquot Non-Vintage Blends of white fruits, raisins, vanilla & brioche	R2650
Möet & Chandon Non-Vintage Flavours of citrus & white fruits	R2150
Möet & Chandon Nectar Imperial Burst of exotic fruits, roundness of stone fruits with a hint of vanilla	R2550
Dom Perignon Non-Vintage Soft & delicate on the palate	R8550

Cap Classique

Graham Beck Brut NV Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate	R455 / R80
Graham Beck Brut Rosé NV Aromas of raspberries & cherries and subtle red berry flavours	R455 / R80
Graham Beck Brut Bliss Nectar Fresh notes of ripe citrus and stone fruit, hints of honey and praline	R455 / R80

Prosecco

Martini Prosecco Dry & fruity with scents of peaches & green apple	R510 / R95
Martini Prosecco Rosé Hints of orange & rich berry acidity	R510 / R95
Martini Dolce 0.0 Notes of citrus, peach & grapes	R295 / R65

Chenin Blanc

Cederberg True purity of fruits such as white pear, grapefruit and green apple leading a refreshing crisp mineral palate	R305 / R80
Franschhoek Cellars Aromas of pineapple, peach, nectarine & honeysuckle	R255 / R75
Waterford Pecan Stream Aromas of fresh pear, peach pip, honeycomb & apricot	R295 / R80

Sauvignon Blanc

Christiena Trousseau Aromas of elderflower & orange blossom are perfectly balanced with lime, passion fruit, green apple & a hint of freshly cut grass	R415 / R115
La Motte Distinctive tropical fruit	R295 / R85
Iona White grapefruit, intense tropical fruit with floral undertones	R425 / R120
Springfield Life from Stone Intense, single vineyard grown on rocky soils	R395
Waterford Pecan Stream Aromas of passion fruit, pear & apple with hints of peach & gooseberry	R295
D'Aria Fresh & tropical style with hints of guava, melon & gooseberry aromas & flavours	R285 / R80

Chardonnay

Jordan Unwooded Rich & well balanced	R385
Christiena Trousseau Wooded Flavours of ripe peach, melon, pineapple, lime & vanilla spice	R415 / R115
Delaire Graff Summercourt Wooded Sumptuous & opulently juicy	R485
Warwick "First Lady" Unwooded Intense pineapple, zest, all spice & floral	R285 / R80

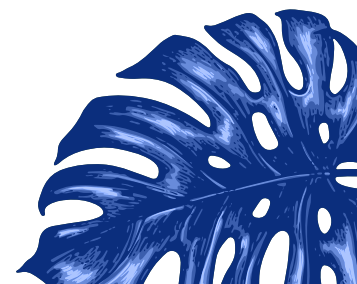
White Blends

Haute Cabrière Chardonnay Pinot Noir Exciting & delightful taste experience	R295 / R80
Terra Del Capo Pinot Grigio Nectarines, elderflower, citrus & a hint of melon	R245 / R70

Vegan & Organic

Sophie Germanier Red Blend Dark fruit & prune aromas with a cigar box palate	R265 / R75
Sophie Germanier Sauvignon Blanc Semillon Flavours of granadilla & citrus	R245 / R70

All prices are inclusive of VAT.



Rosé

D'Aria Blush Off dry blend of sauvignon blanc & merlot	R245 / R65
Waterford Rose-Mary Delicate raspberry undertones	R355
Warwick "First Lady" Dry with aromas of strawberry, pomegranate & watermelon	R285 / R75
Sophie Le Rosé by Iona Fresh & vibrant with a hint of candied fruit	R295 / R80

Cabernet Sauvignon

Warwick "First Lady" Herbal character with sweet vanilla & chocolate oak	R345 / R95
Rainbow's End Cassis & cigar box with a chocolate aftertaste	R545
Boschendal 1685 Vibrant & in depth in fruit expression with hints of plum & cherry	R498 / R125
Franschhoek Cellars Concentrated dark berry flavours with tobacco & spice	R285 / R75

Merlot

D'Aria Medium bodied, rich plum fruit complimented by gentle tannins	R415 / R115
Diemersfontein Ripe red berries with undertones of spice & oak	R405 / R125
Rainbow's End Plum & mulberries on the palate	R565
Ridgeback Aromas of plum, mulberry & liquorice	R550 / R145

Pinotage

Beyerskloof Fruity with notes of dark red fruits	R295 / R80
Diemersdal Red fruits, vanilla, exotic spices & dark chocolate	R375 / R105
Hamilton and Russell Southern Right Dark fruits that mingle with citrus rind, red fruits & damp earth flavours	R995

Shiraz

Delaire Graff Syrah Spicy white pepper, lavender & dark fruit undertones	R445
Bellingham Flavours of plum, blackcurrant & pepper	R315 / R85
Rainbow's End Full palate with smoky fynbos, aromas of spice & pepper	R545
Christiena Trousseau Syrah Full bodied, lush summer berries with a luxurious dark chocolate finish	R565 / R145
Franschhoek Cellars Exuberant mulberry & plum flavours that are well-structured & balanced	R285 / R75

Pinot Noir

Haute Cabrière Unwooded Notes of ripe cherries & cranberry	R325 / R95
Iona Classic pinot noir with a floral note of rose petals, black & red cherries, strawberries & underlying spice notes	R955

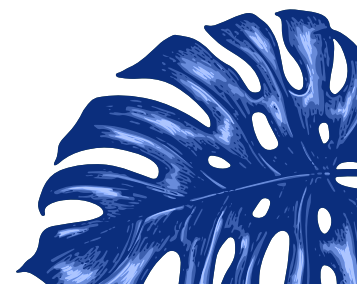
Red Specialties

Springfield "Thunderchild" In support of The Herberg Children's Home	R355 / R105
Rupert and Rothschild Classique Red fruits, vanilla, exotic spices & dark chocolate	R580 / R155
Rainbow's End Cabernet Franc Oak perfume with blackberry & hazelnut aromas	R695
Fairbridge Red Blend Notes of ripe red fruits & raspberries	R205 / R65

Dessert Wine

Glen Carlou The Welder Dried apricots, ripe orange & flower blossom	R345 / R75
---	------------

All prices are inclusive of VAT.



Signature Cocktails

Melon Spritz

Fight the summer thirst with a drink that bursts in your mouth every time you sip. Melon liqueur, elderflower & our local MCC, L'Ormarins Brut

Fieroball

Bombay Bramble & Martini Fiero, fresh lime juice, simple syrup & our secret ingredient to bring back memories of your childhood

The Benjamin

Kick back & soak up the sun with this all you can sip blended cocktail of Skyy Passion Fruit Vodka, mint, pineapple juice, passion fruit & coconut syrup

Cherry Blossom

Dry, fruity & tangy is the common request for bartenders. With notes of roses & a taste of Skyy Cherry Vodka, fresh lemon & pineapple juice topped up with Martini Prosecco

Mr. ExtravaGhansar

An extravagant Arabian inspired non-alcoholic drink that shines bright like diamonds with hints of ginger, cardamom, apple, lime & soda

Liam's Rose

A thirst quenching sipper with edible sparkles, rose syrup, grenadine & fresh lime juice topped up with soda

Tennessee Malt Mash

Using ingredients that embrace the spirit of Tennessee whisky, made with Jack Daniel's, fresh mint, lemon juice & malted corn syrup

Low Tide

Inspired by the time of day, blue skies & ocean on your doorstep. Sailor Jerry Spiced Rum, muddled lime, mint & blue syrup with hints of vanilla

A Pink Drink

With our YES I CAN! spirit, we believe anyone can have a pink drink. Made with muddled grapes, El Jimador Blanco, Martini Fiero, Martini Bianco & a dash of simple syrup

Marange Twist

What you see is not what you get in this fun shadowy cocktail of Skyy Vodka, watermelon syrup, strawberry jam & Gum Nero - a vegetable charcoal

Ooga Booga

Always in a shot but never in a cocktail! With Jägermeister, strawberry jam, grapefruit & orange bitters

Fiero Spritz

The new wine based cocktail that is sure to be the new craze to rival them all. Martini Fiero, Martini Prosecco & a dash of sparkling water

R105

Tia's Shake

Enjoy this velvety yet refreshing boozy shake with ice cream, Bacardi Carta Blanca, a little butter, fresh mint, Tia Maria coffee liqueur & coconut milk

R94

R105

Watermelon Gin Bull

The perfect booster to start off your good time using the Red Bull Watermelon Red Edition, Bombay Gin & a squeeze of lime

R105

R96

Sweet Iced Tea

Beat the heat and quench your thirst with our very own iced tea of Five Roses Ceylon Tea, house-made berry syrup & lemon juice

R52

R120

PB&J

A shake designed to create a symphony of flavours for the fully grown. Bain's Whisky, marmalade, peanut butter, coconut milk, chocolate ice cream & a dash of bitters

R135

R68

The Crest

A unique combination that will keep you guessing. Klipdrift Premium, Allspice Dram, pear juice, lemon juice, ginger syrup & milk

R102

R55

R94

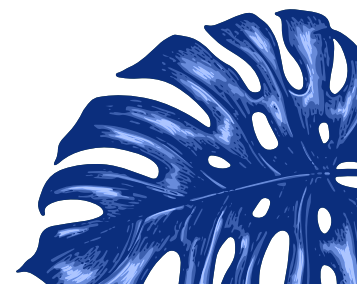
R105

R105

R98

R98

R110



Classic Cocktails

Mojito

A Cuban cocktail consisting of white rum, sugar, muddled lime chunks, a slap of mint & a dash of soda with crushed ice

Margarita

A drink known to have salt on the rim or not. Made with reposado tequila, triple sec & fresh lime

Cosmopolitan

This extremely refreshing cocktail is made up of vodka, orange liqueur, fresh lime juice & cranberry juice

Strawberry Daiquiri

This daiquiri features rum, fresh lime juice, simple syrup and strawberries. A daiquiri is best served in pairs and is simple, elegant and the ultimate refreshment

Caipirinha

The simplicity of this cocktail makes it the perfect drink on a hot day at the pool side with fresh lime and simple syrup drowned in cachaça over crushed ice

Piña Colada

A sweet cocktail with rum, coconut milk & pineapple juice

Old Fashioned

Simple to make yet timeless in taste with whisky, bitters and simple syrup on the rocks with orange zest

Long Island Iced Tea

The perfect lazy day cocktail with vodka, gin, light rum, blanco tequila, triple sec, fresh lime & coca-cola

R110

R132

R85

R120

R125

R95

R88

R130

Shooters

Chocolate Cake

Hazelnut liqueur, vodka, orange slice

Snickers Shot

Coffee liqueur, hazelnut liqueur

Springbokkie

Peppermint liqueur, Amarula

B52

Coffee liqueur, Amarula, orange liqueur

Jam Donut

Black raspberry liqueur, Irish Cream liqueur, 100s & 1000s sprinkled on the rim

Cactus Flower

Tequila, tabasco sauce

Old Fashioned Shooter

Whisky, orange slice

Nut Job

Amaretto, Amarula, whipped cream

Turkish Delight

Chocolate liqueur, rose syrup, vodka

Jäger Melon

Jägermeister, watermelon, vodka

R55

R45

R45

R52

R55

R55

R40

R40

R45

R45

