

favourites

starters

tapas board (for 2) *leta / bocconcini / cubed fillet / olives / sundried tomatoe / roasted peppers / mushrooms / palma ham / artichokes / cucumber / cherry tomato / tzatziki / ciabatta* **R285**

tempura prawns *mayo / sesame rice balls / soy, lemongrass & chili dressing* **R158**

beef carpaccio *mustard spiced raw beef / caper berries / parmesan / mayo & mustard dressing* **R86**

salads

chicken leta rice salad *grilled chicken breasts / brown rice / sundried tomato / leta / spring onion / coriander / cucumber / rocket / oregano* **R98**

chicken & parmesan slaw *grilled chicken breasts / slaw / parmesan / sunflower seeds / sesame seeds / parsley / cabbage / red wine vinaigrette* **R104**

main

t-bone 500g t-bone steak / tomato, olive & basil salsa / fries **R220**

cubed fillet 250g beef fillet / butter sauce / potato / lemon zest / parsley / steakhing fries **R210**

pork ribs apricot, wine & honey basting / flame-grilled sweetcorn / fries **half 350g R165 full 700g R280**

gourmet burger 250g beef patty / caramelised onion / roasted cherry tomatoes / rocket / emmentaler / prego roll / fries **R138**

steak pasta steak / mushrooms / broccoli / onion / garlic / white wine butter sauce / parsley / chives / pasta

fillet option **R218** **sirloin option** **R188**

linefish black rice / roasted cherry tomatoes / olives / red onion / capers / parsley / lemon / lemon **R225**

desserts

doxa's moist chocolate slice *caramel salted nuts / chocolate sauce / ice cream* **R78**

signature

salmon champagne oysters

champagne

Veuve Clicquot NV R1160 /

Bollinger Special Cuvée Brut NV R1300 / Veuve Clicquot Vintage R1700 /

Dom Perignon NV R3800 / Moët & Chandon Nectar R1200 / Droppier Brut Nature Rosé NV R 1050 /

Billecart-Salmon Brut Rosé NV R1960

Méthode Cap Classique & Prosecco

Bellefleur Cielvert de Lune R195 / Domaine des Daux Caudes Vintage R310 /

Genesieve R380 / Zonis Prosecco (Italy) R260 **Dinky R00**

Champagne Cocktails

classic R68 / kir royale R68 / taffels bellini R65 / berry blaze R68

oysters

classic medium lakers **R28 per oyster**

salmon

salmon ceviche *salmon / coriander / cucumber / tomato / red onion / chives / chili / ponzu sauce / parsley / avocado / cream / onion / lime* **R134**

cheng's salad 240g smoked scottish salmon / *avi / smoked chili / chives & spice / sesame seeds / cucumber / micro greens* **R254**

premium spirits

Vodka Belvedere R45 / Grey Goose R45 / Ciroc R38

Gin Tanqueray R22 / Bombay Sapphire R30 / Hendrick's R42

Whiskey Bushmills Black & Tan R43 / Jameson 12 year R25 / Jitzany Walker Blue R20 /

Glenmorangie R54 / Glenlivet R60 / Glenfiddich 18 year R128 / Lagavulin R98

Brandy & Cognac Bisquit VS OP R65 / Hennessy VS OP R60 / Rémy XO R80

SPARKLING WINE, PROSECCO & CHAMPAGNE

Bevving Sparkling Sauvignon Blanc	\$240	
Charles Heidsieck MCC NV Brut	\$300	
Charles Heidsieck Rose MCC NV Brut	\$300	
Zucco Prosecco	\$285	glass \$90
Yves Fouquet Brut JF800		glass \$120
Mohr & Chandon Impérial NV Brut Champagne	\$1050	
Veuve Clicquot Yellow NV Brut Champagne	\$1180	

WHITE

Daring Oakes Sauvignon Blanc	\$120	glass \$40
Verspagen Sauvignon Blanc	\$270	
Kiss Ferretter Petit Chardenay Blanc	\$120	glass \$40
Warwick The First Lady Chardonnay	\$190	glass \$62
La Motte Chardonnay	\$306	
Compagnonwith Chardonnay/Pinot Noir	\$180	glass \$60
Bejevaloff Chardonnay/Pinot Noir	\$155	glass \$52

ROSE

Falstaff Whole Bunch Pinot	\$120	glass \$40
Waterford Rose-Mary	\$210	glass \$70

RED

Evening Star	\$210	glass \$70
Deluxe Graf Estate	\$220	
Vivde en Luit Merlot	\$180	glass \$60
Verspagen Low Merlot	\$360	
Patric Wolf The Den Pinotage	\$180	glass \$62
Kingship Kadette Pinotage	\$245	
Balmain Cabernet Sauvignon	\$190	glass \$60
Morganston Cabernet Sauvignon	\$200	
La Verge Seduction Pinot Noir	\$180	glass \$60
Nat. Eric Armitage Estate Cabernet Sauvignon	\$145	glass \$60
Compagnonwith Cabernet Sauvignon/Merlot	\$180	
Rupert & Potbury Old Clonke Bordeaux Blend	\$380	