Starters & Light Meals

Tomato Tart R85

Round of Home Baked Puff Pastry with grated Pecorino Cheese topped with seedless, deskinned Tomatoes; a little Butter and Cream and a sprinkling of Black Pepper. Oven baked for 20 minutes and served with Fresh Basil and Chives.

Moules Mariniere - Mussels R87

Delicious Fresh West Coast Mussels cooked in the traditional French way with Garlic, Chopped Onions, White Wine and a dash of Cream only, served with Toasted Ciabatta or Rustic Cut Chips

Creamy Chicken Livers R83

Just a beautiful little dish - delicately cooked with fresh Cream, Garlic, Red Wine and just a hint of Chilli, served with Toasted Ciabatta

Chicken Pot Pie & Salad R85

Deliciously herby shredded Chicken Pot Pie cooked with, Mushrooms, Leeks and Thyme and a dash of white wine, topped with Puffed Pastry and served with a herby side salad

Courgette Rostis with Chilli Mint Tzatziki R97 (V)

Moroccan style dish; herby and freshly made with a little bite...

Courgette Fritters made with Danish Feta Cheese, Fresh Mint, Spring

Onions and Garlic, served with a Chilli Mint Tzatziki, Rustic Cut Chips
and Herby Side Salad

Philly Steak Roll R94 (Lighthouse Version)

Sliced Rump Steak Strips on Ciabatta Roll with our special Mustard & Mayo Sauce, a Cheddar Cheese Slice & Caramelised Balsamic Onions, served with Rustic Cut Chips

Focaccia with Pecorino R47 (V) - Table Starter

Crispy thin Garlic & Herb Focaccia with Shavings of Pecorino & Rocket

Warm Thai Seafood Salad R95

Calamari, Shrimp and Line Fish, marinated in Chilli, Coriander and Turmeric. Wok seared in Sesame Oil, served on leaves with Crispy Chinese Noodles and sweet Soya Dressing

Waldorf Chicken Salad R92

Chicken Breast Fillet marinated in Turmeric with Walnuts, Grapes, Celery and diced Red Apple tossed in a Honey Mustard Mayo Dressing served with Baby Spinach & Rocket leaves

Herby Greek Salad R67 (V) - Table Salad

So fresh & herby – bowl of salad greens, Baby Spinach & Rocket with fresh Basil, Dill, Mint, Olives, Tomatoes, Cucumber, Peppers, Red Onion and Creamy Danish Feta

MAIN MEALS

(Our side salads are made with fresh Basil, Dill, Mint & Baby Spinach Leaves)

Jamie's Beer Battered Fish 'n Chips R120

Our famous Jamie Oliver's Fish 'n Chips! Big hearty portion Hake with Crispy Beer Batter seasoned with Fish Spice and Fresh Parsley, served with our homemade Tartar Sauce, Herby Side Salad and Rustic Cut Chips

Mauritian Bouillabaisse R189

Signature Spicy Seafood dish! Tomato based, flavoured with Cumin, Turmeric and Chilli, with Fresh West Coast Mussels, Calamari, Line fish and Prawns. Served with Fresh Coriander and Toasted Ciabatta

Moules Mariniere R159

Our signature Mussel Dish, Fresh West Coast Mussels cooked in the traditional French way with Garlic, chopped Onions, White Wine and a dash of Cream, served with either Toasted Ciabatta or Rustic Cut Chips

Calamari Steak Strips R125 (not crumbed)

Our most popular melt-in-your-mouth Calamari Steak Strips, flash fried in Lemon & Butter, served with Rustic Cut Chips and a Greek Salad

Slow Roasted Pork Belly R189

Classic Slow Roasted Pork Belly with Extra Crispy Crackling! Topped with stewed Cinnamon Apples and served with Vegetables

Fillet Steak (220g) R220

Chefs Choice - Seared Fillet with a rich Mushroom and Dijon Mustard Sauce (fresh cream only), served with Vegetables

Pecorino Chicken Breast with Panko Crumbs R95

Tender Chicken Breast coated in Panko Crumbs with grated Pecorino, topped with homemade Napolitana Sauce and Mozzarella, seasoned with mix of Origanum & Thyme then baked to perfection, served with a herby side salad

Fresh Cream Sauces for Steaks & Burgers

Madagascan Green Peppercorn R43
Mushrooms and Dijon Mustard R45

Choose Instead of Chips & Salad:

Roast Vegetables & Salad add R8
Roast Vegetables & Baby Potatoes add R7
Roasted Vegetables only add R6

SIDE ORDER

Roasted Vegetables R16 / Ciabatta Slice R4 / Herby Side Salad R17 Greek Side Salad R24 / Rustic Cut Chips R17 / Baby Potatoes R6

PASTA

Chicken, Pesto & Basil Pasta R105

Tender Chicken Breast strips tossed in Fresh Basil with a creamy Basil Pesto Sauce, served with Pecorino Shavings on the side.

Veg Lasagne R87 (V)

Baked to a golden brown with roasted Red Peppers, Aubergine, Zuchini, Mushrooms, Red Onion, Ricotta & Mozarella Cheese, layered with a creamy Bechamel and freshly made Napolitana Sauce

Amatriciana R87

Robust & Spicy; Tagliatelle Pasta with Bacon, Mushrooms, Garlic, Black Olives and a hint of Chilli in a freshly made Napolitana Sauce

Seafood Pasta R158

Generous seafood dish with fresh West Coast Mussels, Line Fish, Calamari Steak Strips, Mussel Meat and Prawn Meat in our freshly made creamy Napolitana Sauce served with Pecorino Shavings

Alfredo R89

Rich & Creamy, old favourite. Tagliatelle with Mushrooms and Diced Ham in a freshly made Cream Sauce with Pecorino Shavings

BURGERS

Louie & Gennaro's Ultimate Cheeseburger R119

BIG Burger with 3 pieces of Bacon, slice of Cheddar Cheese, Caramelised Onions, American Mustard and special Gentleman's Relish Sauce: Mayo with Nutmeg, Cinnamon & Cayenne pepper, served with Rustic Cut Chips & Herby Salad

Best Beef Burger R98

Yummy Freshly made Saucy Beef Burger with Garlic Mayo, Caramelised Onions, Dill Cucumber and Tomato, served with Rustic Cut Chips & Salad

Chickpea Burger R87 (V) - great Vegetarian Choice!

Fresh Coriander, Cumin, Spring Onion and Flat Leaf Parsley make up the delicious flavours of this Chickpea Burger, served with fresh Dill Yoghurt Sauce on a Burger Roll with Rustic Cut Chips & herby side salad

Chicken Burger R93

Tender whole Chicken Breast with dill cucumber, tomato slice & lettuce, served with homemade Chilli & Mint Tzatziki Sauce, rustic cut Chips and herby side salad.

PIZZA (thin crispy bases)

Margarita R70 (V)

Tomato Base & Mozzarella

Best of Both R92

Half a Pizza with Mushrooms, Bacon, Feta, Mozzarella served with a full Greek Salad served on one plate

Mediterranean R125

Salami, Feta, Sundried Tomatoes, Peppadews, Olives, Mozzarella

Island Style R92

Old favourite - Pineapple, Ham, Mushrooms, Mozzarella

Popeye R110

Best Seller - Mushrooms, Bacon, Feta, Spinach, Mozzarella

Extra Toppings:

Olives R8 / Diced Bacon R18 / Feta R10 / Pineapple R8 / Ham R10 Salami R10 / Mushrooms R10 / Peppadews R17 / Chillies R4

DESSERTS

Decadent Cinnamon Chocolate Brownie R42

Our famous in-house Brownies, sticky & chocolatey, dusted with Icing Sugar and served with a Scoop of Ice Cream. Freshly baked daily

Apple Berry Crumble R58

Mixed Berries and Pie Apples cooked with Cinnamon, Cloves and Nutmeg topped with a loose crumble and a scoop of Vanilla Ice Cream

Ice cream and Chocolate Ganache R34

Vanilla Ice Cream with our homemade dark Chocolate Ganache

Homemade Malva Pudding R37

Traditional South African pudding, deliciously sweet and sticky. Served with either Vanilla Ice Cream or Custard

Affogato R47

Vanilla Ice Cream in a glass with a serving of our homemade Chocolate Ganache, Walnuts Pieces and double espresso, perfect for after dinner!

Chocolate Pancakes R65

A slab of Dark Chocolate wrapped in a chocolate crepe, flamed in a Coffee Liqueur Sauce with fresh cream and toasted Almond Flakes

Coffees, Teas & Cold Drinks

Coffees

(We use double espresso for our Cappuccinos & Lattes, ask for single shot if preferred less strong!)

Cappuccino / Flat White	R27
Americano	R23
Single Espresso	R19
Double Espresso	R21
Macchiato	R21
Café Latte	R31
Cream Cappuccino	R36
Decaf Cappuccino	R31
Decaf Americano	R28
Decaf Espresso	R26
Decaf Café Latte	R34

Teas / Hot Chocolate & Chai Latte

Earl Gray Breakfast Tea / English Breakfast	R18
Rooibos / Five Roses Tea	R16
Chai Latte	R31
Hot Chocolate	R28
Flavoured Teas (ask Waitron)	R17

Glass Bottled Mineral Water

250ml Still / Sparkling	R18
750ml Still /Sparkling	R35

BOS Organic Rooibos Ice Teas R31

First grade organic Rooibos Tea with all-natural flavours - Ask Waitron on what flavours are available

Soft Drinks

Coke / Coke Light	R25
Stoney Ginger Beer	R25
Fanta Orange	R25
Cream Soda	R25
Sprite	R25
Appletizer / Grapetizer	R28

Milkshakes (not available during load shedding)

Strawberry / Vanilla	R28
Chocolate Ganache	R30
Espresso Milkshake (dbl shot)	R38

100% Fruit Juices (not freshly squeezed)

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