

S N A C K S

## DECONSTRUCTED NACHOS R55

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- Authentic Mexican Nachos with “Tomatillo” green salsa verde dip, spiced guacamole, refried beans and feta cheese

## “FLUTAS” MEXICAN SPRING ROLLS R45

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- Wheat tortillas filled with shredded chicken, Mexican tomato relish and mozzarella cheese, with a spicy “tomatillo” sauce

## MINI “VETKOEK” R30

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- Deep fried “vetkoek” filled with chicken curry, served with a tomato sambal

## MOZZARELLA STICKS R35

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- Breaded, deep fried mozzarella sticks with a house made sweet chilli sauce

## STICKY BILTONG R40

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- Sweet chilli, balsamic vinegar and Cajun spice

## JALAPEÑO POPPERS R35

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- Jalapeños filled with Danish feta, mozzarella and diced pickled jalapeño, crumbed and deep fried, served with whipped lemon cream dip

## DEEP FRIED POTATO SKINS R25

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- Seasoned and served with sour cream and spring onion dip

## MEZE SNACK R35

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- Marinated olives and Danish feta

## ROASTED CASHEW NUTS R40

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- Lightly spiced and roasted

## SNACK PLATTERS FOR 2

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- **High Roller** - Deconstructed Nachos, “Flutas” Mexican spring rolls, jalapeño poppers and roasted cashew nuts R125

- **Loose Change** - Mini vetkoek, mozzarella sticks, sticky biltong and deep fried potato skins R95

S U S H I S E L E C T I O N

## CLASSIC SUSHI

### CALIFORNIA

R50

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- **4 PIECE** | Salmon, Tuna, Prawn, Crab, Avocado, Cucumber

### FASHION SANDWICH

R50

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- **4 PIECE** | Salmon, Tuna, Prawn, Crab, Avocado, Cucumber

### SALMON SUSHI

R50

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- **3 PIECE** | Salmon Sashimi
  - **3 PIECE** | Salmon Rose

## SPECIALITY SUSHI

### BLUE CHIP HAND ROLL

R50

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- **1 PIECE** | Lanquedoc cheese and avocado, topped with spicy Cajun prawn tails

### ROYAL FLUSH

R110

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- **6 PIECE** | Fresh seared black pepper tuna with cucumber, served with spicy mayo, teriyaki drops, tobiko and crunchy batter

### THE PINK LADY

R115

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- **6 PIECE** | Fresh salmon and strawberry topped with crab and avocado salad, served with spicy mayo and tobiko

R I B S & W I N G S

## PORK RIBLETS

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- Basted in our sticky house made barbecue sauce  
Portion of 6  
Portion of 12  
Portion of 24

**R65**  
**R125**  
**R235**

## CHICKEN WINGS

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- Choice of  
Spicy Dry Rub | Sticky BBQ | Chilli BBQ  
Portion of 6  
Portion of 12  
Portion of 24

**R55**  
**R100**  
**R190**

## DIPPING SAUCES

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- BBQ, ranch sauce, spicy "Tomatillo", blue cheese

**R15**

## SIDES

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- House cut rustic fries
- Grilled corn on the cob with parmesan shavings and thyme
- Butter mash
- Seasonal mixed vegetables
- Loaded fries, topped with cheddar cheese sauce
- Deep fried buttermilk marinated onion rings
- Sweet potato fries
- Side salad

**R30**  
**R30**  
**R30**  
**R25**  
**R40**  
**R25**  
**R30**  
**R30**

B U R G E R B A R

**FREE RANGE 100% BEEF BURGER USING SELECT PRIME CUTS OF BEEF FOR OPTIMUM FLAVOUR - BEST SERVED MEDIUM**  
**OR**  
**FREE RANGE CHICKEN BREAST, GRILLED AND LIGHTLY SPICED**

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*Burger Only*

## **THE GOOD OLD FASHION**

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- No frills **R60**
- Top up with aged cheddar **R10**

## **THE CANADIAN**

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- Maple infused bacon and aged cheddar **R80**

## **THE MEXICAN**

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- Mexican "Tomatillo" relish, avocado salsa and crunchy Nachos **R80**

## **THE LOUNGE BURGER**

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- Brie cheese, red onion marmalade, wild rocket and balsamic glaze **R90**

## **GO GREEN**

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- 100% Vegetarian Falafel patty, avocado salsa, pickled red onion and beetroot crisps **R70**

## **SIDES**

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- House cut rustic fries **R30**
- Grilled corn on the cob with parmesan shavings and thyme **R30**
- Butter mash **R30**
- Seasonal mixed vegetables **R25**
- Loaded fries, topped with cheddar cheese sauce **R40**
- Deep fried buttermilk marinated onion rings **R25**
- Sweet potato fries **R30**
- Side salad **R30**



M A I N S

## BEEF SIRLOIN

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- Aged beef sirloin served with herb butter and buttery mash **R145**

## SLOW BRAISED LAMB SHANK

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- Black olives, mint shortbread, braised tomato jam, red wine sauce and buttery mash **R165**

## HERB GNOCCHI

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- Basil pesto cream, grilled parmesan crumbs, braised rosa tomatoes and wild rocket **R90**

## GRILLED SALMON

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- Apricot, honey and soy glaze served with sweet potato fries **R190**

## 3SIXTY° MAC 'N CHEESE

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- Aged cheddar, mozzarella, crispy bacon bits and truffle oil, topped with panko infused parmesan crumbs **R90**

## CHICKEN CURRY

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- Served with fragrant basmati rice and sambals **R105**

D E S S E R T

## DECONSTRUCTED TIRAMISU

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- Deconstructed Jack Daniels infused chocolate, hazelnut and orange tiramisu, hazelnut syrup and orange zest glaze

**R65**

## CHOCOLATE OVERLOAD

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- Chocolate fondant, rich American style chocolate brownie and vanilla ice cream

**R65**

## LEMON TART WITH SUMMER BERRIES

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- Lemon curd tartlet, bruleé meringue, black berry gel, strawberry sorbet and macaroon dust

**R65**

## LOADED ICE CREAM

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- Madagascan Vanilla ice cream with warm Nutella chocolate sauce and crunchy caramel popcorn

**R60**

## CHEESE BOARD

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- Chef's selection of 3 local cheeses with preserves and biscuits

**R75**

C O C K T A I L S

## 3SIXTY° ORIGINALS

### BERRY BOMB

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- A balanced mix of spiced rum, fruity red and black berries and bitters **R58**

### AMARETTO SOURS

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- A classic with Amaretto, grenadine, lemon juice and bitters **R55**

### ITALIAN HUGO

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- A sparkling wine cocktail with elderflower syrup and fresh mint leaves **R68**

### ACE OF SPADES

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- A three-tiered drink with Southern Comfort and Amaretto, charged with ginger ale and topped with a frozen blend of raspberry and blackcurrant **R65**

### TROPICAL BUZZ

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- A refreshing frozen mix of white rum, peach and passion fruit purees with mango and litchi juices, topped with a tube of black cherry syrup and spiced rum **R65**

### COCONUT LITCHI DAIQUIRI

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- A frozen island dream with coconut rum, litchi & coconut purees, litchi juice and lime juice **R62**

### PEACH AND LITCHI MARTINI

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- Premium vodka-based Martini with peach & litchi flavours **R56**

### FULL HOUSE

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- A three tiered cocktail with Jack Daniels, Southern Comfort and strawberry liqueur charged with lemonade and topped with a frozen blend of Spiced Gold, banana liqueur and mango juice **R75**

### CLASSICS

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- Strawberry Daiquiri **R62**
- Mojito **R65**
- Long Island Iced Tea **R65**
- Cosmopolitan **R48**
- Margarita **R50**

I D A R E Y O U  
C O C K T A I L S

## SALTED CARAMEL SMORE

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- A creamy, sweet and salty mix of vodka, fiery ginger liqueur, homemade salted caramel milk and torched marshmallows

**R60**

## ROSEMARY AND ELDERFLOWER G&T

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- Kalahari truffle infused gin, fresh rosemary, elderflower syrup and lime juice charged with tonic

**R60**

## TUTTI FRUTTI

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- A tropical mix of 100% Agave blanco tequila, white rum with passion fruit and raspberry purees

**R65**

## PEACH, GINGER AND MINT MARGARITA

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- Premium Reposado tequila with orange liqueur, peach puree, fresh mint, ginger and lime juice

**R75**



S H O O T E R T U B E S

## CANDY FLOSS

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- Homemade candy floss syrup and vodka, served with candy floss strings

**R25**

## JELLY BABY

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- Five colourful layers of liqueurs served with a jelly baby

**R30**

## LIQUID COCAINE

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- A layered classic of vodka, blue curaçao and lime, rimmed with sugar

**R25**

## CREAMY FIREBALL

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- Fiery ginger liqueur topped with cream liqueur, with a cinnamon biscotti

**R30**

## MOCHA

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- Coffee liqueur topped with creamy chocolate liqueur, served with milk chocolate

**R30**

## EXTREME CANDY FLOSS

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- Dual tubes with blackcurrant vodka and peach schnapps, homemade candy floss syrup and Red Bull, served with candy floss strings

**R35**

## THE COUNTDOWN

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- Five rocket tubes ready to light up and take you to the stars with Candy Floss, Stroh Rum, blackcurrant vodka, passion fruit, coconut rum and Red Bull

**R75**

W I N E L I S T

## WHITE WINES

### SAUVIGNON BLANC

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	Bottle	Glass
<input type="radio"/> Durbanville Hills	<b>R125</b>	
Brampton	<b>R135</b>	<b>R45</b>
La Motte	<b>R165</b>	
De Grendel	<b>R190</b>	

### CHARDONNAY

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<input type="radio"/> Brampton	<b>R135</b>	<b>R45</b>
Boschendal 1685	<b>R190</b>	
Fat Bastard	<b>R160</b>	

### CHENNIN BLANC

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<input type="radio"/> Simonsig	<b>R105</b>	<b>R35</b>
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### WHITE BLENDS AND OTHER VARIETALS

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<input type="radio"/> Buitenverwachting Buiten Blanc	<b>R130</b>	<b>R45</b>
Nederburg Riesling	<b>R135</b>	
Boschendal Chardonnay / Pinot Noir	<b>R195</b>	

## RED WINES

### CABERNET SAUVIGNON

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	Bottle	Glass
<input type="radio"/> Brampton	<b>R160</b>	<b>R55</b>
Nederburg	<b>R185</b>	
Fleur de Cap	<b>R175</b>	

### PINOTAGE

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<input type="radio"/> Brampton	<b>R160</b>	<b>R55</b>
Diemersdal	<b>R220</b>	

### MERLOT

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<input type="radio"/> Durbanville Hills	<b>R155</b>	<b>R55</b>
Nederburg	<b>R175</b>	

### SHIRAZ

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<input type="radio"/> Brampton	<b>R160</b>	
Simonsig Mr Borio	<b>R185</b>	

### RED BLENDS

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<input type="radio"/> Nederburg Baronne	<b>R130</b>	<b>R45</b>
Alto Rouge	<b>R185</b>	
Kanonkop Kadette	<b>R190</b>	
Rupert & Rothschild Classique	<b>R280</b>	

## ROSÉ WINES

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	Bottle	Glass
<input type="radio"/> Nederburg Rosé	<b>R105</b>	<b>R35</b>
Berry Bush Rosé by Bellingham	<b>R105</b>	

## BUBBLES & FIZZ

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<input type="radio"/> Laborie Blanc de Blanc	<b>R250</b>	
Graham Beck Brut Rosé	<b>R295</b>	
Graham Beck Demi Sec Bliss	<b>R295</b>	<b>R60</b>