



Blue Bay Café

A menu based on simplicity, finesse and flavour forms the ethos of our restaurant's new food movement. It's where Saldanha Bay's local and fresh ingredients have travelled with us, on our quest to bring worldly flavours that lend themselves to what still remains "Wes kus, bes kus"

SUMMER BREAKFAST, LUNCH & DINNER MENU

Breakfast served from 6:30am to 10:30am | Lunch served from 12pm to 3pm | Dinner served from 5pm to 9:30pm
1 November 2017 – 30 April 2018

*Under 18's are not allowed to be served at the bar counter. No alcohol may be served before 11am. Right of admission reserved.
Corkage is charged at R60 per 750ml bottle of wine only.*

DRINKS LIST

TEA AND COFFEE

- FILTER COFFEE
- DECAF FILTER COFFEE
- ESPRESSO OR AMERICANO (Espresso with hot water)
- Single
- Double
- CAPPUCCINO
- SELECTION OF TEAS
- CAFÉ LATTE



SPECIALITIES

We charge a flat rate for the base. You can add your choice of liquor, single or double.

- IRISH COFFEE R15
- DOM PEDRO R20
- VIETNAMESE COFFEE R35
- (Boeretros, coffee and condense milk served hot or cold)
- CHAI LATTE R28
- HOT CHOCOLATE R25

MILKSHAKES

- VANILLA, CHOCOLATE, STRAWBERRY, BUBBLEGUM, COFFEE, LIME, BANANA
- Large R35
- Small R25
- Fruitshake R35

SOFT DRINKS

- COKE / COKE LIGHT / COKE ZERO R20
- CREAM SODA R20
- FANTA ORANGE / FANTA GRAPE R20
- SPRITE / SPRITE ZERO R20
- STONEY R20
- BOS ICE TEA (Lemon & Peach) R26
- APPLETIZER / GRAPETIZER R28

WATER & JUICE

We use glass water bottles for the restaurant in our attempt at minimizing plastic pollution.

- KIDS BOX FRUIT JUICE R15
- GLASS OF JUICE R20
- STILL / SPARKLING WATER (250ml) R15
- STILL / SPARKLING WATER (750ml) R25

MIXERS

- COKE R18
- RED BULL R38
- TOMATO JUICE R26
- COLA TONIC / PASSION FRUIT / LIME CORDIAL R6
- FITCH & LEEDS - SODA WATER / TONIC WATER / PINK TONIC R18
- / DRY LEMON / GINGER ALE / LEMONADE

CIDERS / COOLERS

- HUNTERS DRY R30
- SAVANNA DRY / SAVANNA LIGHT R30
- FLYING FISH (Lemon) R27
- SMIRNOFF SPIN R30
- REKORDERLIG (Wild Berries or Strawberry & Lime)
- 500ml Bottle R65
- Jug R110

BEERS

- AMSTEL R25
- BLACK LABEL R25
- CASTLE LAGER R25
- CASTLE LITE R25
- HEINEKEN R30
- WINDHOEK DRAUGHT R30
- WINDHOEK LAGER R25
- BECKS NON ALCOHOLIC BEER R35
- DARLING BREW SLOW BEER DRAUGHT R40

We offer sandwiches, pizzas and cakes between services.

Please note that a 10% gratuity will be added to your bill for tables of 10 people or more.



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DRINKS LIST

LIQUEURS

AMARULA	R12
AMARETTO	R22
KAHLUA	R20
FRANGELICO	R20
CAPE VELVET	R12
NACHTMUSIEK	R12
BUTLERS BLUE / BUTLERS PEPPERMINT	R15

SHOOTERS

Please ask our waiter for our speciality shooter menu.

JAGERMEISTER	R25
CARVO CARAMEL VODKA	R22
OLMECA GOLD TEQUILA	R22
EL JIMADOR REPOSADO	R25
EL JIMADOR BIANCO	R22
PONCHOS	R22
TIO JUAN	R20
STRAWBERRY LIPS	R15

WHISKEY

BELLS	R20
CHIVAS REGAL	R33
FAMOUS GROUSE	R20
SCOTTISH LEADER	R16
JACK DANIELS	R25
JAMESON	R32
J&B RARE	R20
JOHNNIE WALKER RED	R22
JOHNNIE WALKER BLACK	R36



BRANDY

KWV 10 YEARS	R25
KLIPDRIFT	R16
KLIPDRIFT PREMIUM	R18
RICHELIEU	R16
OLOF BERGH	R16

RUM

RED HEART	R18
CAPTAIN MORGAN DARK RUM	R18
SPICED GOLD	R15
BACARDI	R19
SOUTHERN COMFORT	R16
MALIBU	R15
JERRY'S RUM	R12

VODKA

COUNT PUSHKIN	R12
SMIRNOFF 1818	R12

GIN

GORDON'S	R12
TANQUERAY	R22
AMBER INVERROCHE	R28
TRIPPLE 3 CITRUS INFUSION	R25

OTHER

PIMM'S NO 1	R12
BLOODY MARY	R40
ROCK SHANDY	R32
MARTINI ROSSO / MARTINI DRY / MARTINI BIANCO	R10
CINZANO ROSSO	R10

PORTS AND SHERRY

ALLESVERLOREN	R20
OLD BROWN SHERRY	R15
RC CAPE RUBY PORT	R12
MONIS MEDIUM CREAM	R15

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WINES

WHITE WINES

SAUVIGNON BLANC

Groote Post

R150

Gooseberries are the standout fruit of this vintage. Ripe figs and granadilla abound on the nose and palate. This vintage is fruit driven with a vibrant acidity and a hint of grass on the finish.

Darling Cellars "Bush Vine" Sauvignon Blanc - Bottle - Glass

R95

R35

Grassy, nettles and subtle flintiness on the nose with tropical fruit and guava flavours on the palate. An elegant wine with a crisp finish.

Swartland Sauvignon Blanc

R110

A complex wine with upfront fruit flavours of gooseberries, peaches and other tropical fruit. A fresh and crisp acidity to balance out the fruit flavours. A fruity wine for everyday drinking.

Duckitt Sauvignon Blanc - Bottle - Glass

R105

R35

The Duckitt Sauvignon Blanc was created to over deliver in quality, consistency and value for money. This wine has an intense nose of tropical fruit enhanced by a hint of grass and minerality.

Cederberg Sauvignon Blanc

R180

An aromatic Sauvignon Blanc with grassy notes, white asparagus undertones and strong hints of capsicum, gooseberries and lemon zest. A refreshing, crisp acidity finishes off the initial sensation of creaminess on the mid-palate.

CHARDONNAY

Groote Post Unwooded Chardonnay

R160

The wine has lovely citrus and lime tones on the nose. This vintage is made in a fresher, leaner style than before. The palate has a honeyed structure and the wines balanced acidity will have the wine ageing well in the bottle for a good year or two.

Darling Cellars "Quercus Gold" Chardonnay - Bottle - Glass

R95

R35

85% Chardonnay, 15% Viognier. White pears and tropical fruit on the nose. Clean, rounded mouthfeel with juicy peach flavours on the palate.

CHENIN BLANC

Riebeek Cellars - Bottle - Glass

R90

R35

Packed with upfront tropical fruit, the nose charms with an abundance of guava and gooseberries. The palate follows through with fruit flavours, balanced by a crisp acid to ensure a fresh and fruity style of wine.

Darling Cellars "Arum Fields" Chenin Blanc

R80

Fruity, crisp, wine with pungent guava, passionfruit and lemon zest on the nose. These follow on the palate with a refreshing finish.

Swartland Chenin Blanc

R100

The nose follows through on the palate with aromas of tropical fruit. It has a fresh, crisp acidity with fruit to back it up. Drink now.

Cederberg Chenin Blanc

R160

The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Five months lees contact ensured a mouth coating creaminess on the palate with a lively crisp acidity to finish off. Altitude vineyards make this Chenin Blanc truly unique.

BLENDS

Duckitt Chardonnay Pinot Noir

R99

This wine has a wonderful floral nose with a balanced acidity and long lingering finish, it is a wine that can be enjoyed at any occasion

Darling Cellars Sweet

R75

Guava, white pears and citrus makes in the main aroma components of this fruit salad nose and palate. A nice fresh wine with good balance between acidity and alcohol with no treacle effect. Makes for a perfect summer daytime drink!

D'Vine Natural sweet white

R85

A sweet, light and easy drinking wine with dried fruit flavours on the palate. Perfect for a hot summer's day.

Darling Cellars Chenin / Sauvignon Blanc - 500ml - 750ml

R55

R75

Explosion of tropical and citrus notes on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones.

SPARKLING WINE

JC Le Roux Le Domaine - 750ml - 187ml

R125

R45

J.C. Le Roux Le Domaine is a delightful sparkling wine that comes alive on the palate. It has all the finesse and freshness of a Sauvignon Blanc, intertwined with the gentle sweetness of the Muscadell, while keeping its crisp youthfulness intact. Low in alcohol, its mouth-filling sweetness and clean finish will enliven any occasion.

Simonsig Kaapse Vonkel

R220

Whimsical aromas of dried apple rings with bubble wrapped layers of apricot and red cherries. The flavour of freshly baked bread comforts the palate while the fresh acidity is cause for a party frenzy. A youthful mousse refreshes the mind and soul. A toast to elegance and perfection.

Groote Post MCC

R220

This MCC is salmon-pink tinged with flavours of strawberry and hints of yeasty biscuit. It is crafted according to the age-old tradition of second fermentation in the bottle.

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WINES

RED WINES

MERLOT Groote Post Merlot A wine with tremendous balance of fruit, tannin and oak. Ripe plum and mint flavours support a juicy mid palate that lingers and lingers.	R230	BLENDS Happy Dragon Blend - Bottle - Glass (89% Pinotage; 11% Shiraz)	R99 R40
Darling Cellars "Six Tonner" Merlot - Bottle - Glass Soft, fruity wine with juicy ripe plum and mulberry on the nose and palate. Subtle use of oak gives the wine appealing balance.	R120 R40	Duckitt Merlot/Cab/Cab Franc Dark intense ruby red colour. Rich red and black berry flavours with a hint of cigar box. This vintage is full bodied with prominent black currant and spicy flavours, supported by subtle wood and ripe tannins.	R100
SHIRAZ Riebeek Cellars Shiraz - Bottle - Glass The Riebeek Shiraz is a lively rich wine, full bodied with a subdued smokiness on the nose and a pallet of ripe fruit and interesting spice.	R99 R40	The Dark Side Cabernet/Shiraz Blend Incomparably richer, juicier, bigger, bolder – and proud of it. A very well structured wine with rich mulberry fruit and a firm finish. Savoury characteristics with a light smoky undertone.	R115
Darling Cellars "Black Granite" Shiraz Medium-bodied with wild berries, ripe plums and dark chocolate on the nose. Opulent fruit and integrated wood adding structure.	R120	Inkspot Vin Noir A wine of inky concentration with an unparalleled richness in the mouth. The prime expression of low-yielding, dryland bush vines. Suitable for pairing with spicy modern cuisine, or even as an on-the rocks aperitif in summer.	R99
The Very Sexy Shiraz Full bodied wine with intense spicy flavours. This full bodied shiraz has an intense complex nose of white pepper, cloves, cinnamon and mulberries.	R145	Cederberg Merlot/Shiraz A fantastic blend of 69% merlot and 31% shiraz. Sweet plums and blackcurrants from the merlot and cherries and spice from the shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate. This red blend is a must with every braai, but also suited to rich game dishes.	R190
CABERNET SAUVIGNON Riebeek Cellars Combining the black berry flavours and elegant structure of a timeless Cabernet Sauvignon with the ripeness and roundness of a Merlot and you have a wine that is very well structured but accessible for every day enjoyment.	R99	ROSE Darling Cellars Sweet Rosé - Bottle - Glass 90% Bukkettraube/10% Ruby Cabernet. A blushing new blend showing fruity and floral aromas. A soft, friendly wine with balanced sweetness.	R85 R30
Darling Cellars Reserve Terra Hutton - Bottle - Glass A Classic and fruit driven Cabernet, with a dark intense colour. Blackcurrants, cassis and roasted almonds on the nose.	R99 R40	Riebeek Cellars Pinotage Rosé This wine is made from 100% Pinotage grapes, harvested early while temperatures are still relatively low and then the juice is left on the skins until optimum flavour and colour has been obtained.	R95
PINOTAGE Darling Cellars Chocoholic Pinotage This decadently delicious Pinotage-based wine has a dash of Mourvedre which adds delicious blackberry fruit to this velvety-textured wine.	R120	Swartland Winemakers selection Blanc de Noir This medium bodied wine is packed with fruit flavours of young, fresh berries, as well as sweet flower aromas. A beautiful example of a Blanc de Noir, complex yet light enough to enjoy every day during the summer.	R99
Swartland Pinotage The nose follows through on the palate to give a medium to full bodied wine with red berries and plums supported by good wood integration. A well balanced wine with firm tannins. Ready to drink now.	R130		

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