

# FOOD MENU

## BREAKFAST

Served until 11:00am.

White, Brown or Rye (+7). Add Egg +8, Avocado +23

### THE ENERGY BOWL 56

Double Cream Yoghurt, Layered with Luxury Granola and fresh Berry Coulis, Topped with Mixed Health Seeds.

### THE NAKED BREAKFAST 71

2 Poached Eggs, Grilled Brown Mushroom, Back Bacon, Avocado and Grilled Rosa Tomatoes.

### SURFER'S SUNRISE 43

Egg, 2 Back Bacon, Grilled Tomato and Toast.

### THE BREAKFAST ROLL 48

Scrambled Egg & Back Bacon & served on a Crispy Seeded Bun with a side of Skinny Fries. Add Cheddar & Mozzarella Cheese +16

### AVO & FETA SMASH 62

Avocado on Toast served with Rocket, Rosa Tomatoes, Danish Feta, Topped with Basil Pesto and Mixed Health Seeds. Add a Poached Egg +8

### THE CLASSIC 82

2 Eggs the way you like them, 2 Back Bacon, Grilled Tomato, Boerewors, Grilled Brown Mushroom & Toast.

### THE INSIDE OUT 88

Deconstructed Omelette (3 Egg) with Cheddar, Mozzarella & Fresh Basil inside. Back Bacon, Avocado, Danish Feta, Grilled Rosa Tomatoes and Basil Pesto outside, served with Toast.

### OMELETTE (3 Egg) 80

Served with Toast and a choice of 2 fillings: Ham, Bacon, Rosa Tomatoes, Brown Mushroom and Mozzarella & Cheddar Cheese.

### SPICY BREAKFAST LIVERS 80

Tender Chicken Livers in our own Peri-Peri Sauce with Mixed Peppers, Rosa Tomatoes and 2 Poached Eggs, served on Toast.

### STEAK, EGG & CHIPS 109

200g Char-Grilled Rump Steak, topped with a Fried Egg and served with Skinny Fries.

### KIDDIES BREAKFAST CORNER

French Toast served with Bacon or Vienna Egg, Bacon or Vienna served with Toast 34 30

## STARTERS

Add Garlic Roll +12, Cheesy Garlic Roll +20, Single Oyster+23

### LIVE WEST COAST OYSTERS 129

6 Freshly shucked straight from our tank, served on crushed Ice with Lemon, Black Pepper and Tabasco Sauce.

### SALMON FISH CAKES 69

Asian Style, Norwegian Salmon, served on a bed of Mixed Greens with a Sweet Chilli Basil Mayo.

### SPRING ROLLS

3 Crispy Spring Rolls on a bed of Cucumber Ribbons served with a Sweet Chilli Dipping Sauce.

### Vegetable 50

### BBQ Pulled Pork 59

### Pink Tail Prawn 62

### PATAGONICA SQUID 74

Crispy Fried Calamari on a bed of Cucumber Ribbons served with Tartar Sauce & Lemon.

### OUR FAMOUS MUSSEL POT 78

6 Steamed Half Shell Mussels in a Creamy Lemon Garlic and Parsley Sauce and a Cheesy Garlic Roll on the side.

### SPICY CHICKEN LIVER POT 78

In our own Peri-Peri Sauce with Mixed Peppers and Rosa Tomatoes, served with Toast. White, Brown or Rye (+7).

## SALAD GARDEN

Also check out our Delicious Sushi Salads.

### THE GREEK 76

Mixed Greens, Creamy Danish Feta, Rosa Tomatoes, Red Onion, Cucumber and Kalamata Olives.

### THE MOROCCAN 89

Spiced Chicken Strips, Roasted Butternut, Sesame Seeds, Chickpeas, Couscous & Danish Feta on Mixed Greens.

### THE PATAGONIAN 92

Light and Crisp Patagonica Squid served with an Asain Ponzu Dressing on a bed of Mixed Greens, Mixed Peppers, Carrot Ribbons and Coriander.



## FROM THE OCEAN

Served with a choice of Chips, Rice, Veg or Side Salad.

**THE FLYING DUTCHMAN POTJIE** 168  
A Medley of Seafood served in a truly South African way. Prawns, Hake Nuggets, Half Shell Mussels & Calamari in a Creamy Lemon Garlic & Parsley Sauce.

**LINE FISH** 146  
Grilled and topped with Avocado, served with a Creamy Lemon Butter Sauce.

**SPICY THAI COCONUT FISH** 🌶️ 156  
Grilled Line Fish, topped with a Spicy Red Thai Coconut Sauce, roasted Rosa Tomatoes and Kalamata Olives. Served with Aromatic Basmati Rice.

**GRILLED SOLE / KINGKLIP** SQ  
Lightly Basted Fillet, served with a Creamy Lemon Butter Sauce.

**HAKE FILLET** 99  
Tender Hake Fillet Fried in a Crisp, Golden Batter or Lightly Basted and Grilled.

**PRAWNS**  
8 Prawns 169 12 Prawns 234  
Grilled Argentinian Queen Prawns served with a Peri-Peri or Creamy Lemon Butter & Parsley Sauce.

**SCAMPI** 126  
8 Large Pink Tailed Prawns in a Crispy Golden Batter, served with Tartar Sauce.

**CALAMARI** 112  
Grilled Calamari Tubes or Deep Fried Calamari Rings, served with a choice of Tartar or Creamy Lemon Butter Sauce.

### SEAFOOD TOP UPS

6 Mussels	49	Fire Cracker Squid	48
4 Scampi	60	Calamari	52
4 Queen Prawns	68	Hake Fillet	60

## ON THE SIDE

Basmati Rice	20	Crispy Onion Rings	27
Side Salad	30	Crispy Pepper Rings	38
Roasted Veg	30	Skinny Fries Small	39
Creamed Spinach	32	Skinny Fries Large	44
Chips Small	30	Sweet Potato Fries Small	36
Chips Large	39	Sweet Potato Fries Large	47

## FROM THE GRILL

Steaks & Cutlets Char-Grilled to your liking.

Served with a choice of Chips, Rice, Veg or Side Salad

**RUMP STEAK**  
200g 130 300g 152  
Served with Cheese, Mushroom or Red Pepper Sauce.

**FALKLANDS RUMP**  
200g 142 300g 164  
Topped with Grilled Calamari Rings and a Creamy Mushroom Sauce.

**250G FILLET STEAK** 162  
Served with Cheese, Mushroom or Red Pepper Sauce.

**THE BLUE OYSTER FILLET** 175  
250g Fillet Steak topped with Smoked Oysters, Mushroom & Blue Cheese Sauce.

**LAMB CUTLETS** 169  
Grilled Lamb Cutlets served with Roasted Veg, Danish Feta and a choice of Skinny Fries or Chickpea & Couscous Salad.

**RIBS**  
400g 144 600g 185  
Pork Loin Rib Rack in a BBQ Marinade served with Crispy Onion Rings.

### SAUCES

Tartar, Creamy Lemon Butter or Lemon Garlic	20
Cheese, Mushroom or Red Pepper	21
Peri-Peri or Sweet Chilli Mayo	20

## QUESADILLAS

Served with Skinny Fries, Side Salad or Sweet Potato Fries (+8)

**THE CAPRI** 🌿 79  
Tortilla Filled with Mozzarella Cheese, Rosa Tomatoes, Olives, Coriander & Basil Pesto with a side of Sour Cream.  
Add Grilled Chicken Strips +20

**THE TIPSY HOG** 109  
Succulent Pulled Pork, Slow Roasted in Cider & Smokey BBQ Sauce with Mozzarella Cheese with a side of House Coleslaw & Sour Cream.

**THE MEXICAN** 🌶️ 114  
Tortilla Filled with Marinated Beef Fillet Strips, Mozzarella Cheese, Mixed Peppers, Jalapenos, Coriander, with a side of Mexican Salsa and Sour Cream.

## PLATTERS & COMBO'S

Served with a choice of Chips, Rice, Veg or Side Salad.

**NEPTUNE'S PLATTER** 179  
Crispy Hake Nuggets, Calamari, Fire Cracker Squid, Scampi and Salmon Fish Cakes. Served with a Tartar or Creamy Lemon Butter Sauce.

**KUTA PLATTER** 214  
Hake Fillet, 4 Queen Prawns, Calamari, Fire Cracker Squid and 4 Half Shell Mussels. Served with a Tartar or Creamy Lemon Butter Sauce.

**SANUR BEACH PLATTER** 379  
Grilled Line Fish, 6 Queen Prawns, Calamari, 8 Half Shell Mussels, 4 Scampi and Salmon Fish Cakes. Served with a Tartar or Creamy Lemon Butter Sauce.

**HAKE & CALAMARI** 152  
Tender Hake Fillet Fried in a Crisp, Golden Batter or Lightly Basted & Grilled, Topped with Grilled Calamari Tubes or Deep Fried Calamari Rings, served with a Tartar or Creamy Lemon Butter Sauce.

**HAKE & PRAWN** 159  
Tender Hake Fillet (Fried or Grilled) Topped with 4 Queen Prawns, served with a Tartar, Creamy Lemon Butter or Peri-Peri Sauce.

**CALAMARI & PRAWN** 175  
Tender Grilled Calamari Tubes or Deep Fried Crispy Calamari Rings, Topped with 6 Queen Prawns. Served with a Tartar, Creamy Lemon Butter or Peri-Peri Sauce.

**CHICKEN & PRAWN** 159  
Tender Chicken Schnitzel Topped with 4 Queen Prawns, served with a Cheese, Mushroom or Red Pepper Sauce.

**SURF & TURF** 189  
200g Rump Steak Char-Grilled to your liking. Topped with 4 Queen Prawns, served with a Cheese, Mushroom or Red Pepper Sauce.

**MUNCHIES COMBO** 186  
Crispy Hake Nuggets, Calamari, 4 Scampi, Chicken Strips, Sticky Ribs & Crispy Pepper Rings. Served with Tartar & Sweet Chilli Mayo.

**MIXED GRILL COMBO** 199  
200g Rump Steak, Char-Grilled to your liking, Boerewors, Sticky Ribs and Crispy Onion Rings. Served with a Cheese, Mushroom or Red Pepper Sauce.

**RIBS & CALAMARI** 175  
Tender BBQ Marinated Pork Loin Ribs served with Grilled Calamari Tubes or Deep Fried Golden Crisp Calamari Rings.



## HANDMADE BURGERS 100% ORIGINAL

180g Pure Beef & Handmade. Served with a choice of Skinny Fries, Side Salad or Sweet Potato Fries (+8)

### THE BOSS BURGER 114

BBQ Basted, Topped with Burger Relish, Bacon, Caramelized Onions, Avocado, Tomato, Lettuce and Mozzarella & Cheddar Cheese.

### THE SMOKING GUN 109

Infused with Smoked Beech Wood, Stacked with Mozzarella & Cheddar Cheese, Crispy Bacon and Crispy Onion Rings. Served on Rocket, Tangy Gherkin, Tomato & Lettuce.

### THE BUSH BURGER 104

100% Pure Venison Patty served on Rocket, Mixed Greens and Topped with Bacon, Caramelized Onions, Camembert Cheese & Cranberry Sauce.

### THE NACHO LIBRE 106

Loaded with Spicy Corn Chips, Mozzarella & Cheddar Cheese, Jalapenos and Guacamole, Served with a side of Mexican Salsa & Sour Cream.

### THE BILTONG & CHEESE ROYALE 125

BBQ Basted, Topped with Burger Relish, Cheese Sauce, Biltong Shavings, Red Onion Rings, Peppadew, Danish Feta, Tomato & Lettuce.

### THE GODFATHER - FOR THE BRAVE! 152

2x 100% Pure Beef Patties, Stacked with Burger Relish, Tangy Gherkin, Red Onion, Tomato, Lettuce, Mozzarella & Cheddar Cheese and Topped with a Red Pepper Sauce.

### THE BLUESHROOM 104

Drizzled with Creamy Mushroom & Blue Cheese Sauce, Burger Relish, Caramelized Onions, Tomato & Lettuce.

### BIG HERO BURGER (#ASHTONSARMY) 110

Inspired by a True Hero!  
Loaded with Grilled Pineapple, Bacon, Melted Mozzarella & Cheddar Cheese, Drizzled with Creamy Crunchy Peanut Sauce and Stacked with Crunchy Onion Rings.

### THE PIGLO ESCOBOAR 107

Tender Pulled Pork, Slow Roasted in Cider & Smokey BBQ Sauce, served on a bed of Rocket leaves, Topped with our House Coleslaw and Crispy Onion Rings. Oink!

### THE NAKED BURGER 94

Choice of Beef or Chicken, no Bun. Served on a Grilled Brown Mushroom, Topped with Bacon & Avocado.

### CHAR-GRILLED CHICKEN BURGER 96

Chicken Fillet Basted in a Lemon & Herb Marinade, Stacked with Avocado, Lettuce, Tomato & Sweet Chilli Mayo.

### HAWAIIAN CRUNCH 112

Crispy Crumbed Chicken Breast Fillet, Stacked with Bacon, Grilled Pineapple, Red Onion, Mozzarella & Cheddar Cheese, Topped with Sweet Chilli Mayo.

### FLAME GRILLED BEEF BURGER 87

Plain, Simple & Tasty. Topped with Burger Relish, Tomato & Lettuce.

### BURGER TOP UPS

180g Beef Patty	38	Grilled Brown Mushroom	20
Grilled Pineapple	18	Bacon	18
Danish Feta	18	Mozzarella & Cheddar	16
Fresh Rocket	10	Mexican Salsa	12
Peppadew	17	Jalapeno	15
Fried Egg	8	Avocado	23

## SOUL FOOD

### ASIAN STIR-FRY

Ginger, Garlic, Chilli, Vegetables, served with Soy Fried Egg Noodles or Aromatic Basmati Rice.

Chickpea & Vegetable	99
Grilled Chicken Strips	115
Grilled Beef Fillet Strips	123
Large Pink Tail Prawns	132

### RED THAI BEEF FILLET CURRY 132

Prime Beef Fillet Strips in a Sweet & Spicy Peanut Sauce, served with Aromatic Basmati Rice and Topped with Stir-Fry Vegetables.

### THAI GREEN CURRY

A Spicy Fragrant Thai Curry served with Aromatic Basmati Rice topped with Stir-Fry Vegetables.

Vegetable	99
Chicken	119
Large Pink Tail Prawns	129

### CHICKEN & AVO WRAP 86

Grilled Chicken Strips, Avocado, Mixed Greens, Tomato, Tangy Gherkins with a Lime Coriander Mayo. Served with Skinny Fries or Side Salad.

### CHICKEN SCHNITZEL 99

Tender Crumbed Chicken Breast, served with a Cheese, Mushroom or Red Pepper Sauce.

## BETWEEN THE SLICES

Toasted White, Brown or Rye (+7)

Served with Skinny Fries, Side Salad or Sweet Potato Fries (+8)

Cheese	46
Cheese & Tomato	51
Ham & Cheese	53
Ham, Cheese & Tomato	58
Bacon & Cheese	55
Bacon, Egg & Cheese	62
Chicken Mayo, Bacon & Tangy Gherkin	69

## KIDDIES CORNER

Served with a choice of Chips, Rice or Veg.

Vienna	30	Hotdog	38
Toasted Cheese	45	Tender Chicken Strips	49
Sticky Ribs	59	Crispy Hake Nuggets	52

### Burgers:

Little Hero Burger	69	Sweet Tooth:	
Pure Beef Burger	55	Cookies & Milk	26
Chicken Burger	55	Kiddies Milkshake	30
		Ice Cream	20

## ADULT TREATS

Add Amarula +20, Amaretto +23, Frangelico +24, Kahlua +24, Heart of Darkness Coffee Liqueur +30, Jameson Whiskey +31

Dom Pedro	19
Irish Coffee	24
Affogato	33

## DESSERT

Also check out our After Dinner Cocktail Treats!

### CHOCOLATE BROWNIE 64

A Soft Centered Chocolate Brownie, served with Ice Cream or Cream.

### HOT MALVA PUDDING 62

A South African Classic, served with Ice Cream or Cream.

### STRAWBERRY CHEESECAKE 59

Chilled Creamy Cheesecake, Topped with a Fresh Strawberry Coulis.

### WAFFLE 39

Served with Ice Cream or Cream. Add Bar One Sauce +9

### ICE CREAM 39

3 Scoops of Vanilla Ice Cream, Topped with Chocolate or Strawberry Sauce. Add Bar One Sauce. +9



# SUSHI MENU

## SUSHI SALADS

**PRAWN** 85  
On a bed of Julienne Cucumber and Avocado, Dressed with Japanese Mayo and Sesame Seeds, served with a side of Ponzu Dressing.

**SEARED NORWEGIAN SALMON** 92

**SEARED AHI TUNA** 82

Rolled in 7 Spice, Seared & Sliced onto a base of Avocado, Mixed Greens and Julienne Carrot & Cucumber, Dressed with Basil Pesto and served with a side of Ponzu Dressing.

## SPECIALITY SUSHI 4pc 8pc

**DRAGON ROLL** 64 122  
Filled with Crispy Tempura Prawn, Avocado & Caviar, Topped with Avocado, Tempura Crunch, Spicy Mayo & Caviar, Finished off with Black Sesame Seeds & Eel Sauce.

**VOLCANO ROLL** 59 110  
Crispy Tempura Prawn & Avocado Roll, Topped with Pulled Crab, Tempura Crunch, Spicy Mayo & Caviar, Dressed with Black Sesame Seeds & a Sweet Chilli Drizzle.

**THE INSIDE OUT RAINBOW ROLL** 62 116  
Salmon Rainbow Roll Topped with Avocado, Prawn, Tuna & Salmon.

**CRISPY TUNA ROLL** 54 98  
Tuna California Roll with Tempura Crunch Inside & Out, Topped with Japanese Mayo & Sweet Chilli Sauce.

**CRISPY SALMON ROLL** 60 110  
Inside Out Salmon California Roll, Topped with Crispy Salmon Skin, Finished off with Japanese Mayo & Sweet Chilli Sauce.

**CRISPY PRAWN ROLL** 48 106  
Tempura Prawn California Roll, Topped with Avocado & Tuna, Finished off with Japanese Mayo & Sweet Chilli Sauce.

## SASHIMI & ROSES 3pc 6pc

Salmon Sashimi 77 138  
Tuna Sashimi 69 122  
Salmon Roses 79 142  
Tuna Roses 71 126

## CHEF'S CHOICE

**PEANUT BOMB** 76  
4pc Avocado & Cucumber California Roll, topped with Crispy Prawn & Coated in a Peanut Sate' Sauce.

**PRAWN BOMB** 78  
4pc Avocado & Cucumber California Roll with Prawn Coated in Condensed Milk, Tempura Crunch & 7 Spice.

**INARI (2pc) - Tofu Pockets**  
Prawn 57 / Tuna 55 / Salmon 60

**TEMPURA PRAWN** 64  
3pc Crispy Tempura Prawn, Resting on a bed of Cucumber Ribbons, served with Sweet Chilli Sauce.

**WASABI PARCELS** 58  
3pc Salmon & Wasabi Parcels, Topped with Salmon and Dressed with Japanese Mayo & Caviar.

## CLASSIC HITS

**TEMAKI - Hand Rolls**  
Vegetarian 48  
Tuna 59  
Salmon 65  
Prawn 62  
Tempura Prawn 69

**MAKI - Rolled in rice, wrapped in Nori** 3pc 6pc  
Cucumber 20 34  
Avocado 24 40  
Crab 26 44  
Tuna 33 58  
Salmon 37 66  
Prawn 35 62

**NIGIRI - Served on top of hand pressed rice** 3pc  
Tuna 56  
Salmon 64  
Prawn 59

**FASHION SANDWICH** 4pc  
Tuna 62  
Salmon 69  
Prawn 65

## PLATTERS

**VEGGIE PLATTER** 159  
4pc Cucumber Roll, 4pc California Roll, 3pc Avocado Maki, 3pc Cucumber Maki & Temaki.

**RAINBOW PLATTER** 189  
4pc Inside Out Rainbow Roll, 2pc Tuna Sashimi, 2pc Salmon Sashimi, 3pc Tuna Maki & 3pc Salmon Maki.

**CALIFORNIA PLATTER** 199  
4pc Salmon California Roll, 4pc Tuna California Roll, 4pc Prawn California Roll & 3pc Nigiri Combo.

**CHEF'S PLATTER** 207  
2pc Salmon Roses, 4pc Tuna Cucumber Roll, 4pc Inside Out Rainbow Roll & 2pc Prawn Inari.

**DELUXE PLATTER** 445  
4pc Tuna Cucumber Roll, 4pc Salmon Rainbow Roll, 4pc Prawn California Roll, 4pc Crab California Roll, 3pc Wasabi Parcels, 3pc Nigiri Combo, 3pc Avocado Maki, 3pc Cucumber Maki, 3pc Salmon Rose, 2pc Salmon Sashimi & 2pc Tuna Sashimi.

## CLASSIC ROLLS

**CUCUMBER ROLLS** 4pc  
Vegetarian 48  
Tuna 59  
Salmon 65  
Prawn 62

**CALIFORNIA ROLLS** 4pc 8pc  
Vegetarian 40 76  
Crab 44 78  
Tuna 52 94  
Spicy Tuna 53 96  
Salmon 58 106  
Prawn 56 102

**RAINBOW ROLLS** 4pc 8pc  
Tuna 56 102  
Salmon 60 110

**SUSHI EXTRAS**  
Sushi Rice 20  
Japanese Mayo 15  
Ponzu Sauce 18  
Sweet Chilli Sauce 12  
Sriracha Mayo 20  
Eel Sauce 24



# DRINKS MENU

## SOFT DRINKS

Mineral Water 500ml Still/Sparkling	21
Mineral Water 750ml Still/Sparkling	37
Soda Cans 300ml	22
Lemon/Peach Ice Tea 330ml	27
Appetizer/Grapetizer 330ml	27
Red Bull 250ml	37

## FRUIT JUICES

Orange/Mango/Guava/Cranberry/Tropical	
Regular	24
Large	29

## POWER SHOTS

Daily Green/Fiery Ginger/Pomegranate/Spicy Turmeric	
Single Serving	20
Health Tray	72

## POWER SMOOTHIES

Berry Explosion	44
Mixed Berries, Banana, Orange Juice, Almonds, Flax Seeds and Milk	
Tropical Blast	44
Mango, Banana, Orange Juice, Almonds, Sunflower Seeds, Flax Seeds and Milk	

## MILKSHAKES

Vanilla/Strawberry/Banana/Lime/Bubblegum/Caramel/Coffee/Milo/Chocolate/Bar One	
Kiddies	30
Regular	42

## SODA FLOATS

Your Favourite Combination with a scoop of Vanilla Ice Cream	
Classic	37
Dragon Fiery Ginger Beer 5%	50

## HOT BEVERAGES

### ESPRESSO & MACCHIATO

Espresso Single	23
Espresso Double	27
Red Espresso Single	24
Red Espresso Double	28
Macchiato Single	24
Macchiato Double	29

### AMERICANO

Americano	24
Americano Grande	32

### CAPPUCCINO

Add Cream +5	
Cappuccino	29
Mega Cappuccino	40
Red Cappuccino	30
Mega Red Cappuccino	41

### HOT CHOCOLATE & LATTES

Hot Chocolate	33
White Hot Chocolate	35
Milo	33
Latte	32
Red Latte	34
Spiced Chai Latte	36
Turmeric Latte	36
Beetroot Latte	36
Green Matcha Latte	36

### TEA SELECTION

Five Roses/Rooibos	23
Green Tea/Earl Grey/Chai/Chamomile or English Breakfast	25

## WINE LIST

Corkage Fee 45

### HOUSE SELECTION

#### BON COURAGE ESTATE

Per Glass	39	Bottle	139
The Gooseberry Bush Sauvignon Blanc			
The Mulberry Bush Merlot			
Lady of the House Pinotage Rosé			

#### SWARTLAND WINERY

Per Glass	39	Bottle	139
Winemaker's Collection Bouquet Semi-Sweet			

### WHITES

Waterford Pecan Stream Sauvignon Blanc	149
Delaire Graff Coastal Cuvée Sauvignon Blanc	224
Kleine Zalze Vineyard Selection Chenin Blanc	179
Spier Seaward Chardonnay	182
Springfield Estate Miss Lucy White Blend	248

### REDS

Glenelly Glass Selection Cabernet Sauvignon	174
Springfield Whole Berry Cabernet Sauvignon	315
Darling Cellars Reserve Six Tonner Merlot	142
Jordan Wine Estate Chameleon Merlot	155
Diemersdal Estate Pinotage	185
Darling Cellars Reserve Black Granite Shiraz	142
Waterford Pecan Stream Pebble Hill Blend	156

### PINKS

Vrede en Lust Jess Rosé	148
Spier Secret Sparkling Rosé	165

### BUBBLES

Krone Borealis Brut	270
Krone Rosé Cuvée Brut	270
Moët & Chandon Nectar Imperial	990



## BREWS ON TAP

### CRAFT BREWS

	330ml	500ml
Saints Lager by CBC 4.5%	32	38
Devil's Peak Fokof Lager 4%	33	39
Darling Brew Pixie Dust 4.7%	34	40
Riot Valve IPA 5.9%	37	43

Craft Brew Flight Board 4x 150ml	34
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### SAB BREWS

	330ml	500ml
Stella Artois 5%	30	36
Hansa Pilsner 4.5%	27	33
Castle Lite Lager 4%	29	35

## LOCAL CRAFT BREWS

### LAGERS & PILSNERS

Darling Brew Slow Beer 4%	38
Devil's Peak Lager 4%	36
Mad Giant Lager 4.2%	37
Stellenbrau Craven Craft Lager 4.5%	38
Jack Black Brewers Lager 5%	37
CBC Lager 5.1%	43
CBC Lite Lager 3.5%	35
CBC Pilsner 5.2%	46

### ALES/AMBERS & WEISS BEERS

Devil's Peak Good Hope Pale Ale 4%	38
Devil's Peak First Light Golden Ale 4.5%	36
That Blonde Ale 4%	45
Darling Brew Rogue Pony Pale Ale 5%	38
Darling Brew Pearl Rose Grapefruit Ale 5%	38
Darling Brew Gypsy Mask Native Ale 4%	38
Darling Brew Bonecrusher Wit 5.2%	40
CBC Amber Weiss 5.4%	48
CBC Raspberry Krystal Weiss 5%	36
Jack Black Atlantic Weiss 4.7%	39

### IPA'S

Devil's Peak King's Blockhouse 6%	39
Jack Black Skeleton Coast 6.9%	43
Darling Brew Thunder Bird 5.9%	40
Darling Brew Warlord Imperial IPA 9%	45

## SPECIALITY BEER

Dragon Fiery Ginger Beer 4%	38
Riot Hi-Tea Peach Ice Tea 5%	39
Riot Session Lager Ale Hybrid 4.4%	40
That Black Stout 4.1%	46

## ZERO PROOF

Uber Craft Honey & Lemon Ice Tea	48
Uber Craft Berry & Bucha Ice Tea	48
Uber Craft CBD Infused Rooibos Ice Tea	49
Devil's Peak Zero To Hero	36
Bavaria 0%	30
Heineken 0%	31

## IMPORTED BREWS

Miller Genuine Draft 4.7%	29
Erdinger Weissbier 5.3%	40
Budweiser American Pale Lager 5%	34
Corona Mexican Pale Lager 4.5%	37
Sol Mexican Lager 4.5%	36
Desperados Original Tequila 5.9%	37

## IMPORTED CIDERS

Koppaberg Cider Sweden 4%	40
Pear/Raspberry/Strawberry	
Rekorderlig Cider Sweden 4.5%	74
Wild Berries/Strawberry & Lime/Mango & Raspberry	

## USUAL SUSPECTS

We do stock all the usual suspects just ask your waitron about availability.

## TRENDING & SEASONAL CRAFT

Ask your waitron about any Seasonal or Limited Edition Craft Beer & Spirits or just pop in at the Bar and check out our shelves and fridges. Due to Small-Batch and the Hand-Crafted nature of our menu we cannot guarantee that that all products will be available throughout the year.

## COCKTAIL OF THE MONTH

Our Bartenders are constantly creating new combinations to ensure we are keeping up with current trends & seasonal Craft. Ask your waitron what's the flavour of the month.

## COCKTAILS

We pride ourselves on bringing something unique to the cocktail world through mixology that's creative and tasty and have selected the most refreshing cocktails to keep everyone's juices flowing.

## DESIGNATED DRIVER HOUSE MOCKTAILS

Virgin Ruby Blossom	47
Grapefruit Juice, Rose & Litchi Syrup, Honey & Sea Salt, charged with Lemonade and Bitters	
Mango Mule	43
Muddled Mango, Lemon & Cinnamon Shaken with Mango Juice charged with Ginger Ale.	
Black Rose Cosmo	44
Berries, Lemon, Cranberry Juice, Triple Sec and Rose Syrup.	
Cuddles on the Beach	40
Passion Fruit Puree, charged with Orange Juice and topped with Grenadine	
Miss "Behave" G'nT	74
John Ross Virgin Botanical, Raspberry Puree, Elderflower Syrup, Pomegranate Seeds, Lemon & Rosemary charged with Barker & Quin Hibiscus Tonic	
The English Garden G'nT	73
Vermont VerGin Limon, Rose Syrup, Cardamom, Lemon, & Pink Pepper Corns charged with Barker & Quin Finest Tonic.	

## CLASSIC MOCKTAILS

Rock Shandy	34
Steelworks	38
Pina un-Colada	48
Virgin Daiquiri	45
Strawberry/Raspberry/Passion Fruit	
No-Jito	46
Classic/Strawberry/Raspberry/Passion Fruit/Kiwi/Litchi/Rose Elderflower/Watermelon.	

## JARS

Strawberry Fields	95
White Rum, Vodka, Strawberry Liqueur, Strawberry Puree, Wild Mint and Lemon charged with Soda.	
Sex in a Jar	92
Vodka, Peach Schnapps & Grenadine, charged with Orange Juice.	
Mojo Jam Jar	88
Vodka & Mojo Cranberry Cooler charged with Lemonade.	



## HOUSE COCKTAILS

<b>Black Honey Ginger Square</b>	<b>65</b>
Musgrave Copper Black Honey Brandy & Ginger Liqueur charged with Ginger Ale & a splash of Bitters.	
<b>Blue Water</b>	<b>63</b>
Cane Spirit, Aqua Zulu Cachaca shaken with Lemon & Watermelon Syrup, charged with Lemonade and Finished off with Blue Curacao.	
<b>Sweet Sunrise</b>	<b>64</b>
Spiced Rum shaken with Lemon, Raspberry Puree & Cranberry Juice then floated with Orange Juice.	
<b>Shoot the Curl</b>	<b>69</b>
Blanca Tequila, Kiwi Syrup & Apple Sours shaken with Lemon and charged with Pineapple & a splash of Blue Curacao.	
<b>Endless Summer</b>	<b>70</b>
Leonista Honey Reposado, Grapefruit Juice, Triple Sec, Honey & Lemon shaken and served Straight Up.	
<b>Mermaids Elixir</b>	<b>72</b>
Copeland White Rum & Leonista Blanco shaken with Raspberry Puree & Pineapple Juice topped with Cherry Sours & Blue Curacao.	
<b>Ruby Blossom</b>	<b>64</b>
031 Craft Vodka, Grapefruit Juice, Rose & Litchi Syrup, Honey & Sea Salt, charged with Lemonade and Bitters.	
<b>Gummy Bear Mule</b>	<b>69</b>
Amaretto & Southern Comfort shaken with Raspberry Puree & Lemon charged with Ginger Ale & a splash of Bitters.	
<b>Tropical Breeze</b>	<b>77</b>
White Rum, Vodka, Malibu, Blue Curacao, Pina Coco, charged with Tropical Punch & Soda Finished with a splash of Grenadine.	
<b>Mussolini</b>	<b>86</b>
White Rum, Vodka, Gin, Blanco Tequila, Triple Sec & Cherry Sours Shaken with Lemon, charged with Lemonade and finished off with a Stroh Rum Float.	
<b>Fear the Walking Dead "Monkeys"</b>	<b>74</b>
Floating Dutchman White & Dark Cape Rum shaken with Lemon & Pineapple Juice, charged with Orange Juice and finished off with a Stroh Rum Float & Bitters.	
<b>The Green Beast aka "Hulk Smash"</b>	<b>69</b>
Blind Tiger Gin, Leonista Blanco, 031 Ancestors Absinthe, Triple Sec, Kiwi Syrup, Mint & Lemon shaken and served Straight Up.	
<b>Funky Monkey</b>	<b>76</b>
A Twisted Variation on the Classic R&R! Rose Syrup, Floating Dutchman White Cape Rum, served with Barker & Quin Sparkling Raspberry.	

## LOCALLY CRAFTED GIN BAR

We have selected some of the finest South African Craft Gins to create these Gin Specialties.

<b>Ruby Cooler</b>	<b>85</b>
Copper Republic Grapefruit & Rooibos Gin, Grapefruit, Cinnamon, Thyme & Chinchona Ruby Tonic	
<b>Citrus Sunset</b>	<b>81</b>
Boplaas 8 Citrus Gin, Lemon, Orange, Grapefruit, Rosemary, Bitters & Chinchona Ruby Tonic	
<b>The Pink Mermaid</b>	<b>82</b>
Musgrave Rose Gin, Cucumber, Pomegranate Seeds, Peppercorns, Rosemary and Fitch & Leedes Pink Tonic.	
<b>The Alchemist</b>	<b>86</b>
Six Dogs Blue Gin, Strawberries, Mint & Chinchona Indian Tonic.	
<b>African Cascara</b>	<b>81</b>
031 Scarlet Gin, Mixed Berries, Lemon, Mint & Barker and Quin Finest Tonic.	
<b>Tigers Eye</b>	<b>81</b>
Blind Tiger Gin, Orange, Mint & Chinchona Indian Tonic.	
<b>Blueberry Delight</b>	<b>80</b>
Blind Tiger Blue Gin, Berries, Lemon, Mint and Fitch & Leedes Blueberry Tonic.	
<b>The Pink Lady</b>	<b>80</b>
Cape Fynbos Gin, Pomegranate, Blueberries, Mint and Fitch & Leedes Pink Tonic.	
<b>Wild @ Heart</b>	<b>83</b>
Flowstone Wild Cucumber Gin, Cucumber, Juniper Berries, Star Anise & Barker and Quin Light at Heart Tonic	
<b>Forbidden Paradise</b>	<b>79</b>
Flowstone Marula Gin, Grapefruit, Cinnamon and Fitch & Leedes Pink Tonic.	
<b>Not your Plain Jane</b>	<b>85</b>
Monks Mary Jane Gin, Grapefruit, Star Anise, Rosemary & Chinchona Ruby Tonic.	

<b>Bikini Bottom</b>	<b>83</b>
Salacia Gin, Pineapple, Cardamom, Cinnamon and Fitch & Leedes Bitter Lemon.	
<b>Knuti Tonic</b>	<b>89</b>
Knut Hansen Gin, Orange, Juniper Berries, Rosemary & Barker and Quin Finest Tonic.	
<b>Mother's Ruin</b>	<b>81</b>
Kaleido Elderflower & Honey Gin, Grapefruit, Pomegranate Seeds, Rosemary & Chinchona Ruby Tonic.	
<b>The Zulu Muti</b>	<b>80</b>
Muti Gin, Orange, Lemon, Cinnamon, Juniper Berries and Fitch & Leedes Ginger Ale.	
<b>High Tea</b>	<b>78</b>
New Harbour Rooibos Gin, Lemon, Cinnamon, Honey and Fitch & Leedes Ginger Ale.	
<b>Bloody Paradise</b>	<b>81</b>
Bloedlemoen Gin, Grapefruit, Basil & Chinchona Indian Tonic.	
<b>Hibiscus Breeze</b>	<b>84</b>
A Mari Indian Ocean Gin, Lemon, Pink Peppercorns, Rosemary & Barker and Quin Hibiscus Tonic.	
<b>Sugarbird</b>	<b>87</b>
Wilderer Fynbos Gin, Lemon, Star Anise, Coriander & Chinchona Indian Tonic.	
<b>Sweet &amp; Spicy Gin Fizz</b>	<b>80</b>
Ginsala Gin, Pina Coco, Pineapple, Star Anise and Fitch & Leedes Soda.	
<b>Dutch Courage</b>	<b>69</b>
Autograph Gin neat on the rocks with Orange & Cinnamon	
<b>Southern Cross Negroni</b>	<b>69</b>
Southern Cross Gin, Campari, Martini Rosso & Orange.	

## GIN O' CLOCK

<b>Flavoured G'nT</b>	<b>75</b>
A Twist on the Classic Gin & Tonic... Bombay Sapphire Gin infused with Monin Fruit Flavours & Botanicals.	
<b>Strawberry &amp; Basil</b>	
<b>Watermelon &amp; Mint</b>	
<b>Kiwi &amp; Cucumber</b>	
<b>Litchi &amp; Pineapple</b>	
<b>Elderflower, Rose &amp; Rosemary</b>	

## AFTER DINNER COCKTAILS

<b>Desperate Housewife</b>	<b>67</b>
Musgrave Copper Black Honey Brandy & Amarula Liqueur, shaken with Fresh Cream and served with a splash of Nachtmusik.	
<b>The Saints Espresso Martini</b>	<b>68</b>
031 Craft Vodka & Heart of Darkness Coffee Liqueur shaken with Fresh Espresso.	
<b>Strawberry Shortcake</b>	<b>69</b>
031 Durban Scarlett Gin, Amaretto, Strawberry Lips & Strawberry Puree, shaken with Fresh Cream.	



## SHOOTERS

Bar One Blast	27
Vodka, Melted Bar One Sauce, Fresh Cream	
Jelly Baby	24
Grenadine, Banana, Blue Curacao, Cape Velvet, Nachtmusik	
Blowjob	25
Kahlua, Cape Velvet, Fresh Cream	
Screaming Orgasm	24
Kahlua, Amaretto, Cape Velvet, Vodka	
Chuck Norris	29
Jagermeister, Peppermint Liqueur, Fireball, Stroh Rum	
Daredevil	28
Jagermeister, Peach Schnapps, Mojo Cranberry, Stroh Rum	
Bob Marley	24
Peppermint Liqueur, Cape Velvet, Zappa Red	
Pancake	24
Aftershock, Cape Velvet, Cinnamon	
Black Forest Cake	22
Grenadine, Nachtmusik, Fresh Cream	
Sledge Hammer	27
Kahlua, Cape Velvet, Stroh Rum	
Slippery Nipple	22
Peach Schnapps, Cape Velvet	
Pink Panties	23
Strawberry Lips, Cape Velvet, Fresh Cream	
Springbok	21
Peppermint Liqueur, Amarula	
Sowetan Toilet	22
Banana Liqueur, Amarula, Nachtmusik	
Suit Case	31
Jack Daniels, Passion Fruit	

## SHAKEN PADDLES 6 Shots

Libertine	110
031 Heart of Darkness Coffee Liqueur, 031 Ancestors Absinthe.	
Liquid Cocaine	90
Vodka, Blue Curacao, Lime.	
Surfer on Acid	94
Jagermeister, Malibu, Pineapple Juice.	
Hot Lil' Honey	98
Jack Daniels Honey, Fireball, Frangelico, Fresh Cream.	
Scarlet Cosmo	102
031 Scarlet Gin, 031 Craft Vodka, Triple Sec, Cranberry Juice.	

## CLASSIC HITS

Bloody Mary	63
Sex on The Beach	64
Margarita	65
Straight Up / Frozen	
Cosmopolitan	60
Classic/Watermelon/Litchi/Rose	
Pina Colada	66
Daquiri	64
Strawberry/Raspberry/Passion Fruit	
Mojito	65
Classic/Strawberry/Raspberry/Passion Fruit/ Kiwi/ Litchi/Rose/Elderflower/Watermelon.	
Long Island Iced Tea	84

## GIN BOARDS

3 Gin shots served with Garnish & Tonic Water. Indulge in an array of flavours & explore the riches of the Craft Gin Scene with our Gin Tasting Boards.

Garden of Eden	116
Musgrave Rose, Six Dogs Blue, Kaleido, Chinchona Indian.	
The Spice Route	120
Wilderer Fynbos, Cape Fynbos, Ginsala, Barker and Quin Finest Tonic.	
Summer of '69	117
Boplaas 8 Citrus, Clemengold, Bloodlemoen, Chinchona Ruby.	
Riding The Barrel	119
Salacia, A Mari Indian Ocean, Southern Cross, Barker and Quin Light @ Heart.	
The Traditional Healer	122
Autograph, Muti, Monks Mary Jane, Chinchona Indian Tonic.	
The Best of The World	131
Hendricks, The Botanist, Monkey 47, Barker and Quin Finest Tonic.	

## MIXER SELECTION

Barker & Quinn	25
Finest Indian Tonic/Hibiscus Tonic/Light at Heart Tonic/Sparkling Raspberry.	
Fitch & Leeds	17
Soda Water/Lemonade/Ginger Ale/ Indian Tonic/Pink Tonic/Blueberry Tonic.	
Chinchona	20
Premium Indian Tonic/Ruby Grapefruit Tonic.	

## PROUDLY SOUTH AFRICAN GIN

031 Durban Barrel Aged	37
031 Durban Scarlet	34
A Mari Indian Ocean	36
Autograph	41
Blind Tiger Blue	35
Blind Tiger	35
Bloodlemoen	36
Boplaas 8 Citrus	34
Clemengold	36
Cape Fynbos	37
Copper Republic	39
Flowstone Marula	35
Flowstone Wild Cucumber	35
Ginsala	38
Kaleido Honey & Elderflower	36
Knut Hansen	42
Monks Mary Jane	39
Musgrave Rose	36
Muti	37
New Harbour Marula	36
New Harbour Rooibos	36
Salacia	39
Six Dogs Blue	37
Southern Cross	38
Wilderer Fynbos	40
John Ross Virgin Botanical 0%	32
Vermont VerGin Limon 0%	33

## IMPORTED GIN

Gordon's (UK)	23
Bombay Sapphire (UK)	27
Tanqueray (UK)	26
Tanqueray Sevilla (UK)	26
Tanqueray 10 (UK)	38
Roku (Japan)	32
Hendricks (Scotland)	39
Aviation (USA)	40
The Botanist (Islay)	40
Monkey 47 (Germany)	49



# PREMIUM SPIRITS

## VODKA

031 Craft Vodka	28
Absolute	27
Belvedere	40
Grey Goose	41
Ciroc	36
Skyy	27

## AGAVE & TEQUILA

Corralejo Anejo Tequila	35
Corralejo Reposado Tequila	35
Jose Cuervo Blanco	26
Jose Cuervo Reposado	26
Leonista Blanco 100% Karoo agave	34
Leonista Honey Reposado 100% Karoo agave	34
Patron XO Coffee Tequila	35

## BRANDY & COGNAC

Klipdrift Premium	27
Musgrave Copper Black Honey	37
Remy Martin VSOP	59
Six Dogs XO Pot Still	84
Very Special Hennessy	47

## RUM

031 Aqua Zulu Cachaca	30
Copeland Cape Rum	33
Floating Dutchman Cape Dark	31
Floating Dutchman Cape White	31
Kraken Black Spiced Rum	34
Stroh Rum 60%	38
Suncamino Floral Rum	39
Tipo Tinto	24

## BOURBON & WHISKEY

American Barrel Bourbon	48
Glenfiddich 12y	42
Glenfiddich 15y	56
Glenfiddich 18y	84
Glenlivet Single Malt	43
Haig Club	29
Jack Daniels Honey	30
Jack Daniels old No7	30
Jack Daniels Single Barrel	45
Jameson Select Reserve	38
Jameson Irish	31
Smokehead High Voltage 58%	56

## SHOTS & LIQUEUR

031 Ancestors Absinthe 60%	35
031 Heart of Darkness Coffee Liqueur	30
Aftershock	27
Amaretto	23
Amarula	20
Apple/Cherry Sours	18
Cactus Jack Original Tequila Sours	18
Cape Velvet	20
Fairview Shiraz Grappa	37
Fireball	25
Fragelico	24
Jagermeister	27
Kaapse Bucha Limonchello Liqueur	28
Kaapse Pittekou Liqueur	28
Kaapse Strawberry Liqueur	28
Kahlua	24
Nachtmusik	21
Peach Schnapps	21
Po10c	19
Strawberry Lips	19
Underberg	35
Zappa White/Red/Black	20

### PLEASE TAKE NOTE

Not all ingredients are listed on the menu, please ask for a manager if you have allergies or special dietary needs.

Reduce/Reuse/Recycle... We replaced our polystyrene/plastic containers with paper and locally sourced bagasse boxes, which come at a premium cost. We will gladly wrap your leftovers at no cost but take away orders and requests for take away boxes will carry a surcharge per container.

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[www.cbali.co.za](http://www.cbali.co.za)

