

# BREAKFAST

Served between 09:00 and 11:15

## Small Breakfast R46

One egg, fried tomato, rösti, one rasher of bacon and one slice toast.

## Medium Breakfast R60

Two eggs, bacon, fried tomato, rösti and one slice toast.

## Large Breakfast R81

Two eggs, bacon, beef sausage and savoury mince, fried tomato, mushrooms, rösti and two slices of toast.

## Poached Eggs Hollandaise R81

Two poached eggs set on toasted French bread topped with streaky bacon, Hollandaise sauce and balsamic-glazed tomatoes with fried button mushrooms prepared the classic Benedict style.

• Add Salmon for R25 extra

## Banting Benedict R85

Garlic-butter fried brown mushroom, topped with streaky bacon, two poached eggs, smothered in Hollandaise sauce served with balsamic glazed cherry tomatoes.

## Health Breakfast R57

Granola muesli, freshly made fruit salad and your choice of either fruit-flavoured or Bulgarian yoghurt.

## Creamy Eggs R76

Two Boiled eggs, sliced and topped with creamy Hollandaise sauce, served with bacon and savoury mince or beef sausage and toast on the side.

## Vegetarian Breakfast R62

One slice toast, smashed avocado (seasonal), fried mushrooms, balsamic glazed tomatoes topped with a poached egg.

– Double Up R79

– Add Hollandaise Sauce: R25

– Add Hollandaise Sauce: R25

## Cold Slimmers Breakfast R68

Boiled egg, set on a tian of smoked salmon, served on rocket and balsamic reduction accompanied by Hollandaise sauce, fresh tomato, onion, cucumber and toast.

## Mince on Toast R72

Two slices of toast, topped with savoury mince, two eggs, and cheddar cheese on the side.

## Basic Omelette R55

Three egged omelette with or without apricot jam and cheddar cheese or choose your own extras from the following:

- tomato, green pepper, onion, mushroom – R22 per filling
- ham, bacon, mince – R27 per filling
- salmon – R29 per filling

## French Toast R60

Two slices of French toast served with bacon and cheddar cheese.

## Scones R39

Served with fresh cream, cheddar cheese and a selection of preserves.

## Toasted Sandwich served with fries R58

ham and cheese/cheese and tomato/chicken and mayo.

- extra bacon R12
- extra avocado R12
- extra chicken R12
- extra egg R9
- extra raw onion R9

## Toast Options Available

- White, Brown, Whole-wheat – R 8 per extra slice
- Banting – R 13 per slice

# LUNCH | DINNER

## STARTERS

## SALADS

## VEGETARIAN

## SEAFOOD

## MEAT

## POULTRY

## DESSERTS

## KIDDIES

## SOFT BEVERAGES

### Saldanah Oysters – Freshly shucked

Per Oyster – R26  
Portion of 6 – R105  
Portion of 12 – R175

### Asian Wrap R67

Asian styled wrap with an option of beef, marinated pulled pork or chicken. Flavoured with soy and honey, rolled with garden greens, cheddar cheese, tomato, mayonnaise and served with your choice of either French fries or salad.  
– Choose from Low GI or White Tortilla R5

### Vegetable Wrap R61

Flour Tortilla wrap filled with roasted vegetables, salad greens and feta cheese, toasted and served with salad or French Fries.  
Substitute the Feta – vegan friendly  
– Choose from Low GI or White Torilla R5

### Mussels in White Wine R75

Mussels steamed in white wine, garlic, and celery, with or without cream, served with French loaf.

### Mussels in White Wine and Blue Cheese R80

Mussels steamed in white wine, crispy bacon, garlic and celery, served in a creamy blue cheese sauce and with French loaf.

### Mini Meatballs R64

Meatballs served in a plain, mild or hot sheba

### Damhuis Fish Cake R70

Two home-made fish cakes, done with a fresh selection of fish meat and potato, topped with a poached egg accompanied with garden greens, sundried tomatoes and lime aioli.

### Pickled Fish R75

A traditional Cape Malay recipe of fish, fried in batter and preserved in a curry sauce served cold with French loaf.

### Damhuis Mussel Chowder R76

Freshly steamed Mussels, served in a bacon, onion, garlic and potato cream, with a hint of Saffron. Served with a French loaf.

### Traditional Calamari R79

Choose from the following starter portions:

- Tubes and heads

or

- Strips

Tender tubes or strips of calamari dusted with our chef's traditional blend of spices, pan-seared without flour or deep-fried with flour and served with home-made tartar sauce and your choice of side.

### Damhuis Stuffed Calamari Tubes R73

Calamari tubes stuffed with bacon, Kalamata olives, and parsley, pan-seared with a touch of paprika. Served with a choice of side.

### Greek Calamari Platter R73

Pan-seared calamari strips, fried halloumi cheese, Kalamata and green olives, roasted sweet bell peppers and pita bread.

– Choose from Low GI or White Pita R5

### Seafood Medley R87

Cape Malay pickled fish, Damhuis fish cake, grilled or fried calamari strips and mussels in white wine served with Tartar sauce and pita bread or French loaf

– Choose from Low GI or White Pita R5

### Moroccan Platter R67

Pita bread, homemade hummus and baba ganoush, marinated olives, Danish feta and Dukkah spice.

– Choose from Low GI or White Pita R5

## LUNCH | DINNER

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### SOFT BEVERAGES

#### Kitchen Salad R65

Cherry tomatoes, olives, Danish feta, cucumber, sliced Spanish onion, and sun dried tomatoes, served on a bed of garden greens.

#### Greek Salad R70

Served in the traditional way (no lettuce) with olives, green pepper, tomatoes, cucumber, sliced onions and Danish feta.

½ Portion R52

#### Damhuis Chicken Caesar salad R79

Tender chicken, garden greens, Danish feta, olives and boiled eggs tossed in Damhuis Caesar dressing garnished with fresh croutons.

½ Portion R60

#### Strawberry, Spinach, and Feta Salad R68

English baby spinach, strawberries, and Danish feta, tossed in a light vinaigrette and sprinkled with poppy and toasted sesame seeds.

#### Shrimp and Avocado Salad (seasonal) R80

Lemon and garlic grilled shrimp meat, set on a selection of garden greens topped with sliced avocado, olives, Danish feta and homemade sauce Mary Rose on the side.

½ Portion R58

#### Peppered Beef Fillet Salad R81

Peppered matured beef fillet, grilled rare. Served with garden greens, roasted Mediterranean vegetables and seasoned with sesame seed oil.

#### Add any of the following extras:

- Extra Bacon R27
- Extra Avo R22
- Extra Chicken R26

## LUNCH | DINNER

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### SOFT BEVERAGES

#### Moroccan Platter R89

Pita bread, homemade hummus and baba ganoush, marinated olives, Danish feta and Dukkah spice.

– Choose from Low GI or White Pita R10

#### Pasta Prima Vera R91

Seasonal vegetables and cherry tomatoes, pan-fried in olive oil, scented with garlic and soya tossed with linguini pasta. Served with Parmesan cheese on the side.

– Substitute for wholewheat pasta R10

#### Pasta Napolitana R93

Cherry tomatoes pan-fried in olive oil, slowly cooked in a homemade napolitana sauce with red wine, onion, garlic, baby spinach and green herbs tossed with linguini pasta.

– Substitute for wholewheat pasta R10

#### Vegetable Curry R98

Seasonal vegetables in a rich Cape Malay curry sauce served with Basmati rice and sambals.

– Substitute fresh cream for coconut cream – Vegan Friendly

#### Vegetarian Burger R83

Vegetable\* patty with onion marmalade, mature cheddar and egg. Served on a freshly baked Portuguese roll, garnished with lettuce, tomato and pickled cucumber. Served with salad and French fries. \*Contains Soy.

#### Butternut and Almond Bobotie R93

Butternut and toasted almonds simmered with the flavour of curry, baked and set as 'bobotie' in a sauce of ripe fruit and raisins. Served with Basmati rice and sambals on the side.

#### Salads ...

##### • Greek Salad R70

Served in the traditional way (no lettuce) with olives, green pepper, tomatoes, cucumber, sliced onions and Danish feta.

##### • Strawberry, Spinach, and Feta Salad R68

English baby spinach, strawberries, and Danish feta, tossed in a light vinaigrette and sprinkled with poppy and toasted sesame seeds

Extra Side Dishes (one portion only) R27

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato. Pap and Sheba.  
Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

LUNCH | DINNER

STARTERS	SALADS	VEGETARIAN	SEAFOOD	MEAT	POULTRY	DESSERTS	KIDDIES	SOFT BEVERAGES
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Mussels in White Wine R119

Mussels steamed in white wine, garlic and celery, served with or without cream, accompanied by French loaf.

Mussels in White Wine and Blue Cheese R126

Mussels steamed in white wine, crispy bacon, garlic and celery, served with a creamy blue cheese sauce, accompanied by French loaf.

Hake and Chips R105

Our best seller, grilled or deep fried in a vodka and beer batter. Served with French fries, tartar sauce, and a side salad.

Line Fish R145

Ask your waitron for the catch of the day. Marinated in a hint of garlic, lemon and herbs, pan-seared in olive oil and a rich lemon butter sauce on the side, served with Basmati rice and vegetables of the day.

Herb-crusted Norwegian Salmon R177

Imported Norwegian salmon, brushed with a thin layer of Dijon mustard and crusted with a selection of fresh garden herbs, pan-seared to your liking, served with sautéed seasonal vegetables and Basmati rice.

Damhuis Fisherman's Casserole R136

An assortment of fresh seafood, including line fish, prawn meat, mussels and salmon simmered with seasonal vegetables in creamy garlic sauce and served with a French loaf.

Pickled Fish R136

A traditional Cape Malay recipe of fish, fried in batter and preserved in a curry sauce. Served cold, served with choice of starch or French Loaf.

Greek Calamari Platter R90

Pan-seared calamari strips, fried halloumi cheese, Kalamata and green olives, roasted sweet bell peppers and pita bread.  
-Low GI or White Pita R10

Prawns

Choose from the portions and selection below:

- 6 Queen Tiger Prawns R156
- 12 Queen Tiger Prawns R209
- 18 Queen Tiger Prawns R229

Pan-seared in garlic, butter and herbs served with your choice of peri-peri, lemon butter or garlic sauce on the side. Served with your choice of side.

Traditional Calamari R136

Choose from the following full portions:

- Tubes and heads
- or
- Strips

Tender tubes or strips of calamari dusted with our chef's traditional blend of spices, pan-seared without flour or deep-fried with flour and served with home-made tartar sauce and your choice of side.

Damhuis Duo's

Duo 1 – R148

150g beer battered hake and 150g Calamari tubes or strips, fried or pan-seared served with tartar sauce.  
-Upsize to 300g Hake or 300g Calamari R178  
-Upsize to 300g Hake and Calamari R208

Duo 2 – R149

12 Mussels in white wine and 150g Calamari tubes or strips, fried or pan-seared served with tartar sauce. Replace set starch with French Loaf.  
-Upsize to 300g Calamari R179

Duo 3 – R197

6 Queen prawns and 150g Calamari tubes or strips, fried or pan-seared served with tartar sauce.  
-Upsize to 300g Calamari R227

Duo 4 – R197

6 Queen prawns and 150g beer battered hake, fried or pan-seared served with tartar sauce.  
Upsize to 300g Hake R227

Served with your choice of ONE of the side dishes and sauces.

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato, Pap and Sheba.  
Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

## Oxtail R137

Slow cooked Damhuis way, served with Basmati rice or mash and vegetables on the side.

Rainbow peppercorn matured fillet, chargrilled and basted with olive oil and herbs, served with rocket leaves, balsamic reduction and vegetables with your choice of starch.

Prime cut grain fed Rib Eye steak, chargrilled with an olive oil basting and our chef's special mix of herbs. Served with rocket leaves, balsamic reduction, and vegetables with your choice of side.

Chargrilled with olive oil basting and our chef's special mix of herbs. Served with a red wine reduction and vegetable with your choice of starch.

Deboned pork rib, rolled and glazed with soy and honey jus, slow-braised to crispy perfection. Served with oven-fried potato wedges and vegetables.

Chef's secret recipe, pickled, slow cooked and roasted to crisp perfection. Served with homemade Damhuis sauerkraut, vegetables and mash.

Smoked rack of ribs marinated in chef's secret recipe and chargrilled to tender and sticky perfection, served with seasonal vegetable and your choice of starch.

Swartland farmed lamb shank, slow-braised with fresh citrus, Kalamata olives in a garlic and red wine Jus, served with seasonal vegetables and mash.

Smoked rack of ribs marinated in chef's secret recipe and chargrilled to tender and sticky perfection. Served with seasonal vegetables and your choice of starch.

Lean ground beef simmered with the flavour of curry, baked and set as 'bobotie' in a sauce of ripe fruit and raisins. Served with Basmati rice and sambals on the side.

Old traditional recipe of sheep and beef Afval, slowly cooked in a curry sauce and served with Basmati rice and sambals on the side.

250g Homemade patty cooked medium-well, topped with onion marmalade, matured cheddar, and an egg. Served on a large freshly baked Portuguese roll, garnished with lettuce, tomato and pickled cucumbers. Served with salad or French fries and smoked paprika and chipotle mayonnaise.

- extra bacon R27
- extra avocado R22

250g Homemade patty cooked medium-well, topped with cheddar and feta crumble. Finished off with red onion and tomatoe chutney and a poached egg. Served on a large brown mushroom, garnished with lettuce, tomato and pickled cucumbers. Served with salad and French fries.

- extra bacon R27
- extra avo R25

Tender braised pulled beef brisket, flavoured with liberal black peppercorns, served with salad and French fries and mushroom sauce on the side.

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato, Pap and Sheba  
Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

# LUNCH | DINNER

STARTERS

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KIDDIES

SOFT BEVERAGES

## Chicken Schnitzel R99

Tender chicken breast rolled in a blend of breadcrumbs, mixed herbs, and parmesan. Pan seared in a dash of Olive oil and served with your choice of starch and side salad and mushroom sauce on the side.

## Chicken Curry R116

Tender chicken breast in a rich Cape Malay curry sauce served with Basmati rice and sambals.

## Damhuis Chicken and Bacon Linguini Carbonara R110

Chicken cubes and crispy bacon bits, sautéed with garlic, black pepper and shallots finished off with cream, egg, matured cheddar and parmesan.

– Substitute for wholewheat pasta R10

## Schnitzel Burger R105

200g Tender chicken breast rolled in a blend of breadcrumbs, herbs and parmesan pan seared in a dash of olive oil, topped with onion marmalade, mature cheddar, and egg. Served on a large freshly baked Portuguese roll, garnished with lettuce, tomato, and pickled cucumber. Served with salad, french fries and smoked paprika and chipotle mayonnaise.

-extra bacon R27

-extra avo (seasonal) R25

## Chicken Pie R108

Homemade chicken pie, filled with slow-cooked chicken, served with French fries and salad with a mushroom sauce on the side

## Peri-Peri Chicken Livers R89

Pan-fried in a homemade napolitana sauce, served with your choice of side.

– plain, mild or hot

## Chicken Supreme R125

Supreme style free range chicken breast, stuffed with bacon, jalapeno, feta, mozzarella and parmesan farce. Wrapped in cheddar, bacon and a Danish feta crust, accompanied by chicken Veloute. Served with vegetables or salad and choice of starch.

## Damhuis Caesar Salad R79

Tender chicken, garden greens, Danish feta, olives and boiled eggs tossed in Damhuis Caesar dressing garnished with fresh croutons.

## Extra Side Dishes (one portion only) R30

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato, Pap and Sheba

Sauces: Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

# LUNCH | DINNER

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SOFT BEVERAGES

## Lemon Meringue R72

Smooth lemon curd infused with fresh lemon, topped with a soft and chewy Italian meringue.

## Chocolate Torte R73

A rich, indulgent death by chocolate experience made with real Lindt chocolate and served with ice cream and Van der Hum liqueur.

## Traditional Malva R69

Traditional South African warm malva pudding served with a crème anglaise and vanilla ice cream.

## Melktert R69

A South African favourite served with apricot compote and a crisp tuile and a mini Hertzoggie.

## Crème Brûlée R73

Creamy baked vanilla custard, topped with caramelized sugar and golden angel hair.

## Ice Cream and Chocolate Sauce R63

Vanilla ice cream with berry coulis served with homemade Lindt chocolate sauce.

– Kiddies portion available

## Damhuis Cheese Cake R72

A beautiful deconstructed baked vanilla cheesecake with a berry butter biscuit crumble, served with chocolate cigars.

## Double Chocolate Truffle R71

Two layers of chocolate decadence, set on a baked chocolate sponge with a truffle ball and butterscotch sauce.

## Cakes of the Day R53

Ask your waiter to show our selection of heavenly sweetness.

## LUNCH | DINNER

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**Fish Fingers with chips R52**

**Fried Baby hake with chips R56**

**Burger with chips R54**

**Chicken nuggets and chips R54**

**Kiddies ribs with chips R55**

**Kiddies pasta R58**

With crispy bacon and creamy chicken sauce.

-substitute with wholewheat pasta R8

**Sticky beef fillet kebab with chips R58**

## LUNCH | DINNER

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### Fruit Juices

Orange, Fruit Cocktail, Guava, Apple & Pineapple (Glass) R31

Cranberry (Glass) R35

Strawberry (Glass) R36

Orange, Fruit Cocktail, Guava, Apple & Pineapple (Jug) R96

### Soft drinks

330 ml R28

200 ml R24

**Freshly brewed Coffee R28**

**Decaf Coffee R28**

Americano R30

**Café Latte R31**

**Cappuccino R32**

**Espresso single R20**

**Espresso double R35**

**Ice coffee R33**

**Tea R28** (Rooibos, Green Tea, Earl Grey, English Breakfast, Lemon Tea)

**Ice Tea (lemon/peach) R30**

**Red Latte R34**

**Rooibos Cappuccino R33**

**Milkshakes** (chocolate, strawberry, bubblegum, vanilla, banana, lime)

small R23

large R33

**Just Juice Still R28** (apple/orange/breakfast punch)

(12) YouTube

## SET MENU

BREAKFAST SET MENU

SET MENU 1

SET MENU 2

SET MENU 3

### BREAKFAST OPTION 1

#### Mince on Toast R72

Two slices of toast, topped with savoury mince, eggs, and cheddar cheese.

#### Large Breakfast R81

Two eggs, bacon, beef sausage and savoury mince, fried tomato, mushrooms, rösti and two slices of toast.

#### Creamy Eggs R76

Boiled eggs, sliced and topped with creamy Hollandaise sauce, served with bacon and savoury mince or beef sausage and toast on the side.

#### Poached Eggs Hollandaise R81

Two poached eggs set on toasted French bread topped with streaky bacon, Hollandaise sauce and balsamic-glazed tomatoes with fried button mushrooms prepared the classic Benedict style.

• Add Salmon R20 extra

#### Small Breakfast R46

One egg, fried tomato, rösti, one rasher of bacon and one slice toast.

### BREAKFAST OPTION 2

#### Medium Breakfast R60

Two eggs, bacon, fried tomato, rösti and one slice toast.

#### Cold Slimmers Breakfast R68

Boiled egg, served with smoked salmon, rocket, balsamic and salsa, served with Hollandaise sauce, fresh tomato, onion, cucumber and toast.

#### Health Breakfast R57

Granola muesli, freshly made fruit salad and your choice of either fruit-flavoured or Bulgarian yoghurt.

#### Vegetarian Breakfast R62

One slice toast, smashed avo (seasonal), fried mushrooms, balsamic glazed tomatoes topped with a poached egg.

Double Up Option: R79



### Vegetarian Breakfast R62

One slice toast, smashed avo (seasonal), fried mushrooms, balsamic glazed tomatoes topped with a poached egg.

Double Up Option: R79

Hollandaise Sauce: R25

### Banting Benedict R85

Garlic-butter fried brown mushroom, topped with streaky bacon, two poached eggs, smothered in Hollandaise sauce served with balsamic glazed cherry tomatoes.

### BREAKFAST OPTION 3

#### Medium Breakfast R60

Two eggs, bacon, fried tomato, rösti and one slice toast.

### Cold Slimmers Breakfast R68

Boiled egg, served on smoked salmon, rocket, balsamic and salsa, served with Hollandaise sauce, fresh tomato, onion, cucumber and toast.

### Creamy Eggs R76

Boiled eggs, sliced and topped with creamy Hollandaise sauce, served with bacon and savoury mince or beef sausage and toast on the side.

### Vegetarian Breakfast R62

One slice toast, smashed avo (seasonal), fried mushrooms, balsamic glazed tomatoes topped with a poached egg.

Double Up Option: R79

Hollandaise Sauce: R25

### Poached Eggs Hollandaise R81

Two poached eggs set on toasted French bread topped with streaky bacon, Hollandaise sauce and balsamic-glazed tomatoes with fried button mushrooms prepared the classic Benedict style.

• Add Salmon R25 extra

## SET MENU

BREAKFAST SET MENU

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SET MENU 3

### STARTERS

#### Peri-Peri Chicken Livers R68

Pan-fried in a homemade napolitana sauce, served with French loaf.

– plain, mild or hot

#### Mussels in White Wine R75

Mussels steamed in white wine, garlic, and celery, with or without cream, served with French loaf.

#### Pickled Fish R75

A traditional Cape Malay recipe of fish, fried in batter and preserved in a curry sauce served cold with French loaf.

#### Moroccan Platter R67

Pita bread, homemade hummus and baba ganoush, marinated olives, Danish feta and Dukkah spice.

#### Strawberry, Spinach, and Feta Salad R68

English baby spinach, strawberries, and Danish feta, tossed in a light vinaigrette and sprinkled with poppy and toasted sesame seeds.

#### Greek Salad R70

Served in the traditional way (no lettuce) with olives, green pepper, tomatoes, cucumber, sliced onions and Danish feta.

### MAINS

#### Big Damhuis Burger R110

250g Homemade patty cooked medium-well, topped with onion marmalade, matured cheddar, and an egg. Served on a large freshly baked Portuguese roll, garnished with lettuce, tomato, and pickled cucumber. Served with salad and French fries and smoked paprika and chipotle mayonnaise.

#### Hake and Chips R105

Our best seller, grilled or deep fried in a vodka and beer batter. Served with French fries, tartar sauce, and a side salad.

#### Line Fish R145

Ask your waitron for the catch of the day. Marinated in a hint of garlic, lemon and herb, pan-seared in olive oil and a rich lemon butter sauce on the side, served with Basmati rice and vegetables of the day

Hake and Chips R105

Our best seller, grilled or deep fried in a vodka and beer batter. Served with French fries, tartar sauce, and a side salad.

Line Fish R145

Ask your waitron for the catch of the day. Marinated in a hint of garlic, lemon and herb, pan-seared in olive oil and a rich lemon butter sauce on the side, served with Basmati rice and vegetables of the day

Eisbein R139

Chef's secret recipe, pickled, slow cooked and roasted to crisp perfection. Served with homemade Damhuis sauerkraut, vegetables and mash.

Chicken Schnitzel R99

Tender chicken breast rolled in a blend of breadcrumbs, mixed herbs and parmesan. Pan seared in a dash of Olive oil and served with your choice of starch and side salad and mushroom sauce on the side.

Bobotie R111

Lean ground beef simmered with the flavour of curry, baked and set as 'bobotie' in a sauce of ripe fruit and raisins. Served with Basmati rice and sambals on the side

DESSERT AND CAKE OF THE DAY

Ask your waitron for our Dessert Menu.

KIDDIES

Ask your waitron for our Kiddies Menu.

Extra Side Dishes (one portion only) R30

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato, Pap and Sheba.

**Sauces:** Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

SET MENU

- BREAKFAST SET MENU
- SET MENU 1
- SET MENU 2
- SET MENU 3

STARTERS

Traditional Calamari R79

Choose from the following starter portions:

- Tubes and heads or Strips

Tender tubes or strips of calamari dusted with our chef's traditional blend of spices, pan-seared without flour or deep-fried with flour and served with home-made tartar sauce and your choice of side.

Asian Wrap R67

Asian wrap flavoured with soy and honey rolled with garden greens, cheddar cheese, tomato, mayonnaise, and served in a tortilla wrap with your choice of either French fries or salad.  
– beef, pork or chicken

Vegetable Wrap R61

Flour Tortilla wrap filled with roasted vegetables, salad greens and feta cheese, toasted and served with salad or French Fries.  
Substitute the Feta – Vegan-friendly

Mini Meatballs R64

Meatballs served in a plain, mild or hot sheba.

Greek Calamari Platter R73

Pan-seared calamari strips, fried halloumi cheese, Kalamata and green olives, roasted sweet bell peppers and pita bread.

Damhuis Chicken Caesar salad R79

Tender chicken, garden greens, Danish feta, olives and boiled eggs tossed in Damhuis Caesar dressing garnished with fresh croutons.

Strawberry, Spinach, and Feta Salad R68

English baby spinach, strawberries, and Danish feta, tossed in a light vinaigrette and sprinkled with poppy and toasted sesame seeds.

MAINS

Damhuis Fisherman's Casserole R136

Assortment of fresh seafood, including line fish, prawn meat, mussels and salmon simmered with seasonal vegetables in creamy garlic sauce and served with French loaf.

### Lamb Shank R162

Swartland farmed lamb shank, slow-braised with fresh citrus, Kalamata olives in a garlic and red wine Jus, served with seasonal vegetables and mash.

### Damhuis Chicken and Bacon Linguini Carbonara R110

Chicken cubes and crispy bacon bits, sautéed with garlic, black pepper and shallots finished off with cream, egg, matured cheddar and parmesan.

### Pepper Steak Pot Pie R108

Tender braised pulled beef brisket, flavoured with liberal black peppercorns, served with salad and French fries and mushroom sauce on the side.

### Chicken Pie R108

Homemade chicken pie, filled with slow-cooked chicken, served with French fries and salad with a mushroom sauce on the side.

### Pasta Napolitana R93

Cherry tomatoes pan-fried in olive oil, slowly cooked in a homemade napolitana sauce with red wine, onion, garlic, baby spinach and green herbs tossed with linguini pasta.

### DESSERT AND CAKE OF THE DAY

Ask your waitron for our Dessert Menu.

### KIDDIES

Ask your waitron for our Kiddies Menu.

### Extra Side Dishes (one portion only) R30

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato, Pap and Sheba

**Sauces:** Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

## SET MENU

BREAKFAST SET MENU

SET MENU 1

SET MENU 2

SET MENU 3

### STARTERS

#### Damhuis Mussel Chowder R76

Freshly steamed Mussels, served in a bacon, onion, garlic and potato cream, with a hint of Saffron. Served with French loaf.

#### Mussels in White Wine R75

Mussels steamed in white wine, garlic, and celery, with or without cream, served with French loaf.

#### Damhuis Stuffed Calamari Tubes R79

Calamari tubes stuffed with bacon, Kalamata olives, and parsley, pan-seared with a touch of paprika. Served with a choice of side.

#### Shrimp and Avocado Salad (seasonal) R80

Lemon and garlic grilled shrimp meat, set on a selection of garden greens topped with sliced avocado, olives, Danish feta and homemade sauce Mary Rose on the side.

#### Peppered Beef Fillet Salad R81

Peppered matured beef fillet, grilled rare. Served with garden greens, roasted Mediterranean vegetables and seasoned with sesame seed oil.

#### Greek Salad R70

Served in the traditional way (no lettuce) with olives, green pepper, tomatoes, cucumber, sliced onions and Danish feta.

### MAINS

#### Eisbein R139

Chef's secret recipe, pickled, slow cooked and roasted to crisp perfection. Served with homemade Damhuis sauerkraut, vegetables, and mash

#### Lamb Chops R155

Four Swartland farmed lamb loin chops, chargrilled and marinated with a zesty olive oil basting and our chef's special mix of fresh herbs and spices, served with seasonal vegetables and choice of starch.

Pork Belly R139

Deboned pork rib, rolled and glazed with soy and honey jus, slow-braised to crispy perfection. Served with oven-fried potato wedges and vegetables.

450g Sirloin on the bone R140

Chargrilled with olive oil basting and our chef's special mix of herbs.  
Served with a red wine reduction and vegetable with your choice of starch

200g Beef Fillet R156

Rainbow peppercorn matured fillet, chargrilled and basted with olive oil and herbs, served with rocket leaves, balsamic reduction and vegetables with your choice of starch

Herb-crusted Norwegian Salmon R177

Imported Norwegian salmon, brushed with a thin layer of Dijon mustard and crusted with a selection of fresh garden herbs, pan-seared to your liking, served with sautéed seasonal vegetables and Basmati rice.

Butternut and Almond Bobotie R93

Butternut and toasted almonds simmered with the flavour of curry, baked and set as 'bobotie' in a sauce of ripe fruit and raisins. Served with Basmati rice and sambals on the side.

DESSERT AND CAKE OF THE DAY

Ask your waitron to see our Dessert Menu.

KIDDIES

Ask your waitron to see our Kiddies Menu.

Extra Side Dishes (one portion only) R30

Chef's choice of Veggies for the day, Side Salad, Italian Blue Cheese, Basmati Rice, Mash, Wedges, Sweet Potato Wedges, French Fries or Baked Potato, Pap and Sheba

**Sauces:** Mushroom, Madagascar Pepper, Peri Peri, Lemon Butter, Garlic, Tartar or Italian Blue Cheese

WINE LIST

BEER

CIDERS

COCKTAILS

CHAMPAGNE

WHITE WINE

RED WINE

ROSE

EXCLUSIVE WINE

DESSERT WINE

IRISH COFFEE |  
DOM PEDRO

DRAUGHT ON TAP

STELLENBRAU

Craven Craft Lager: (340ml) R38 | (500ml) R47  
Alumni Ale: (340ml) R37 | (500ml) R47  
Governer Red: (340ml) R42 | (500ml) R54  
Jonkers Weiss: (340ml) R42 | (500ml) R54

BEER

Castel Lager: R29  
Castle Lite: R30  
Castle Free Non-Alcoholic: R25  
Amstel Lager: R32  
Windhoek Lager: R29  
Windhoek Light: R29  
Windhoek Draught: R38  
Peroni: R36  
Hansa Pilsner: R29  
Guinness Stout: R45  
Tafel Lager: R29  
Heineken: R36  
Black Label: R29  
Millers Draught: R31  
Becks Non-Alcoholic: R33  
Stella Artois: R46

CRAFT BEER

Devil's Peak First Light: R50

CBC Crystal Weiss: R55

Woodstock Reserve Honey Bitter: R55

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COFFEE |  
DOM PEDRO

CIDERS

Dragon Fiery Ginger Beer: R42

Savanna Light: R34

Savanna Dry: R34

Hunters Dry: R34

Hunters Gold: R38

Hunters Extreme: R36

Flying Fish Lemon: R31

COOLERS

Duchess Non-Alcoholic Gin & Tonic: R39

Smirnoff Spin: R36

Smirnoff Storm: R36

Smirnoff Double Black: R38

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Frozen Strawberry Daiquiri R61

Deliciously blended sultry strawberry juice with Jamaican rum and lime juice to remind you of those endless island sunsets

Frozen Margarita R61

Served with a salted rim, made with Mexico's finest export tequila blended with Cointreau, lime and lemon juice

Tequila Sunrise R61

The colour of this cocktail will have you dreaming about the sunset on Melkbos beach, made with export tequila, orange juice, triple sec and grenadine

Long Island Ice Tea R61

Be careful of this fierce beast! Finest selection of gin, tequila, rum, triple sec and vodka topped with lemon juice and finished with coke

Sex on the Beach R61

The reason why people flock to Melkbos beach...Premium vodka mixed with fresh cranberry juice, pineapple juice, and peach schnapps

Mojito R60

Classic and Refreshing flavours of sweet lime and salubrious mint and an intoxicating rum kick

Cosmopolitan R60

Be at home in all countries with this stylish drink. Made with freshly squeezed cranberry juice, Cointreau, vodka and finished off with burnt orange

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DOM PEDRO

## FRENCH CHAMPAGNE

### Moët & Chandon Brut Imperial R1310

Soft and cuddly and certainly made to please, with yeasty, toasty aromas practically bursting out of the glass, the palate is rather creamy with a little zippy acid on the finish.

### Moët & Chandon Rose R1280

A fresh rose, displaying flavours of raspberry, fig, tangy cherry and smoke, with well-integrated acidity

## METHODE CAP CLASSIQUE (MCC) & SPARKLING WINES

### Boschendal Brut Rose R287

This fresh and enticing sparkling wine, with its seductive pink hue, is made in the traditional Méthode Cap Classique style. The base wine underwent a secondary fermentation in the bottle and spent 12 months on the lees. This ensures a seductive sparkle in the glass and a bracing, lively taste on the palate.

### Pongracz Pinot Noir/Chardonnay R280

This is a timeless Cap Classique with great elegance and complexity. Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste.

### D'Aria Pop Song R150

This crisp dry bubbly has a supernova of flavours reverberating out of a cellar with great acoustics.

### JC Le Roux Le Domaine R137 | Small Bottle R54

A delightful sparkling wine that comes alive on the palate. This appealing sparkling wine 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, with its mouth-filling sweetness and clean finish, will enliven any occasion.

### JC Le Roux La Fleurette R137 | Small Bottle R54

This is a lively, salmon pink sparkling wine that entices all the senses. It reveals a delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit. This exuberant bubbly perfectly balances freshness and sweetness with its playful palate of strawberry and sensual plum flavours followed by the richness of Muscat. It is pure femininity in a bottle and is sure to uplift your spirit.

### Laborie MCC Brut R217 | Per Glass R67

This straw yellow sparkling wine has apple, citrus and lightly toasted nut aromas. The fresh palate is creamy with terrific texture balance and persistence.

## NON-ALCOHOLIC SPARKLING WINES

### J.C Le Roux La Fleurette R134

Same taste, without a drop of alcohol!

### J.C Le Roux Le Domaine R134

Same taste, without a drop of alcohol!

## CORKAGE FEE

R35 per 1st bottle

R40 per 2nd bottle

R45 per 3rd bottle and more

# WINE LIST

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IRISH COFFEE |  
DOM PEDRO

## SAUVIGNON BLANC

### Springfield Life From Stone R208

Brilliant greenish in appearance, this is a dramatic wine full of ripe red peppers and passion fruit

### De Grendel R192

This wine is an explosion of tropical fruit with pronounced flavours of passion fruit, white peaches, and ripe figs

### Groote Post R174

This displays the cool climate, maritime influences that Darling is known for, offset with lovely tropical fruit flavours on the palate. A rounded and full mouthfeel with lingering length and structure.

### La Motte R149

This wine shows a distinct intensity of gooseberry, green apple, lime, and pineapple to reveal its varietal characteristics.

### Kleine Zalze R140

A wonderful experience of tropical, green fig, melon and asparagus flavours. The wine is full with typical cultivar flavours on the nose and ends with a clean, fresh well-structured aftertaste. The well-balanced acidity gives this wine a crisp, optimum ripe finish

### Laborie R144 | Per Glass R57 | Carafe R72

This full flavoured wine has aromas of bell pepper, fig and gooseberry complimented by fresh minerality and hints of passion fruit. On the palate, the wine is fresh, well balanced and concentrated with a crisp, lingering finish.

### Diemersdal R146

This vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs, and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish.

### Durbanville Hills R141 | Per Glass R52 | Carafe R70

A complex combination of papaya, grapefruit, lime and winter melon with green fig and prickly pear flavours coming to the surface as the wine change temperature. The palate is a combination of fruit flavours and green pepper.

### Lourensford – The River Garden R130

Pungent tropical fruit flavours of litchi, pineapple, guava, kiwifruit, and granadilla supported by fresh crispness and lime, pawpaw, passion fruit and green pepper undertones

### Boplaas Stoepsit R129 | Per Glass R49 | Carafe R62

Zesty citrus, fresh melon, nectarine & tropical fruit combine on the supple, mouth whetting palate creating a satisfying stoepsit companion.

### Du Toitskloof R122 | Per Glass R52 | Carafe R63

A wine with a typical grassy character. Full bodied with tropical fruit, a zingy acidity, and a sharp citrus finish.

### Two Oceans R119 | Per Glass R48 | Carafe R63

Upfront tropical fruit flavours, gooseberries followed with a hint of green fig. An elegant, crisp wine displaying ripe gooseberry flavours on the fore palate backed by tropical fruit and a hint of grassiness that lingers long on the aftertaste

## CHENIN BLANC

### Ken Forester R124

A youthful fresh wine with quince and pear drop flavours. Earlier picked freshness shows on the palate with crunchy green apple and grapefruit flavours. Good mouth feel and appetizingly tangy finish. Fresh and Fruity

### Nederburg 56 hundred Chenin Blanc R136 | Per Glass R47 | Carafe R56

Light straw-yellow with a green tint, complimented by abundant aromas of white peach, guava and apricots.

### Boland R117 | Per Glass R46 | Carafe R60

Flavour profiles vary between very pronounced guava, ripe apple, and pear.

## CHARDONNAY

### Durbanville Hills R144 | Per Glass R52 | Carafe R70

Peaches, orange blossom and hints of winter melon on the nose. A creamy richness on the palate with subtle wood flavours. Aromas on the nose carry through to the palate, ending with a crisp finish.

### Laborie R139

White peach, orange blossom and citrus aromas with hints of minerality. On the palate, the wine is well balanced and full of fruit flavour, complimented by hints of butterscotch and caramel. The aftertaste is persistent with fruit and crisp minerality.

### Boplaas Chardonnay Unwooded R125 | Per Glass R50 | Carafe R61

Complex, fruity, fresh and balanced wine with citrus notes of lime and lemon and orange rind.



RIESLING

Theuniskraal R115

Green apples and nectarines with a floral background. Taste: Fresh and crisp on the palate with nuances of green apple and nectarines.

SWEET WHITE WINE

Four Cousins R123 | Per Glass R40 | Carafe R55

A fragrant, sunshine coloured wine with gentle honeysuckle perfume. Flavours of luscious apricots, nougat, and rich tropical fruit salad is followed by a soft, lingering finish

WHITE BLENDS

Haute Cabriere Chardonnay/Pinot Noir R170 | Per Glass R60 | Carafe R74

Unique elegance and balance: the Chardonnay contributing elegance, and the Pinot Noir fruit and flavour intensity.The aftertaste lingers long on the palate.

Leopards Leap Chardonnay/Pinot Noir R130

Well-balanced, with an excellent structure, framed by an elegant finish and textured aftertaste of red fruit, raspberry and turkish delight balanced by yellow fruit such as apple and warm citrus.

Groote Post The Old Man’s Blend R150

Clean and crisp displaying the freshness and citrus tang on the nose of Sauvignon Blanc. Good fruit intensity from the Chenin Blanc and depth from Semillon. Complementary Granny Smith apple and tropical fruit flavours on the palate.

Drostdy Hof Extra Light R100

A light, dry white wine. An easy drinking, low alcohol option for the health conscious and those watching their kilojoules intake.

Graca R99

Lively-coloured with flashes of green, a touch of asparagus on the nose and crisp, lemony, off dry flavours. Its pestilence gives it a palate-tingling lift.

CORKAGE FEE

R35 per 1st bottle

R40 per 2nd bottle

R45 per 3rd bottle and more

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CABERNET SAUVIGNON

Tokara R199

The nose shows intense notes of cassis, cherries, and cedar with underlying hints of toasted oak, lead pencil and mint. On the palate there is a great purity of fruit, showing intense dark fruit with a hint of mocha and spice. The finish is firm and dry with a lingering taste reminiscent of fennel and mocha.

Laborie R176

Upfront blackberry and cassis aromas, complimented by hints of black pepper and subtle spice. On the palate, the wine is balanced, juicy with a velvety structure and concentrated berry flavours with delicate oak nuances. The aftertaste is fruity and persistent

Boland Cellar R161

This unfiltered, naturally fermented, full-bodied wine manages to balance fruitful exuberance with elegance and complexity. Typical blackcurrant and plum flavours complement the well-integrated oak tannins with undertones of cigar box flavours with a hint of mint.

Boplaas Cabernet R144

This Cabernet Sauvignon is a medium-bodied wine with well-integrated fruit and supple tannins. Flavours of tomato cocktail, blackcurrant and cedar wood on the nose.

MERLOT

De Grendel R227

A full bodied wine filled with a combination of different berries on the nose. Mulberry, raspberry, and blackberry fruit accompanied by liquorice and mocha flavours that carry through on the palate. Well supported by firm French oak tannins.

Laborie R174

Upfront blackberry, blackcurrant, black cherry and plum aromas with hints of spice. On the palate, the wine is balanced and smooth with concentrated, juicy fruit and well integrated tannin with a persistent aftertaste

Kleine Zalze R150

A medium-bodies, spicy, elegant wine with ripe plum and red berry fruit aromas on the nose that carries through to the palate. These fruit flavours are complimented by a crisp, well-integrated acidity and an elegant velvety finish, affording this wine’s comfortable maturation potential.

Boplaas Merlot R148 | Per Glass R57 | Carafe R78

Fruit-driven style Merlot. A bouquet of ripe red fruits and an elegant plum/cherry palate with firm tannins for aging potential.



**Franschhoek Cellar Merlot R146**

The Old Cellar Merlot from Franschhoek Cellar showcases a vibrant magenta heart that is ensconced in dark berry notes and herbal characters. The rich palate demonstrates a beautifully layered effect of mulberry and black cherry aromas that combine with finely spiced nuances of oak, hints of black tea and faint herbal tone.

**PINOT NOIR**

**Kleine Zalze R228**

The wine shows a bright red colour with an intense deep berry tint. Strong cherry, herbal aromas with chalky dry tannins on the palate. The wood adds a good, soft, clean complexity with the spicy fruit well integrated.

**SHIRAZ**

**Durbanville Hills R178**

Toasty and smoky with spicy pepper and cloves combining well with the vanilla on the nose. Fruit and spice combine well on the palate with notes of vanilla and sweet wood.

**Bellingham Homestead Shiraz R167**

Intense dark ruby red colour with flavours of plums, blackcurrants, and pepper with hints of dark chocolate and mixed spice. On the palate, it boasts with black berry fruits, violets, and black pepper.

**Laborie R178**

Fresh red and black berry fruit aromas, complimented by hints of spice. On the palate, the wine is soft and velvety, with soft, integrated tannins. The fresh fruit, integrated tannin, and oak nuances present a well-rounded mouth feel with a lingering aftertaste.

**PINOTAGE**

**Beyerskloof R154**

Darkish Burgundian purple. Spicy wood notes against rich plum and berry fruit, with typical restrained 'fynbos' aromatic notes. Dry, soft fruit-encased tannins follow spicy/fruit-sweet entry, understated and balanced, medium-bodied with a nice spicy length.

**Morgenhof Fantail R136**

This is an elegant wine with flavours of strawberries and raspberries and a hint of spice on the nose. These flavours follow through onto a fruity palate that finishes with rounded fruity tannins.

**Du Toitskloof R130**

Dark ruby in colour, this wine holds aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-full of black cherries.

**RED BLENDS**

**Boplaas Ring of Rocks R199**

Deep purple-black center with a cherry-red and purple rim. Earthy, Karoo bossies (shrub) bouquet with notes of ripe fruits and a hint of spice/oak. Palate of intense black cherry and red fruits, with notes of spice and cocoa.

**Beyerskloof Synergy R190**

Rich, dark colour, with tones of ruby red for this Cape blend. Smokey, char notes, warm fruitiness and citrus flavours on the nose. Very forthcoming dark fruit and cedar oak aromas on the nose. Spicy and rich on a bold palate.

**Roodeberg KWV R188**

A full bodied wine with an abundance of upfront tropical fruit, melon, guava, and apricot and flavours. These are complemented by a creamy texture and slight of oak characteristics, on both the nose and palate.

**Laborie Merlot/Cab R177 | Per Glass R58 | Carafe R80**

Upfront blackberry, blackcurrant, black cherry and plum aromas with hints of spice. On the palate, the wine is balanced and smooth with concentrated, juicy fruit and well-integrated tannin with a persistent aftertaste.

**Groote Post The Old Man's Blend R147**

A down to earth, easy drinking red which is soft and smooth. Cabernet Sauvignon based, the nose has a faint touch of white pepper and spice with abundant berry and rich plum flavours on the palate. A value for money wine that's perfect to share and everyone has a favourite Old Man in their life!

**Chateau Libertas R116 | Per Glass R41 | Carafe R60**

Clear ruby red colour. Bouquet of an abundance of ripe berries with a spicy background. A medium-bodied wine with ripe berry flavours, plums, and oak spices, and a good tannin structure.

**Two Oceans Merlot/Cab R118 | Per Glass R50 | Carafe R62**

An abundance of berry and oak spice aromas. An easy-drinking wine with intense berry flavours.

**CORKAGE FEE**

- R35 per 1st bottle
- R40 per 2nd bottle
- R45 per 3rd bottle and more

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### Ken Forrester Petit R126

This very elegant bright salmon pink Rosé overwhelms the nose with aromas of freshly picked strawberries, rose petal and cherry flavours. It follows through on the palate with delicious ripe raspberries with a delicate finish.

### Boschendal Blanc De Noir R127 | Per Glass R54 | Carafe R63

The Merlot imparts a lovely bright Cerise colour to the wine. On the nose the wine displays perfume and ripe summer fruit flavours, including red cherry and strawberry. This versatile off-dry wine has delicious, elegant flavours.

### D'Aria Blush R125 | Per Glass R44 | Carafe R58

A blend of the two most famous grape varieties in the Durbanville wine valley. Merlot and Sauvignon Blanc. The tropical notes from the Sauvignon Blanc are perfectly complimented by fresh red berry fruits from the Merlot on the nose and palate.

### Nederburg R119

The nose detects a berry flavour which leads the way to a superb balance between sweetness and fruit acidity. This leaves you with a freshness and a touch of raspberry on the palate and on the aftertaste.

### CORKAGE FEE

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R45 per 3rd bottle and more

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A Selection of Our Favourite Wines

\*While Stocks Last

### Kleine Zalze Family Reserve Sauvignon Blanc R315

Strong citrusy, litchi and guava aromas on the nose with ripe pineapple and peach flavours that follow through on the palate. They are complemented by a long, clean, crisp aftertaste. This fresh and fruity style of Chenin Blanc will develop well through bottle ageing.

### De Grendel Koetshuis Sauvignon Blanc R235

Green tinged lemon yellow. Grapefruit pith and light black currant aromas. Some capsicum herbaceousness on the palate. Tangy and fresh with fern leaf nuances. Savoury, pure and just grippy enough on the finish.

### Boplaas Bobbejaansberg Sauvignon Blanc R218

Lime leaf, subtle white peach, lemon grass, sugar snap pea & hints of zingy green chilli, capsicum, and green asparagus aromatics are wrapped in a svelte palate with oyster shell minerality, bright acidity and fynbos finish adding to the intrigue.

### Springfield Wild Yeast Chardonnay R216

Green-tinged mid gold. Slightly honeyed grapefruit and tropical aromas. Faint pineapple whiffs. Finely balanced food-friendly grippiness. Plush with linearity on the finish.

### Boekenhoutskloof Chocolate Block R413

This vintage shows massive floral perfume with underlying redcurrant, cedar, black pepper, coriander spice and hints of Turkish Delight. The macerated red fruit carries through onto a palate layered with marzipan, minerals and a superb velvety structure. Textured, composed and seamless in style.

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DOM PEDRO

## DESSERT WINE

**Boplaas Muscadel White (750ml) R268 | Per Glass R31**

Rich gold color with delicate honeysuckle and jasmine bouquet. Lovely quencher with a block of ice and slice of lime in summer.

**Boplaas Muscadel Red (750ml) R268 | Per Glass R31**

Dark red center with pomegranate pink edge. Raspberry, tart cranberry, mulberry, and rooibos tea intermingle with ripe Muscat and hints of spice greet the taster. The bouquet follows through onto the palate & is joined by Turkish delight, honeyed notes, and more bright spice.

**Boplaas Hanepoot (750ml) R138 | Per Glass R27**

Made from 100% Muscat de Alexandrie grapes harvested very ripe to capture the full array of yellow fruit-peach and apricot, ripe pear and citrus flavours – a touch of honey blossom, honey and muscat and integrated spirits makes this dessert wine a fresh soft and smooth liqueur wine for any occasion.

## SHERRY

**Old Brown Sherry R27**

**Monis Sherry Pale Dry R31**

**Monis Sherry Full Cream R31**

**Monis Sherry Medium Cream R31**

**Boplaas Muscadel White/Red R31**

**Boplaas Hanepoot R27**

## CORKAGE FEE

R35 per 1st bottle

R40 per 2nd bottle

R45 per 3rd bottle and more

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**Irish Coffee R54**

Your choice of single shot Whiskey, blended with single shot espresso, brown sugar and finished off with cream.

**Kahlua Coffee R54**

A single shot of Kahlua blended with the finest espresso coffee and fixed off with cream.

**Dom Pedro R54**

Your choice of single shot; Amarula, Kahlua or Cape Velvet Cream, blended with vanilla ice cream.