



DRINKS MENU

LIQUOR CABINET

SPIRITS -SQ

Check Bar for Spirits in Stock

CIDERS - R32

Hunters Dry, Savannah

BEERS

Black Label - R26

Castle Light, Windhoek Lager - R32

Heineken - R35

Corona - R48

CRAFT BEERS

CBC Krystal Weiss - R65

CBC Lager - R55

Dragon Ginger Beer - R55

BUBBLES

PONGRÁCZ - R320 per bottle

Brut Pinot Noir / Chardonnay - MCC

MONTPELLIER - R340 per bottle

Brut - Rosé - MCC

VEUVE CLICQUOT - R1,500 per bottle

Brut - Champagne

HOT DRINKS

TEA (Mug)

Five Roses, Rooibos, Green Tea - R14

Earl Grey, Chai, Vanilla, Mint - R17

CAPPUCCINO - R25

IRISH COFFEE - R35

ESPRESSO - R16

FROZEN DRINKS

HAZELNUT PRALINE & BANANA - R42

HEALTH - R38

ICED SPICE CHAI - 42

FREEZOCHINO - 38

HOMEMADE MOCKTAILS

MINTY MAGIC - R45

Mint + Strawberry + Lemonade

ROCKSHANDY - R35

STEELWORKS - R40

ELDERFLOWER ELIXIR - R45

Deliciously Refreshing Elderflower
Fizzy Delight

ROB ROY ROGER - R45

A Classic Combo of Grenadine and
Coke with a Cherry on Top

FAUXRANGINA - R40

Ultimate Summer Refresher of
Orange & Lemonade!

SHIRLEY'S TEMPLE - R45

The Classic, Served Here in Modern Jozi.
Grenadine, Ginger Ale, Cherry & Lemon Garnish

COOL DRINKS

FRUIT JUICE

Orange Juice / Aloe Juice - R19

Cranberry - R21

LIPTON ICE TEA - R22

Green Tea / Peach

APPLETISER / GRAPETISER - R28

COKE (300ml) - R20

RED BULL - R42

LIVING ROOM FILTERED WATER - R15

Still / Sparkling

VALPRÉ WATER - R25

Still / Sparkling

MIXERS - R19

Coke / Coke Zero / Lemonade / Ginger Ale
Tonic Water / Dry lemon / Tomato Juice / Soda





COCKTAIL MENU:

OLD FAVOURITES

MINTY MAGIC UNICORN - R70

Southern Comfort, Vodka & Strawberry-Mint
Lemonade

BOTANICA - R68

Tequila, Amaretto, Passion Fruit Cordial,
Cucumber & Soda Water

HELLO, ALOE! - R65

Vodka, Aloe Juice, Lime & Smiles

BASIL BABY - R65

Tequila, Malibu, Basil & Ginger Ale

THE FRUIT LOOPS - R65

Malibu, Southern Comfort, Aloe Juice & Lime
Cordial with a Dash of Minty Magic Love

BAKED APPLE - R68

Cinnamon Whiskey, Appletiser,
Ginger Ale, Bitters & Hugs

TAJ MAHAL - R68

Gin, Blue Curaçao, Cucumber, Fresh Lemon,
& Tonic

LO-CAL - R60

For the Health Conscious... Muddled Fruit & Herbs
(Basil, Strawberry, Lime and Lemon)
with Vodka & Soda

HEALTHY PIRATE - R65

A low-sugar take on the Classic Rum & Coke.
Dark Rum, Coke Zero and a Lime Wedge.
Aaarrgghhhh!

SPECIALITY COCKTAILS

JIMMY HENDRICKS G&T - R80

Hendrick's Gin, Grapefruit Tonic & Soda Water with a Dash of Sugar Syrup

ESPRESSO MARTINI - R72

Vodka, Amaraula & a Shot of Espresso with a Dash of Sugar Syrup, Shaken not Stirred

AMARETTO SOURS - R68

Amaretto liquor, Sweet & Sour Cordial with Fresh Squeezed Limes & Lemons

WHISKEY SOURS - R68

Whiskey, Sweet & Sour Cordial with Freshly Squeezed Limes & Lemons

THIS ONE THYME IN BROOKLYN - R72

Vodka and Elderflower Liquor, Sweetened with Homemade Thyme Syrup & Peach Puree,
Topped with Soda Water

THE CHAMELEON - R80

Blue Gin, Aniseed, Orange Peel Twist
Served with Elderflower Syrup & Lemon Tonic to Create a
Magical Colour Changing Cocktail

BE MY BELLINI - R80

Elderflower Liquor & Peach Puree, topped with Bubbles





GOURMET TAPAS

THE DIP (v) - R68

Hummus, Aubergine Dip, Basil Pesto Cream
Cheese and Caramelised Onions Served
with Turkish Bread

NEW CLASSIC (v) - R35

Three small Mixed Cheese & Caramelised Onion
Springroll Served with Sweet Chilli Sauce

Add a Springroll - R10

SAFA CLASSIC - R30

Two Small Crispy Beef, Veg Spaghetti & Pickled
Cucumber Springroll Served with Peppadew
Cream Cheese Dip

Add a Springroll - R20

PORKY - R35

One Crispy & Tender Pork Belly Skewer

EASTERN BITES (v) - R25

Three Falafel Balls with Hummus Dip

Add 1 more - R8

SPICY BITES (v) - R30

Three Spicy Zucchini Chickpea Flour Puffs
with Coriander Yoghurt

Add 1 more - R8

BAKED - R90

Oven Baked Camembert Wheel Served
with Preserved Figs & Turkish Bread

DIMSUM YUM

4 x Steamed Asian Pastries with
- Sweet Beef Filling - **R40**
- Coriander Chicken Filling - **R40**
- Minty Broccoli & Chickpea Filling - **R30**

NUFF SAID - R79

Moreish Sticky BBQ Lamb Riblets (150g)
& comes with Small Chips

SKEWED - R35

One Grilled Chicken Skewer Drizzled
with a Basil Coconut & Lemongrass Sauce

HALLOUMI (v) - R25

One Grilled Skewer with Mint Butter

VEGE BITES (v) - R28

Three Broccoli & Chickpea Cakes Smashed,
Formed & Slapped Around on a Grill
Served with Chilli Soy Sauce

WING It! - R75

Four Chicken Wings Served with Basil Pesto
Cream Cheese & comes with Small Chips

PRAWN RISSOLES - R60

Three Mini Portuguese Fried Pastries with a
Creamy Prawn Filling and Peppadew
Cream Cheese Dip

SALAD BOWLS

CHOOSE A SALAD BASE & ADD YOUR OWN TOPPINGS

- **Fresh Leafy Green:** Lettuce, Carrot, Cucumber, Pickled Green Beans, Tomato, Sunflower & Pumpkin Seeds with Vinaigrette - **R37**
- **Asian Occasion:** Lettuce, Micro Herbs, Pineapple, Edemami Beans, Pickled Ginger and Radish with Chilli Soy Dressing - **R45**
- **Chermoulah Cous Cous:** with Lettuce, Coriander Yoghurt and Peppers - **R50**

ADD ON

- Seared Tuna Cubes in Soy & Sesame - **R45**
 - Halloumi - **R20**
 - Boiled Egg - **R8**
 - Chicken - **R25**
 - Falafel - **R20**
- Beef Fillet Strips & Strawberries with Balsamic Reduction - **R75**
 - Sundried Tomato - **R20**
 - Olives - **R12**
 - Feta - **R14**





BIGGER BITES

FALA-FULL (v) - R79

Falafel In Pita With Hummus, Coriander Yogurt, Carrot & Cucumber Spaghetti & Chopped Tomato with a Choice of French Fries or a Small Salad

Add Chicken - R25

TWICE AS NICE - R79

Pick Any 2 of the Following with a Choice of French Fries or a Small salad

- Mini Juicy Beef Burger with Pickles & Caramelised Onion.
and / or
- Mini Crumbed Chicken Burger with Sriracha Mayo.
and / or
- Mini Falafel Burger with Coriander Yoghurt

BASKET CASE - R79

Crumbed Chicken Strips Served with a Mustard Mayo Dip and a Choice of French Fries or a Small Side Salad

A TOUCH OF DURBS - R73

Lentil & Veg Biryani with a Side of Jasmine Rice Coriander Yoghurt, Mango Achaar and Sambal

FISH & CHIPS - R80

Fried or Grilled Hake Served with Mushy Peas, Tartar Sauce & French Fries or a Small Salad

AHH RAMEN - R82

Choose Your Fix

- Meaty & Soy Broth with Egg Noodles or Glass Noodles, Spinach and ½ a Boiled Egg Topped with Crispy Pulled Beef & Onion Sprouts.
or
- Veg & Soy Broth with Egg Noodles or Glass Noodles, Veg Spaghetti, Nuts, Spinach & Chickpeas.

STRIPPED - R140

Grilled Sirloin (250g) Cut into Strips Served with a Tangy Mustard Cream and French Fries or a Small Salad

CHOPPED OUT - R120

2 X Grilled Lamb Chops on Potato Wedges with Mint Gravy

OCEAN BREEZE - R115

Fresh Mussels Steamed in White Wine & Garlic. Finished in either Mussel Broth or Yellow Thai Coconut Curry. Served with 2 Mini Rolls.

*Our Small Salads are a Mix of Carrot & Cucumber Spaghetti, Cherry Tomato, Micro Greens and Green Beans Drizzled with a Homemade Vinaigrette





TAPAS BOARDS

CHEESE BOARD - R120

A Mix of Soft, Medium and Hard Cheese Served with Basil Pesto Cream Cheese, Preserves & Turkish Bread

GO GREENER (v) - R165

Falafels, Zucchini Balls, Halloumi Skewers, Broccoli Bites & Veg Chips with Turkish Bread, Peppadew Cream Cheese & Aubergine Dip

NICE TO MEAT YOU - R325 (For 2 or more)

Grilled Lamb Chops, Sirloin strips, Boerewors, Chicken Wings Served with Potato Wedges & Sauces

SLIDER - R325 (For 2)

3x Beef, 3x Chicken & 3x Falafel Sliders Served with Fries

BEST OF BOTH - R240 (For 2)

Beef Spring Rolls, BBQ Lamb Riblets, Chicken Wings, Falafel, Zucchini Balls, Hummus, Aubergine Dip & Coriander Yoghurt Served with Turkish Bread

SIDES

LOADED WEDGES - R75

Potato Wedges Topped with Savoury Mince, Melted Cheese & Peppadew Cream Cheese

- VEG CHIPS - R25

- TURKISH BREAD - R18

- SEARED EDEMAMI - R45

- FRENCH FRIES - R30

- DISCO FRIES - R52

French Fries, Smothered with Melted Chees and Jalapeño Peppers

DESSERTS

OH YES - R60

Paul's Homemade Ice Cream

YES PLEASE - R45

Deepfried Bar One with Salted Caramel

LEMON MERINGUE - R55


Sweet and Tangy

PEACHY - R45

Glass Jar Filled with Grilled Peach, Ginger Cookie Crumble, Lemon & Mint Curd & Topped with Ice Cream

HEALTHY NUT - R55

Full Cream Yoghurt, Grilled Peach, Strawberries, Pineapple, Honey and Roasted Nuts Layered in a Jar





WINE MENU

WHITE WINE

LIFE FROM STONE - SAUVIGNON BLANC

The minimal yield of a vine rooted in 70% quartz stone is reflected in this wine. A flinty, blackpowder nose with a mineral palate.

By the bottle - R250

ASHBOURNE - SAUVIGNON BLANC-CHARDONNAY

Fresh, vibrant, perfumed Sauvignon blanc, filled-out and enriched with a carefully judged, unwooded Chardonnay component, make this a beautifully balanced and highly versatile wine.

By the bottle - R180

By the glass - R48

BLANC DE NOIR

WATERFORD - ROSE MARY

An elegant and delicate wine, with finesse.

This is a perfect summer time wine, which is very easily paired with many light, fresh dishes.

By the bottle - R220

By the glass - R58

RED WINE

TAMBOERSKLOOF - SYRAH

This classic-style Merlot is matured in French oak barrels and offers generous red berry fruit with a full palate and an elegant finish.

By the bottle - R420

HOUSE WINE

SPIER SIGNATURE CABERNET SAUVIGNON

Shimmers in a beautiful plum purple colour into the glass. Delicious nuances of ripe fruits and cherries. Pleasant oak notes on the palate.

By the bottle - R200

By the glass - R55

SPIER SIGNATURE CHARDONNAY

Intense fruit with a nice touch of vanilla. Well balanced with pleasant acidity. Wonderful companion to light dishes.

By the bottle - R180

By the glass - R50

DURBANVILLE HILLS SAUVIGNON BLANC

Medium-bodied wine with a mix bowl of tropical fruit flavours, citrus and ends with a lingering freshness. Enjoy on its own, slightly chilled, or served with grilled fish, tomato-based soup, green salad or a selection of cheeses.

By the bottle - R180

By the glass - R50

DURBANVILLE HILLS MERLOT

Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouth feel that has a prolonged after taste. Perfectly paired with rich meat dishes prepared plainly with hints of rosemary and thyme.

By the bottle - R220

By the glass - R60

DURBANVILLE HILLS MERLOT ROSÉ

Boasts a sensation of sweet berry flavours followed by a mouth-filling that finish with a sweet lingering aftertaste. Enjoy on its own or served with salmon and sunflower-dill pesto sauce or shrimp, avocado and a roast corn salad.

By the bottle - R180

By the glass - R50

