



Cold drinks

- Mineral Water 500ml R15
- Mineral Water 1L R30
- Toni Glass** R27
  - Berry Baobab
  - Kiwi Cucumber & Mint
- SUGAR FREE RANGE R29
  - Mulberry & Berry
  - Sweet Apple Gooseberry
- Artisanal Ice T** R29
  - Lemongrass
  - Bitter Orange
  - Apple Cinnamon
- Boo Ice Tea** R26
  - Lemon
  - Peach
  - Berry
  - Ginger & Lime
- Frankies** R30
  - Cream Soda
  - Lemonade
  - Ginger Beer

- Sodas** R16
- Coca Cola
  - Coke Light
  - Coke Zero
  - Cream Soda
  - Fanta Grape/Orange
  - Sprite
  - Sprite Zero
  - Tab

- Fresh & Leeds** R14  
200ML
- Lemonade
  - Club Soda
  - Bitter Lemon
  - Indian Tonic
  - Pink Tonic

- Craft Tonic** R25  
SHARKE QUINN
- Indian Tonic
  - Light at heart Tonic

- Cordials** R6
- Lime
  - Passion Fruit
  - Cola Tonic

- Tigers** R24
- Apple
  - Red Grape
  - White Grape

- Juice** R24
- Orange
  - Pomegranate
  - Fruit Cocktail

## Shakes AND Smoothies

- Milkshakes** R29
- Vanilla
  - Chocolate
  - Strawberry
  - Wildberry
  - Bubblegum
  - Banana
  - Lime

- Freakshakes** R48
- Salted Caramel Brittle
  - Crème Brulee/Koeksister
  - The Cookie Monster
  - Pomegranate Tutti Fruiti

- Smoothies** R39  
DAIRY FREE
- Matcha
  - Mango
  - Strawberry
  - Salted Caramel Coffee
  - Lime

- Crushers** R39
- Green Apple Mint
  - Lemonade
  - Ginger Beer

Iced Vanilla Almond Latte R29

HOT DRINKS

Tea R24  
Camomile, Green Tea, Five Roses, Rooibos

Old HAGELBITT VANILLA R4

## Coffee

	SINGLE	DOUBLE
14	House Blend	18
13	Espresso	17
17	Americano	21
19	Decaf Coffee	22
22	Flat White	24
25	Café Latte	29
26	Café Mocha	29
19	Macchiato	21
18	Cappuccino	21
15	Red Espresso	19
18	Red Cappuccino	21
25	Red Café Latte	29

- Red Symphony** 28  
Double shot Red Espresso, double shot condensed milk & milk froth

- Classic Chai** 29

- Vietnamese Coffee** 29  
Double shot Espresso, Condensed Milk topped with Dark Chocolate

- Hot Chocolate** 29  
Nuro hot chocolate with hot milk and froth served with a Lindor Dark Chocolate

## Alcoholic Beverages

No alcohol to be served to persons under the age of 18

### Beer

- Amstel, Black Label, Castle, Hansa R19
- Lion, Windhoek, Heineken R26

### Ciders

- Savanna R26
- Hunters R26
- Brutal Fruit R26

### Spirits

- Whisky R19
- Bells, Jack Daniels R22
- Johnny Walker Red R29
- Johnny Walker Black

### Brandy

- Kipatti, Richelleu R18
- KWV 10 year R23

### Vodka

- Smirnoff R16
- Waskis Craft Vodka R25

### Rum

- Red Heart R18
- Captain Morgan R18
- JAPANCA RUM
- White
- Gold

### Gin

- Gordon's Gin R11

### Port

- Pierre Jourdan Ratafia R24

### Craft Gin

- WOODSTOCK
- Inception Wine Infused, R26
- Inception Beer Infused, R26
- High Tea Gin R26

### Wilderer Fynbos

- Pienaar and Sons Empire or Orient R26
- Six Dogs Blue Gin R29

### Aperitifs

- Campari R20
- Martini Bianco, R17
- Martini Rosso, R17
- Martini Extra Dry

### Sherry

- Pale/Medium/Full Cream R19

### Grappa

- Dalla Cid Grappa R23
- Pinot Noir R29
- Chardonnay

### Liquers

- Amarula, Kahlua R19
- Cointreau R31
- Frangelico R23
- Peppermint/Ginger Liqueur R16

### Dom Pedro, Irish Coffee

- Single - Double
- 34 39

### Craft Beer

- SELECTION OF THE FOLLOWING BREWERIES
- Darling Brewery R38
  - Jack Black R38
  - Brewers Union R41
  - CBC Brewery R39
  - Devil's Peak Brewery R39
  - Cherry Beer Liefman's R41
- ASK WAITER ABOUT THIS SELECTION

# Polka

bakery • cafe • deli

DAY MENU

# Breakfast

## Health Platter

Consisting of homemade granola, plain yogurt, fresh fruit and honey

R59

## Benedict

### CHRESSANT OR HOSTI

Sweet potato, spinach, cream cheese topped with poached egg and hollandaise sauce

- Blitong shavings R62
- Parma Ham R79
- Smoked Salmon R85

## Breakfast Frittata

- With rosti tomato, rocket & parmesan shavings R59
- With spinach, peppadew and feta R61
- With venison sausage, bacon, avo R68

## The Banter

Eggs of choice, bacon, roasted roses, half an avo, Danish feta with fresh rocket add a slice of banter bread

R78

## Breakfast Pizza

With tomato base, bacon, wots, mushrooms and topped with two eggs and cheese

R79

## Mini Breakfast

Bacon, 1 egg, fried tomato & 1 slice of toast

R39

## Polka Breakfast

Bacon, sausage, 2 eggs, fried tomato, mushrooms & 2 slices of toast

R75

## Groque Monsieur

Grilled ham and cheese sandwich french toast style

R49

## Freshly baked

### SCONE MUFFIN CHRESSANT

- Preserves and cream R35
- Blitong and cottage cheese R45

# GLUTEN FREE WRAP

- Chickpea, butternut, spinach and mozzarella R76
- Cajun Chicken, spinach, cream cheese, mozzarella R79

## Savoury Pancakes

### Pepper Steak

R78

### Chicken & Mushroom

R72

### Spinach & Feta

R61

### Smoked Salmon

R83

with a creamy cheese sauce served with salad or sauté

# SALADS

- Bed of greens, tomato, onion & feta R58
- With chicken & avo R69
- With smoked salmon & avo R89

**Roasted Beef**, greens, cucumber, tomato, dried black figs, caramelized onion & blue cheese R79

**Roasted Butternut**, rosa tomato, walnuts, toasted seeds & danish style feta cheese R68

**Red Wine Pear & Blue Cheese Salad**, greens, red onion, roasted cashew R75

**Roasted Beetroot & Strawberry Salad**, greens, goat's milk cheese, onion & caramelized cashews R79

# Pizzaladiere

Thin crust pizza bases made from sourdough

- Tomato base with mozzarella cheese & herbs R59
- Brie with figs & served with a separate mild chili paste R75
- Salami with avo, red peppers & gorgonzola cheese R89
- Bacon with tomato base, feta cheese, spinach and mushrooms R78
- Beef fillet with green peppers, onion, peppadew & olives R89
- Anchovies with rosa cherry tomatoes, feta cheese, olives & capers R79
- Caramelised Pear, parmaham and brie drizzled with balsamic reduction R81
- Salmon, cream cheese, Avo, capers & rocket R89
- Pulled lamb with caramelized onion, camembert served with mint sauce R92
- Roasted Aubergine, Butternut, Onion, Goat's Cheese R79

Add any of the following toppings:

- Tomato, olives green pepper, onion, avocado, garlic, chili, pineapple, mushroom, sun dried tomato, peppadew, capers, aubergine, butternut R16
- Beef fillet, chicken, anchovies, bacon, ham, salami, parmaham, feta, mozzarella, gorgonzola, goat's cheese, camembert R21

# Burgers

see table with party and cake

- **Grilled Chicken Burger** R75  
served with bacon & avo with a sweet chilli dressing
- **Gravol Beef Patty** R82  
with tomato, fried onions, slice of cheese & mushroom sauce
- **Tender Fillet of Game** R89  
topped with caramelized onion relish & brie
- **Lamb Burger** R89  
topped with caramelized pear and melted gorgonzola
- **Banter Burger** R92  
melted cheese beef patty topped with bacon, avo and mushroom in-between a mushroom/eggplant

## Side dishes available

Sweet potato chips

R49 R18

French fries

R38 R18

# POLKA'S FAVOURITES

**Polka Platter for 1**: Freshly baked artisan bread, assortment of cheese, parmaham, salami, grilled chicken, beetroot relish, watermelon pieces, olives & gherkins R105

**Bruschetta board**  
beef fillet with gorgonzola & caramelized onion, basil pesto & mozzarella, mushroom with roasted veg and olives R89

**Karoo Lamb Chops**  
3 suculent lamb chops with potato wedges & vegetables of the day R138

**Beef Rump**  
300g A-grade matured rump served with your choice of starch and veggies of the day R132

**Beef fillet**  
200g beef fillet served with cous cous and mixed roasted veg R118

**Pork Loin**  
Topped with gorgonzola, green fig and caramelized onion served on sweet potato chips R105

**Pasta of the day**  
Handcrafted tagliatelle freshly prepared this morning. Please enquire from your waiter about today's pasta R74

**Quiche of the day**  
Please enquire from your waiter about today's choice of freshly baked quiche R57

**Cake of the day** R35

**Homemade Ice Cream** R48  
Ask your waiter about the flavours

**Royal Belgian Waffles** R45  
with regular vanilla ice cream R62  
with home made ice cream

**Pancakes** R39  
• with cinnamon sugar & cream/ice cream  
• with caramel and banana R43

see cake table for more sweet temptations

# SWEETS

# Sandwiches

Lightly toasted open sandwich served on your choice of bread...

- Grilled chicken with a spread of basil mayo, marinated tomatoes & rocket R68
- Parma ham with a spread of beetroot jam, caramelized onions & brie R75
- Mozzarella with a spread of cream cheese, grilled cherry tomatoes, avo & rocket R59
- Pulled Pork with sweet mustard, coleslaw mix R69





Cold drinks

- Mineral Water 500ml R15
- Mineral Water 1L R30
- Toni Glass** R27
  - Berry Baobab
  - Kiwi Cucumber & Mint
- SUGAR FREE RANGE R29
  - Mulberry & Berry
  - Sweet Apple Gooseberry
- Artisanal Ice T** R29
  - Lemongrass
  - Bitter Orange
  - Apple Cinnamon
- Boo Ice Tea** R26
  - Lemon
  - Peach
  - Berry
  - Ginger & Lime
- Frankies** R30
  - Cream Soda
  - Lemonade
  - Ginger Beer

- Sodas** R16
  - Coca Cola
  - Coke Light
  - Coke Zero
  - Cream Soda
  - Fanta Grape/Orange
  - Sprite
  - Sprite Zero
  - Tab
- Fruich & Leads** R14
  - Lemonade
  - Club Soda
  - Bitter Lemon
  - Indian Tonic
  - Pink Tonic
- Craft Tonic** R25
  - Indian Tonic
  - Light at heart Tonic
- Cordials** R6
  - Lime
  - Passion Fruit
  - Cola Tonic
- Tizers** R24
  - Apple
  - Red Grape
  - White Grape
- Juice** R24
  - Orange
  - Pomegranate
  - Fruit Cocktail

Food Vanilla Almond Latte R27

Tea R24
Camomile, Green Tea, Five Roses, Rooibos

HOT DRINKS

Old HAZELNUT VANILLA R4

- Hot Chocolate** 29
  - Numo hot chocolate with hot milk and froth served with a Lindor Dark Chocolate
- Red Symphony** 28
  - Double shot Red Espresso, double shot condensed milk & milk froth
- Classic Chai** 29

Shakes AND Smoothies

- Milkshakes** R29
  - Vanilla
  - Chocolate
  - Strawberry
  - Wildberry
  - Bubblegum
  - Banana
  - Lime
- Smoothies** R39
  - DAIRY FREE
  - Matcha
  - Mango
  - Strawberry
  - Salted Caramel Coffee
- Freakshakes** R48
  - Salted Caramel Brittle
  - Crème Brulee/Koeksister
  - The Cookie Monster
  - Pomegranate Tutti Fruiti
- Crushers** R39
  - Green Apple Mint
  - Lemonade
  - Ginger Beer

Coffee

	SINGLE	DOUBLE
House Blend	14	18
Espresso	13	17
Americano	17	21
Decaf Coffee	19	22
Flat White	22	24
Café Latte	25	29
Café Mocha	26	29
Macchiato	19	21
Cappuccino	18	21
Red Espresso	15	19
Red Cappuccino	18	21
Red Café Latte	25	29

Vietnamese Coffee 29
Double shot Espresso, Condensed Milk topped with Dark Chocolate

Alcoholic Beverages

No alcohol to be served to persons under the age of 18

- Beer**
  - Amstel, Black Label, Castle, Hansa R19
  - Lion, Windhoek, Heineken R26
- Ciders**
  - Savanna R26
  - Hunters R26
  - Brutal Fruit R26
- Spirits**
  - Whisky R19
    - Bells, Jack Daniels
    - Johnny Walker Red
    - Johnny Walker Black
  - Brandy R22
    - Kipatti, Richelieu
    - KWV 10 year
  - Vodka R23
    - Smirnoff
    - Waskis Craft Vodka R25

- Rum**
  - Red Heart
  - Captain Morgan
  - TAPANCA RUM
  - White
  - Gold
- Gin**
  - Gordon's Gin
- Port**
  - Pierre Jourdan Ratafia
- Craft Gin**
  - WOODSTOCK
  - Inception Wine Infused, R26
  - Inception Bear Infused, R26
  - High Tea Gin R26
- Wilderer Fynbos** R26
- Pienaar and Sons Empire or Orient** R26
- Six Dogs Blue Gin** R29
- Aperitifs**
  - Campari R23
  - Martini Bianco, R18
  - Martini Rosso, R23
  - Martini Extra Dry R25

- Sherry**
  - Pale/Medium/Full Cream R18
- Grappa**
  - Dalla Cid Grappa R23
  - Pinot Noir R29
  - Chardonnay
- Liquers**
  - Amarula, Kahlua R11
  - Colintreau R31
  - Frangelico R23
  - Peppermint/Ginger Liqueur R16
- Dom Pedro, Irish Coffee**
  - Single Double R26
  - 34 39 R26
- Craft Beer**
  - SELECTION OF THE FOLLOWING BREWERIES
  - Darling Brewery R38
  - Jack Black R38
  - Brewers Union R41
  - CBC Brewery R39
  - Devil's Peak Brewery R39
  - Cherry Beer Liefman's R41
  - ASK WAITER ABOUT THIS SELECTION R17

Polka

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NIGHT MENU

## Starters

- Salmon** with roasted beetroot, Mint Peas and fennel crème fraîche, fried ginger dust **R75**
- Mushroom Risotto** **R62**
- Snails** **R61**
- Calamari** **R59**
- Fish Cakes** **R65**
- Grilled Halloumi** with Rosa Tomatoes and Honey Glazed Walnuts **R49**
- Chef's Soup** of the Day **R49**
- Chunky Chilli Tomato Gazpacho** with Prawn and parmesan fettle **R53**

## Pizzaladiere

Thin crust pizza bases made from sourdough

- **Tomato base** with mozzarella cheese & herbs **R59**
- **Brie with figs** & served with a separate mild chilli paste **R75**
- **Salami** with avo, red peppers & gorgonzola cheese **R89**
- **Bacon** with tomato base, feta cheese, spinach and mushrooms **R78**
- **Beef fillet** with green peppers, onion, peppadew & olives **R89**
- **Anchovies** with rosa cherry tomatoes, feta cheese, olives & capers **R79**
- **Caramelised Pear**, parmahan and brie drizzled with balsamic reduction **R81**
- **Salmon**, cream cheese, Avo, capers & Rocket **R89**
- **Pulled Lamb** with caramelized onion, camembert served with mint sauce **R92**
- **Roasted Aubergine**, Butternut, Onion, Goat's Cheese **R79**

Add any of the following toppings:

- Tomato, olives green pepper, onion, avocado, garlic, chilli, pineapple, mushroom, sundried tomato, peppadew, capers, aubergine, butternut
- Beef fillet, chicken, anchovies, bacon, ham, salami, parmahan, feta, mozzarella, gorgonzola, goat's cheese, camembert

## SALADS

- Bed of greens, tomato, onion & feta **R58**
- With chicken & avo **R69**
- With smoked salmon & avo **R89**
- Roasted Beef**, greens, cucumber, tomato, dried black figs, caramelized onion & blue cheese **R79**
- Roasted Butternut**, rosa tomato, walnuts, toasted seeds & danish style feta cheese **R68**
- Red Wine Pear & Blue Cheese Salad**, greens, red onion, roasted cashew **R75**
- Roasted Beetroot & Strawberry Salad**, greens, goat's milk cheese, onion & caramelized cashews **R79**

## Fish & Seafood

- Fish of the day** **R118**
- Seafood Platter** **R106**  
3 Prawns, 6 garlic mussels, Calamari Steak strips
- Mussel Pot** **R99**  
Garlic Mussels in Creamy white wine sauce
- Grilled Sole** **R145**  
A large Sole, grilled in lemon butter & herbs

**Butternut schnitzel** served with salad and Vegetables with a side blue cheese caper sauce **R89**

**Chicken Skewer** **R112**  
Tender Chicken breast fillet skewers with peppers and onions

**Pork Belly** **R118**  
Pressed Pork belly served with apple mash and onion marmalade

**Duck fillet** **R115**  
Roasted honey glazed duck served with sweet potato chips and topped with Rosemary grapes

**Roasted Pork Loin** **R122**  
Vodka flamed pineapple, honey & wholegrain mustard served on sweet potato mash

**Beef Steaks**  
We only use A grade meat, matured for a minimum of 14 days...

- R128** **FILLET** **R149** **FILLET**  
200 G 300 G
- R115** **RUMP** **R132** **RUMP**  
200 G 300 G

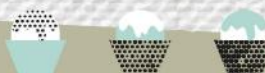
**Marrow Steak** **R148**  
300g Rump with succulent bone marrow

**Seafood Steak** **R158**  
300g Rump Steak with creamy mussels and 2 garlic Prawns

**Garlic Escargot Fillet** **R168**  
300g Beef Fillet with garlic Escargot and topped with cheese sauce

All our steaks are served with vegetables of the day and a starch of your choice.

All our speciality steaks are available in 200g portion or fillet as an option - please ask your waiter



- Vanilla & Lavender **Crème Brûlée** **R43**
- Traditional **Malva Pudding** **R42**  
Served with homemade custard
- Homemade **Ice Cream** **R48**

## Sauces

- Mushroom sauce **R26**
- Creamy cheese sauce
- Black pepper sauce
- Chilli chocolate sauce
- Peri - peri sauce

## Side dishes

- Sweet potato chips **R49** **R18**
- French Fries **R38** **R18**

## SPECIALITIES

**Bobotie** - prepared the Cape way, with stewed peaches, served with pumpkin frittes **R119**

**Game fillet** - Two 100g Game fillet medallions served on a bed of green beans, baked rosa tomatoes, olives and melted camembert, with a sweet chilli sauce on the side **R149**

## Karoo LAMB DISHES

**Karoo Lamb Shank** **R142**  
Marinated & slow cooked with a red wine reduction, herbs and assorted veg for flavor

**Karoo Lamb Chops** **R138**  
3 Succulent Lamb Chops with potato wedges & Vegetables of the day

**Karoo Lamb Neck** **R146**  
Marinated & slow cooked with a red wine reduction, balsamic and herbs

**Roast Leg of Lamb** **R141**  
Thinly sliced leg of lamb, slow cooked, served with mashed potatoes & veggies of the day

## DESSERT

See cake table for more sweet temptations

- Royal **Belgian Waffles** **R45**  
With regular vanilla ice cream
- With home made ice cream **R62**
- Baked **Chocolate Terrine** **R49**  
Served with honeycomb and Berry Sorbet

# Wine List

## Bubbles

Simonsig Kaapse Vonkel Demi Sec	R265
L'Ormarins Brut Rosé Vintage	R375
Leopards Leap Chardonnay Pinot Noir Sparkling	R153

## White Wines

### Sauvignon Blanc

La Capra Sauvignon Blanc	R85
Leopards Leap Sauvignon Blanc	R98
La Motte	R160
Mulderbosch	R170
Tokara	R175
David Nieuwoudt Ghost Corner	R405

### Chardonnay

Protea (by Anthonij Rupert)	R98
Tokara	R180
La Motte	R235

### Chenin Blanc

Marras Swartland	R99
Simonsig	R120
Cederberg	R175

### White Blends

Haute Cabrière Chardonnay/Pinot Noir	R185
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### Viognier

Excebiar	R95
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### Pinot Grigio

La Capra	R85
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### Semi sweet

Leopard's Leap Lookout	R98
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### Riesling

Darling Riesling	R135
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### Rosé

Saronsberg Provenance Shiraz Rosé	R110
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Cederberg Sustainable (organically farmed)	R115
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De Grendel	R120
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## Red Wines

MAKE  
~~POTTER~~ WINE  
DECISIONS NOT?

### Cabernet Sauvignon

Emie Els Big Easy	R145
Tokara	R210
Cederberg	R285

### Merlot

La Capra	R85
Spier Signature	R165
Meinert	R245

### Shiraz

Protea (By Anthonij Rupert)	R98
Guardian Peak	R155
Cederberg	R345

### Pinot Noir

David Nieuwoudt Ghost Corner	R375
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### Pinotage

Beyeskloof	R140
Primo Pinotage (Fairview single vineyard selection)	R381
Diemersdal Pinotage	R205

### Red Blends

La Capra Malbec	R85
Goat's Do Roam Red	R89
Marras Shiraz Cinsaut	R145
Cederberg Merlot Shiraz	R170
The Chocolate Block	R385
Simonsig Tiara	R565

## HOUSE WINE PER GLASS R25

Leopards Leap  
Sauvignon Blanc

Leopards Leap  
Lookout Semi  
Sweet

Leopards Leap  
Lookout Red

De Grendel Rose

Leopards Leap  
Lookout Rose