

Soup

Roasted Butternut and Apple Soup

R 40

with crispy Bacon and Croutons

Starters

Peri Peri Chicken Livers

R 45

Marinated in Paprika, Lemon and Garlic, finished with fresh cream and served with a roti.

Grilled Calamari Tube

R 55

Served with a garden salad and Tartar sauce

Deep Fried Mushrooms

R 50

Whole mushrooms lightly crumbed served with Remoulade sauce

Salads

Greek Salad

R 60

Onions, mixed peppers, tomatoes, cucumber, olives and Feta cheese on a bed of garden lettuce.

French Salad

R 70

Mixed salad greens, potatoes, green beans, egg, tomatoes, chicken, olives and bacon bits.

Roqueford Salad

R 75

layer lettuce, pear, blue cheese, avocado and green onions

Sandwiches

Chicken Mayo

R 45

Cheese and tomato,

R 45

Ham Cheese and Tomato,

R 45

Bacon and Egg

R 45

Bacon and Cheese

R 54

Served with chips or side salad (Breads are White, Brown, Rye – Toasted or Fresh)

Main Courses

Beef Burger

R 85

150g Home-made beef patty from the grill with BBQ Sauce, tomato, gherkins, onions, melted Brie cheese and cranberry sauce, served with French fries.

Grilled Chicken

R 139

Grilled half chicken with peri-peri or lemon butter basting served with garden vegetables and potato wedges.

Lamb Curry

R 130

Home-style Lamb curry served with Basmati rice, sambals and poppadum

Pork Spare Ribs 300g

R 120

Pork Spare Ribs 500g

R 165

Marinated Pork ribs served with potato wedges

Beef Fillet 'Chasseur' 200g

R 145

Beef Fillet 'Chasseur' 350g

R 210

Beef fillet, grilled to your liking, with mushrooms and bacon in a Red Wine sauce, served with sautéed garden vegetables and potato wedges.

Line Fish

R 150

Grilled fillet of line fish topped with peppers julienne, olives and crumbled Feta cheese, served with parsley, baby potatoes and sautéed garden vegetables.

Oxtail

R 120

Casseroled with onions, carrots, leeks, cocktail tomatoes and red wine, served with sautéed garden vegetables and creamy mash.

Vegetarian Pasta

R 60

Tagliatelle pasta with Mediterranean vegetables in a cream sauce finished with Parmesan cheese.

Dessert

Cherries “Jubilee”

R 50

Hot, sour cherries on vanilla ice-cream

Cheese Cake

R 65

Baked Cheese Cake New York Style

Choc Fondant

R 60

Soft centered, served with vanilla ice-cream

Cheese Board

R 99

Variety of local and international cheeses with savoury biscuits
and a tot Sherry

Drinks

From the Barista Bar

Caffé Macchiato	R 25
Mochaccino	R 25
Hot Chocolate	R 25
Americano	R 20
Espresso	R 20
Caffé Latte	R 25
Cappuccino	R 25
Filter Coffee	R 22
Tea	R 20
Milo	R 25

Milkshakes

Chocolate, Vanilla, Strawberry	R 35
Bubblegum, Lime, Banana	

Fresh Juice Selection

Orange	R 25
Guava	R 25
Fruit Cocktail	R 25
Mango	R 25
Cranberry	R 25

Ice Cold Beer

Castle Larger	R 26
Black Label	R 26
Amstel	R 28
Castle Lite	R 33
Castle Lite Lime	R 33
Heineken	R 33
Windhoek Draught	R 33
Windhoek Lager/Light	R 29
Hansa	R 26
Miller Draught	R 29

Refreshing Drinks & Ciders

Smirnoff Spin	R 34
Appeltiser/Grapetiser	R 37
Redbull	R 49
Rock Shandy	R 32
Savannah/ Savannah Light	R 33
Hunters Dry/Gold	R 32
Brutal Fruit	R 33
Soft Drinks	R 25

****A range of soft drinks and spirits are available.***

Wine List

Sauvignon Blanc

Alvis Drift	R140
Springfield Life from Stone	R320

Chardonnay

Alvis Drift	R140
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Dry Whites

Haute Cabriere Chardonnay	
Pinot Noir	R230
Boschendal Le Bouquet	R120

Rose

Robertson Natural Sweet	R100
Nerdeburg Semi-Sweet	R120

Merlot

Alvis Drift	R140
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Shiraz

Diemersfontein	R250
Alvis Drift	R140

Pinotage

Beyerskloof	R180
Diemersfontein	R250

Pinot Noir

Beyerskloof	R200
Haute Cabriere	R490

Red Blends

Rupert & Rothschild	R360
Chocolate Block	R480

Sparkling Wines / Champagne

Pongracz	R320
Moet et Chandon	R1600
Moet et Chandon Rose	R1700
Veuve Clicquot	R1700
JC Le Domaine	R165
JC Le Roux La Chanson	R165
JC Le Roux La Fleurette	R165

Wines per Glass

Alvis Drift Merlot	R40
Alvis Drift Paddock Shiraz	R40
Alvis Drift Cabernet Sauvignon	R40
Alvis Drift Chardonnay	R38
Alvis Drift Chenin Blanc	R38
Alvis Drift Sauvignon Blanc	R38