

BAR SNACKS & STARTERS

BOEREWORS ROLL with caramelised onions, homemade mustard sauce R45

CRISPY BACON & EGG ROLL R45

Add a portion of hand-cut fries to up your meal R15

LOCAL OLIVE MEDLEY BOWL with olive oil baked crostini R45

CHICKEN SKEWERS served with a peanut satay sauce and rocket R50

CAPE MALAY SPRING ROLLS with sweet-chilli sauce choice of chicken or veg R55

Locally made SAMOSAS with freshly made sweet-chilli sauce choice of chicken or veg R55

TRIO OF CHEESE STUFFED JALAPEÑO poppers with homemade mayo (V) R55

FLASH FRIED CALAMARI TENTACLES with sriracha aioli R60

CALAMARI lightly spiced and crumbed with homemade tartar sauce (limited availability) R65

PERI-PERI CHICKEN LIVERS with garlic bruschetta R65

BUFFALO-WINGS sticky with blue cheese cream or peri-peri flavoured R70

TRIO OF TACOS, three homemade tortillas filled with chilli con carne, spicy chicken and steak strips, lettuce, corn, red onion, salsa, sour cream and guacamole R75

Chicken, beef or cheese NACHOS (a favourite) R80

SNACK BASKET FOR TWO sticky chicken wings, jalapeño poppers, deep-fried calamari, samosas and spring rolls R100

SALADS

FLY THE COOP – Grilled chicken breast, salad greens, mandarin segments, Danish feta, cucumber, Rosa tomatoes, coriander, toasted pumpkin seeds and honey-mustard vinaigrette R75

IN THE HOUSE – Garden greens, Danish feta, cucumber ribbons, Rosa tomatoes, smoked olives, pickled red onions, toasted sunflower seeds and balsamic vinaigrette R85

BURGERS

Your choice of 100% grilled beef patty, parmesan-crumbed or grilled chicken breast, marinated veggie patty on a toasted sesame bun with hand-cut fries

PLAIN JANE R90
grilled beef, chicken or marinated veggie patty

THE MEDITERRANEAN R110
basil pesto, olive-sundried tomato salsa and marinated artichokes

THE MEXICAN R110
spicy guacamole, tomato-onion-salsa, melted mozzarella and jalapeños – add crispy streaky bacon +R20

THE VAN HUNKS R110
sliced cheddar cheese, grilled mushrooms, balsamic-caramelised onions and our secret red sauce

EXTRA TOPPINGS R15
guacamole, bacon, jalapeños, cheddar, mozzarella, portobello mushrooms, caramelised onions

THE PREGO R85
tenderised beef or chicken prego on a Portuguese roll with garlic aioli with hand-cut fries or garden salad

PASTA

BROCCOLI & BABY MARROW (V) flash fried with a hint of chilli and garlic, on a bed of tagliatelle topped with a creamy lemon dressing and crushed almonds R105

HAND-MADE WILD MUSHROOM & ARTICHOKE RAVIOLI drenched in sage-nut-brown-butter topped with parmesan, artichokes, rosa tomatoes and rocket R130

PULLED PORK & BACON RAGOUT with handmade tagliatelle, rocket and gremolata crumble R130

DAILY SPECIALS

Selected meals discounted

SUN **WHOLE DAY ALL DAY**
2 Standard burgers (chicken, beef or veg) onion rings and chips (toppings extra) R120

MON **LET'S WING IT!**
A platter of our famous wings and chips (barbeque or peri-peri flame grilled) R70

TUE **RIBS**
Slow roasted pork belly ribs with chips and onion rings
500g ribs R160 | 250g ribs R105

WED **MEXICAN FIESTA**
Cheese & jalapeño nachos, spicy steak tacos, chicken tacos, chilli con carne quesadilla, chilli poppers, salsa, crème fraiche and guacamole R150

THU **SEAFOOD FEAST**
A platter for 2 with line fish, lemon butter prawns, mussels, calamari and savoury rice R195

FRI **OYSTER FRIDAYS –**
Remember to book in advance
R10 per oyster **limited availability

DAILY 10:00-17:00

Crispy bacon/boerewors and a fried egg served on a toasted Portuguese bun plus a coffee/tea R35

BUILD YOUR OWN BREAKFAST!!

one egg R5
scrambled eggs (3 eggs) R20
brown bread | toasted bun R5
bacon | pork bangers | beef sausage R15
three-egg omelette R20 (add your filling)
mushrooms | onion | fresh tomato R10
cheddar | feta | mozzarella R15
Mexican mince R25
orange juice R20

MAINS

Grain-fed A-grade beef grilled with our homemade BBQ basting

Rump 300g R155
Sirloin 300g R155
Fillet 200g R155

Add some sauciness for R30
Trio of peppercorn cream, Mushroom, thyme & sherry, Gorgonzola & black pepper or Cheddar & sweet mustard

Slightly spiced and crumbed SMOKEY FISH CAKES with tomato-onion salsa, homemade fruit chutney and fresh coriander R95

Crumbed CHICKEN SCHNITZEL with a choice of cheese, mustard or mushroom sauce R120

Beer-battered or grilled HAKE, homemade tartar sauce and fresh lemon R125

Flash-fried, crumbed CALAMARI served with sriracha aioli and lemon with savoury rice and a side salad R130

FRESH SUSTAINABLE LINE FISH – please ask your waitron R150

OUR FAVOURITE slow-braised and flame grilled PORK BELLY RIBS with homemade BBQ basting
250g R125 | 500g R175

All the above served with a choice of savoury basmati rice, hand-cut fries, buttered mash, garden salad or seasonal roasted vegetables

TRADITIONAL CAPE MALAY BOBOTIE with basmati rice, tomato-onion salsa, and homemade fruit chutney topped with fresh coriander R110

RED CHICKEN CURRY with lemongrass, seasonal vegetables and coconut milk with basmati rice, crispy poppadum and fresh coriander R120

MEXICAN FIESTA R175

SEAFOOD FEAST R250

MEALS

DAILY 10:00-17:00

BARBEQUE STEAK WRAP with garden greens and feta

Craft beer-battered or grilled HAKE, homemade tartar sauce and fresh lemon with a choice of hand-cut fries or garden salad

Crumbed CHICKEN SCHNITZEL with peas and creamy cheese sauce and a choice of mash or hand-cut fries

Flash-fried CRUMBED CALAMARI, sriracha aioli with hand-cut fries or garden salad

GRILLED CHICKEN TORTILLA WRAP with hummus, garden greens, chickpeas and coriander

MUSSELS in a creamy white garlic sauce with oven-baked croutons

OUR DAILY VEG pan-fried with pesto sauce in a tortilla wrap

Tenderised BEEF or CHICKEN PREGO on a Portuguese roll, caramelised onions with hand-cut fries or garden salad

TRADITIONAL CAPE MALAY BOBOTIE with basmati rice, tomato-onion salsa, and homemade fruit chutney topped with fresh coriander

VAN HUNKS

Restaurant & Bar

1 Upper Union Street
Gardens, Cape Town

R55

COCKTAILS

BLOODY MARY Vodka and tomato juice	R48
COSMOPOLITAN Vodka, Triple Sec, lime and cranberry juice	R50
ESPRESSO MARTINI Vodka, Kahlua and single espresso	R45
LONG BEACH ICE TEA Vodka, Gin, White Rum, Tequila, Triple Sec, Blue Curacao and cranberry juice	R65
LONG ISLAND ICE TEA Vodka, Gin, White Rum, Tequila, Triple Sec and coke	R65
MARGARITA Tequila, Triple Sec and lemon juice	R45
MOJITO (lemon & lime or pineapple) White Rum, sugar, lime/pineapple and mint	R55
STRAWBERRY DAIQUIRI Rum, lime and strawberry	R58
TEQUILA SUNRISE Tequila, orange juice and grenadine	R54

WEEKEND JUGS

FRI-SUN 13:00-15:00
R145 EACH

Long Beach Ice Tea
Long Island Ice Tea
Margarita
Sangria
Strawberry Daiquiri

RED BULL

WATERMELON GIN BULL	R50
SUMMER RED BULL	R50
DOUBLE VODKA RED BULL	R70
ALL OTHER RED BULL'S	R35

TREATS

COFFEE TEA – ALL DAY Deluxe coffee	R20
ICED COFFEE Ice cream crushed ice	R35
DON PEDRO	R45
IRISH COFFEE Add a shot of your choice	R45

PIZZA

Available from midday
All our pizzas are homemade,
thin based pizza

GARLIC & CHEESE (V) garlic, herb, feta and olive oil focaccia	R45
MARGARITA (V) tomato and mozzarella	R60
THREE CHEESE feta, cheddar and mozzarella *add blue cheese	R80
RASTA (V) mozzarella, tomatoes and rocket	R80
BACON, FETA & MUSHROOM bacon, mushrooms, onions and feta cheese	R85
CHICKEN chicken, mushrooms, green peppers and mozzarella cheese	R85
FIERY MEXICAN mince, green pepper, fresh chilli, jalapeño and onion	R85
HAWAIIAN pineapple, ham and mozzarella	R85
REGINA mushroom and ham	R85
TROPICANA pineapple, green pepper and chicken	R85
SPARE RIBS margarita topped with slow roasted pork belly ribs strips	R95
MEAT LOVERS ribs, bacon, salami, ham, mushrooms, onions and mozzarella	R105

DRINKS SPECIALS

DAILY 15:00-19:00

R12 SINGLE TOT DEAL
Bells, Gordons, Smirnoff
or Klipdrift

El Jimador gold tequila x2 R30

Jägermeister x2 R30

A glass of House wine R20
(Saxenburg Wine blends)

Stripe Horse 600ml R35

TAFEL LAGER x2 R45
ALL DAY

DAILY 22:00-23:00

R12 SINGLE TOT DEAL
Bells, Gordons, Smirnoff
or Klipdrift

DRAUGHT ON TAP

Served in a 330ml or 500ml

VAN HUNKS Pumpkin Ale	R33 45
DEVILS PEAK Lager	R28 40
First Light Golden Ale	R28 40
JACK BLACK Lager	R40 52
OTHER DRAUGHTS	
Castle Lite	R30 42
Black Label	R30 42
Fokof Lager	R33 45
Heineken (International)	R34 46
Guinness	R33 47
Windhoek Lager (Namibian)	R30 42

TEQUILAS

Don Julio, El Jimador, Espolón,
Jose Cuervo Gold, Patrón XO,
Patrón Anejo Gold, Patrón Silver,
Patrón Reposado

BUBBLY

Pierre Jourdan Brut NV MCC	R280
Villiera Tradition Brut MCC	R280
Van Loveren Brut Sparkling Wine	R165

WINES

Van Hunks House White	R33 95
Van Hunks House Red	R33 95
CHENIN BLANC	
Six Hats (Piekenierskloof)	R35 130
Villiera	R165
SAUVIGNON BLANC	
Excelsior	R130
Brampton	R160
Waterford Pecan Stream (bestseller)	R45 175
Springfield Life from Stone (always a winner)	R245
CHARDONNAY	
Fat Bastard	R35 140
CHARDONNAY/PINOT NOIR	
Pierre Jourdan Tranquille	R140
ROSÉ	
Brampton	R35 140
Ken Forrester Petit	R130

PINOTAGE	
Jacksons Veldfire (from Stanford area)	160
Six Hats (Piekenierskloof)	R35 130

CABERNET SAUVIGNON	
Warwick First Lady	R210

MERLOT	
Villiera	R185

SHIRAZ	
Porcupine Ridge	R150
Tamboerskloof	R360
Andreas	R380

WHISKY

SINGLE MALT	
Ardbeg 10yrs	R56
Dalwhinnie 15 yrs	R89
Chivas 12 yrs	R37
Dimple 15 yrs	R46
Glenmorangie 10 yrs	R52
Glenfiddich 12 yrs	R55
Glenfiddich 18 yrs	R80
Glen Grant	R26
Highland Park 12 yrs	R46
Lagavulin	R89
Macallan 12 yrs Triple Cask	R89
Singleton 12 yrs	R42
BLENDS	
Bells	R24
Bains	R25
Famous Grouse Black Grouse	R22
Grants	R23
J&B	R25
Johnnie Walker Red	R25
Johnnie Walker Black	R30
Johnnie Walker Gold	R76
Johnnie Walker Platinum	R88
Johnnie Walker Blue	R160
Monkey Shoulder	R34

T-SHIRTS & CAPS
R175 each

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