

Breakfast

Served from 9am till 12pm

CLASSIC BREAKFAST

42

2 eggs, 2 slices of bacon, grilled tomato, French fries, toast & jams.

ADD EXTRA TO ANY OF THE ABOVE

2 slices prime bacon	19	pan fried mushrooms	24
1 boerewors	19	onion rings	23
1 frankfurter	19	baked beans	18
1 egg	10	cherry tomatoes	18
1 beef sausage	19	avocado ½	20

FRENCH TOAST

65

3 slices French toast, bacon, syrup, grated cheddar cheese and chives.

MEGA FLAP JACK STACK

65

4 Flap Jacks drizzled with either :

Mixed berries, mascarpone & pecan nuts

OR with chocolate, mascarpone & bar one sauce

AVO BABY

80

2 eggs, 2 slices of prime cut bacon, 1 boerewors, ½ avocado or guacamole, grilled tomato, toast & jams.

RIX

71

2 eggs, 3 slices fried haloumi, grilled cherry tomatoes, ½ avocado, French fries, toast & jams.

Eggs Benedict

On your choice of Toasted English Muffin **OR** Giant Black Mushroom (CARB FREE)

GYPSY HAM BENEDICT

71

2 Poached eggs on top of gypsy ham then smothered in Hollandaise sauce & finally garnished with fresh garden herbs.

SMOKED SALMON BENEDICT

98

2 Poached eggs on top of smoked salmon then smothered in Hollandaise sauce & finally garnished with fresh garden herbs.

PRIME CUT BACON BENEDICT

71

2 Poached eggs on top of Prime cut bacon then smothered in Hollandaise sauce & finally garnished with fresh garden herbs.

ADD FRENCH FRIES

25

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Omelettes

All omelettes served with 2 slices of toast and jams.

BUILD YOUR OWN OMELETTE

Get a plain 3 egg omelette – **Fill with:** **35**

diced bacon	19	caramelised onion	16	diced tomato	9
sliced ham	19	Danish feta cheese	17	mixed peppers	9
bolognese	22	haloumi cheese	35	mushrooms	20
salami	19	cheddar cheese	17	smoked salmon	60
ADD FRENCH FRIES					25

Gourmet Sandwiches

White Bread, Whole Wheat Bread (Toasted or Plain)
or 1 Large Croissant (plain)

SHELLY **55**

B.B.Q. chicken breast, cheddar cheese, pan fried mushrooms, lettuce and tomato.

TANYA **55**

sliced roast beef, gravy, gherkin, lettuce and tomato.

NADINE **55**

chicken mayonnaise, 2 slices prime cut bacon, sliced avocado, lettuce and tomato.

VANESSA **55**

Italian salami, melted mozzarella, sun dried tomatoes and gherkin.

NATALIE **45**

grated cheddar cheese and sliced garden tomato.

LYN **85**

smoked Norwegian salmon, cream cheese, 2 eggs scrambled and tomato

ADD FRENCH FRIES **25**

Breakfast Beverages

FROM THE BEAN

filter coffee	21
cappuccino	24
macchiato	21
café latte	26
espresso	17
double espresso	20
hot chocolate	28
Americano	21
flat white	24

SELECTED TEAS

Five Roses	18
Earl Grey (Twinings)	20
Rooibos	18

JUICES

orange	25
pineapple	25
cranberry	25
apple	25
grapefruit	25
fruit cocktail	25

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Starters

PIZZA BREAD – crisp and tasty ... ideal for the table to share! garlic OR herb OR garlic & mozzarella	66
SNAILS snails in garlic butter – served with whole wheat bread	59
TRINCHADO – 120g strips of chicken OR beef, lightly fried in olive oil & garlic, covered in a hot, spicy creamy tomato sauce.	Chicken Fillet 62 Beef Fillet 78
CALAMARI RINGS / STRIPS (subject to availability) deep fried until golden brown – served with tartar sauce.	62
MEZZE PLATTER grilled buffalo mozzarella, marinated brinjal, peppers, mushrooms, olives, salami, sun-dried tomatoes, basil pesto, anchovies and humus served with warm pita bread.	89
CAMEMBERT COLBERT crumbed & golden fried – served on a bed of lettuce, with cranberry jelly & a lemon wedge.	69
SOUP OF THE DAY homemade daily – served with wholewheat bread & butter.	54
MUSHROOM PARMESAN baked black mushrooms laced with garlic, Napoli sauce & parmesan cheese.	70
NACHOS to share (2 people) tortilla chips with salsa, guacamole, cream cheese & topped with melted cheddar	75 add bacon 19 add chicken 18

SALADS

Avocado subject to availability.

MYKONOS iceberg lettuce, cucumber, tomato, fried haloumi cheese, rocket & bacon.	95
ROQUEFORT iceberg lettuce, cucumber, cherry tomato, Roquefort crumble & avocado / guacamole.	83
GREEK iceberg lettuce, cucumber, cherry tomato, feta cheese & olives.	82
MAESTRO'S CHICKEN with strips of warm chicken breast (BBQ, smokey BBQ OR peri-peri) iceberg lettuce, avocado, tomato, pineapple green peppers & onions.	95
MAESTRO'S STEAK with strips of warm fillet (BBQ, smokey BBQ OR peri-peri) iceberg lettuce, avocado, tomato, pineapple green peppers & onions.	105
SMOKED SALMON iceberg lettuce, tomato, smoked salmon, boiled egg, capers, olive oil.	120
CAPRICE thin slices of buffalo mozzarella balls & tomato garnished with basil pesto OR fresh basil (when in season) – drizzled in balsamic vinegar, olive oil & crushed black pepper.	85

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Fish Dishes

All fish dishes are served with ONE side dish.

Add a sauce of choice: lemon butter, garlic butter or peri peri.

HAKE golden fried in grandma's beer batter recipe.	115
MUSSELS RIESLING in the shell & cooked in a magical sauce of white wine, cream & garlic.	110
CALAMARI RINGS / STRIPS (subject to availability) deep fried until golden brown – served with tartar sauce.	140
KINGKLIP (when available) grilled OR pan fried, brushed with olive oil, garlic, seasoning, & fresh lemon OR Blacken Cajun Style, with olive oil & garlic.	195
TUNA STEAK grilled OR pan fried, brushed with olive oil, garlic, seasoning & fresh lemon OR Blacken Cajun Style, with olive oil & garlic.	195
GRILLED TIGER KING PRAWNS butterfly grilled, brushed with olive oil, garlic, seasoning & fresh lemon.	260
SEAFOOD PLATTER grilled prawns, deep fried calamari rings, kingklip & mussels with a garlic sauce.	230

From the PAN

House Specialities

All pan dishes are served with ONE side dish

HOLLANDSE BIEFSTUK pan fried in butter, topped with pan fried mushrooms	fillet sirloin	199 189
PEPPER STEAK lightly rolled in peppercorns – pan fried in butter - served on a bed of our home-made creamy pepper sauce.	fillet sirloin	199 189
GARLIC STEAK lightly rolled in fresh, pan fried in garlic butter – served on a bed of creamy garlic sauce.	fillet sirloin	199 189
LIMONE lightly fried in butter, white wine & lemon sauce.	veal chicken	139 119
SCHNITZEL crumbed & golden fried to perfection - topped with a herb butter	veal chicken	129 105
SALTIMBOCCA fried in butter, cooked in white wine and sage sauce - topped with bacon.	veal chicken	139 119
PICATA lightly fried in butter & covered with mushroom sauce.	veal chicken	139 119
SORRENTA lightly fried in butter, with mushrooms & Napoli sauce – topped with grilled cheddar.	veal chicken	139 119
TRINCHADO very popular ! 240g strips of chicken OR beef, lightly fried in olive oil & garlic, covered in a hot, spicy tomato sauce	beef fillet chicken fillet	199 150

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Grills, Designer Burgers and Steaks

All meat dishes are served with ONE side dish.

BASTINGS: House BBQ • Smokey BBQ • Peri-Peri • Rubbed Pepper • Mustard-Seed & Olive Oil Seasoning

FILLET	200g 162 300g 190
SIRLOIN	200g 138 300g 156
SPARE RIBS - Pork	400g 160 800g 220
MAESTRO'S BURGER – Beef OR Chicken	75

PLEASE NOTE: SOME OF THE TOPPINGS BELOW ARE SERVED AT ROOM TEMPERATURE

PAMELA ANDERSON : Booty-licious sliced bacon, cheddar cheese & pineapple	fillet 199 sirloin 189 burger 99
LINDSAY LOHAN : Rehabs favourite sliced bacon, cheddar cheese, caramelised onions & guacamole	fillet 199 sirloin 189 burger 99
ANGELINA JOLIE : To die for Sliced bacon & blue cheese	fillet 199 sirloin 189 burger 99
JESSICA SIMPSON : Oh my word! sliced bacon, peppadew, guacamole & camembert cheese.	fillet 199 sirloin 189 burger 99
PARIS HILTON : One night sliced bacon, fried egg, caramelised onion & sliced tomato	fillet 199 sirloin 189 burger 99
MILEY CYRUS : Hanna Montana hot, hot, hot... chillies all the way. NEW chilli butter	fillet 199 sirloin 189 burger 99
JENNA JAMESON : Open wide for this one	2 x burger patties 120

ADD A SAUCE

19

All cream based sauces are made with fresh cream

CHEDDAR CREAM	MUSTARD CREAM	HOLLANDAISE
CHILLI CREAM	MUSHROOM CREAM	TRINCHADO
GARLIC CREAM	PEPPER CREAM	(hot, spicy cream tomato)
PERI-PERI		

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Wraps

Exciting new wraps filled with finely sliced fruit & vegetables

Including : lettuce, cabbage, tomatoes, carrots, celery, spring onion, Peanuts, avocado pear, sprouts, pineapple, peppers & coriander

Topped with tangy sour cream dressing

ADD YOUR CHOICE OF DRESSING :
Thai / BBQ / Teriyaki / Sriracha

FILLET : 120g	99
CHICKEN : 120g	79
SMOKED SALMON : 80g	120
TOFU: 120g	79

Sides Dishes must accompany a main dish

FRIED ONION RINGS IN BATTER	30	BAKED POTATO	25
PAN FRIED MUSHROOMS	30	MASH	25
FIRE ROASTED VEG.	25	GARDEN SALAD	22
FRENCH FRIES	25	GREEK SALAD	30
SWEET POTATO FRIES	30		

Pasta Dishes cooked al dente (the Italian way)

CHOOSE FROM TAGLIATELLE OR PENNE

NAPOLI 	70
traditional Napoli sauce, tomatoes & garlic.	
BOLOGNESE	85
fresh ground beef, tomatoes, onions, garlic & herbs.	
VESUVIANA	130
mixed seafood in a Napoli sauce	
ALFREDO	84
ham, cream, mushrooms & herbs	
MAESTRO	88
chopped ham, ground beef, mushrooms, cream & mozzarella cheese.	
LASAGNE	94
baked layers of pasta, cheese & bolognese.	
AMATRICIANA	86
delicious bacon & onion in a Napoli sauce.	
BOSCAIOLA 	86
fresh mushrooms, onions & basil, in a creamy Napoli sauce.	

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Best Sellers Pizza

No swapping ingredients

Med 24 cm Lrg 31 cm

NAPOLETANA	85	97
tomato, cheese, anchovies & olives.		
FOUR SEASONS	95	110
tomato, cheese, salami, olives, asparagus & mushrooms.		
HAWAIIAN	90	100
tomato, cheese, ham & pineapple.		
EL GRECO	90	110
tomato, cheese, feta, olives, green peppers & onions.		
JALAPENO	92	110
tomato, cheese, sliced jalapeno chillies, feta & salami.		
MAESTRO'S	95	110
Tomato, cheese, crushed green chillies, garlic, capers & salami.		
MEXICANA	95	110
tomato, cheese, ground beef, crushed green chillies, green peppers, onions & capers.		
BRINDIZE	95	110
tomato, cheese, bacon, mushroom & onions topped with avocado (when available) / guacamole.		
ANGELINA	95	110
tomato, cheese, bacon, caramelised onions, peppadews, blue cheese crumble, wilted rocket & avocado (when available) / guacamole.		
SURF & TURF	95	100
tomato, cheese caramelised onion, grilled BBQ chicken & calamari rings – mixed together.		
MILANO	95	110
tomato, cheese, bacon, sliced camembert, sliced red onions, wilted rocket & avocado (when available) / guacamole.		
FLORENTINA	93	110
tomato, cheese, ham, chicken & mushrooms		
FETA BACON	92	100
tomato, cheese, bacon & feta		
MARGHERITA	60	70
tomato, cheese, organum		

Build Your Own Pizza

All custom build pizzas will be charged for on a basic margherita

Onion	12	Mushroom	15	Cheddar	15	Ham	18
Garlic	12	Asparagus	15	Cream Cheese	15	Calamari	18
Chillies	12	Olives	15	Feta	15	Chicken	18
Mixed Peppers	12	Jalapenos	18	Blue Cheese	15	Anchovies	18
Banana	12	Avocado ½	20	Mozzarella	18	Salami	18
Pineapple	12	Caramelised Onion	18			Salmon Trout	60
Fresh tomato	12	Capers	15	Camembert	18	Bolognese	35
Rocket	12	Peppadews	15				
Spinach	12						

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Desserts & Cakes

SOFT SERVE ICE CREAM	45
Vanilla soft serve - served with separate chocolate sauce and a chocolate dipped wafer	
HOMEMADE BELGIUM CHOCOLATE MOUSSE	49
- duo of white & dark Belgium chocolate mousse.	
HOMEMADE CRÈME BRULÉE with Frangelico liqueur.	49
HOMEMADE BELGIUM CHOCOLATE BROWNIES	49
- served with ice cream / cream.	
GREEK YOGHURT CHEESE CAKE	45
OREO CHEESE CAKE	45
CARROT CAKE	45
EXTRA ice cream OR custard	20

Soft Drinks

200ml		330ml	
Coke	19	Coke	24
Tonic	19	Coke Zero	24
Soda Water	19	Sprite	24
Ginger Ale	19	Cream Soda	24
Dry Lemon	19	Fanta Orange	24
Lemonade & Soda	19		

330ml	
Rock Shandy	24
Appeltizer & Red Grapetizer	28
Lipton Ice Tea – Peach & Lemon	28

500ml	
Mineral Water – still OR sparkling	22

JUICES		MILK SHAKES			
Orange	25	Bar One Chocolate	35	Oreo	35
Grapefruit	25	Vanilla	35	Iced Coffee	35
Pineapple	25	Strawberry	35		
Cranberry	25	Peppermint	35		
Apple	25	Peanut butter	35		

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Beers Local and Imported

Peroni	330ml	28
Amstel	330ml	28
Heineken	330ml	28
Windhoek Lager	330ml	28
Windhoek Light	330ml	28
Windhoek draught (Can)	330ml	34
Black Label	330ml	28
Castle Lager	330ml	28
Castle Lite	330ml	28
Flying Fish (Apple, Lemon)	330ml	28

Craft Beers Bottled Draught

Erdinger Non Alcoholic	331ml	36
Erdinger Weissbier – fine (Hefe)	331ml	36
Erdinger Weissbier - Dunkel	331ml	36
Jack Black – Original Brewers Lager	340ml	36
Devils Peak – First Light – Golden Ale	340ml	36
CBC Plisner	340ml	42
AND UNION – Unfiltered Lager	500ml	55
Woodstock Brewery – Californication American IPA	440ml	36

Alcoholic Ciders & Coolers

Savanna Light	330ml	30
Savanna Dry	330ml	30
Hunters Extreme	330ml	30
Hunters Dry	330ml	30
Smirnoff Spin	330ml	30
Smirnoff Storm	330ml	30

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

GIN

Gordons	20
Bombay Sapphire	26
Innveroch Classic	26
Tanqueray	26
Tanqueray T10	30
The Botanist	30
Hendricks	30

VODKA

Absolut	22
Absolut Vanilla	22
Belvedere	30
Ciroc	30
Grey Goose	30
Skyy Blue	25
Smirnoff 1818	20
Kettle One	25

BOURBON

Jack Daniels	26
Southern Comfort	20
Wild Turkey	20

TEQUILA

Don Julio Reposado	33
Jose Cuervo Gold	25
Jose Cuervo Silver	25
El Jimador	26
Patron XO Café	29
Jose Cuervo Traditional	29

BRANDY

Courvoisier V.S.	35
Klipdrift	20
Richelieu	20

FORTIFIED SPIRITS

Martini Dry	18
Monis Medium Dry Sherry	18
Allesverloren Port	25

SINGLE MALT

Glenmorangie "The Original" 10 Yr	35
Glenfiddich "Signature" 12 Yr	35
Glenfiddich "Rich Oak" 14 Yr	40

WISKEY

Bells	20
Chivas Regal 12 Yr	35
J&B Rare	20
Jameson	30
Johnnie Walker Red	22
Johnnie Walker Black	30
Johnnie Walker Gold	45
Johnnie Walker Platinum 18Yr	60

RUM

Barcardi Superior	20
Captain Morgan	20
Spiced Gold	20
Sailor Jerry	22
Pyrat XO Reserve	29

LIQUEUR

Drambuie	25
Amaretto	22
Cointreau	28
Frangelico	24
Grand Marnier	30
Jägermeister	25
Kahlua	22
Malibu	18
Tia Maria	25
Underberg	25
Amarula	18

IRISH COFFEES & DOM PEDRO'S

Amarula	39
Kahlua	39
Jameson	39
Klipdrift	39
Peppermint	39
Jack Daniels	39

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Sexy Cocktails

COSMOPOLITAN		45
Premium vodka shaken with fresh lime, curacao extracts & chilled Cranberry juice – served in chilled martini glass & garnished with a citrus twist		
LONG ISLAND ICE TEA	Coke	56
Four white spirits shaken with triple sec & fresh lemon		
- served long & topped with either Coke OR Redbull.	Redbull	66
PINA COLADA (SHAKEN)		49
Bacardi rum shaken with natural coconut milk extract & fresh Pineapple juice.		
COCONUT AND ORANGE CAIPIRINHA		49
Vodka muddled with fresh limes & orange wedges infused with coconut extract – served over crushed ice		
CUCUMBER AND MINT G'NT		49
Premium Gin shaken with cucumber, fresh lemon & pressed mint leaves		
- served long & charged with tonic water		
MOJITO		55
Bacardi rum muddled with fresh lime, torn mint leaves & pure cane sugar – churned with crushed ice & charged with soda water		
CHEERY AND MINT MOJITO		56
Cuban light Bacardi rum meddled with fresh lime, cherry extract & torn mint leaves – churned with crushed ice & charged with soda water		
GIN MARTINI (TANQUERAY)		40
This classic cocktail made famous by James Bond – can be served shaken or stirred, dry with a twists or olive & dirty for the olive lovers		
VODKA MARTINI (ABSOLUT)		40
This classic cocktail made famous by James Bond – can be served shaken or stirred, dry with a twists or olive & dirty for the olive lovers		
MARGARITA (JOSÉ CUERVO)		56
Premium silver tequila blended with Monin Triple Sec & freshly squeezed lime juice – served frozen & garnished with fresh lime & sea salt rim.		
STRAWBERRY DAIQUIRI (PURÉE)		56
Bacardi rum blended smooth with wild strawberry purée, fresh lime % sultry strawberry juice		
FROZEN APRICOT CITRUS DAIQUIRI		56
Bacardi rum blended smooth apricot extract, fresh lime & chilled orange		

Non Alcoholic Cocktails

SAFE SEX ON THE BEACH		35
orange juice, cranberry juice & peach extract, topped with soda water – served over ice with a wedge of lemon		
NOJITO		35
fresh lime, mojito mint, cane sugar syrup, topped with soda water		
- served over ice		
PEACH & PINEAPPLE WHIZ DAIQUIRI		35
fresh pineapple juice blended with peach extract.		

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Champagne Cocktails

	By the glass
BUCKS FIZ Champagne & orange juice	40
FRENCH 75 Tanqueray gin & lemon juice	40
AMERICAN IN PARIS Champagne & southern comfort	40
BUBBLY BULL Champagne & Red Buull	45
PORN STAR MARTINI Vanilla vodka, shaken with passionfruit & served with a double tot of sparkling wine on the side	49

Champagne & Sparkling Wines

Corkage: R35 per bottle. No more than 1 x 750ml bottle per 5 patrons.

Served by the glass:

J.C. le Roux le Domaine (Semi – Sweet white)		30
J.C. le Roux Sauvignon Blanc (Dry)		30
Pongràcz(Dry)		48
J.C. le Roux le Domaine (Semi – Sweet white)	750ml	115
J.C. le Roux le Domaine (Sweet red)	750ml	115
J.C. le Roux le Domaine Blanc (Dry)	750ml	120
J.C. le Roux NON-alcoholic	750ml	110
Pierre Jourdan Brut	750ml	199
Pierre Jourdan Belle Rose	750ml	220
Pongràcz(Dry)	750ml	210
Pongràcz(Rose)	750ml	230
Moët & Chandon Brut Imperial (White)	750ml	800
Moët & Chandon (Rose)	750ml	900
Moët & Chandon Grand Vintage (White)	750ml	1100
Don Perignon Vintage (Blanc)	750ml	2300

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Dry White Wines

**Corkage: R35 per bottle. No more than 1 x 750ml bottle per 5 patrons.
Maximum 4 bottles per group**

All wines listed are subject to availability

HOUSE WHITE – Served by the glass

Dry white / Semi sweet / Rosé 30

CHARDONAY

Van Loveren 750ml 115

Durbanville Hills 750ml 115

De Wetshof Finesse 750ml 190

SAUVIGNON BLANC

Franschhoek Cellars 750ml 95

Two Oceans 750ml 99

Van Loveren 750ml 110

Durbanville Hills 750ml 115

Zevenwacht 750ml 125

Uitkyk 750ml 125

RIESLING

Theuniskraal 750ml 99

Nederburg Paarl 750ml 115

BLENDS

Craighall Chardonnay/Sauvignon Blanc 750ml 99

Boschendal Blanc De Blanc 750ml 105

Boschendal Blanc De Noir 750ml 105

Boschendal Chardonnay Pinot Noir 750ml 165

Buitenverwachting Buiten Blanc 750ml 115

Haute Cabrére Chardonnay Pinot Noir 750ml 160

Van Loveren Chardonnay Pinot Noir 750ml 90

CHENIN BLANC

Franschhoek Cellars 750ml 95

Zevenwacht 750ml 130

Semi Sweet Wines

Nederburg Stein 750ml 99

Rosé Wines – Served chilled

Nederburg Rosé 750ml 99

Diemersdal Sauvignon Blanc Rosé 750ml 115

Zevenwacht 7even Rose 750ml 95

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Red Wines

**Corkage: R35 per bottle. No more than 1 x 750ml bottle per 5 patrons.
Maximum 4 bottles per group**

All wines listed are subject to availability

HOUSE RED		30
Served by the glass		
CABERNET SAUVIGNON		
Zevenwacht	750ml	160
Zonnebloem	750ml	140
Allesverloren	750ml	199
Kanonkop	750ml	399
SHIRAZ		
Zevenwacht Syrah	750ml	155
Allesverloren	750ml	190
Franschhoek Cellars	750ml	112
MERLOT		
Van Loveren	750ml	120
Buitenverwachting	750ml	210
Plaisir De Merle	750ml	280
PINOTAGE		
Van Loveren Java	750ml	120
Kanonkop	750ml	389
PINOT NOIR		
Haute Cabrière Pinot Noir	750ml	289
Haute Cabrière Noir Unwooded (served chilled)	750ml	160
BLENDS		
Chateau Libertas	750ml	99
Two Oceans Cabernet Sauvignon Merlot	750ml	110
Nederburg Baronne	750ml	110
Alto Rouge	750ml	150
Kanonkop Kadette	750ml	160
Zevenwacht Zeven Rood	750ml	99

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Dear Valued Guest

It is a great pleasure to welcome you to Maestro's Franchise Company's flagship restaurant – "Maestro's on the Beach"

All meals are made to order, please be patient because good food takes time to prepare. Should you have a time constraint, please inform the Senior Manager on duty, who will endeavour to speed up your requirement.

Please feel at home and take advantage of all that is on offer. Be assured of our constant attention in making your visit memorable.

Not happy, call for the Senior Manager on duty – Still not happy, please call the owners personally during office hours on:

021 551 4992 Mark 082 873 4455 OR Jevan 072 570 5769 OR

Tristan 079 896 4086

WE OFFER THE FOLLOWING SERVICES

SPECIALITY MENU:

Christmas Lunch | New Year's Eve Finger-food |
Mothers day Breakfast Buffet | Valentines Day buffet |
Mothers & Fathers Day Lunch buffet

SPECIALITY MENU:

A la Carte Dining | Buffets | Set Menu's | Cocktail Parties |
Product Launches | Seminars | Conferences | Golf Days |
Anniversaries | Christenings etc.

WEDDING PLANNING:

Hair & Make-up | Photography | Décor |

Or **ANY** Other Special Event that you wish to discuss with us.

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Menu Options for Functions

TERMS AND CONDITIONS:

- Prices and menu content subject to change at any time without written OR verbal notification at managements discretion.
- A 10% service fee will be added to the entire bill for the staff

Sea Horizon Deluxe Champagne Breakfast Buffet

Buffet Arrangement of :

Freshly baked assorted pastries

Selected cheese & biscuits: Cheddar, Mozzarella, Camembert & Roquefort

Cereal selection: Cape country muesli, Cornflakes & All-Bran flakes

Assorted yoghurt : plain, strawberry & cape fruit

Hot Selection of :

Toasted bread & jams

French toast & honey

Scrambled eggs

Grilled bacon

Grilled tomato

Sautéed button mushrooms

Tea & Filter coffee

Fresh fruit platters, optional extra

R140 per head (from 08:30 to 10:30)

R180 per head (after 10:30)

Serves 10 – 40 people

Caribbean Beach Barbeque Buffet

On the Buffet Table

Deep fried calamari rings/strips with tartare sauce (whichever available)

Homemade chicken liver paté & toast

Traditional Greek salad

Grilled Jamaican pineapple & coriander salad

Spiced Island tomato salad

Maestro's marinated cucumber salad

Seafood pasta salad with Thousand Island cocktail sauce

Mezze platter

Olives, peppadews, asparagus, cocktail tomatoes, pesto, Jalapeno's & dill pickles, pineapple, feta cheese

Hot Dishes

Fish : Jamaican skewers of kingklip & peppers brushed with olive oil, garlic & parsley

Chicken Pieces : Wes Indian crispy sweet & sticky BBQ chicken pieces

Beef Kebabs : BBQ beef, onion, tomato & green pepper kebabs

Boerewors : BBQ farmer's boerewors
Basmati Rice

Baby potatoes in a garlic & parsley butter
Five roasted vegetables

**Grilled Tiger Prawns optional,
extra price on request
Fresh Oysters optional
extra price on request**

Sweets and Dessert Table

Malva pudding & custard

Belgium chocolate Mousse

Homemade trifle

R240 per head (May to October)

R255 per head (November to April)

Serves 10 – 40 people

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Menu Options for Functions

TERMS AND CONDITIONS:

- Prices and menu content subject to change at any time without written OR verbal notification at management's discretion.
- A 10% service fee will be added to the entire bill for the staff

Robben Island Buffet	Table Mountain Buffet
<p>On the Buffet Table Deep fried calamari rings / strips with tartar sauce (whichever available) Homemade chicken liver paté & toast Traditional Greek salad Grilled Jamaican pineapple & coriander salad Spiced Island tomato salad Maestro's marinated cucumber salad Seafood pasta salad with Thousand Island cocktail sauce</p> <p>Mezze Platter Olives, peppadews, asparagus, cocktail tomatoes, pesto, Jalapeno's and dill pickles, Pineapple, feta cheese</p> <p>Hot Dishes Veal Sorrento : Thinly sliced veal, pan fried & topped with Napoli tomato sauce, mushrooms & grilled cheese Catch of the Day : freshly caught kingklip grilled & served with lemon & parsley butter sauce Mac 'n Cheese : Traditional Macaroni & Cheese done in a full cream cheese & mushroom sauce Basmati Rice Baby potatoes in a garlic & parsley butter Five roasted vegetables</p> <p>Grilled Tiger Prawns optional, extra price on request Fresh Oysters optional extra price on request</p> <p>Sweets and Dessert Table Malva pudding & custard Belgium chocolate Mousse Homemade trifle</p> <p>R240 per head (May to October) R255 per head (November to April) Serves 10 – 40 people</p>	<p>On the Buffet Table Deep fried calamari rings / strips with tartar sauce (whichever available) Homemade chicken liver paté & toast Traditional Greek salad Grilled Jamaican pineapple & coriander salad Spiced Island tomato salad Maestro's marinated cucumber salad Seafood pasta salad with Thousand Island cocktail sauce</p> <p>Mezze Platter Olives, peppadews, asparagus, cocktail tomatoes, pesto, Jalapeno's and dill pickles, Pineapple, feta cheese</p> <p>Hot Dishes Catch of the Day : freshly caught kingklip grilled & served with lemon & parsley butter sauce Mac 'n Cheese : Traditional Macaroni & Cheese done in a full cream cheese & mushroom sauce Chicken Schnitzel's : Chicken Breasts crumbed & lightly fried – served with a separate cheese sauce Veal Picatta : Thinly sliced veal pan-fried & served awash in a creamy mushroom sauce Basmati Rice Baby potatoes in a garlic & parsley butter Five roasted vegetables</p> <p>Grilled Tiger Prawns optional, extra price on request Fresh Oysters optional extra price on request</p> <p>Sweets and Dessert Table Malva pudding & custard Belgium chocolate Mousse Homemade trifle</p> <p>R240 per head (May to October) R255 per head (November to April) Serves 10 – 40 people</p>

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Menu Options for Functions

TERMS AND CONDITIONS:

- Prices and menu content subject to change at any time without written OR verbal notification at management's discretion.
- A 10% service fee will be added to the entire bill for the staff

Tradewinds Set Menu	Regatta Set Menu
Starters	Starters
Soup of the Day: Chefs freshly made soup	Mushroom Parmesan: Grilled large Brown mushrooms baked in tomato Napoli & Parmesan cheese
Golden fried calamari rings / strips: (whichever available) served with Basmati rice & tartare sauce	Chicken Trinchado : Strips of chicken Lightly fried in olive oil & garlic, Covered in a hot, spicy creamy tomato sauce
Camembert Colbert : crumbed camembert cheese, golden fried & served with cranberry jelly	Camembert Colbert: crumbed camembert cheese golden fried & served with cranberry jelly
Main Dishes	Main Dishes
Veal saltimbocca : Thinly sliced veal pan-fried in butter, cooked in white wine sauce - topped with bacon	Veal Saltimbocca : Thinly sliced veal, Pan-fried in butter cooked in white wine sauce – topped with bacon
Chicken Schnitzel: Golden fried, Crumbed chicken breast topped with a herb butter	Chicken Picatta : Tender chicken breasts pan-fried in butter – served awash with a creamy mushroom sauce
Catch of the day: Freshly caught Kingklip grilled with Olive oil, lemon juice & garlic	Catch of the day : Freshly caught kingklip grilled with Olive oil, lemon juice & garlic
All of the above served with either chips OR Basmati rice & fire roasted vegetables	All of the above served with either chips OR Basmati rice & fire roasted vegetables
Sweets & Desserts	Sweets & Desserts Table
Cheesecake Malva pudding & custard OR Ice cream Belgium chocolate mousse	Cheesecake Malva Pudding & custard OR ice cream Belgium chocolate mousse
R225 per head (May to October) R245 per head (November to April) Serves 10 – 40 people	R225 per head (May to October) R245 per head (November to April) Serves 10 – 40 people

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

DISCLAIMER – Please note side dishes may contain traces of nuts

Rules of the House

(no discussion or arguments will be entered into)

PAYMENT • Only cash, credit and debit cards

NO cheques of any sort will be accepted

NO split OR separate bills permitted under any circumstances.

CREDIT CARD PAYMENTS – in order to prevent fraud of your credit card and to maintain the safety and security of your credit card it is company policy that **ALL credit card payments be paid to the Senior Manager on duty at reception only. No waiter is allowed to touch or be in possession of your credit card.**

- No portable facilities available due to poor signal strength. We apologise for any inconvenience.

SERVICE CHARGE – All our prices exclude service charge. A 10% service charge will be included on all tables of 6 or more.

- To all our overseas visitors, a 10% service charge is normal for quality service.

CHILDREN – Children are most welcome, however they are not allowed to play inside the restaurant & are to remain in their seats at all times.

- Children are welcome to play on our tiled open area outside, to the left of the terrace but **NO balls or Frisbees** are to be thrown around that may interfere with the diners. They are not allowed to climb over or through the balustrade to the dunes, as this is a protected area.

TABLE ALLOCATION – Table reservations are accepted – **However management are NOT allowed to pre-book specific tables.** Specific table requests will only be considered on request to the owner. The restaurant needs to be set up as per the management requirements & discretion, on a daily & nightly basis.

- **NO U-Shaped table** will be set up.
- No tables of more than 18 people in a row will be permitted.

SUN BLINDS – Please note that sun blinds are moved up or down at specific times, as instructed by the owner. **We respectfully request that you refrain from becoming argumentative or abusive towards staff whilst they are carrying out their duties.** The sun blinds are there to reduce the glare to patrons further inside the restaurant. When the Sun Blinds are lowered this in **NO** way distracts from the view.

GENERAL RULES – Maestros on the Beach (Pty) Ltd accepts no responsibility, liability or claim from any injury, accident, loss, or theft on the premises. You are responsible to take care of yourself and your possessions.

- No pets of any sort, large or small will be permitted on our premises.
- **We regret that smoking of cigars, pipes or ELECTRONIC SMOKING DEVICES flavoured tobacco IS NOT permitted anywhere on the premises.**
- Dress is smart casual, you are expected to wear footwear at all times.

OUR STAFF ARE TRYING TO DO THEIR BEST AT ALL TIMES - Should anyone become argumentative or abusive to the staff in any way they will be requested to leave the premises immediately.

- No drunken, disorderly or abusive behaviour will be tolerated, should this occur you will be requested to leave the premises immediately.
- Any attempt to leave without settling your bill in full will be considered theft.
- For your safety and protection please be advised that the entire restaurant is covered by CCTV at all times.
- **ANY COMPLAINTS** should be addressed whilst in the restaurant, at the time of the problem directly to the manager on duty, and we will endeavour to satisfy you promptly.

We appreciate your co-operation regarding the above and thank you for your continued support. Please enjoy your stay

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

Menu content & prices subject to change without prior notice

– Please note side dishes may contain traces of nuts

DISCLAIMER