

Nuy

... on the hill

(Under 12years)

KIDDIES

Scrambled eggs, grilled vienna's & toast	R40
Cheesy beef / chicken burger with fries served with a slice of cheese	R45
Chicken nibbles with Aioli	R45
Ham, cheese & pineapple Pizza	R50
Animal shaped waffles served with ice cream & chocolate sauce	R35
Chip basket	R25
Toasted cheese sandwich & hand cut fries	R45



DESSERTS

Vanilla ice cream served with Bar one sauce	R25
Cake slices See our display	R35
Cake Slice Platter Selection of four cake slices	R120
Spring Rolls Two deep fried Bar one Spring rolls	R35
Quesadilla Peanut butter or Nutella choc chip & banana toasted quesadilla served with a scoop of ice cream	R40

(Served with jam's & a choice of cream of cheese)

BAKES & SAVOURIES

Muffins	R30
Scones	R30
Croissants	R30
Quiche of the day Served with side chips or green salad	R55
Tramezzini Served with chicken mayo, mozzarella & choice of fries or side salad	R55
Chefs Wrap Served with hand cut fries or a side salad	R55

For our pensioners we offer 10% discount on the food items of the bill on presentation of your pensioners card. Tables of 8 & more a 10% service charge will automatically be added. Only Nuy wine off the menu permitted.

Only organic beans are used

HOT BEVERAGES

Americano	R20
Decaf Americano	R18
Single Espresso	R12
Double Espresso	R16
Cappuccino	R22
Decaf Cappuccino	R22
Rooibos Cappuccino	
Mini Chino Served in an espresso cup, warm froth with hot chocolate sprinkles	R10
Café Latte	R22
Hazelnut Latte	R22
Chai Latte	R22
Café Mocha Espresso, textured milk & chocolate	R22
Thick Italian Hot Chocolate	R22
Cocoafair Hot Chocolate Orange, Chilli, Hazelnut, Plain	R22
Rooibos Latte	R20
"Moer Koffie"	R20
Tea English, Rooibos, variety of flavoured teas	R14

COLD BEVERAGES

Coke, Coke Light, Coke Zero	R17
Fanta Orange / Grape	R17
Cream Soda / Sparletta / Sprite	R17
Lemonade, Soda Water, Ginger Ale, Tonic Water, Bitter Lemon	R14
Cola Tonic & Lemonade	R20
Passion Fruit & Lemonade	R20
Rock Shandy	R35
Fuze Iced Tea Peach or Lemon	R17
Juice Orange, Mango, Fruit Cocktail, Cranberry, Guava	R17
Red Bull	R25
Appletizer / Grapetizer	R20
Nuy Sparkling Grape Juice 1L	R31
Still / Sparkling Water 1L	R22

MILKSHAKES

Milkshakes	R22
Strawberry, Chocolate, Bubblegum, Lime, Banana, Vanilla	
Gourmet Milkshakes	R38
Banana Split, Bar One, Blueberry Banana, Bubblegum Bliss, Cheesecake, Cherry, Coffee, Guava, Lemon Pie, Mocha Mint, Nutella, Orange, Oreo, Peanut Butter, Pineapple Delight, Salted Caramel, Top Deck, Wild Berry, Mango	



MIENU

ALCOHOLIC BEVERAGES

Olof Bergh Brandy	R15
Richelieu	R15
Three Ships Whiskey	R15
Gin	R15
Vodka	R15
Red Heart Rum	R15
Jagermeister	R15
Beers Castle, Castle lite, Black Label, Windhoek Larger	R20
Craft Beers	R35
Savanna Dry / Savanna Light	R20
Hunter's Gold / Hunter's Dry	R20
Don Pedro Peppermint Liqueur, Amarula, Kahlua	R25
Irish Coffee	R25
Lumpy Jack	R45
Jack Daniels, Apple sours, lemonade & maraschino cherry	
Nuy on the hill	R45
Peach Schnapps, Vodka, orange juice & blue curacao	

TRADING HOURS:

Monday - Thursday:

9:00 to 17:00 (kitchen closes @ 16h00)

Friday & Public Holidays:

9h00 to 18h00 (kitchen closes @17h00)

Saturdays:

9h00 to 17h00 (kitchen closes @ 16h00)

Sunday:

9h00 to 17h00 (kitchen closes @ 16h00)

We also do the following events:

(Minimum 60 guests, maximum 80 guests)

WEDDINGS

BIRTHDAYS

END OF YEAR FUNCTION

Find us on Facebook



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9:00am - 11:00am
All breakfast items served with home baked bread,
butter & preserves

BREAKFAST

Nuy Breakfast	R50
Two eggs, bacon, mushrooms & tomato compote	
Valley Breakfast	R55
Two eggs, chipolatas & breakfast potato cubes	
The Breede Breakfast	R65
Two eggs, three rashers of bacon, "boerewors" & breakfast potato cubes	
Omelette with cheese	R55
A choice of two - mushrooms, ham, bacon, tomato, banana or savoury mince	
French Twist	R55
Two slices of French toast served with crispy bacon & golden syrup	
Breakfast Jaffle	R55
Filled with egg ham & cheese served with homemade fries	
Toasted Breakfast Quesadilla	R55
Scrambled eggs, bacon & cheese (Replace bacon with salmon - Extra R10)	
Rosti	R70
With salmon, sour cream, soft fried egg, served with a dill & caper yoghurt	
The Bunny Pot Breakfast (Brekkie Chow)	R70
Crispy rashers of bacon, fried egg, flash fried tomato, onion relish, mushrooms, choice of boerewors or pork sausage in a bunny chow served with chips	

11:00am - 16:00pm
All burgers served with hand cut fries and garlic aioli
Substitute fries with veggie crisps - extra R5

BURGERS

The Roosterkoek Burger	R85
Traditional roosterkoek served with Nuy style beef patty, cheese & maple glazed bacon	
Vin Rouge Burger	R85
Red wine onion marmalade, Nuy style beef patty, avo slices & biltong	
Bleu Burger	R85
Nuy style beef patty with caramelized pears & blue cheese	
Cranberry Burger	R75
Grilled chicken fillet topped with cranberry caramelized onions, bacon, brie cheese & rocket	
Hawaiian Burger	R70
Crumbed chicken breast fillet topped with pineapple, a cheddar slice & creamed mushrooms	
Naked Banting Burger	R80
Giant mushrooms, beef patty or chicken fillet, fried bacon, tomato slice & cheese slice, served with a tomato and onion relish	

TAPAS

Tapas can be combined for a large Table Platter

11am - 16:00pm

Biltong basket 100g	R55
Spring rolls	
- Two Bobotie spring rolls with homemade Apricot Chutney	R30
- Two Moroccan Lamb spring rolls with harissa aioli	R35
- Two Camembert & Fig Spring rolls	R30
Two boerewors kebabs	R30
Chicken liver pate served with Nuy muscadel glaze	R25
Chipolatas Six honey mustard chipolatas	R45
Crumbed Mushrooms	R40
Onion Rings Six Beer batter onion rings served with tzatziki dip sauce	R45
Snoek Samoosa's Six Snoek Samoosa's with apricot chutney	R45
Sesame seed seared Tuna served with mango, avo & deep fried ginger salsa	R55
Bitterballen Six Bitterballen served with Dijon mustard	R45
Haloumi Three crumbed deep fried Haloumi with sweet chilli sauce	R45
Prawn Skewers	R40
Two Chermoula spiced prawn skewers with pineapple chutney	
Kofta's Two Thai green curry chicken kofta's served with a peanut satay sauce	R40
Jalapeño Poppers Four Jalapeño Poppers stuffed with cream cheese	R45
Feast Platter	
- For 1: Variety cheeses, cold meats & preserves	R125
- For 2: Variety cheeses, cold meats & preserves	R210
Chef Salad Please ask your waitron	R65

11am - 16:00pm

SPECIALITY DISHES

Pork ribs	R85
300g pork ribs served with handcut fries & a small side salad	
Espetada	R135
200g Portuguese style beef kebab with sweet peppers & onions served with hand cut fries	
Beer batter fish	R75
served with fries, and lemon zest tartar	

MENU

11am - 16:00pm
Gluten free options available for a additional R15
All pizza's are tomato based unless otherwise stipulated

PIZZA

Prosciutto	R95
Slivers of prosciutto, mozzarella, baby tomatoes & fresh rocket	
Banting	R95
Cauliflower and parmesan base with mozzarella, mushrooms, avocado & bacon or smoked chicken	
Biltong	R95
Shaved biltong, green figs & mozzarella	
Santorini	R80
Salami, olives, red peppers, mozzarella & avocado, balsamic glaze	
Caprese	R65
Fresh basil, mozzarella, tomato & basil pesto (V)	
Beetroot	R85
Tomato base, balsamic glazed beetroot, fig preserve, mozzarella, chevin cheese, feta served with rocket (V) - extra salami R10	
Greek	R60
Red onion, olives, feta, tomato garnished with dill (V)	
Mediterranean Chicken	R85
BBQ grilled chicken, red & yellow pepper, feta, olives & sun dried tomato with a tzatziki dip sauce	
Grilled Philly Steak	R95
Grilled steak with mushrooms, tomato, bell pepper & mozzarella, drizzled with a horseradish & Dijon mustard cream sauce	
Nacho Libre	R90
Chipotle tomato base, nachos, mozzarella, cheddar, sundried tomato, jalapeno, olive served with sour cream & guacamole - extra chicken R10	
Tahiti	R80
Bacon, mushroom, pineapple & garlic	

11am - 16:00pm
All steaks served with handcut fries and a small green salad

STEAKS

Butchers Cut	R135
Topped with a choice of flavoured butters (sun dried tomato, basil & olive / caramelised garlic & rosemary)	
Butchers Cut	R135
Served with a brandy, madagascarn peppercorn sauce - 200g	
Butchers Cut	R135
Served with chimichurri & grilled camembert - 200g	
Butchers Cut	R135
Served with Nuy red wine / muscadel mushroom sauce topped with fresh avo & biltong	