

# DESSERT

## CAKES

*Ask your waiter for available cakes*

## CRÈME BRÛLÉE

## CHOCOLATE MOUSSE

*Served with whipped cream*

## CHOCOLATE POD

*Heavenly molten chocolate cake. Each bite is a mix of dense cake and decadent molten chocolate*

## TIRAMISU

*Made of ladyfingers, dipped in coffee, layered with a whipped mixture of egg yolks and Mascarpone cheese and flavoured with cocoa*

## JUMPING JACK

*Flapjacks stacked and filled with Nutella®, banana, cream and topped with syrup*

## TZIO JACK

*Flapjacks stacked and filled with cream and syrup*

## CHOCOLATE BROWNIE

*A fudge brownie with a melting chocolate ganache topping*

R44

R51

R48

R45

R52

R47

R31

R45

## CALZONE MONTE BIANCO

*A folded type pizza filled with home made custard and sliced almonds garnished with fresh whipped cream and finished with strawberries (seasonal) and mint leaves*

## CALZONE NUTELLA

*A folded type pizza filled with Nutella® chocolate spread, garnished with fresh whipped cream and sprinkled with icing sugar*

## MALVA PUDDING

*A sweet, decadent, traditional South African dish. Served warm with custard, cream or vanilla ice cream*

## CHOCOLATE PIZZA

*Pizza base covered in creamy chocolate and served with cream*

## PECAN NUT TART

*A crumbly tart case packed with pecan nuts. A good old American favourite!*

## FROZEN YOGHURT

*Plain*

*Flavoured*

*Strawberry, Mixed Berry or Mango*

R64

R61

R49

R49

R45

R33

R37

## WE RECOMMEND

**GIOVANNI'S BLUEBERRY CHEESE CAKE ON THE ROCKS** R44 R35  
*Fabbri Blueberry shaken with ice and Vodka smoothed with delicious Mascarpone shaken hard with ice and served with a crushed biscuit rim - Absolutely divine!*

**CHRISTIAN'S MOJITO** R49 R39  
*Fabbri Elderberry muddled with fresh mint and lime shaken with a large measure of light Bacardi rum and topped with soda - Super refreshing*

**LUCA'S LIMONCELLO RUM TWIST** R43 R34  
*Fabbri Limoncello shaken with Light Bacardi rum and fresh pineapple juice topped with lemonade and a twist of lemon - A unique Italian flavour*

**TANYA'S ZERO RASPBERRY COSMO NO SUGAR NO FAT** R37 R29  
*Fabbri Zero Raspberry and Vodka shaken cold with lovely fresh cranberry juice and a squeeze of citrus - For the sophisticated taste buds*

## MOJITOS & TALL DRINKS

**SEX ON THE BEACH** R48 R38  
*Vodka and peach poured tall over orange and cranberry juice*

**LONG ISLAND ICED TEA** R54  
*The Classic - Four white spirits served with cola and a twist of lime*

**BLUE LAGOON** R49 R40  
*Vodka and Fabbri Blue shaken and served over ice topped with lemonade*

**VANILLA & STRAWBERRY COLLINS** R49 R39  
*Fabbri Vanilla and Strawberry fruit stirred tall with Gin and fresh lemon juice topped with soda*

**MOJITO** R48  
*The best in Town - fresh mint and lime muddled with Light Bacardi rum topped with soda*

**FLAVOURED MOJITO'S** R55 R45  
*Choose from these delicious Flavours: Blueberry, Strawberry, Amarena Cherry or Zero Raspberry - no sugar no fat*

## BOMBAY SAPPHIRE

SERVED IN THE SIGNATURE BOMBAY GLASS

**RASP & BASIL** R65  
*Bombay Sapphire with tonic water and fresh raspberries*

**THYME IS ON OUR SIDE** R65  
*Bombay Sapphire with tonic water, garnished with thyme and a slice of lemon*

**PASSIFLORA** R65  
*Bombay Sapphire with tonic water, infused with Rooibos tea*

**ULTIMATE G & T** R65  
*Bombay Sapphire with tonic, fresh squeezed lime*



NON ALCOHOLIC NEW

# WHITE WINE

ORDER ANY BOTTLE OF  
LA BRI WINE AND WIN\*

1 WEEKEND BREAK FOR FOUR

VALUED AT OVER R30 000

\*SEE PAGE 46 FOR DETAILS

**LABRI**  
FRANSCHHOEK



**LYNX**

understated sophistication

FRANSCHHOEK

   
750ml 200ml

## SAUVIGNON BLANC

Place In The Sun	Stellenbosch	R105	
Durbanville Hills	Durbanville	R135	R39
Bouchard Finlayson	Walker Bay	R168	
La Motte	Franschhoek	R172	
Boschendal 1685	Coastal Region	R199	
Springfield Special Cuvée	Robertson	R222	
Klein Constantia	Constantia	R265	
The Young Airhawk - By Nederburg	Paarl	R275	

## CHARDONNAY

Zandvliet	Robertson	R 153	
De Wethof Limestone Hill - Unwooded	Robertson	R 165	
Boschendal 1685	Western Cape	R 199	R59
Oak Valley "Beneath The Clouds"	Stellenbosch	R 209	
La Bri	Franschhoek	R 235	
Babylonstoren	Paarl	R 384	
Hamilton Russell	Hemel-en-Aarde	R 593	

## CHENIN BLANC

Protea Chenin Blanc	Western Cape	R 112	
AA Badenhorst "Secateurs"	Swartland	R 166	
Boschendal Sommelier Selection	Coastal Region	R 197	
Nederburg "The Anchor Man"	Paarl	R 275	

## NOT THE USUAL SUSPECTS...

Terra Del Capo Pinot Grigio	Franschhoek	R 139	R42
Neetlingshof Gewürztraminer	Stellenbosch	R 142	
Creative Block 2	Stellenbosch	R 217	
Craven Clairette Blanche	Stellenbosch	R 388	

## DRY

Fleur Du Cap Natural Light	Stellenbosch	R105	
VSG ALESSANDRO BIANCO CLASSICO	Robertson	R109	R35
Theuniskraal Riesling	Tulbagh	R110	
Boschendal Chardonnay Pinot Noir	Coastal Region	R210	

## OFF DRY / SEMI-SWEET

Drostdy Hof Adelpracht Special LH	Tulbagh	R95	
VSG CHRISTIANA SEMI SWEET	Robertson	R105	R34
Boschendal Le Bouquet - Off Dry	Western Cape	R119	
The Beautiful Lady - By Nederburg	Paarl	R275	

## ROSÉ

Nederburg Rosé	Paarl	R109	
Boschendal Blanc de Noir	Coastal Region	R109	
VSG LUCA SHIRAZ ROSÉ	Robertson	R112	R35
Lynx Blanc de Noir	Franschhoek	R150	

# SHOOTERS

## MIXED SHOOTERS

**TOP DECK** R25  
*Nachtmusik, Amarula and cream*

**SPUITPOEP** R25  
*Banana Liqueur, Amarula and Nachtmusik*

**SPRINGBOK** R25  
*Peppermint Liqueur and Amarula*

**JELLY BABY** R25  
*Grenadine, Banana Liqueur and Blue Curaçao*

**BLOWJOB** R25  
*Kahlua, Amarula and cream*

**JET FUEL** R25  
*Jack Daniels, Stroh Rum and Aftershock*

**CHOCOLATE CAKE** R25  
*Frangelico, vodka and orange with brown sugar*

**JÄGERBOMB** R40  
*Jägermeister served in half a glass of Red Bull*

**CHERRY SHOTS** R60  
*Fabbri Amarena cherry and cranberry juice shaken with a large measure of vodka*  
SERVES 4 SHOTS

## ITALIAN LIQUEUR

**AVERNA** R22  
**BROTTO SAMBUCA (IMPORTED)** R22  
**AMARETTO DI SARONNO** R23  
**AMARO MONTENEGRO** R20  
**FERNET BRANCA** R33  
**LIMONCELLO** R29

## POURED SHOOTERS

**OLMECA CHOCOLATE** R22  
**OLMECA COFFEE** R22  
**OLMECA EXTRA AGED BLACK** R24  
**OLMECA REPOSADO** R24  
**OLMECA BLANCO** R24

**AMARULA** R20  
**KAHLUA** R24  
**PO10CY** R16  
**JÄGERMEISTER** R22  
**FRANGELICO** R22  
**COINTREAU** R33  
**DRAMBUIE** R30  
**NACHTMUSIK** R20



# HOT DRINKS

## ESPRESSO

*The perfection of Lavazza espresso in a concentration of intense flavour*

**Regular, Ristretto or Lungo**

R17 R19

**Double Espresso**  
*In a big cup*

R25 R27

**Corretto**  
*Infused with a splash of imported Grappa*

R29 R31

## ESPRESSO MACCHIATO

*Espresso coffee marked with milk for an intense taste experience*

R19 R21

## CAPPUCCINO

*The perfect Italian cappuccino; creamy, frothy and warming*

**Small**  
**Regular**  
**Large**

R21 R23  
R23 R25  
R28 R30

## CAPPUCCINO CON PANNA

*Topped with the indulgence of whipped cream*

**Small**  
**Regular**  
**Large**

R23 R25  
R25 R27  
R31 R33

## CAFFE AMERICANO

*Hot water added to a regular sized espresso to obtain a full-flavoured coffee*

**Regular**  
**Large**

R17 R19  
R20 R22

## LATTE MACCHIATO

*Warm frothed milk and espresso coffee, for an easy drinking taste experience*

R23 R25

## ICED CAPPUCCINO

*A deliciously cool way to indulge your cravings for cappuccino*

R28

## ESPRESSO CHOCOLATE "MOKACCINO"

*For the real gourmet espresso combined with the indulgence of hot chocolate whipped cream and steamed milk*

R29



## HOT & STEAMY

*Milo, Horlicks, Hot chocolate*

R30

## FIVE ROSES CLASSIC TEA SELECTION

*Ceylon tea, Rooibos tea, Chamomile, Green tea, Earl Grey, Lemon tea, English Breakfast, Prince of Wales*

R17

# LIQUEUR COFFEE

## AMARULA COFFEE

*Rich, hot coffee with a shot of luxurious Amarula, topped with freshly whipped cream*

R39

*Irish, Kahlua, Tia Maria, Frangelico*

R39



DECAFFEINATED

# STARTERS

## **N** CREAMY MUSSELS | R68

*Mussels in a creamy white wine and garlic sauce, parsley and a sprinkle of Parmesan served with ciabatta bread*

## **GRILLED HALLOUMI | R61**

*Grilled Halloumi served with baby roasted tomatoes and olive tapenade*

## **SNAILS | R61**

*Lightly pan-fried in garlic, onions and tomato salsa, served with ciabatta bread*

## **N** GORGONZOLA SNAILS | R75

*Lightly pan-fried in garlic and onions topped with Gorgonzola sauce and served with ciabatta bread*

## **CALAMARI | R69**

*Calamari tubes, grilled in lemon butter OR crumbed and fried, served with homemade tartar sauce*

## **FRIED CALAMARI HEADS | R61**

*Fried calamari heads drizzled with lemon juice served with homemade tartar sauce*

## **C** CHICKEN LIVERS | R64

*Pan-fried with garlic, onions, a hint of chilli in a tomato salsa and served with ciabatta bread.*

## **PRAWN RISSOIS | R47**

*Four prawn croquettes crumbed and fried, served with a spicy sauce*

## **BAKED SHRIMP AND FETA | R64**

*Prawn meat topped with a creamy Feta and garlic sauce, served with ciabatta bread*

## **CARPACCIO | R92**

*Thinly sliced springbok carpaccio sprinkled with finely chopped mushrooms, olives, red onions and garlic and topped with lemon juice, black pepper, rocket and Parmesan shavings served with ciabatta bread*

## **N** BRUSCHETTA MELT | R61

*Toasted ciabatta topped fresh tomatoes, onions, olives, garlic, basil topped with olive oil and Mozzarella, melted in wood burning oven*

## **N** BRUSCHETTA ANCHOVIES | R55

*Toasted ciabatta topped with basil pesto roasted baby tomatoes, anchovies, olives and capers, drizzled with balsamic reduction*

## **N** BRUSCHETTA MOZZARELLA | R55

*Toasted ciabatta topped with basil pesto roasted baby tomatoes, torn Mozzarella and olives, drizzled with balsamic reduction*

## **N** BRUSCHETTA PROSCUITTO | R70

*Toasted ciabatta topped with basil pesto roasted baby tomatoes, torn Mozzarella and Proscuitto Crudo, drizzled with balsamic reduction*



# TOASTEDS

## SARMIES & PREGO ROLLS

ALL SERVED WITH FRIES OR  
A PETITE GREEK SALAD

### TOASTEDS

<b>M</b> CHEESE AND TOMATO	R35
MOZZARELLA AND HAM	R42
MOZZARELLA AND SALAMI	R44
<b>M</b> SCRAMBLED EGG AND CHEESE	R44
BACON AND EGG	R45
BACON AND CHEESE	R45
HAM, CHEESE AND TOMATO	R45
CHICKEN MAYONNAISE	R52
TUNA MAYONNAISE	R58

### GIOVANNI STYLE PREGOS

WITH SPICY PREGO SAUCE

PREGO STEAK ROLL	R58
PREGO CHICKEN ROLL	R52

### CIABATTA SANDWICHES

<b>M</b> BEEF SARMIE	R75
<i>Roast beef, caramelised onions and mushrooms, melted Mozzarella and garlic aioli on ciabatta</i>	
<b>M</b> HUMMUS SARMIE	R89
<i>Hummus, Avo, rocket roasted baby tomatoes, feta cheese drizzled with a lemon and balsamic reduction</i>	
<b>M</b> CHICKEN MAYO SARMIE	R85
<i>Chicken mayo, bacon, avo on lettuce drizzled with a touch of lemon and black pepper</i>	
<b>M</b> TUNA WITH A TWIST SARMIE	R95
<i>Smashed avo, topped with tuna red onion, coriander, cucumber drizzled with a touch of lemon and black pepper</i>	



**GRATUITY** IT'S CUSTOMARY TO REWARD SERVICE WITH 10% - 15%. A 10% GRATUITY WILL BE ADDED TO YOUR BILL ON TABLES OF 8 OR MORE CUSTOMERS.

**M** VEGETARIAN **A** CHILLI **M** NEW

# SUMMER REFRESHERS



Serving Suggestion | Subject to availability

## Gourmet Smoothies

Coffee Freezo	R44
Toffee Caramel	R39
Hazelnut	R39
Chocolate	R39

## Craft Sodas R33

Pomegranate Refresher
Green apple Spritzer
Italian Cream Soda
Red Strawberry
Pink Grapefruit

## Fruit Smoothies R39

Strawberry
Mango
Mixed Berry

## Kiddies Slush R25

Grape
Blue Raspberry



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Grape
Blue Raspberry



**PINOT NOIR**

Newton Johnson "Felicite"  
 JH Meyer "Palmiet"  
 Ataraxia

Walker Bay R 191  
 Elgin R 393  
 Upper Hemel  
 en Aarde R 487

**MERLOT**

Place In The Sun  
 Franschhoek Cellar  
 La Bri  
 Overgaauw  
 Jordan "Black Magic"

Stellenbosch R 129  
 Western Cape R 149 R 44  
 Franschhoek R 220  
 Stellenbosch R 245  
 Stellenbosch R 296

**PINOTAGE**

Beyerskloof  
 Homestead - by Bellingham  
 Southern Right  
 Kanonkop

Stellenbosch R 163  
 Stellenbosch R 171  
 Walker Bay R 349  
 Stellenbosch R 615

**CABERNET SAUVIGNON**



**VSG GIOVANNI**  
 Nederburg - The Wine Masters  
 Rustenburg  
 Springfield "Whole Berry"  
 Groot Constantia

Robertson R 145 R 42  
 Paarl R 175 R 52  
 Stellenbosch R 208  
 Robertson R 299  
 Constantia R 390

**SHIRAZ**

Darling Cellars "Black Granite" Reserve  
 Zandvliet  
 Zevenwacht  
 Bochendal Shiraz 1685  
 La Bri  
 Thelema  
 Saronsberg

Darling R 132  
 Robertson R 199  
 Stellenbosch R 208  
 Coastal Region R 219  
 Franschhoek R 260  
 Stellenbosch R 312  
 Tulbagh R 389

**SOMETHING DIFFERENT...**

Lambrusco Amabile  
 AA Badenhorst Barbarossa  
 Castello Banfi Brunello Di Montalcino Sangiovese

Emilia-Romagna R 210  
 Darling R 531  
 Tuscany R 1149

**RED BLENDS**

**VSG CHRISTIAN ROSSO CLASSICO**  
 Tierhoek Syrah / Grenache  
 Gabriëlskloof "The Blend"  
 Alto Rouge  
 Roxton - by Brampton  
 La Bri  
 The Brew Master - By Nederburg  
 Creative Block 5  
 Rupert & Rothschild Classique  
 The Motorcycle Marvel - by Nederburg  
 Paul Wallace "Cracker Jack"  
 Luddite Saboteur Red  
 Morgenster Tosca "Italian Collection"  
 Bouchard Finlayson Hannibal  
 Rust en Vrede Estate  
 Waterford - "The Jem"

Robertson R 129 R 39  
 Piekerneerskloof R 144  
 Bot River R 164  
 Stellenbosch R 185  
 Coastal Region R 214  
 Franschhoek R 260  
 Paarl R 299  
 Stellenbosch R 299  
 Franschhoek R 315  
 Paarl R 329  
 Elgin R 352  
 Bot River R 388  
 Stellenbosch R 418  
 Walker Bay R 449  
 Stellenbosch R 632  
 Stellenbosch R 1376

# RED WINE

ORDER ANY BOTTLE OF  
**LA BRI WINE AND WIN\***  
**A WEEKEND BREAK FOR FOUR**  
 VALUED AT OVER **R30 000**  
 SEE PAGE 46 FOR DETAILS

# COCKTAILS

## MARTINIS & MORE

**AMA-LEKKERLICIOUS** R48 R38  
*FHM SA Brandy Cocktail of the year  
Collinsons brandy, peach syrup, Triple  
sec, cranberry juice, fresh lemon juice  
and Bitters*

**COSMOPOLITAN** R45 R36  
*A Classic - Vodka and fresh cranberry  
juice shaken cold with Fabbri Cedrata  
and a lick of orange*

**AMARENA CHERRY MARTINI** R46 R38  
*The famous Cherry Martini - Vodka and  
Fabbri Amarena shaken with fresh  
cranberry juice and served with a  
tantalizing amarena cherry*

**LIMONCELLO MERINGUE MARTINI** R45 R36  
*Fabbri Limoncello fruit shaken cold with  
Vodka, pineapple juice and Mascarpone  
cheese, topped with a baby meringue*

**MARGARITA** R46 R36  
*A Classic - Tequila Blanco and fresh lime  
juice shaken with Fabbri Cedrata and  
served with a lick of flaked sea salt*

**CHOCOLATE NEGRONI** R49  
*Campari, Vermouth Rosso and Gin  
stirred cold with Mixybar Chocolate  
served over ice with a twist of orange*

**APEROL SPRITZ** R59  
*Aperol, Brut bubbles and soda served  
with a slice of orange*

## FROZEN DRINKS

**PINA COLADA** R49 R39  
*Fabbri Coconut and ice cream blended with  
pineapple chunks and Light Bacardi rum*

**FROZEN STRAWBERRY DAIQUIRI** R49 R39  
*Light Bacardi rum and Fabbri Strawberry  
served deliciously frozen with a hint of lime*

**FROZEN ELDERBERRY DAIQUIRI** R49 R39  
*A delicious new berry flavour in South  
Africa - Light Bacardi rum and Fabbri  
Elderberry served deliciously frozen with a  
hint of lime*

**FROZEN BLUEBERRY DAIQUIRI** R49 R39  
*Light Bacardi rum and Fabbri Blueberry  
served deliciously frozen with a hint of lime*

RECEIVE A  
**FREE COCKTAIL\***  
WHEN YOU ORDER  
**ANY 4 COCKTAILS**

\*T&C APPLY

NON ALCOHOLIC NEW

# WHISKY & WHISKEY

## BELLS

Bells Extra Special R20

## BLACK BOTTLE

Black Bottle R26

## BUNNAHABHAIN

Bunnahabhain 12 yrs R59

Bunnahabhain 18 yrs R109

## CHIVAS REGAL

Chivas Regal 12 yrs R34

Chivas Regal 18 yrs R65

Chivas Ultis R145

## BAIN'S

Bain's Cape Mountain Whisky R23

## J&B

J&B Jet R27

J&B Rare R17

## JACK DANIELS

Jack Daniels Old No7 R25

## JAMESON

Jameson Standard R28

Jameson Select Reserve R32

Jameson Gold R62

Jameson 18 yrs R95

## JOHNNIE WALKER

Johnnie Walker Black R30

Johnnie Walker Blue R165

## SINGLETON

Singleton R33

## THE GLENLIVET

The Glenlivet 12 yrs R40

The Glenlivet 15 yrs R55

The Glenlivet 18 yrs R95

The Glenlivet 21 yrs R175

## THE MACALLAN

The Macallan 10 yrs R47



# TRADITIONAL PIZZA

ALL PIZZAS ONLY AVAILABLE  
IN LARGE 30CM SIZE

Large

 MARGHERITA	Tomato and cheese	R64
REGINA	Ham and mushrooms	R86
CAPRICIOSA	Ham, mushrooms and olives	R93
 SICILIANA	Anchovies, capers, olives and chilli	R93
 VEGETARIAN	Artichokes, olives, garlic, mushrooms, peppers, onions and origanum	R94
QUATTRO STAGIONI	Ham, anchovies, mushrooms and artichokes	R97
MARINARA	Calamari, crab sticks, shrimps and garlic	R112
 SPITFIRE	Cajun chicken strips, chilli, peppadews®, onions, garlic and peppers	R104
 CALABRESE	Salami, onions, mushrooms and chilli	R93
 DELLA CASA	The Original 'Wonderboom', Ham, mushrooms, olives, chilli, garlic, peppers and onions	R108
HAWAIIAN	Bacon and pineapple	R90
CHICKEN DELIGHT	Chicken, mushrooms, onions, peppers and garlic	R96
 MEAT FEAST	Salami, ham, bacon, onions, peppers, chilli and garlic	R113
SMOKEY JOE'S RIB	Smoked rib chunks (deboned), onions, peppadews® and barbeque sauce (no tomato)	R92

## EXTRAS

Chilli, garlic, egg	R12
Onions, peppers, pineapple, capers, olives, Mozzarella cheese, mushrooms, tomatoes, rocket	R17
Artichokes, anchovies, ham, bacon, salami, mince, crab sticks, calamari, shrimps, chicken, banana, mussels, sundried tomatoes, tuna, Gorgonzola cheese, Feta cheese, peppadews®, Parmesan shavings, avocado (seasonal)	R20
Prosciutto crudo or coppa	R55

**GRATUITY** IT'S CUSTOMARY TO REWARD SERVICE WITH 10% - 15%. A 10% GRATUITY WILL BE ADDED TO YOUR BILL ON TABLES OF 8 OR MORE CUSTOMERS.

 VEGETARIAN  CHILLI  NEW

# COLD DRINKS

IMPORTED WATER, ICED TEAS & OTHER DRINKS

**ACQUA PANNA / S. PELLEGRINO**  
250ml R29  
750ml R59

**SANPELLEGRINO SPARKLING BEVERAGES** R28  
*Aranciata, Aranciata Rossa, Limonata*



**NEW**

**AQUAVITA**  
*STILL/SPARKLING MINERAL WATER*  
500ml R22  
1000ml R39

**SAN BENEDETTO** R28  
*Peach / Lemon Iced Tea (330ml)*

**BRODIES ICED TEA 330ml** R34  
*Peach or Lemon*

**FUZE ICED TEA** R26  
*Peach / Lemon / Red Fruits*

**FRESHLY SQUEEZED JUICE** R39  
*Choose from a selection of fruits and vegetables - ask your waiter for the selection available today*

**NEW**

**FRUIT JUICES** R27  
*Orange, Mango, Strawberry, Apple, Cranberry, Pineapple, Cocktail*

**SODAS 330ml** R21  
*Coke, Fanta, Sprite, Cream Soda, Tab, Coke Light, Coke Zero*

**FLOATS** R35  
*Coke, Cream Soda, Fanta Orange*

**MIXERS 200ml** R18

**CORDIAL WITH A MIXER** R27  
*Kola Tonic, Passion Fruit or Lime*

**HALLS TOMATO COCKTAIL** R27  
**APPLETISER, GRAPETISER 275ml** R29  
**RED BULL 200ml** R44  
**ROCK SHANDY - ORIGINAL** R35

## SPECIALTY DRINKS

**GOURMET MILKSHAKES 300ml** R44  
*Blueberry, Strawberry, Cotton Candy, Amarena Cherry or Caramel*

**GRANITAS**  
**ITALIAN FLAVOURED ICE SLUSH** R35  
*Amarena Cherry, Citrus Blue, Strawberry, Naartjie or Zero Raspberry - no fat*

**DOM PEDRO'S**  
*Kahlua, Amarula, Tia Maria, Whiskey Frangelico* R38 R39

**ORIGINAL MILKSHAKES 300ml** R35  
*Vanilla, Strawberry, Chocolate, Bubbegum, Espresso, Milo*

**FRULLATO** R42  
*Soft serve ice cream blended with fresh mixed fruit of the day*

**AFFOGATO** R46  
*A shot of espresso served over soft serve ice cream topped with Almonds* R48  
*Decaf*

## AMAZING SMOOTHIES

**BANANA & HONEY SMOOTHIE WITH ROASTED ALMONDS** R46  
*The Healthy option - Fresh banana, honey and fresh mango juice blended with roasted flaked almonds and unsweetened yoghurt*

**VERY CHERRY SMOOTHIE** R45  
*The frozen yoghurt option - Fabbri Amarena Cherry and cranberry juice blended with delectable frozen yoghurt*

**COFFEE & CARAMEL SMOOTHIE** R47  
*Another ice cream option - Fabbri Caramel and freshly brewed espresso blended with ice cream and milk*





# CHICKEN

SERVED WITH FRIES, RICE OR A PETITE GREEK SALAD

**WHOLE FREE RANGE CHICKEN**  
*Slow roasted, the Italian way in our wood burning oven  
 (Allow 25 - 30 minutes to prepare)*

**PERI-PERI OR GARLIC GRILLED** R121 R110

**1/2 CHICKEN**  
*Slow roasted, the Italian way, in our wood burning pizza oven  
 (Allow 25 - 30 minutes to prepare)*

**PERI-PERI OR GARLIC GRILLED** R80 R77

**CHICKEN DELLA CASA** R119  
*Grilled chicken breast in a creamy béchamel and white wine sauce with garlic, onions, ground peppercorns and mushrooms*

**CHICKEN SCHNITZEL** R104  
*3 Crumbed chicken breasts  
 Add Cheese Sauce + R23*

**CHICKEN FILLET MEDITERRANEAN** R122  
*3 Grilled chicken-breasts topped with a creamy shrimp, wine and mushroom sauce*

# SEAFOOD

SERVED WITH FRIES, RICE OR A PETITE GREEK SALAD

**HAKE** R87  
*Grilled with lemon butter or fried, served with a homemade tartar sauce*

**CALAMARI** R107  
*Grilled or fried calamari tubes cooked in a lemon butter sauce, served with a homemade tartar sauce*

**HAKE MEDITERRANEAN** R115  
*Grilled hake fillet topped with a creamy shrimp and mushroom sauce and served with a homemade tartar sauce*

**HAKE & CALAMARI COMBO** R128  
*Grilled or fried hake fillet and calamari tubes in lemon butter sauce served with a homemade tartar sauce*

**MUSSEL CHOWDER** R109  
*Mussels in a creamy white wine and garlic sauce with potatoes, served with toasted ciabatta bread*

**GRILLED PRAWNS** SQ  
*8 Grilled queen prawns, grilled with olive oil and garlic, served with your choice of peri-peri or lemon butter*

**GRATUITY** IT'S CUSTOMARY TO REWARD SERVICE WITH 10% - 15%. A 10% GRATUITY WILL BE ADDED TO YOUR BILL ON TABLES OF 8 OR MORE CUSTOMERS.

**VEGETARIAN** **CHILLI** **NEW**

# KIDS menu



## GET READY FOR BREAKFAST

**KIDS BREAKFAST** R33  
2 Scrambled eggs, 2 sausages and a slice of ciabatta toast

**KIDS SCRAMBLED** R32  
Scrambled eggs, bacon bites topped with melted cheese. Served with ciabatta

**TZIO JACK** R31  
3 Flapjacks stacked and filled with cream and syrup



**DEBONED RIBS** R45  
BBQ deboned ribs served with regular fries or 5 smiley chips

**FISH FINGERS** R41  
Served with regular fries or 5 smiley chips

**CHICKEN NUGGETS** R43  
Served with regular fries or 5 smiley chips

**CHICKEN SCHNITZEL AND CHEESE SAUCE** R38  
Served with regular fries or 5 smiley chips

**TOASTED CHEESE** R29  
Toasted cheddar & mozzarella sandwich served with regular fries or 5 smiley chips

**PLATE OF CHIPS** R19

**SPAGHETTI BOLOGNESE** R43

**LASAGNA** R55



NOM

NOM



**KIDS!**  
MAKE YOUR OWN PIZZA  
**R43**

Ask your waiter for a slip

AVAILABLE FRIDAYS - SUNDAYS  
OR  
ON SPECIAL REQUEST  
(MINIMUM QUANTITIES WILL  
APPLY)

**MARGHERITA PIZZA** R38  
Tomato and cheese

**REGINA PIZZA** R43  
Tomato, cheese, ham  
and mushroom

**ALE'S PIZZA** R43  
Tomato, cheese, bacon  
and pineapple

**CHRISSE'S RIB PIZZA** R43  
BBQ sauce, cheese and  
rib chunks



*Exceptional*  
ELEGANCE



*Exceptional*  
ENJOYMENT

# CHAMPAGNE

PROSECO, SPARKLING &  
*methode cap classique wines*



Laurent-Perrier Brut	R916
Veuve Clicquot Yellow Label	R997
GM Mumm Brut NV	R998
Moët & Chandon Brut Imperial Rosé	R1177
GM Mumm Rosé NV	R1188
Veuve Clicquot Rosé Brut	R1391
Louis Roederer Carte Blanche Demi-Sec	R1556
Cuvée Dom Perignon	R2850

## SPARKLING AND METHODE CAP CLASSIQUE

J. C. Le Roux Non Alcoholic	R136
J. C. Le Roux La Chanson	R147
J. C. Le Roux Le Domaine	R147
Durbanville Hills Sparkling Sauvignon Blanc	R181

Minini Prosecco Spumante	R254
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L'ormarins Brut Classique NV	R228
Pongrácz Brut	R247
Graham Beck Bliss Demi Sec	R282
Saronsberg Brut	R297
Boschendal Brut NV	R308
Steenberg Brut 1682 Pinot Noir Rosé	R341
L'ormarins Blanc de Blanc 2012	R396
Silverthorn "Genie" Rosé	R416



*L'Ormarins*  
1888 1988



# BREAKFAST

**PILOT BREAKFAST** R31  
 1 Egg, bacon, roasted baby tomatoes and ciabatta toast

**FARMHOUSE BREAKFAST** R58  
 2 Eggs, bacon, two sausages, roasted baby tomatoes, fries and ciabatta toast

**HANGAR BREAKFAST** R77  
 2 Eggs, 200g beef patty, grilled onions, roasted baby tomatoes and bacon, fries and ciabatta toast

**RUMP BREAKFAST** R99  
 2 eggs, bacon, roasted baby tomatoes and mushrooms, 200g rump steak, fries and ciabatta toast

**HALLOUMI POACHED EGG** R69  
 Grilled Halloumi drizzled with basil oil served with 2 poached eggs, bacon and ciabatta toast

**CHRISTIAN'S SPINACH & EGGS** R49  
 2 eggs cooked over a mix of; spinach, mushrooms, onions, peppers, tomato salsa, a hint of chilli and garlic, topped with fresh basil  
 Add Bacon + R12

**CHOURIÇO FRITTATA** R58  
 Open omelette with chouriço, red onions and Feta cheese

**SPINACH & THREE CHEESE FRITTATA** R64  
 Open omelette with spinach, Feta, Mozzarella and Parmesan cheese

**BOLOGNESE ON TOAST** R29  
 Ciabatta toast topped with Bolognese, 1 egg and Parmesan shavings

**SCRAMBLED WITH BACON** R45  
 3 scrambled eggs topped with bacon, roasted cherry tomatoes and Parmesan shavings

**SCRAMBLED ITALIAN** R49  
 3 scrambled eggs topped with Bolognese, spinach, a touch of chilli, melted Mozzarella, sprinkled with parsley

**BREAKFAST JACK** R52  
 Flapjacks stacked with bacon, egg and cheese served with fries

**JUMPING JACK** R47  
 Flapjacks stacked with Nutella®, banana and cream, drizzled with syrup

**TZIO JACK** R31  
 Flapjacks stacked with cream and syrup

**HEALTHY APPETITE** R52  
 Fruit salad, muesli and yoghurt

## OMELETTES

### FILLINGS:

Onions, green peppers, bacon, Mozzarella cheese, Gouda cheese, Feta cheese, grilled mushrooms, roasted baby tomatoes, creamy mushroom sauce, ham, spinach, Bolognese, chouriço

One filling R41  
 Two fillings R50  
 Three fillings R61  
 Four fillings R69

## BREAKFAST BUFFET

*eat as much as you like*

Adults: R89 | Kids: R49 \*(under 10)

EVERY SAT & SUN + PUBLIC HOLIDAYS

FROM 08:00 - 10:45

(EXCLUDES COFFEE AND / OR BEVERAGES)

**GRATUITY** IT'S CUSTOMARY TO REWARD SERVICE WITH 10% - 15%. A 10% GRATUITY WILL BE ADDED TO YOUR BILL ON TABLES OF 8 OR MORE CUSTOMERS.

**V** VEGETARIAN **C** CHILLI **N** NEW

# BEER & CIDERS

## BEERS

Carling Black Label  
 Castle Draught 440ml  
 Castle Lager  
 Hansa Pilsener

## LIGHT BEER

Castle Lite  
 Windhoek Light

## CRAFT BEER

Storm Rider Pilsener 340ml  
 Striped Horse Pilsener 330ml  
 Jack Black Butcher Block Pale Ale 440ml  
 CBC Amber Weiss 440ml  
 Darling Slow Lager 500ml  
 Devils Peak Kings Block House IPA 340ml

## PREMIUM BEER

Amstel Lager  
 Castle Milk Stout  
 Flying Fish - Pressed Lemon  
 Grolsch 450ml  
 Guinness Draught  
 Heineken  
 Miller Genuine Draught  
 Windhoek Draught in a Bottle 440ml  
 Windhoek Lager

Sol Mexican Lager

R25  
 R29  
 R24  
 R24

R27  
 R28

R33  
 R40  
 R48  
 R52  
 R52  
 R45

R26  
 R26  
 R26  
 R47  
 R47  
 R30  
 R26  
 R31  
 R28

R33

## CIDERS

Hunters Dry/Gold  
 Hunters Extreme  
 Savanna Dark  
 Savanna Dry/Light  
 Smirnoff Spin

R29  
 R31  
 R31  
 R31  
 R34

Strongbow Original Dry / Red Berries

R30



## NON-ALCOHOLIC

Becks

R33

## PREMIUM BEER ON TAP

Castle Light Draught  
 300ml  
 500ml

R25  
 R37

Stella Artois  
 330ml  
 500ml

R39  
 R56

Amstel Lager  
 330ml  
 500ml

R25  
 R37



# PASTA

SERVED WITH YOUR CHOICE OF

## PENNE, FETTUCCINE OR SPAGHETTI

### PESTO

R85  
*A classic blend of fresh basil leaves, pine nuts, Parmesan cheese, black pepper and extra virgin olive oil*

### BOLOGNESE

R92  
*Traditional Italian sauce made with topside beef mince and tomato salsa*

### CARBONARA

R96  
*Mushrooms, bacon, onions, parsley, egg and cream*

### M MEAT BALLS

R95  
*Traditional homemade Italian meatballs, made with topside mince, served in a tomato salsa*

### PUTTANESCA

R97  
*Garlic, imported Italian anchovies, olives, capers, chilli and tomato salsa*

### HAM ALFREDO

R93  
*Mushrooms, ham, onions, cream and white wine*

### CHICKEN ALFREDO

R96  
*Mushrooms, chicken, onions, cream and white wine*

### M MAFIOSI

R104  
*Olives, brinjals, shrimps, garlic, chilli and wine with a dash of cream*

### MARI E MONTI

R105  
*Pan fried onions, mushrooms, shrimps and wine with a dash of cream*

### M ALLA PESCATORA

R139  
*Shrimps, prawns, mussels, calamari, wine, chilli, garlic and tomato salsa*

LOW CARB OPTION: ADD R27 FOR  
ZUCCHETTI (BABYMARROW PASTA)

## HOMEMADE PASTA

### LASAGNA | R106

*Layers of soft, wholesome pasta, stuffed with beef in bolognese sauce, creamy bechamel, Parmesan and Mozzarella cheese*

### CANNELLONI | R103

*Rolls of delicate light pasta, stuffed with beef in bolognese tomato and mushroom sauce, smothered with a layer of Parmesan and Mozzarella cheese*

### CANNELLONI RICOTTA | R100

*Rolls of delicate light pasta, stuffed with spinach and Ricotta cheese with a touch of napoletana sauce and sprinkled with Parmesan cheese*

### GNOCCHI AI QUATTRO FORMAGGI | R107

*Potato and flour dumplings, individually prepared and cooked the traditional Italian way, covered with our quattro formaggi sauce (Gorgonzola, Parmesan, Pecorino and Mozzarella cheese)*

### CAPPELLI DI PRETI ALLA GORGONZOLA | R115

*Round pillows of pasta (Ravioli) filled with chicken served with a creamy Gorgonzola sauce*

### M GRATINATED BACON MAC AND CHEESE | R95

*Rigatoni pasta tossed with a mature white Cheddar cheese sauce and topped with roasted baby tomatoes. Topped with toasted ciabatta crumbs and crispy bacon bits*

### M PASTICCIO | R95

*Oven baked layers of rigatoni pasta, bolognese, creamy béchamel and Mozzarella. Served with a side salad*

WE REGRET, NO HALF PORTIONS

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**VEGETARIAN** **CHILLI** **NEW**

GOURMET

# WINTER WARMERS

## HOT CHOCO-LATTÉS R35

Swiss Chocolate

Toffee Caramel

Brazilian Hazelnut

Decadent White Chocolate

Spiced Chai

Chocolate Chai



**chilla**<sup>®</sup>  
beverage co.

Serving Suggestion | Subject to availability

# SALAD

**M** **CAPRESE** R68  
*Sliced tomatoes, Mozzarella cheese, dressed with pesto and balsamic reduction*

**M** **GREEK SALAD** R68  
*Lettuce, tomatoes, onions, olives, cucumber, Feta and dressing*

**CHICKEN** R70  
*Grilled chicken strips, lettuce, rocket, cucumber and Feta drizzled with a lemon and pepper dressing*

**M** **HALLOUMI** R82  
*Grilled Halloumi, lettuce, rocket, zucchini, avocado, mint and roasted pine nuts, drizzled with a honey citrus dressing*

**GRILLED CALAMARI** R90  
*Grilled calamari tubes, lettuce, onions, peppers, olives and Feta cheese*

**TUNA** R80  
*Tuna, Feta, avocado, lettuce, onions, cherry tomatoes, olives, and roasted pine nuts drizzled with dressing*

**M** **GIOVANNI'S SIGNATURE SALAD** R90  
*Lettuce, crispy apple, grated carrot, sweet pear, shaved almonds, grated Gorgonzola cheese and grilled Halloumi cheese drizzled with dressing*  
Add chicken + R18

**M** **AVO PARMESAN** R68  
*Lettuce, rocket, radishes, red onions, avocado dressed with olive oil, lemon juice and topped with black pepper, Parmesan cheese and a pinch of sea salt*

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**M** VEGETARIAN **P** CHILLI **M** NEW

**FIRENZE**  
*Fillet, garlic and mushrooms*

Large  
R112

**TROIA**  
*Bacon, Feta cheese, garlic, spinach and avo*

R100

**CHILLI MINCE**  
*Bolognese, chilli, onion and green peppers*

R97

**SANTORINI**  
*Feta cheese, spinach, olives, garlic and avocado*

R92

**PICASSO**  
*Bacon, Gorgonzola, avocado, chilli and garlic*

R104

**PIZZA PARMA**  
*A Margherita with thinly sliced prosciutto crudo, Parmesan shavings and rocket*

R129

**NAPOLEONE**  
*Sundried tomatoes, artichokes, fresh basil and Feta cheese*

R90

**PIRLA**  
*Bacon and banana*

R90

**BUTTER CHICKEN**  
*Home-made butter chicken curry garnished with fresh coriander*

R104

**CHOURIÇO**  
*Chouriço, fresh tomato and olives*

R84

**CAJUN CHICKEN**  
*Cajun chicken, pineapple and sweet chilli sauce garnished with fresh coriander*

R87

**SAUSAGE CALZONE**  
*Traditional closed "pizza pie" filled with Chouriço, salami and red onion*

R76

**BUTTER CHICKEN CALZONE**  
*Traditional closed "pizza pie" filled with home-made butter chicken curry and red onion*

R87

**CALZONE NAPOLETANA**  
*A folded pizza filled with ham, mushrooms, anchovies, artichokes, capers and origanum*

R104

**FOCACCIA NORMALE**  
*Garlic, olive oil and origanum*

R45

**FOCACCIA RUSTICA**  
*Olive oil, rosemary and coarse salt*

R48

**FOCACCIA WITH GORGONZOLA**  
*Gorgonzola cheese, Mozzarella cheese, garlic, olive oil and origanum*

R77

**FOCACCIA POMODORO**  
*Olive oil, garlic, origanum, tomato salsa*

R49

# AUTHENTIC GOURMET PIZZA



OUR **CHILLI**  
**MOTTO**

IF YOU KNOW YOU ENJOY IT,  
ORDER EXTRA!

*If you are not sure then rather stay away as  
our chilli is no reason not to pay.*

# ICE CREAM

## **BLACK FOREST CUP**

*One scoop of amarena and one scoop of chocolate ice cream topped with an amarena and chocolate sauce, cream and an amarena cherry*

R49

## **AMARENA AMORE MIO**

*Two scoops of amarena amore mio ice cream topped with cream and amarena cherries*

R50

## **COFFEE CUP**

*One scoop tiramisu and one scoop vanilla soft serve ice cream blended with espresso and topped with cream and gourmet coffee syrup*

R49

## **NUTTY CUP**

*One scoop hazelnut and one scoop vanilla soft serve ice-cream, topped with chocolate sauce, mixed nuts and cream*

R49

## **FRUIT CUP**

*One scoop of strawberry and one scoop of mango ice cream topped with a slice of pineapple, gourmet strawberry sauce and cream*

R51

## **MIXED BERRY YOGHURT**

*One scoop of frozen yoghurt, one scoop of vanilla soft serve ice cream topped with mixed berries, gourmet strawberry sauce and cream*

R51

## **BANANA SPLIT**

*One scoop cookies, chocolate and vanilla soft serve ice cream, topped with cream, chocolate and amarena gourmet sauce, with amarena cherries and a banana split in half*

R61

## **SPAGHETTI CARBONARA**

*Hazelnut ice cream topped with mixed nuts, cream and chocolate and zabaione gourmet sauce*

R58

## **SPAGHETTI NAPOLETANA**

*Vanilla soft serve ice cream topped with coconut flakes, gourmet strawberry sauce and cream*

R58

## **LASAGNA**

*Tiramisu ice cream infused with espresso and finger biscuits, topped with cream and zabaione gourmet sauce*

R63

## **BACIO DI NUTELLA®**

*A classic Italian Semifreddo dessert filled with a pistachio ice cream centre dipped in Nutella®*

R49

## **AMARENA AMORE MIO**

*A classic Italian Semifreddo dessert filled with a Amarena cherry ice cream centre dipped in Amore Mio*

R50

### **GRATUITY**

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# BURGERS

ALL BURGERS ARE AVAILABLE IN EITHER BEEF OR CHICKEN, TOPPED WITH ROCKET AND CREAMY MAYO. SERVED WITH FRIES OR A PETITE CRUNCHY SALAD

<b>CAPTAIN</b> <i>Traditional beef burger</i>	R66
<b>CHEESE</b> <i>Two slices of cheese</i>	R72
<b>MUSHROOM</b> <i>Topped with a creamy mushroom sauce</i>	R82
<b>HAWAIIAN</b> <i>Pineapple and melted cheese</i>	R80
<b>PEPPERCORN</b> <i>Topped with a creamy peppercorn sauce</i>	R83
<b>BLUE HANGER</b> <i>Gorgonzola cheese, crispy bacon and roasted pine nuts</i>	R96
<b>TOWER</b> <i>Bacon, cheese, caramelised onions, avocado and a creamy mushroom sauce</i>	R97
<b>CABIN CREW</b> <i>Avocado, Feta cheese and bacon</i>	R84
<b>727 JUMBO</b> <i>Two slices of cheese, bacon and fried egg</i>	R90
<b>747 JUMBO</b> <i>Double patty burger, three slices of cheese, bacon and a fried egg</i>	R104
<b>PLATE OF FRIES</b>	R31
<b>SIDE OF FRIES</b>	R19



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**V** VEGETARIAN **A** CHILLI **N** NEW

# MEAT STEAK & VEAL

ALL DISHES SERVED WITH  
FRIES, RICE OR MASH



**SALTIMBOCCA** R139  
*Veal, lightly fried in butter and white wine with a slice of ham, covered with Mozzarella and browned in our pizza oven*

**SURF 'N TURF** R139  
*200g Rump topped with a creamy home-made shrimp, wine and mushroom sauce*

**OSSO BUCCO** R157  
*Veal shin stew cooked in our tomato salsa for a few hours and served with fettuccine*

**LAMB SHANK 550g** R178  
*Prepared in our wood burning oven and covered in a traditional Italian lamb sauce*

**OXTAIL** R166  
*Slow cooked in our wood burning oven with tomato salsa, peas, wine and peppercorns*

**LAMB CHOPS** R162  
*Four lamb chops prepared with rosemary, black pepper, lemon and olive oil, grilled to perfection*

**FILLET 200g** R134  
**FILLET 300g** R157  
**RUMP 200g** R99  
**RUMP 350g** R139  
**T-BONE 500g** R140  
**T-BONE 300g, EGG & CHIPS** R216

## SAUCES

**PARMIGIANO** R23  
*A smothering of creamy béchamel sauce, topped with Parmesan cheese and lightly browned in our wood burning oven*

**MUSHROOM** R23  
*Creamy béchamel and mushroom sauce flavoured with white wine*

**PEPPERCORN** R23  
*Black peppercorns fried in butter, flambéed with a dash of brandy and smothered in creamy béchamel*

**GARLIC** R23  
*Creamy béchamel sauce delicately flavoured with crushed garlic*

**ALLA GORGONZOLA** R23  
*Creamy béchamel sauce delicately flavoured with Gorgonzola cheese*

**MONKEYGLAND** R23  
*Our traditional monkeygland sauce*

## EXTRAS

**CHILLI / GARLIC** R10  
**PARMESAN CHEESE** R17  
**MIXED GRILLED VEGGIES** R22

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**V** VEGETARIAN **A** CHILLI **N** NEW



# DELICIOUS DESSERT

CHOCOLATE BROWNIE - R39

ICE CREAM AND CHOCOLATE SAUCE - R34

ICE Cream

# DRINKS

GOURMET MILKSHAKES (200ML) - R27  
*Blueberry, Strawberry, Cotton Candy, Amarena Cherry, Elderberry and Caramel*

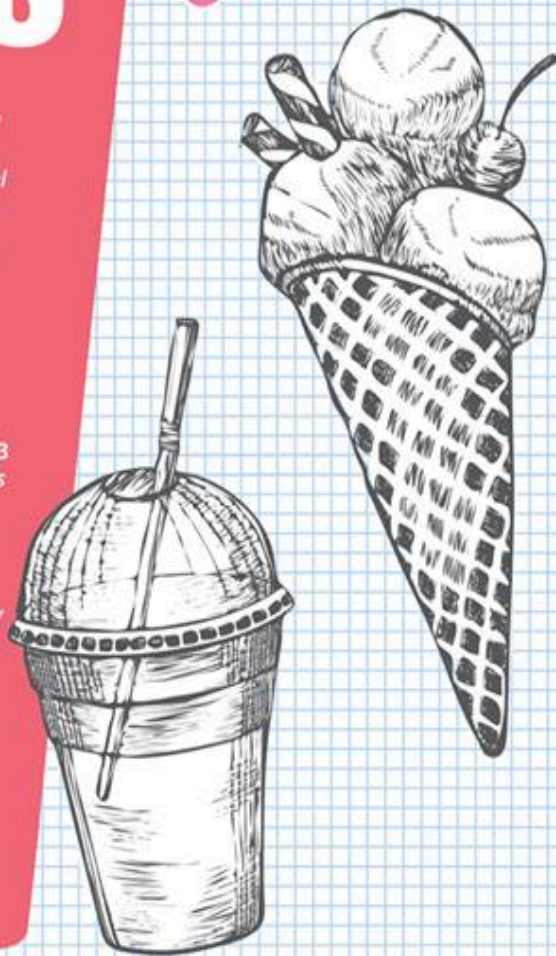
MILKSHAKE (200ML) - R24  
*Chocolate, Vanilla, Strawberry, Oreo or Bubblegum*

JUICES (200ML) - R22  
*Orange, Cocktail, Strawberry, Mango, Pineapple or Apple*

CHOCY WOCCY MARSHMALLOW - R33  
*Hot chocolate served with marshmallows*

GRANITAS (200ML) - R29  
ITALIAN FLAVOURED SLUSH  
*Amarena Cherry, Peach, Citrus Blue, Naartjie, Strawberry and Zero Raspberry*

DELICIOUS YUMMY



# LOW CARB LOVERS

## BREAKFAST

**CHRISTIAN'S SPINACH AND EGGS**  
 2 eggs cooked over a mix of: spinach, mushrooms, onions, peppers, tomato salsa, a hint of chilli and garlic, topped with fresh basil  
 Add Bacon + R12

**SALMON TOWER**  
 Stacked smoked salmon, avo, grilled Halloumi and egg

## ZUCCHETTI BABY MARROW SPAGHETTI

**BOLOGNESE** R119  
 Traditional Italian sauce made with beef mince and tomato salsa

**CREAMY BOLOGNESE AND CHILLI** R122  
 Bolognese with cream and chilli

**AL PESTO** R92  
 Fresh basil, pine nuts and Parmesan cheese

**NAPOLI** R99  
 Tomato salsa, herbs, garlic and onions

**CREAMY NAPOLI WITH PRAWNS AND CHILLI** R128  
 Tomato salsa, herbs, garlic, onions and cream topped with prawns

## PIZZA PUMPKIN BASE NOW ONLY IN LARGE 30CM

R49 **MEAT FEAST** R153  
 Salami, ham, bacon, onions, peppers, chilli and garlic

**DELLA CASA** R148  
 Ham, mushrooms, onions, peppers, garlic and chilli

R81 **SPITFIRE** R144  
 Cajun chicken, chilli, peppadews, onions, garlic and peppers

**CHICKEN DELIGHT** R136  
 Chicken, mushrooms, onions, peppers and garlic

**THE BANTER** R139  
 Bacon, Avo and Feta

## ANYTIME DISHES

**CAESAR PUMPKIN WRAP** R96  
 Chicken, bacon, lettuce and hummus in a pumpkin wrap

**BUTTER CHICKEN** R92  
 Butter chicken Giovanni style topped on cauliflower rice

**HAKE FILLET** R95  
 Grilled hake fillet grilled in chickpea batter served with a petite Greek salad

**T-BONE STEAK** R99  
 300g T-bone served with a petite Greek salad

**BEEF FILLET** R127  
 200g Fillet served with a petite Greek salad



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**VEGETARIAN** **CHILLI** **NEW**

# COGNAC

## BRANDY & CIGARS

### COGNAC

Bisquit V.S.O.P	R56
Bisquit X.O	R136
Hennessy V.S.O.P	R59
Remy Martin V.S.O.P	R55
Martell X.O	R143

### GRAPPA

Grappa Tradizionale	R29
Cuvee Nonino	R48

### BRANDY

Aguardente 1920	R24
Fish Eagle	R17
Klipdrift	R16
Klipdrift Premium	R18
KWV 10 yrs	R22
Richelieu	R16
Van Ryns 10 yrs	R28
Vecchia Romangna	R24

### OTHER SPIRITS

Absolut	R22
Absolut Elyx	R35
Bombay Sapphire Gin	R24
Tanqueray Gin	R22
Barcardi Rum	R17
Captain Morgan	R18
Red Heart Rum	R18
Spiced Gold	R16
Southern Comfort	R17
Malibu	R17

### CIGARS\*

Blackstone Cherry	R39
H.Upman Coronas Junior	R169
Romeo Y Julieta Romeo No. 3	R195
Partagas 'Partagas De Luxe'	R215
Cohiba Siglo 2	R329

*\*Only available in the J&B Jet Lounge.*

