

Lunch and Dinner

SALDANHA BAY OYSTERS / 90
served with sauce Mignonette & lemon

HEY HEY MEZE! / 120
hummus 3 ways, crispy thin house-rolled pitta,
vegetable crudites & grilled artichokes (vegan)

SMALL PLATES

BEETROOT, WHIPPED FETA & FENNEL / 120
baby leaf & cress salad w/ orange, plum & roast
walnuts (make it vegan- see server)

CURED FRANSCHHOEK TROUT / 130
w/ honey mustard, sour cream, melba toast &
apple

COCONUT-PUMPKIN SOUP / 100
w/ crispy bread, coriander & chili (vegan)

CRISPY SPICED SQUID / 130
charred onion & masala mayo, fragrant herb
& citrus salad w/ pickles & lime **

HEIRLOOM TOMATOES & MOZZARELLA / 130
burrata, pine nuts, basil & sweet-fermented
mustard

SPICY KAROO LAMB RIBS / 140
w/ mielie salsa, house-made BBQ sauce,
cucumber relish **

OLIVE & GOAT CHEVIN TARTLET / 120
(baked to order – vegan option avail on request)
w/ watercress & Rozendal vinaigrette

BABY COS LETTUCE, ANCHOVY, EGG / 120
white anchovy, Caesar dressing, aged Dalewood
Boland, dried tomato & crunch-crumbed
free-range egg **

BIG PLATES

COAL-ROASTED AUBERGINE & LABNEH / 170
Summer tomato & chickpea leblebi- style stew
w/ braai flatbread, coriander & almond (vegan
avail)

LOCAL LINEFISH OF THE DAY / 220
w/ Saldanha Bay mussels, gnocchi & beurre
blanc

MUSHROOM & PARSLEY RISOTTO / 180
(starter / 110) w/ house-grown herb-infused olive
oil, King Oyster mushrooms, greens & ricotta **

FROM OUR INDOOR WOOD-FIRE

Grilled to order over SEKELBOS wood coals on
the indoor braai. Dry-aged OAK VALLEY steak &
KAROO LAMB, served with a sauce and your
choice of 2 sides from below SIDES section

| | |
|------------------------------------|-------------------|
| Beef fillet | 220g / 270 |
| Beef sirloin | 250g / 270 |
| Beef Ribeye | 240g / 280 |
| Lamb loin chops (thick cut) | 230g / 280 |

SAUCES

BBQ steak sauce / Red wine jus/ Peppercorn/
Bearnaise

SIDES (*Add some extras to your meal / choose 2
for above braai dishes*)

STEAMED GREENS / 75
w/ parsley, toasted almonds & Rio Largo olive oil

MAC N CHEESE / 75
3 cheeses w/ bechamel sauce **

SMALL HOUSE SALAD / 75
seasonal vegetables & leaves w/ vinaigrette

HAND-CUT CHIPS / 75
w/ truffle & chives

PUMPKIN FROM THE BRAAI / 75
w/ lentils & sour cream **

DESSERTS

MILK N HONEY CREME / 90
w/ yoghurt-vanilla ice cream & granadilla

70% AFRIKOA CHOC FONDANT / 100
(Please allow 15-20 minutes)
oat & pecan malt crumble & quince **

GIGI CHURROS / 70 (*Ideal for Sharing*)
fried to order, sugar dusted, dark chocolate
& vanilla bean dipping sauce **

**Chat to our Gorgeous servers regarding
the CHEF'S SPECIALS OF THE DAY*

**We serve sustainable, local line-caught fish*

**Free range chicken and eggs ONLY*

**Dietary requirements? Let's talk about it*

**Starred ** items are HOUSE FAVOURITE*



Cocktails

🔥 Alcoholic ☹ Non-Alcoholic ✨ CBD

INNERBLOOM

🔥 Botanist Gin / 115

☹ John Ross Non-Alcoholic / 75

Hibiscus, raspberry, grapefruit & tonic water

☹ **BARTENDER'S SPECIAL** / 65

A mix of some funky non-alcoholic ingredients we have behind the stick at the time and soda.

✨ **CALI CHI SPRITZ** / 75

Dope Grapefruit, Non-Alcoholic Bubbly & House Citrus Syrup.

✨ **HIGH HEALTH BALL** / 80

Dope Grapefruit, Orgeat almond syrup, mint & black pepper

✨ **MERRY FASHIONED** / 90

CBD Vanilla Oil, house made virgin fashioned mix & orange zest

✨ **INTERSTELLA COSMO** / 90

CBD Cinnamon Oil, cranberry, citrus syrup, fresh lime & ginger

✨ **IRIE COFFEE** / 90

CBD Cinnamon Oil, espresso, cranberry vanilla syrup & plantain vanilla coconut cream (Served hot)

DAIQUIRI

🔥 Floating Dutchman Cape Rum / 80

☹ Abstinence Non-Alcoholic / 75

Straight up, with citrus & sweetness

FRENCH SEVENTY-FIVE

🔥 Bulldog Gin / 85

☹ John Ross Non-Alcoholic / 75

And lemon juice & sweetness with bubbles

GIGI CLUB

🔥 Tanqueray No.10 & Cinzano Dry / 85

☹ John Ross Non-Alcoholic / 70

With a frothy Hibiscus, Raspberry & lemon mix

🔥 ✨ **THE DUDE ABIDES** / 180

Karo Brandy, Hope Vodka, Amaru, CBD Cinnamon & cold brew syrup

🔥 **STRIPPER SPRITZ** / 150

Vanilla Belvedere vodka, granadilla pinot noir chardonnay, elderflower & coconut water

🔥 **SILK SHEETS** / 120

Remy Martin VSOP, Cointreau, Chocolate Chai Vermouth Bianco & citrus.

🔥 **SWART & STORMY** / 95

Mount Gay Rum, ginger beer, fresh lime and vanilla cacao Angostura Aromatic bitters

🔥 **WHISKEY SOURS** / 85

A smooth frothy mix of Bulleit Bourbon, fresh lemon juice, sweetness and Angostura bitters

🔥 **MAI TATA** / 85

Da Tulha Cachaca Silver, granadilla, red pepper rosemary, almond and lemon

🔥 **GEORGE OF THE JUNGLE NO.2** / 95

Monkey Shoulder Scotch, Wixworth Gin, orgeat almond syrup, pineapple, tepache and basil

🔥 **PINA COCO** / 90

Inverroche Coco L'Orange, pineapple, tepache, gin syrup, plantain vanilla coconut cream

🔥 **BLOSSOMS THE BRISTOL BULLDOG** / 90

Bulldog Gin, Wild Turkey Bourbon, Aperol, cherry blossom and grapefruit

🔥 **KAAPSE COUNT** / 85

Hope African Botanical, Aperol, Caperitif, 4th Rabbit Karoo Agave Spirit & Devil's Peak IPA

🔥 **HOLLABACK** / 110

Woodford Reserve, Banana Beer, peach puree, lemon with a butterfly pea flower Moët & Chandon foam

🔥 **ROYAL EIGHTY EIGHT** / 200

Hendricks Gin, peach puree, lemon with Butterfly Pea Flower Moët & Chandon

*Life is
always
better by
the pool.

