

Breakfast

*THE CLASSIC / 90

Eggs as you like them with braaied boerewors, crispy bacon, grilled tomato & mushroom with your choice of toast

*SMASHED AVO TOAST / 80

Free range poached eggs on buttered sourdough with smashed avocado & sprinkled sea salt

*OUR PLACE, YOUR EGGS / 65

Free range eggs cooked exactly as you like them poached / scrambled / sunny side up, served with your choice of toast / +add smoked bacon

*SHAKE YOUR SHAKSHUKA / 90

Slow and low style tomato & aubergine smoor with black beans, baked eggs & whipped chevin + add smoky chorizo

*GEORGE'S EGG OMELETTE / 90

Creamy eggs filled with baby spinach, chilli, feta & crispy pancetta, with rye bread toasted on the side

*EGGS BENEDICT / 85

Two free range poached eggs on a toasted English muffin with your choice of cured ham (ben) /spinach (flo) smoked salmon (roy), with Hollandaise sauce

*HIT THE ROAD FLAPJACKS / 75

Buckwheat flapjacks served with fresh & stewed seasonal fruit & honeyed cream

*FRENCH KISS TOAST / 85

Gigi's French toast, walnut & sweet banana, finished off with whipped creme fraiche

*BIG BAD BELGIAN WAFFLES / 80

Crispy waffles topped with butter roasted apple & vanilla bean ice cream

*SAMPLE MENU

SUBJECT TO CHANGE.

MONDAY - SUNDAY
7:00 - 10:30

FULL-HOUSE BREAKFAST / 300

Feeling hungry?

The FULL-HOUSE BREAKFAST will sort you out

- 1 à la carte breakfast dish
- 1 tea or coffee
- 1 fresh juice
- Full access to the breakfast spread

(subject to availability)

EXTRA / 35

- Grated cheddar | Grilled tomato
- Hash browns | Steamed greens
- Crispy bacon | Mushrooms

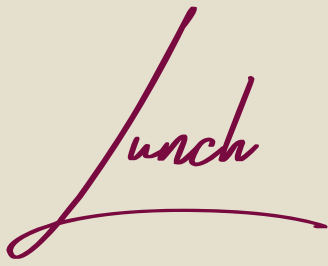
FRESH PRESSED JUICES / 35

Orange, grapefruit, apple or pear

HOUSE JUICE BLENDS / 45

Cure last night or kick off the morning with these fresh pressed juice blends

- Citrus main squeeze
grapefruit, orange, turmeric, lemon
- Red lips smooch
beetroot, apple, carrot, ginger, pineapple
- Green eyed monster
kale, cucumber, spinach, celery, apple,
lemon, pear



*SAMPLE MENU

SUBJECT TO

CHANGE.

MONDAY - SUNDAY
12:00 - 15:00

***BREADS, DIPS & BUTTER / 55**

Woodstock bakery ciabatta,
chermoula butter, herb pesto,
anchovy aioli

***SALDANHA BAY OYSTERS / 85**

Three West Coast Oysters
with Mignonette sauce & lemon

***SMALL PLATES**

LOCAL TUNA TATAKI / 130

Wood-fire seared tuna, chilli-tamarind
dressing, fragrant herb leaves & avocado

HAND-CUT STEAK TARTARE / 130

Free range Oak Valley prime beef, warm potato
& nut fritter, cured yolk, caper berry, toasties

SEASON'S TOMATO GASPACHO / 80

Chilled tomato gazpacho

SALDANHA BAY MUSSELS / 125

Steamed in white wine & cream,
with sourdough & gremolata

POTATO & SQUID / 95

Charred squid, mustard vinaigrette,
salsa verde, sautéed potato, chorizo

SPICY LAMB RIBS / 110 / ***

Mielie salsa, house-made BBQ sauce,
pickled cucumber relish

MAC AND 3 CHEESE / 70

Blue, cheddar, parmesan & truffle

***SALADS**

STONE FRUIT & CHEVIN / 110

Goat's cheese, red onion & Rozendal
botanical vinaigrette, walnuts & strawberry

BABY COS LETTUCE, ANCHOVY, EGG / 120

(like a caesar, without the chicken)
White anchovy, a dressing, aged
Dalewood Boland, dried tomato,
& crunch-crumbed free-range eggs

KOREAN FRIED CHICKEN / 120

Gochujang style fried chicken breast,
pomegranate seeds, spicy lemon dressing,
honey peanuts

TOMATO & BURRATA / 110

Creamy mozzarella, basil, tomato textures

BROCCOLINI, HAZELNUT & COS / 80

With classic vinaigrette

*BIG PLATES

GRILLED LOCAL LINE FISH / 180 / ***

Herb crushed baby potatoes with
dried tomato, braaied cauliflower
and lemon & butter sauce

SLOW BRAISED BEEF FLATRIB / 200

Deboned Oak Valley rib cooked in red wine,
smokey rib kromeski, pak choi & pan jus

HERB RISOTTO WITH GREENS / 160

Boerenkaas, shitakes & sage butter

DUCK LEG CONFIT / 200

9-hour slow cooked duck leg, honey
braised cabbage, fondant potato,
heirloom beetroot & walnut

POTATO GNOCCHI / 150

Shimeji mushrooms, onion espuma,
roasted butternut & feta

FISH AND CHIPS / 130

Sustainable, locally caught ale battered
hake (or go for grilled) with crème fraîche
tartar sauce & mushy peas

CLUBHOUSE SARMIE / 110

Smoked free range chicken, avocado, tomato,
bacon, lettuce, aioli – on toasted/untoasted
sourdough, market green salad

MILK & HONEY CRÈME / 85 / ***

Yoghurt & honey gelato, vanilla
roasted nuts & granadilla

BAKED CHEESECAKE / 85

With mango & coconut

GIGI CHURROS / 60 (Ideal for sharing)

Fried to order, sugar dusted, dark chocolate
& vanilla dipping sauce

70% AFRIKOA CHOC FONDANT / 100

Gooseberry compote, salted caramel
ice cream, dried chocolate mousse

*STEAKS FROM OUR INDOOR WOOD-FIRE

Grilled to order over SEKELBOS wood coals on the
indoor braai. Dry-aged OAK VALLEY steak, served with
a sauce and a side of your choice.

OSTRICH FAN FILLET ***	220G / 260
BEEF SIRLOIN	250G / 220
BEEF FILLET	200G / 250

SAUCES

BBQ steak sauce / Red wine jus / Peppercorn / Bearnaise

SIDES

Potato chips with aged local Boland & truffle /
steamed greens / creamy mashed potatoes /
broccolini with toasted almond & shallot

BRAAIED HALF BABY CHICKEN / 210

Polenta chips with pecorino & parsley,
apple/ baby cos/ cranberry salad & curry mayo

HOUSE-PRESSED BEEF BURGER / 130

Ground prime beef patty, mature cheddar,
onion 3 ways, BBQ sauce, house slaw

MUSHROOM BURGER / 110

Braaied brown mushroom with halloumi,
chickpea & tomato salad

— We use sustainable Sassi
Green Listed fish.

— Free range chicken & eggs
only.

— Dietary requirements?
Let's talk about it.

— All *** items on the menu
are George's favourites.

SOUTH AFRICAN FROMAGE PLATE / 140

Artisanal cheeses hand-sourced from local independent
cheeseries with crispies, preserves & grapes

Light Meals

*SAMPLE MENU

SUBJECT TO CHANGE.

MONDAY - SUNDAY
15:00 - 18:00

*LOOKIN LIKE A SNACK

SOUTH AFRICAN FROMAGE PLATE / 140

Artisanal cheeses, crispies, preserves, grapes

SMOKED OLIVES / 80

Kalamata olives in olive oil, charred to order on our indoor braai

BILTONG & DROEWORS / 160

Premium, hand selected free-range beef biltong & droewors

GIGI CHURROS (IDEAL FOR SHARING) / 60

Fried to order, sugar dusted, with dark chocolate & vanilla dipping sauce

*FEEL GOOD FOOD

FISH AND CHIPS / 130

Sustainable, locally caught ale battered hake (or go for grilled) crème fraiche tartar sauce & mushy peas & hand cut chips

CLUBHOUSE SARMIE / 110

House smoked chicken, avocado, tomato, bacon, lettuce, aioli – on toasted/untoasted sourdough with hand cut chips & market green salad

MUSHROOM BURGER / 120

Braaied mushroom with grilled halloumi, chips, chickpea & tomato salad with chimichurri

*SALADS

BABY GEM LETTUCE, ANCHOVY, EGG / 120

Caesar dressing, aged Dalewood Boland, dried tomato

BEET SLAAI / 100

Salt baked beetroot, fresh & pickled heirloom beets, walnut granola, chevin & hibiscus vinaigrette

Dinner Menu

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MONDAY - SUNDAY
18:00 - 22:00

***BREADS, DIPS & BUTTER / 55**

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chermoula butter, herb pesto,
anchovy aioli

***SALDANHA BAY OYSTERS / 85**

Three West Coast Oysters
with Mignonette sauce & lemon

***SMALL PLATES**

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dressing, fragrant herb leaves & avocado

HAND-CUT STEAK TARTARE / 130

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SEASON'S TOMATO GASPACHO / 80

Chilled tomato gazpacho

SALDANHA BAY MUSSELS / 125

Steamed in white wine & cream,
with sourdough & gremolata

POTATO & SQUID / 95

Charred squid, mustard vinaigrette,
salsa verde, sautéed potato, chorizo

SPICY LAMB RIBS / 110 / ***

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pickled cucumber relish

MAC AND 3 CHEESE / 70

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With classic vinaigrette

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*SWEETS

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Yoghurt & honey gelato, vanilla
roasted nuts & granadilla

GIGI CHURROS / 60 (Ideal for sharing)

Fried to order, sugar dusted, dark chocolate
& vanilla dipping sauce

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Gooseberry compote, salted caramel
ice cream, dried chocolate mousse

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With mango & coconut

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BEEF SIRLOIN 250G / 220

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steamed greens / creamy mashed potatoes /
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BRAAIED HALF BABY CHICKEN / 210

Polenta chips with pecorino & parsley,
apple/ baby cos/ cranberry salad & curry mayo

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Cocktail Menu

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CLASSIC COCKTAILS SERVED FROM 13:00
SIGNATURE COCKTAILS SERVED FROM 15:00

SIGNATURE COCKTAILS

Raise a glass with our in-house mixologists, and their curated & meticulously crafted signature cocktails.

GEORGE OF THE JUNGLE / 120

Bulleit Bourbon, Tanqueray No.10, Campari, pineapple juice, tepache with ginger & strawberry syrup.

ISIQHINGI / 120

Tropical vermouth, passionfruit chardonnay, Appleton Signature Blend rum, Amaretto Disaronno almond liqueur topped with peach cider.

GLAM CANINA / 110

Da Tulha Gold Cachaca, pineapple pesto, curry verjuice, Christmas spiced apple Luxardo Maraschino cherry liqueur served in a gold pineapple.

GARDEN ROUTE / 90

A herbaceous blend of Botanist Islay Gin, fresh apple juice, garden sherry and elderflower cordial

CARROT ME AWAY / 95

Woodford Reserve Bourbon, carrot juice, mango cordial, beer vermouth and cinnamon syrup

GREEN ELIXIR / 95

Inverroche Classic, celery, Galliano herbal liqueur, Luxardo Maraschino cherry liqueur & lemon

PENNYWISE / 90

Buffalo Trace Bourbon, Amarula cream liqueur, Kahlua Coffee Liqueur, espresso, fenugreek Campari, vanilla Fernet Branca, topped with a coffee marshmallow foam.

EL PULQUE / 90

Espolon Reposado Tequila, Gluwhine and coconut washed Campari, served in a desert apparition.

DOUBLE O GIGI / 90

Haig Club Scotch whiskey, Don Julio Reposado tequila, orange juice and Moroccan Chemoula syrup

RABBIT IN THE MIST / 120

A mix of 4th Rabbit Karoo Agave spirit, Bacardi Ocho rum, Caperitif vermouth, Fassionola Syrup, cinnamon syrup, lemon and Angostura bitters presented in a mist-ical landscape.

... *Continued*

CLASSIC COCKTAILS

A hand picked selection of classic cocktails
with a Gorgeous twist

BOULEVARDIER / 95

Bulleit Bourbon stirred with
Campari & vermouth rosso

OLD FASHIONED / 90

Woodford Reserve stirred with sweetness,
Angostura bitters and orange zest

NEGRONI / 85

Inverroch Verdant Gin,
Campari & vermouth rosso

DAIQUIRI / 80

Floating Dutchman Cape rum,
fresh lime & sweetness

FRENCH 75 / 90

Bulldog London Dry gin, lemon juice &
sweetness, topped with bubbles

CLOVER CLUB / 90

A frothy mix of Tanqueray No.10,
raspberry syrup & lemon juice

SAZERAC / 85

Sazerac Rye whiskey, Absinthe wash,
sweetness & Peychards bitters

MARTINI / 85

Arbikie AK's gin or Arbikie Haar
wheat vodka stirred down with dry
vermouth to your specifications

RUM MARTINEZ / 85

Mount Gay rum stirred down with vermouth rosso
and Luxardo Maraschino cherry liqueur

WHISKEY SOURS / 85

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

GORGEOUS MARY / 90

Ketel One vodka, tomato juice, celery
salt, Worchester sauce, Tabasco & pepper

AVOIDING SUGAR?

Ask your server if your cocktail can be made with our house made "Sugar free syrup"

... *Continued*

NON-ALCOHOLIC COCKTAILS

Elevate your palate with our alcohol free cocktails.

ZORRITA / 80

Seedlip Spice, citrus oleo saccharum & fresh lemon

ESPICESSO MARTINI / 80

Seedlip Spice, Cold Brew syrup, espresso & almond orgeat syrup

PEA-SED TO MEET YOU / 80

Seedlip Garden, juniper & raspberry syrup, fresh lemon, topped with tonic water

BARTENDER'S SPECIAL / 65

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