

THE
• POTHOLE & DONKEY •
— RESTAURANT —

MENU

STARTERS



Crumbed Mushrooms

R69

Button Mushrooms in our seasoned coating, deep fried and served with our Yum Yum dipping sauce.

Pothole Calamari Strips

R79

Grilled or crumbed and deep fried. Accompanied by a dollop of Rice and served with your choice of Lemon butter, Garlic Butter or Peri-Peri and Tartar sauce.

Creamy Garlic Snails

R84

6 poached Snails served in hot Creamy Garlic sauce and accompanied by Brown Bread Strips.

Tempura Prawns with Yum Yum dipping

R109

4 Tempura Prawns lightly deep fried and served with our unique dipping sauce.

Giant Black Mushroom Florentine

R64

Grilled or fried Black Mushroom topped with Creamed Spinach and Feta and lightly gratinated.

Focaccia

R34

With Garlic

R39

With Garlic and Rosemary Salt

R42

Nachos Starter Mild or Spicy

R94

Tortilla Chips covered with Salsa and Chunky Cottage Cheese. Topped with Cheddar and Mozzarella and baked. Finished with lettuce, tomato and Guacamole. Add Chicken or Beef strips.

R34

Buffalo Wings

R99

8 Buffalo wings flash fried and served in basting. Accompanied by our Yum Yum dipping sauce. Spicy Peri Peri Option available

SALADS & VEGETARIAN



House Salad ✓

Mixed Greens, Cucumber, Tomatoes, Peppers, Carrots and Onions.

SIDE R36
MAIN R62

Greek Salad ✓

Lettuce, Tomatoes, sliced Cucumber, Onion, Feta cheese and Olives with Greek dressing.

SIDE R52
MAIN R84

Crunchy Chick Pea & Broccoli Salad ✓

Chick Peas, Broccoli, Almond flakes, garlic and Seeds tossed in a vinaigrette

R94

Cajun Herbed Chicken Salad

R104

Fresh Herbed salad greens, Peppers, Cherry Tomatoes, Onions, Cucumber, Olives, Grilled Cajun Chicken Strips and Croutons.

Calabash Salad

R104

Salad greens tossed with bacon, croutons, boiled egg and cheddar.

Vegetable Stir Fry ✓

R94

Carefully selected fresh chunky vegetables of the day stir fried with balsamic glaze, soya and lemon juice. Served around a dollop of rice.

Veggie Patch ✓

R104

One of our classics. Giant Black Mushroom topped with Garlic butter, two vegetables of the day, Baked Potato and stir fry.

TOASTED SANDWICHES



ALL SANDWICHES SERVED WITH CHIPS AND SALAD GARNISH

Toasted Cheese	R49
Toasted Egg and Bacon	R59
Toasted Egg, Bacon and Cheese	R64
Toasted Cheese and Tomato	R54
Toasted Ham, Cheese and Tomato	R64
Toasted Chicken & Mayo	R64

MAIN MEALS

Served with your choice of starch: Chips, Rice, Dumpling or Samp & Beans

VEGETABLE REPLACEMENT FOR STARCH R16
EXTRA PORTION OF VEGETABLES R29,00

Wraps & Light Meals

Wrapped in a warm tortilla with lettuce, Julienne Carrots, Cocktail Tomatoes, Cheese and our unique sauce.

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|--|-----|
| Calamari Wrap
Grilled Calamari Strips | R89 |
| Chicken Wrap
Crumbed Chicken strips | R89 |
| Beef Wrap
Slivers of Sirloin Steak | R89 |
| Avocado and Veg Wrap V
Slices of fresh Avo | R94 |
| Grilled Chicken Breast with Salad or Veg
Seasoned chicken breast, Homemade, grilled and basted | R94 |



Pasta

Your choice of pasta: Penne or Tagliatelle

Vegetarian **V** R 99
A Tomato based sauce with garlic, onions, peppers, mushrooms and olives

Alfredo R105
Bacon, Onion and Mushroom folded in White sauce, with a touch of Cream and grated Parmesan and Parsley.

Con Pollo R105
Pan fried Chicken fillet strips with Olive oil and Onions tossed together with Cream and Cherry Tomatoes, garnished with grated Parmesan and fresh Parsley.

Shrimp and Calamari R119
Shrimp and Calamari strips folded in a creamy white wine sauce.



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|---|------|
| Hake and Chips
Fillet of Hake grilled or lightly battered and deep fried. Served with Chips, Tartar sauce and salad garnish. | R109 |
| Hake and Calamari
Hake fillet and Calamari grilled or crumbed and deep fried. | R154 |
| Calamari Steaks
Two tender Calamari steaks grilled with your choice of Lemon butter or Garlic butter or Peri-Peri. | R134 |
| Seared Salmon Steak with Caper butter
Salmon steak seared on the grill, served on a nest of Tagliatelle and stirfry veg. Topped with Caper butter. | R199 |
| Waterfront Kingklip
Grilled Kingklip smothered in White wine, Shrimp and Crab sauce. Served with rice and vegetables. | R209 |
| Pan Fried Prawns x 8
8 Butterflied Queen prawns dusted in seasoned flour and pan fried with your choice of either Lemon butter, Garlic butter or Peri-Peri. | R194 |

Chicken

Chicken Schnitzel

Crumbed Chicken Breast, deep fried and served with your choice of Mushroom or Cheese sauce.

HA_F

R94

FU

R124

1/4 Chicken

Chargrilled and basted with our basting or with peri-peri

R 84

Buffalo Wings

16 Buffalo wings flash fried, and served in basting. Accompanied by our Yum Yum dipping sauce.

R154

Chicken Cordon Bleu

Cheese and Ham wrapped in a breast fillet, then crumbed and deep fried. Served with Mushroom sauce or Cheese sauce.

R139



Chefs Recommendations

Nachos Main

Tortilla Chips covered with Salsa and Chunky Cottage Cheese. Topped with Cheddar and Mozzarella and baked. Finished with Guacamole. Add Chicken or Beef Strips

R134

Pork Chops Nelson

Crumbed Pork chops topped with sauteed Bacon, Onion and Cheddar, then gratinated.

R 39

R149

Chicken Breast Chelsea

2 Chicken Breast fillets pan fried in a Mushroom and Sweet Mustard sauce.

R129

Guacamole and Bacon Sirloin

Matured Sirloin grilled to your specifications and topped with two rashers of Bacon & Guacamole.

200g R179

300g R199

Melted Camembert and Fig Sirloin

Matured Sirloin topped with Fig preserve and melted Camembert.

200g R179

300g R199

Carpetbagger

Prime cut fillet stuffed with poached Mussels and topped with a Mussel and Brandy sauce.

200g R199

300g R249

Enchilada

Rolled tortilla filled with mexican style stir-fried Beef or Chicken and vegetables, topped with cheddar cheese and gratinated. Served with lettuce, tomato Guacamole and salsa sauce.

Beef
Chicken
Vegetarian

HA_F

R94

R94

R84

FU

R129

R129

R119

POTJIE POTS

All potjie pots are served with your choice of Chips, Baked Potato, Dumplings, Samp or Rice plus 2 veg of the day.



Curry Chicken Pot

Traditional mild Chicken curry with diced Potato and spiced with Garlic and Ginger.

R159

Mutton Pot

A tasty East Cape speciality of Mutton, Potatoes and chunky vegetables stewed in a thick Tomato gravy.

R189

Traditional Beef Pot

Beef on the bone prepared with Potatoes and Carrots with a dash of Red wine.

R169



STEAKS & GRILLS

Fillet Steak	200g R169	300g R199
Prime Beef Cut of your choice. Grilled to your liking with our housebasting		
Sirloin	200g R144	300g R174
Matured and cut in-house. Grilled to perfection		
T-Bone	350g R174	500g R239
A favourite local cut, grilled and basted		
Sticky Pork Ribs	400g R174	600g R239
Pre-cooked Ribs marinated in our signature basting, then chargrilled. Tender and delicious.		
1/4 Chicken and 400g & Ribs		R239
Yeah, you know you want it.		
Rib and Wing Combo		R239
400g Ribs served with 6 Buffalo Wings		
Karoo Lamb Chops		R189
3 x 100g Lamb Loin Chops. Seasoned and Grilled to perfection.		

Sauces

Add a sauce to compliment your Steak or Burger

Waterfront Sauce (Shrimp and Crab)	R39
Shrimp and Calamari	R39
Chelsea Sauce (Mushroom and Sweet Mustard)	R30
Peri-Peri	R16
Lemon Butter	R16
Garlic Butter	R16
Mussel & Brandy Sauce	R36
Cheese	R30
Mushroom	R30
Garlic	R30
Pepper	R30
Shrimp	R30
Yum Yum	R16



Kudu Burger	R 99
150g Pure Kudu Patty, grilled and served on a toasted bun with caramelised onion, lettuce, tomato and gherkin	
Traditional Beef Burger	R 99
160g Pure Beef Patty, grilled, basted and served on a toasted bun with Lettuce, Tomato, Onion, Gherkin and Caramelised Onion	
Chicken Burger	R 99
Deep Fried or crumbed Chicken Breast topped with our unique Yum Yum Sauce and served on a toasted bun with burger garnish and caramelised onion.	
Rib Burger	R 99
Two deboned Rib Patties on a toasted bun with burger garnish and caramelised onion.	
Portabello Mushroom Burger	R 99
A Giant Black Mushroom char grilled with our special basting, topped with Mozzarella and served on a toasted bun with Lettuce, Tomato, Onion and Gherkin.	
Banting Burger	R144
160g Pure Beef patty served between two Giant Black Mushrooms with salad or vegetables of the day.	
Cheese Burger	R109
Topped with melted Cheddar and Cheese sauce	
Bacon and Guacamole Burger	R124
Topped with two rashers of grilled Bacon and finished with a swirl of Guacamole.	
Camembert and Fig Burger	R124
Topped with slices of camembert and fig preserve. FANTASTIC	
Double Decker Burger	R139
Two pure beef patties grilled to your liking and topped with pineapple and egg.	
Vegan Burger	R 99
Homemade Vegan Patty with Soy, Chickpea and vegetables, served with chips or salad	

Pizza

Our pizzas have a thin base covered in our house tomato concasse, covered with your chosen topping and cheese, then baked in our wood fired oven.

Small 24cm

Large 31cm

Small 24cm

Large 31cm

FOCACCIA **V** TRADITIONAL ITALIAN FLAT BREAD
WITH GARLIC **V**
WITH GARLIC AND ROSEMARY SALT **V**

MARGHERITA **V** R69
TOMATO SLICES/CHEESE

HAWAIIAN R84
HAM / PINEAPPLE

BACON, FETA AND AVO R94

CALZONE **FOLDED OR OPEN** R89
TRADITIONAL FOLDED PIZZA WITH HAM AND MUSHROOM

PEPPERONI R89
PEPPERONI / TOMATO / MOZZARELLA

CHICKEN, CREAM CHEESE AND PEPPADEW R94

R34 SEAFOOD

R39 SHRIMP / CALAMARI / MUSSELS / CRAB / HAKE / GARLIC

R42

GREEK **V**

R99 SPINACH / FETA / OLIVES

VEGETARIAN **V**

R124 PEPPERS / MUSHROOM / ASPARAGUS / OLIVES / GARLIC

CON POLLO

R134 CHICKEN / COCKTAIL TOMATO / GARLIC / PEPPERS

R129

BBQ RIBS, CARAMELISED ONION AND PEPPADEW

R129 BLUE CHEESE, FIG AND ROCKET **V**

THE CARNIVORE

R139 HAM / BEEF / BACON / RIB / GARLIC

R114

R154

R89

R124

R89

R124

R94

R134

R94

R134

R94

R134

R114

R159

TOPPINGS

CHILLIES R6 / SUN-DRIED TOMATOES R16 / FETA R16 / BACON R19 / AVO R18 / PEPPADEWS R16 / RIBS R20 / ONION R8 / CHICKEN R18 / GARLIC R6 / MOZZARELLA CHEESE R20 / PEPPERS R14 / ASPARAGUS R14 / OLIVES R14 / EGG R7 / BILTONG R20 / MUSSELS R20 / SHRIMP R18 / CALAMARI R18 / BLUE CHEESE R14 / HAM R12 / PINEAPPLE R12 / CRAB R18 / BEEF R20 / GUACAMOLE R18 / CREAM CHEESE R18 / CHERRY TOMATOES R14 / ROCKET R16 / BEEF SAUSAGE R12 EACH / FIG R18

BEST OF BOTH WORLDS

ANY TWO OF YOUR FAVOURITE PIZZAS ON ONE LARGE PIZZA
ONLY PAY FOR THE MOST EXPENSIVE PIZZA TOPPING.



Desserts



Doughnut R44
Plain, Chocolate or Caramel

Decadent Doughnut Stack R79
Stacked Doughnuts filled and topped with Cream and Nuts, smothered in Chocolate and Caramel sauce.

**Waffle and Ice Cream full R54
half R34**
Served with your choice of Golden Syrup or Chocolate sauce.



White Chocolate Hazelnut R74
The smoothest White Chocolate Mousse enveloping Hazelnut praline bites. Finished off with White Chocolate ganache, roasted seasonal Nuts and Hazelnut praline drizzled.

Hot Chocolate Lava Pudding R64
Sinfully divine, rich Chocolate brownie topped with Dark Chocolate sauce and a sprinkle of seasonal roasted Nuts.

Cho' Nut Sundae R59
Layers of Chocolate sauce and ice cream, Shortbread cookies and crushed nuts. Topped with Cream and garnished with Wafers and Cherries.

Carrot Cake R74
Three layers of incredibly moist Carrot Cake sponge, enrobed in a smooth and decadent White Chocolate Cheese Icing, Adorned with finely roasted Pecan nuts.

Death by Chocolate R74
Dark Chocolate. Fresh Cream. The finest imported Cocoa. Belgian Chocolate shavings. An irresistibly rich, moist Chocolate dessert.

Decadent Milkshake R38
Chocolate, Vanilla, Lime, Strawberry, Banana, Coffee, Horlicks, BarOne, Peanut Butter.

Double Thick Milkshake R44

Adult Milkshakes (Don Pedro's)
Amarula R52
Kahlua R58
Whiskey R58



COFFEE

WE ONLY USE MASTERTONS COFFEE WITH OUR OWN UNIQUE BLEND OF AUSTRIAN MOCHA AND ARABICA COFFEE TO GIVE YOU A MILD BUT FULL BODIED ROAST.



Filter coffee		
Brew of the day + Refill		R22
Americano		R22
(espresso and hot water)		
Cappuccino	available in a vanilla option	R32
(espresso, steamed milk and milk foam)		
Espresso	Single R20 Double R30	
Latte		R34
(Layered espresso, steamed milk, foamed milk)		
Macchiato		R34
(espresso, foamed milk)		
Chococino	available in a white chocolate option	R36
(espresso, steamed milk, foamed milk, chocolate)		
Ice coffee		R36
Done the traditional way and left to brew in the chiller.		
Speciality coffee		
Irish whiskey		R54
Kahlua		R54
Amarula		R49
Brandy		R49



TEAS

TEA		R24
Ceylon, Earl Grey, English Breakfast, Rooibos, Mint, Orange, Lemon, Green and Chamomile		
Chai tea		R32
(chai spice flavoured tea)		
Chai Latte		R42
(a fragrant milky hot drink infused with chai spice flavours)		
Red Espresso Rooibos		R22
Red Latte		R34
(Layered Rooibos tea, steamed milk, foamed milk)		
Red Cappuccino		R32
(Rooibos tea, steamed milk, foamed milk)		



CHOCOLATE

Hot Chocolate	R36
(Made with our unique choc flavoured taste)	
White Symphony Chocolate	R36



Cocktail Menu

WHAT WE MAKE WE DO WELL.

CLASSIC MOJITO

Fresh lime and mint muddled together with rum and cane sugar, topped with crushed ice and soda water.

Virgin option available

R49

R30

COSMOPOLITAN

Vodka, Triple sec and cranberry juice, shaken and topped with orange rind.

Virgin option available

R56

R28

FROZEN STRAWBERRY DAIQUIRI

Strawberries, rum and strawberry liqueur blended together and served frozen.

Virgin option available

R72

R32

MOSCOW MULE

Vodka, lime juice and ginger liqueur shaken and built over ice topped with ginger beer and bitters and served with an orange rind

Virgin option available

R59

R28

LONG ISLAND ICE TEA

Vodka, gin, rum, lime, triple sec and tequila shaken and floated on cola then topped with a lemon slice.

Virgin option available

R59

R28

PINA COLADA

Fresh pineapple, coconut cream, pineapple juice blended together with white rum and coconut infused rum.

Virgin option available

R68

R30

MARGARITA

Tequila, Triple Sec, cane sugar and fresh lime juice shaken and served chilled with a salt rim and lime wedge.

Virgin option available

R64

R24

SKY BLUE

White rum, butlers blue blended with pineapple juice.

R64

MANGO DAIQUIRI

Rum, Butlers van der Hum and mango juice blended with ice.

R64

RUSTY NAIL

Whisky and Drambuie built on ice with an orange rind, garnish

R59

WHISKEY OLD FASHIONED

Whisky, built the old fashioned way with burnt orange rind, caramelized sugar and bitters.

R49

TOM COLLINS

Gin, fresh lime juice and cane sugar shaken and topped with soda water.

R48

POTHOLE BLOODY MARY

Vodka, tomato cocktail, Worcester sauce, black pepper, chilli and fresh coriander blended together and served chilled.

R59

MAI TAI

Orange juice and cranberry juice with dark and light rum, triple sec and fresh lime juice shaken and floated, topped with even more rum.

R64

MARTINI

Dry vermouth shaken with gin and served with green olives (dirty martini also available)

R59

SEX ON THE BEACH

Schnapps, vodka and cranberry juice floated on top of orange juice.

R39

TEQUILA SUNRISE

Grenadine topped with fresh orange juice and floated with tequila.

R64

DONKEYS NECK

Whisky, dark rum and ginger ale.

R48

DONKEYS TAIL

Whisky, white rum, and stoney ginger

R48

SWEET SEDUCTION

Malibu, Butlers banana, grenadine and pineapple juice.

R48

WINE MENU

HOUSE WINES



Rietvallei John B Sauvignon Blanc

The wine has a lovely floral bouquet with intense fruit flavours on the palate and a well-balanced acidity which makes for a zesty, long-lasting aftertaste. A fresh, fruity dry wine for everyday enjoyment.

 R33

 R129

Nederburg Stein

A beautiful light green colour. Off-dry with aromas and flavours of pineapple, apricot and guava.

 R27

 R105

Spier Chenin Blanc

This Chenin is both crisp and fruity with green guava, pear, apple and hints of litchi on the nose. A well-balanced palate and a strong finish.

 R33

 R129

Darling Chardonnay

White pears and pineapple are the flavours you'll find on this lightly wooded Chardonnay. A clean, complex mouth feel and the aroma of pear on the palate with a well-balanced aftertaste, makes this the perfect wine with food.

 R33

 R129

Robertson Chapel Red

A fruity soft red, with smooth round berry and herbaceous brambly flavours.

 R28

 R119

John B Cabernet Sauvignon / Tinta Barocca

This is a blend of 56% Cabernet Sauvignon and 44% Tinta Barocca. A wine with lots of attractive berry fruit flavours on the nose and which also carries through nicely on the palate with a hint of spiciness. It is smooth and well balanced with a touch of toastiness and lingering aftertaste

 R33

 R129

Nederburg Rosé

Lovely pale rose. Aromas of candy floss, cherries, strawberries and dried herbs. Clean, fruity and refreshing flavours with a good acid structure.

 R28

 R119

JC Le Roux Le Domain

This is a delightful sparkling wine that comes alive on the palate. It has all the finesse and freshness of a Sauvignon Blanc intertwined with the gentle sweetness of the Muscadel while keeping its crisp youthfulness intact. Low in alcohol, with mouth-filling sweetness and a clean finish, it is truly a sparkling wine to enliven any occasion.

 R149

JC le Roux La Chanson

A lively, ruby-red sparkling wine. It reveals a delightful sweet fruity flavours suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

 R149



SPARKLING WINES

Pongrác

This elegant Cap Classique has delicate yeasty tones and imparts a wonderful foamy mouthful of black fruit flavours with a long, lingering aftertaste.

 R359



Boschendal Sauvignon Blanc

An abundance of tropical fruit flavours with hints of lime and green fig.



Glen Carlou Chardonnay

Regarded as one of South Africa's premier Chardonnays Vibrant and fresh with hints of tropical fruit, citrus and balanced oak.



Kleine Zalze Chenin Blanc

Concentrated aromas of guava, quince and green melon on the nose with subtle oak notes. On the palate there is ripe fruit with hints of minerality and good combination of oak gives a full but yet focussed finish to the wine.



Flagstone Noon Gun White Blend

A blend of Chenin Blanc, Sauvignon Blanc and Viognier. Honeydew melon with slices of paw-paw and a touch of orange peel and a sprinkle of cinnamon on the nose. Sweet fruit with a creamy sensation on the palate and a zesty crisp lingering finish.



*Life is too short
to drink cheap wine.*

Edgebaston Cabernet Sauvignon

Textbook Cabernet from Stellenbosch – cassis, dark pure fruit with ripe generous tannins that have married beautifully with its wood component.



KWV Cabernet Sauvignon

Medium-bodied, fresh and flavorsome. Plenty of blackberry favors focused on with a lengthy fine tannin grip.



Zonnebloem Shiraz

Typically dark and spicy, this wine represents the quintessential expression of this varietal. First impressions are of peppery aromas, which lead to a complex palate of dark plums and rich berries, complemented by oak spices.



Flagstone Poetry Merlot

This warm rich ruby red wine shows great complexity on the nose. There is a mixture of dark red fruit, cigar box and mint aromas with well-balanced wood. Sweet, spicy undertones give this wine great depth.



Darling Cellars Reserve Old Blocks Pinotage

Fresh and ripe fruit dominates. Stone cherries and wild black berries on the palate, elegant and juicy mouth-feel finishing with soft, dry tannins.



vino veritas

Spier Creative Block 3

Fragrant aromas of violets, mulberry, sweet fruit, spice and toast. The rich palate delivers forward mulberry flavours with subtle vanilla and chocolate.



Constantia Glen Three

A classic Constantia blend of the three most revered Bordeaux varieties – Cabernet Sauvignon, Cabernet Franc and Merlot. A cool maritime climate and strict crop control results in perfectly ripened grapes that are hand harvested, meticulously sorted and batch vinified.



Wolftrap Red Blend

A spicy profile with ripe black fruit, cherries and hints of violets from the Viognier. Smooth and rich on the palate with soft tannins and good density. This red blend is made in an easy drinking style.

