

# folk

## CAFÉ

At Folk Cafe food is freshly prepared & made to order in our small heritage kitchen. This makes it extra special but sometimes it takes a little longer, especially on busy days

Ethical and fresh ingredients are the secret to the Folk taste experience and at the core of our values.

The chicken is free range, eggs are pasture reared, beef is grass fed & veg is organic where possible

Food prepared in our kitchen, despite the best efforts of our chefs and staff, may contain trace amounts of allergens, widely used in our dishes, including but not limited to nuts, gluten, dairy, soy, eggs and shellfish

**(VE) = VEGAN (V) = VEGETARIAN (GF) = GLUTEN FREE**

# WINTER SPECIALS

## **THAI GREEN CURRY**

**R165**

Green veg and free range chicken in a coconut milk based green curry sauce served with basmati rice

## **LAMB RAGU CANNELLONI**

**R185**

Slow cooked lamb ragu cannelloni topped with bechemal, mozzarella and parmesan and finished in the pizza oven

## **CALAMARI BOWL**

**R135**

Baby calamari flash fried and served on Asian style stir fried veg

## **UMAMI SOUP (Ve)**

**R105**

Winter greens, spring onion, shimeji mushrooms, red chilli, radish & edamame beans served with an umami pouring broth & bread sticks  
R105

## **TOMATO SOUP**

**R95**

Home made and served with cream, fresh basil and a cheesy quesadilla

## **SOUP OF THE DAY**

**R95**

Our favourite winter soups made daily paired with a variety of breads

## **CALZONE PIZZA (V)**

**R130**

Folded tomato pizza base filled with mushrooms, parmesan and mozzarella and baked to perfection in the wood burning oven

# BREAKFAST

served until 11.30am

## BREAKFAST BREAKFAST

R120

Streaky bacon, 2 eggs, pork sausage, baby tomatoes, mushrooms, (gf) potato rosti & toast

## EGGS BENEDICT

on an English muffin or potato rosti (GF) with poached eggs & homemade hollandaise with:

- Smoked salmon
- Crispy bacon
- Black Mushroom (V)

R155

R125

R120

## EGGS BENI CROISSANT

R125

Open toasted & topped with crispy bacon, poached eggs & hollandaise sauce

## OMELETTES

Served with toast of your choice

- Bacon, mushroom & cheddar
- Spinach, Feta & Red onion (V)

R105

## BACON & EGG ROLL

R65

2 soft fried eggs & crispy streaky bacon & rocket on a seeded bun

## FOLK FRENCHI

R140

French toast dusted with cinnamon & sugar, topped with crispy bacon, fried banana, fresh berries & maple syrup

## BREAKFAST BAGEL (V)

R85

Cream cheese, scrambled eggs & avo + Bacon R25

## STACK (V) (GF)

R98

Potato rosti stacked with brown mushroom, poached egg, avo, rocket leaves & harissa drizzle + Bacon R25

## FRESH AS FOLK (V)

R105

Granola, fresh fruit, berries & chia yoghurt together with a plain croissant, butter and jam

## SMOOTHY BOWL

R85

(GF) (V OR VE - PLEASE SPECIFY)

Blended banana, berries & yoghurt base sweetened with honey & topped with almond butter, toasted coconut, chia seeds, cacao nibs & seasonal fruit (V)

- vegan alternative +R20 - swop out yoghurt and honey for dates, avo & coconut water

## SMASHED AVO TOAST (VE)

R85

Sourdough toast topped with smashed avo & sesame seeds + Bacon R25 + Poached egg R10 + Feta R20

Choose from Sourdough, Brioche, 70% Rye or Whole wheat toast

## **BRIOCHE BASKET R135**

Creamy mushrooms inside of a brioche basket, topped with crispy bacon,  
poached eggs & parmesan shavings

## **SCONES (V) R95**

Freshly baked scones served with whipped cream and strawberry jam (subject to availability)

## **DIY BREAKFAST**

### **CROISSANT R55**

Butter croissant topped with scrambled eggs

- + Bacon / Avo R25
- + Smoked salmon R45
- + Cheddar R20

### **CROISSANTS (V)**

- Plain R30
- Belgian chocolate & hazelnut R35
- Almond R45
- Cheddar & preserves R55

## **MUFFINS (V) R38**

Dark choc & pecan | Bran & mixed seed with raisins | Banana & chia seed | Blueberry

## **Gluten Free Apple crumble muffin R40**

ADD EXTRA Butter and jam R10

## **LITTLE FOLKS BREAKFAST**

### **French toast (V) R45**

Slice of French toast dusted with cinnamon & sugar & served with maple syrup & berries  
+Bacon R25

### **Scrambled Eggs on toast (V) R35**

+bacon R25

### **Little smashed avo toast (V) R55**

+egg R10

### **Kiddies smoothy bowl (V) R55**

strawberry smoothy topped with banana & chocolate sprinkles

### **Mini Jars**

- Plain yoghurt & Honey drizzle R25
- Half avo R25
- Cut fruit R25

### **Chocolate Toast with Nutella R55**



# SMALL PLATES & LIGHT MEALS

## FISH CAKES

R155

Crumbed salmon trout & hake fish cakes made with baby potatoes and coriander and served with spicy aioli & roast red pepper pesto on a tossed salad base

## HAKE GOUJONS

R80

Hake bites battered & deep fried

## BABY CALAMARI

R85

Heads and rings flash fried with soy glaze, served with ponzu mayo & crunchy noodles

## CHICKEN WINGS

R85

Basted in sticky Korean spicy sauce

## TEMPURA CAULI (Ve)

R79

served crispy with soy sauce

## SPICY CHICKEN LIVERS

R95

The secret sauce is a Folk favourite!  
Served with wood fired bread

## WARM HALLOUMI SALAD (V)

R155

With roasted baby tomatoes, mushroom & mixed roast veg on a wood fired garlic & herb bun, drizzled with red pesto

## CHICKEN, AVO & FETA SALAD

R155

Tossed with chopped cos lettuce, red onion, baby tomatoes, greens, cucumber, mixed seeds & vinaigrette

## HAND CUT CHIPS

R35

# CAFE DINING

## **SLOW ROASTED PORK BELLY**

**R175**

Roasted with apple cider and fresh apples. Served with a crispy shard of crackling and pickled carrots

## **GRASS FED STEAK**

Grass fed & sourced direct from the farm. served on a bed of rocket & topped with parmesan shavings and creamy green peppercorn or mushroom sauce.

Cuts change daily, please enquire for exact grammage

- **Fillet**                    **R128 per 100g (cut approx 200g)**
- **Rump**                    **R75 per 100G (cut approx 400g)**
- **Sirloin**                   **R75 per 100G (cut approx 300g)**

**ADD CHIPS +R35**

## **HARVEST PLATE (Ve)**

**R145**

Soy glazed aubergine steak, edamame beans, flash fried shimeji mushrooms, roast red pepper, miso cauliflower florets, aubergine pate & fresh chilli

## **WOOD FIRED FLATBREADS**

baked in the wood oven, topped with hummus, salsa, fresh rocket & balsamic glaze plus your choice of:

- **Slow roasted lamb & tzatziki**                    **R195**
- **Beetroot falafel, mushrooms & avo (Ve)**                    **R175**

## **KINGKLIP**

**R185**

Freshly caught and subject to availability

Served with baby leek and potato puree & root veg

## **HAKE, CHIPS & SALAD**

**R155**

Freshly caught hake deep fried in a tempura batter or grilled with seasoning

# LUNCHY

SERVED BETWEEN 11AM AND 5PM

## BAGEL'S

- **CREAM CHEESE** R40
- **CHICKEN MAYO** & avo with red onion R85
- **SALMON** with cream cheese, capers,  
red onion & cucumber R95
- **VEGAN** cashew & slaw mayo R85

## SPRINGBOK CARPACCIO PANINI R98

Wood fired panini traditionally baked in the pizza oven and filled with springbok carpaccio, fior di latte mozzarella, sweet pickled onions and rocket

## CHICKEN WRAP R85

filled with chicken fillet, feta, lettuce, carrot & mayo dressing

## PULLED PORK SOURDOUGH SANDWICH R120

Open sandwich loaded with pulled pork belly, coleslaw, siratcha mayo and micro herbs

# BURGERS

**served with hand cut chips**

## **PLAIN JANE**

**R115**

Beef patty or chicken fillet splashed with our signature bbq sauce & topped with crunchy lettuce, sliced tomato & red onions.

## **MR CHEESY**

**R135**

Beef or chicken Plain Jane topped with melted cheddar

## **BEET BURGER (VE)**

**R135**

Beetroot & chickpea vegi patty topped with smashed avo & crispy onion flakes

Add Vegan Mozzarella + R20

## **CHICKEN CRUNCH**

**R145**

Crunchy panko crumbed chicken breast topped with a smoked paprika & roast garlic mayo & slaw

## **AMERICAN DREAM**

**R159**

Beef burger loaded with bacon, cheddar & red onion marmalade

## **SHROOM MELT**

**R159**

Beef patty topped with black mushroom & camembert

## **MEXICAN SHOWDOWN**

**R159**

Beef patty topped with guacamole, salsa & chilli



# WOOD FIRED PIZZA

**Our pizza bases are made using italian "00" flour**

## FOLK STYLE SPECIALITY PIZZAS

### **BRIE STREET FOCACCIA (V)**

**R120**

Focaccia base topped with basil pesto and brie cheese

### **PORKY**

**R165**

Bianco pizza base topped with fior di latte mozzarella, pulled pork, apple compote and crackling crumb

### **JACK OF HEARTS (Ve)**

**R155**

Bianco pizza base topped with confit jackfruit, caper berries, garlic oil & vegan mozzarella

### **SHROOM BOOM (V)**

**R155**

Tomato base topped with burrata mozzarella ball, shitake and shimeji mushroom & parmesan shavings

### **CUZIN VINNIE**

**R155**

Tomato base topped with Italian spicy pork sausage mince & fior di latte mozzarella

### **WINELANDS**

**R170**

Tomato base topped with Parma ham, camembert, fig & rocket

### **HAPPY (VE)**

**R155**

Tomato base topped with vegan mozzarella, mushrooms, artichokes, chilli & garlic (Regular mozzarella can be substituted)

### **OH SULLY!**

**R155**

Margarita base topped with chicken, red pepper, red onion, sundried tomato & feta cheese

### **PIMPED PEP**

**R155**

Margarita base topped with Pepperoni, Artichokes, garlic & chilli

**HALF & HALF R165**

**CHOOSE ANY 2 TOMATO BASED PIZZAS & GET HALF AND HALF**

# WOOD FIRED PIZZA

Our pizza bases are made using italian "00" flour

## THE CLASSICS

<b>GARIC FOCACCIA (V)</b>	<b>R75</b>
<b>NAPOLESE MARGARITA(V)</b> Napolitano tomato, fior di latte & basil	<b>R120</b>
<b>MEXICANA</b> Margarita base topped with Bolognaise mince, red onions & chilli	<b>R148</b>
<b>MAMMA MIA (V)</b> Margarita base topped with Capers, olives, artichokes & parmesan	<b>R140</b>
<b>MADAM BOZZA</b> Margarita base topped with salami, avo, olives, feta and fresh rocket	<b>R148</b>
<b>PEPPERONI</b> Margarita base topped with Pepperoni, pepperoni, pepperoni!	<b>R145</b>
<b>BALD EAGLE</b> Chorizo, feta, onion & avo	<b>R155</b>
<b>Little lorry BIG LORRY</b> Bacon, feta & fresh basil	<b>R145</b>
<b>QUATTRO STAGIONI</b> Mushrooms, ham, artichokes & olives	<b>R155</b>
<b>HERO (V)</b> Feta, spinach, onions & mushrooms	<b>R136</b>
<b>HAWAIIAN</b> Pineapple and gypsy ham	<b>R130</b>
<b>PIXIE (V)</b> Baby tomatoes, basil & feta	<b>R130</b>

### GLUTEN FREE BASE + R30

### EXTRAS CHARGED PER ITEM

**R12** - Spinach, spring onion, red onion, tomato, capers, pineapple, banana

**R20** - vegan mozzarella substitute, Mozzarella, cheddar, olives, mushrooms

**R25** - feta, avocado, artichokes, anchovies, red peppers

**R30** - Bacon, gypsy ham, chorizo, salami, chicken, gorgonzola, camembert

# VEGITARIAN & PLANT BASED

## **TEMPURA CAULIFLOWER small plate (Ve)**

**R79**

Battered, deep fried & served crispy with soy glaze

## **BURRATA**

**R120**

Burrata mozzarella ball served fresh with olive oil vinaigrette, tossed heirloom tomatoes, fresh basil & shimeji mushrooms

## **CREMAZOLA & POACHED PEAR SALAD (V)**

**R155**

Creamy mild gorgonzola with fresh pears and pears poached in fynbos and kombucha served on a bed of watercress and topped with walnuts & date shards

## **WARM HALLOUMI SALAD (V)**

**R155**

Halloumi, roasted baby tomatoes, grilled black mushroom, roasted red pepper, baby marrow & spring onions served on a fresh wood fired bread bun drizzled with red pesto

+ Avocado R25

- replace halloumi with Avo for vegan option

## **VEGAN BAGEL (Ve)**

**R85**

Cashew & slaw mayo & tomato & herb salad

## **HARVEST STEAK (Ve)**

**R145**

Soy glazed aubergine steak, edamame beans, flash fried shimeji mushrooms, roast red pepper, miso cauliflower florets, aubergine pate & fresh chilli

## **WOOD FIRED BEETBALL FLATBREAD (Ve)**

**R175**

Topped with Beetroot falafel, mushrooms, avo, humus, salsa, fresh rocket & balsamic glaze

Substitute regular cheese with vegan cheese + R20



# VEGITARIAN & PLANT BASED

## WOOD FIRED PIZZA

- NEPALESE STYLE MARGARITA(V)** **R120**  
Neapolitano tomato, fior di latte & fresh basil
- BRIE STREET FOCACCIA (V)** **R120**  
Focaccia base topped with basil pesto and brie cheese
- MAMMA MIA (V)** **R136**  
Capers, olives, artichokes and parmesan
- OH NUTS! (V)** **R175**  
Tahini & cashew nut butter base topped with salted pistachio nuts, sweet grilled shallots, fior di latte and lemon fig syrup
- JACK OF HEARTS (Ve)** **R155**  
Bianco pizza base topped with confit jackfruit, caper berries, garlic oil & vegan mozzarella
- SHROOM BOOM (V)** **R155**  
Tomato base topped with burrata mozzarella ball, shitake and shimeji mushroom & parmesan shavings
- PIXIE (V)** **R130**  
Baby tomatoes, basil & feta
- HERO (V)** **R136**  
Feta, spinach, onions & mushrooms
- HAPPY (Ve)** **R155**  
Vegan mozzarella, mushrooms, artichokes, chilli, garlic

## BURGERS

Served on a seeded bun with handcut chips

- BEET BURGER (Ve)** **R135**  
Chickpea and beetroot burger topped with smashed avo & onion flakes
- BEET SHROOM MELT (V)** **R159**  
Chickpea and beetroot burger topped with black mushroom & camembert



# CAKES

check availability at pastry bar

These cakes are our daily masterpieces  
Filled with deliciousness and dripping with yummy!  
We bake all of our cakes on site and to the same recipe granny taught us.  
Available per slice as displayed or as whole cakes

## CARROT CAKE

With cream cheese & butter icing

R55

## CHEESE CAKE

Exceptionally smooth and creamy

- Plain
- Chocolate fondant / Lemon drop / Caramel

R58

R65

## SPECIALITY SPONGES

Selection of freshly bakes speciality cakes  
coconut sponge/ lemon poppy/ Red velvet

R55-R65

## CHOCOLATE FUDGE CAKE

Made with organic chocolate and cocoa and  
smothered in chocolate butter cream icing

R55

## LEMON MERINGUE

Zesty lemon curd and soft meringue peaks

R50

## GLUTEN FREE ORANGE & ALMOND CAKE (VE)

Moist and sticky

R60

## DOUBLE CHOC NUT BROWNIES

Soooooo chocolaty AND gluten free

R40

+ Ice Cream or Cream R20

## Pre-order whole cakes

Whole cakes need to be ordered 2 days in advance. Wedding and birthday cakes can be quoted for so let us know if you have any special requests.

# PASTRIES

check availability at pastry bar

## CROISSANTS

Plain (V)	R30
Belgian chocolate & hazelnut (V)	R35
Almond (V)	R40
Cheddar & preserves (V)	R49

## CONFECTIONARY

Double choc nut brownies (GF)	R40
Date & nut balls (GF)(Ve)	R22
• Cocoa	
• Cranberry coconut	
• Maple lemon & almond	
Choc chip cookie	R25
Peanut butter cookie (GF) (Ve)	R25
Chelsea bun	R30

+ Ice Cream or Cream R20

## PIES

Free range chicken pie	R50
Spinach mushroom feta pie (V)	R49
Usana grass fed beef pie	R55

## MUFFINS

Dark chocolate & pecan	R35
Bran & mixed seed with raisins	
Banana & chia seed	
Blueberry	
Gluten free Apple crumble	R40
Gluten Free Savoury mozzarella, rosemary & sundried tomato	R40

+ Butter and jam R10

# LITTLE FOLKS

## BREAKFAST

kids french toast R45  
Slice of French toast dusted  
with cinnamon & sugar &  
served with maple syrup & berries  
+Bacon R25

scrambled Eggs on toast R35  
+bacon R25

little smashed avo toast R55  
+egg R10

kiddies smoothy bowl R55  
strawberry smoothy topped  
with banana & chocolate  
sprinkles

**CHOCOLATE TOAST WITH NUTELLA SPREAD**  
R55

## PIZZA

Margarita R65  
Bacon & feta R85  
Hawaiian (ham & pine) R80  
Regina (ham & mushroom) R80

+Avo R25

## KIDS COMBO

**BOCKWURST SAUSAGE, CHIPS,  
FRUIT & MINI MILKSHAKE**  
R95

we regret no changes allowed

## LITTLE SHAKES R35

strawberry  
bar one chocolate  
vanilla  
banana

## MAINS

mini burger & chips R60  
chicken, veg or beef

fish & chips R60

chicken strips & chips R65

kids platter R80  
cheddar sticks & tomato bites,  
cut fruit, gypsy ham, cucumber  
sticks & mini roll

toasties & chips on white or brown  
• cheese & tomato R55  
• chicken mayo R70

## MINI'S

Plain yoghurt & Honey drizzle R25  
Half avo R25  
Cut fruit R25  
Edamame bean bucket R35

# folk

CAFÉ

## DRINKS

Explore the best of what the Cape has to offer with our curated selection of wines

The cocktails are all made using natural fruit and flavours and may vary in colour from time to time.

Our coffee is a blend of 5 Arabica beans which we've been roasting for over 20 years. Our roast master carefully roasts each bean to ensure the perfect balance is achieved in every sip.

Retail and wholesale coffee available, please enquire

Corkage is charged at R60 per bottle

Max 1 bottle per 4 people

Max 4 bottles per party



# COCKTAILS

## **BERRY BELLINI** R90

Cherry vodka, strawberry syrup & sparkling wine

## **CLASSIC MIMOSA** R75

Sparkling wine & fresh orange juice

## **MARGARITA** R70

Tequila, triple sec, lime juice shaken with ice

## **STRAWBERRY DAIQUIRI VIRGIN** R85 R75

Fresh strawberries, Bacardi rum, sugar & lime juice blended with ice

## **LONG ISLAND ICED TEA** R90

Skyy Vodka, Havana Club, london dry gin, tequila, cane, sugar syrup & a splash of cola over ice

## **MOJITO VIRGIN** R75 R55

Fresh lime, mint leaves, Bacardi rum, lemonade & soda over crushed ice

## **PINA COLADA VIRGIN** R75 R65

Blended coconut milk, pineapple rum, sugar syrup and ice

## **CAIPIRINHA** R70

Lime wedges & brown sugar muddled with Cachaçai rum & served over crushed ice

## **BLOODY MARY VIRGIN MARY** R75 R60

Skyy Vodka & tomato juice with celery, cucumber, worcestershire sauce & Tabasco

# APEROL SPRITZ

## **APEROL SPRITZ** R75

CinZano Pro Spritz, Aperol and soda

# DIRTY SHAKES

## **NAUGHTY AND NUTTY** R75

Frangelico & bar-one shake

## **TALL DARK & HANDSOME** R85

Kuluha shot & coffee shake

## **MEAN QUEEN** R80

Vodka & cherry shake

## **ITALIAN STALION** R80

Amaretto liqueur & vanilla shake

# BULLDOG

L O N D O N D R Y G I N

## Cocktails

## **OLD DOG** R75

Bulldog gin, Vermouth & Campari

## **NEW TRICKS** R75

Bulldog Gin & lime wedges muddled with tonic & soda

## **GO FETCH** R75

Bulldog gin, elderflower syrup, cucumber & tonic

# Bubbles



## **Graham Beck Brut NV**

**R380**

An iconic Method Cap Classique, has light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. 51% Chardonnay 49% Pinot noir

## **Graham Beck Rose NV**

**R380**

Exuberance, flair and elegance, a charming Rosé Method Cap Classique. Shows yeasty characters with a burst of fruit flavour, a fine, lively mousse is brisk on the palate, showing hints of oyster shell, fresh lavender and subtle hints of berry and cherry. 66% pinot Noir 44% Chardonnay

## **Graham Beck vintage collection**

### **Blanc de Blancs**

**R860**

Method Cap Classique 100% chardonnay with bright lime green colour, rich aromas of citrus and delicately balanced flavors of citrus, brioche and spice combines with yeasty complexity, broadening the palate with layered textures and a long finish.

## **Stellenrust Clement de Lure**

### **Cap Classique NV**

**R295**

Chenin Blanc, Chardonnay, Cabernet Franc, this MCC shows a slight pink tinge. Stellenrust has again created something unique. The first full Cremant style Methode Cap Classique – a sparkling wine made in the traditional Méthode Champenoise style, using non-traditional varieties

## **Stellenrust Sparkling Chenin**

**R235**

**R85**

Prosecco style brut with a smooth finish

## **Mimosa**

**R75**

Combination of sparkling wine & orange juice

# White Wine



## **Stellenrust Chenin Blanc**

**R165**

**R60**

Shows lime & some tropical fruit on the nose with a mineral palate of grapefruit

## **Usana Chenin Blanc**

**R235**

Beautifully balanced with hints of white peach & apple and a touch of toastiness from the barrel aging.

## **Stellenrust Barrel Fermented**

### **57 Chenin blanc**

**R440**

This Chenin Blanc from venerable 57 year-old vines on Bottelary Hills is fermented naturally. It's a boldly flavoured, fruity wine, with bright pear and guava flavours, perked up with brilliant acidity and bolstered by creamy oak. This Chenin will compliment an array of dishes and pairs well with citrus dishes, light meats & salmon

## **Cape Collective Epic White**

**R198**

Chenin blanc with aromas of honeysuckle, jasmine and tangerine, a crisp palette and a textured finish

## **Mount Rosier Sauvignon Blanc**

**R165**

**R60**

Melon and grapefruit on a bed of apple and bosche pear, with a seam of freshness

## **Bloemendal Waterlily Sauvignon Blanc**

**R200**

fresh and vibrant fruit aromatics combined with a textured and succulent mouth-feel



# White Wine



## **Bouchard Finlayson Sauvignon Blanc R280**

The Hemel-en-Aarde Valley lends an inviting tropical tone to the flavour profile of this vintage of tropical fruits, lemon and the slightest hint of black currant

## **Seasalter Sauvignon Blanc R280 by Groote Post**

Sea facing vines have developed intense flavours displaying soft minerality, citrus, stone fruit & green apple

## **Cape Point Vinyards Noordhoek R240 Sauvignon Blanc**

Refreshing coastal style, the ocean seems to dance in your glass, The palate shows elegant layers of fruit with a steely minerality finished off by a fresh and vibrant acidity that creates a long lingering palate length

## **Mount Rosier Chardonnay R180 R65**

Guava & citrus fruits on the nose with well balanced flavour & lingering freshness

## **Kruger Family Wines 2019 Sans Chêne R225 Chardonnay - Piekenierskloof**

Characterful unoaked Chardonnay, nutty creamy, with ripe citrus highlights. Substance and light grip add to distinction. 70% stainless-steel, 30% concrete egg.

## **Usana Gold Dust to Grapes R270 Chardonnay**

Texture & complexity from oak barrel fermentation, this wine also expresses soft citrus fruits on the palate and nose



# White Wine



## **Keermont Terassa Blend**

**R395**

Yellow gold colour, this wine has an explosive bouquet of lime, apple, hazelnut and peach with notes of vanilla spice, crushed oyster shell and butterscotch

## **Smokkelman Chenin & Semillon**

**R260**

With aromas reminiscent of poaching orchard fruit on a warm summer's afternoon. Ripe pear, quince, and green apple give way to fynbos-esque white flowers and a faint hint of gunsmoke

## **Steenberg Semillon**

**R395**

A beautiful pale gold colour with aromas of lime, capsicum and apricot pith greet you upon first inspection. Quince, citrus and roasted almond complete the sensation on the palate.

## **Usana "luck of the gambler" Pinot Gris**

**R256**

An orange wine hue by skin contact. This wine has a spicy, dry entry. With time it develops in the glass to display rhubarb, raspberry and grapefruit. Rounded off with savoury and umami notes. It is a versatile food wine.

## **Waverly Hills organic Pino Grigio**

**R198**

an unwooded, light wine with palatte of guava and tropical fruit flavours complimented by aromas of ripe apples. The wine also has a fruity and fresh juicy pallet and tropical after taste.

# Rosé



## Vondeling Rose

R190

R70

Delicate, fresh & vibrant Rosé wine made from Merlot grapes. Refreshing wine from centuries-old Vondeling Wines in the Voor Paardeberg

## Blawklippen Blush Rose

R245

Rose gold colour with notes of nectarines, strawberries & turkish delight

# Red Wines

## Stellenrust Merlot

R190

R65

Ripe cherry flavours with soft undertones of mint & spice. matured in French oak

## Steenberg Merlot

R355

A balanced wine with flavours of ripe fruit, delicate oak and soft supple tannins

## Mount Rosier Pinot Noir

R190

R70

Light and fresh aromas of red berries with lively spiced notes

## Sutherland Pinot Noir

R325

Pure fruit aromas, lovely perfumed forest floor characteristics and hints of smoky spice. subtle with balanced acidity.

# Red Wines



## **Cape Collective Rad Red**

**R198**

A vibrant cinsault & pinot blend with cranberry and strawberry aromas and nuances of black cherry and fresh sage on the palette. wine shows integrated acidity and delicate tannins

## **Mount Rosier Cinsault**

**R155**

Delicate flavours of ripe cherry, peppery spice and a hint of Turkish Delight. Despite its delicacy, the palate is firm and concentrated with fine dry tannins

## **Da Hanekom Putfontein Pinotage**

**R370**

Full bodied Stellenbosch Pinotage with rich, concentrated flavours of plum, dark chocolate & delicate spice

## **Bruce Jack Shiraz**

**R165**

**R65**

Shows spice, a hint of clove. red fruit on palate

## **Bloemendal Syrah**

**R450**

An intensely aromatic wine with notes of spices, clove, and ground pepper leading to a supple palate with a refreshing finish.

## **Smokkelman Cab Sav & Cinsault**

**R280**

Bright red thanks to a healthy wallop of Cinsaut. With aromas reminiscent of smuggling wine gums in your Space Case under an old school bench. Upfront aromas of strawberry, rosewater, red- and blackcurrant all wrapped in a bouquet of pencil shavings,

# Red Wines



## **Chamonix Rouge**

**R210**

**R80**

A classic French style blend of cab sav, merlot, petit verdot & malbec. matured in small barrels for 18 months

## **Thelema Mountain Red**

**R205**

This wine shows inviting aromas of juicy black fruit, mulberries, plums and hints of warm spice. After spending 18 months in barrel, the palate is soft and juicy

## **Usana "the fox" Cabernet Sauvignon**

**R390**

Full bodied with soft tannins, beautifully balanced & soft on the palate . hints of dark berries, spice, cigar box

## **Blaauwklippen 2018 Cabernet sauvignon**

**R330**

Intense mulberry & blueberry aromas mingle with dark chocolate and are supported by hints of Christmas spice, cedarwood & violet. A textured palate shows great broadness and proceeds to a long, vibrant, aromatic finish.

## **2017 de Blaauwklippen Bordeaux Blend**

**R395**

A 5-varietal Bordeaux-style red blend. Dark cassis & cigar box with plum-chocolate pudding notes. The palate is vibrant with velvet tannins, a serious mid palate and excellent length.



# ON TAP

JACK BLACK LAGER  
DEVILS PEAK GOLDEN ALE  
WOODSTOCK PILSNER  
LOXTONIA CIDER

# BEER

WINDHOEK DRAUGHT 440ML  
WINDHOEK LAGER 330ML  
AMSTEL 330ML  
BLACK LABEL 330ML  
CASTLE LITE LAGER 330ML  
CASTLE LAGER 330ML  
HEINEKEN LAGER 330ML  
ERDINGER WEISS BEER 330ML  
CAPE COLLECTIVE LAGER

# CIDER'S

LOXTONIA ON TAP  
LOXTONIA STONE FRUIT  
SAVANNA LIGHT/ DRY 330ML

# ZERO'S

DEVILS PEAK ZERO TO HERO  
HEINEKEN NON ALCOHOLIC  
LOXTONIA ZERO  
SAVANNA NON ALCOHOLIC  
THE DUTCHESS BOTANICAL G&T

340ML	500ML
R35	R45
R45	R50
R45	R50
R35	R50

R35  
R29  
R29  
R29  
R29  
R38  
R45  
R45



WOODSTOCK  
BREWERY

R30  
R30  
R35  
R30  
R45



LOXTONIA CIDER  
ORCHARD TO BOTTLE • CERES VALLEY

# Gin

Musgrave Pink	R45
Hendricks	R35
Bombay Sapphire	R45
Gordons	R25
Inverroche Classic	R45
Inverroche Verdant – Cape fynbos	R45
Hope on Hoskins , London Dry or mediterranean	R55
Bulldog	R45
Bickens	R25

# Tequila

cabrito Reposado	R50
Espolón Reposado	R50
patron Añejo	R95
Don Julio Reposado	R95
El Jimador Blanco	R35
El Jimador Reposado	R35

# Whiskey

Macallan 12 yr Single Malt	R90
Glen Grant 12 yr Single Malt	R80
Glenfiddich 12 yr Single Malt	R55
Three Ships 10yr Single Malt	R60
Bain's Cape Mountain	R35
Bells	R30
J & B	R25
jamesons	R35
Jack Daniels	R35
Johnny Walker Black	R40
Johnny Walker Red	R30

# Brandy

Van Ryns 10 year	R40
Blaauwklippen 10 year	R45
Klipdrift	R25
Richelieu	R25
Hennessy VS EOY Cognac	R55

# Rum

Tapanga	R45
Bacardi	R25
Captain Morgan	R25

# Vodka

Hope on Hoskins small batch	R45
Skyv	R40
Skyv cherry infused	R45
Smirnoff	R25
Cruz Vodka	R45
Caramel Vodka	R45

# Aperitif

Southern Comfort	R25
Aperol	R40
Amarula	R35
Dalla Cia Grappa	R45
Jagermeister	R45
Frangelico	R45
Kahlua	R25
Disaronno	R65
Cape to Rio Cane	R25
Campari	R25

# ICED DRINKS

## ICED LATTE R45

Dbl shot espresso & milk over ice

## ICED MOCHA R59

Dbl espresso, white hot chocolate & milk blended with ice

## ICED CHAI R59

Spiced chai blended with ice & milk

## TUMERIC ICED LATTE R59

Tumeric & Thyme blended with milk & served over ice

# SMOOTHIES

## BLUE (VE) R79

Blueberries, avo, coconut water, dates

## BERRYLICIOUS R70

Yogurt, blueberries, red berries, coconut water, chia seeds, & honey

## G-STRING {DAIRY FREE} R75

Banana, macadamia milk, peanut butter, cinnamon, honey & chia seeds

# MILKSHAKES

VANILLA		BAR ONE CHOC
STRAWBERRY		BANANA
CAPPUCCINO		PEANUT BUTTER

# SEASONAL JUICES

## FRESH ORANGE R45

## BABYLONSTOREN RED GREEN OR YELLOW R49

## DAILY ORGANIC FRUIT & VEG JUICE R55

# COLD DRINKS

## MINERAL WATER STILL OR SPARKLING 500ml R20 1LT R25

## APPLE/GRAPETISER R35

## RED BULL R35

## BOS ICE TEA R28 Peach, berry & lemon

## KOMBUCHA R45 Assorted flavours

## COCONUT WATER R35

## 300ML SODAS R25 Coke, Sprite, Cream soda, Fanta

## THEONISTA GINGER ALE R45

# COFFEE & HOT SIPS

	reg	dbl/tall	grande
<b>ESPRESSO</b> Coffee shot	R25	R28	
<b>MACCHIATO</b> Espresso topped with milk foam	R28	R30	
<b>LONG BLACK</b> Dbl espresso expressed over hot water in a short cup	R30		
<b>AMERICANO</b> Espresso over hot water	R28	R32	R35
<b>FLAT WHITE</b> Dbl ristretto topped with textured micro foam		R38	
<b>CAPPUCCINO</b> Espresso topped with dense foam	R35	R38	R45
<b>LATTE</b> Espresso topped 2ith milk and short foam	R35	R38	R45
<b>CAFÉ MOCHA</b> Espresso, hot chocolate & micro foam	R45	R50	R55
<b>CORTADO</b> Equal parts dbl espresso & textured milk		R36	
<b>NUTTY FLAT</b> Flat white with hazelnut syrup	R45	R50	R55
<b>SPICE CHAI LATTE</b>	R45	R50	R55
<b>FLAT RED</b> Rooibos espresso with textured milk	R36	R40	R45
<b>DARK HOT CHOCOLATE</b>	R40	R45	R50
<b>WHITE HOT CHOCOLATE</b>	R45	R50	R55
<b>TEA</b> Extensive range	R28		