



*Modern,  
Elegant. Refined*



FRIED BREAKFAST POKE STYLE



FALAFEL TOAST



BACON OMELETTE

# BREAKFASTMENU

- SERVED UNTIL 11:30AM -

## BREAKFASTVARIETIES

<b>Add: <i>gluten-free bread</i></b>	10
<b>Eggs On Toast (V)</b> served on grilled toast with tomato relish <b>Add: <i>avocado</i>   <i>bacon</i>   <i>mushroom</i></b>	65
<b>Fried Breakfast Poké Style (V)</b> served with a soft poached egg & crispy onion <b>Add: <i>chipotle pulled chicken</i>   <i>pulled lamb</i></b>	85
<b>Taco Kimchi (V)</b> 🥑 soft scrambled egg, kimchi, avo & fried capers	85
<b>Breakfast Taco</b> soft scrambled egg, chipotle pulled chicken, avo & bbq mayo	85
<b>Falafel Toast (VV)</b> ciabatta, hummus, crushed avo, basil, cherry tomato, chimichurri & lemon	95
<b>Smashed Avo (V)</b> ciabatta toast, poached egg, chimichurri & sesame seeds	90
<b>Bacon Benedict</b> 2 poached eggs, ciabatta, hollandaise, spinach & cherry tomatoes	135

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## 3EGGOMELETTE

*served on one slice of grilled ciabatta*

<b>Bacon</b> bacon, mushroom, Irish matured cheddar	135
<b>Veggie (V)</b> goats cheese, mushrooms & spinach	130

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## FRESHJUICE

<b>Fresh pressed juice of the day</b> <i>ask your waiter</i>	50
<b>Immune booster shot</b> orange, lemon, ginger, turmeric	40

“ You can't live a full life  
on an empty stomach ”

KOREAN  
CHICKEN  
WINGS



ROOT  
VEG  
GNOCCHI



SUSHI  
CALAMARI



# OUR MENU

## SMALL PLATES

**Pulled Chicken Taco** 90  
crispy onion, corn & black bean  
salsa, sriracha mayo

**Pink Falafel Taco (VV)** 85  
hummus, herb salsa, crispy  
onion

**Hake Taco** 90  
asian salad, tartare sauce

**Pulled Lamb Taco** 90  
chimichurri, onion purée,  
crispy onion

**Sushi Calamari** 115  
Patagonian calamari stuffed  
with sushi rice, salmon,  
sesame seeds & nori

**Oysters (each) - SQ** 40  
**Add kimchi** 🍷 25

**Sesame Chicken Strips** 95  
sun-dried tomato relish  
& smoky mayo

**Root Veg Gnocchi (V)** 95  
carrot purée, goats cheese, basil,  
root vegetables & crispy onion

**Spicy Korean Chicken  
Wings** 115  
sesame & spring onion

**Cauli Bang Bang (VV)** 95  
cauli nuggets, sesame oriental  
dressing & light mayo

**Truffle Fries (V)** 60  
potato fries, truffle oil,  
pecorino & bbq mayo

**Sweet Potato Fries (VV)** 55  
served with crispy kale

**Beetroot Salad (V)** 90  
sun-dried tomato,  
coriander, pickled  
ginger, onion, goats  
cheese and seeds

**Add kimchi** 🍷 25

## OUR BOWLS

**Salmon Poké** 195  
rice, nori, ginger, pickled  
cucumber, carrot, avo,  
radish, spring onion, corn,  
sriracha mayo, edamame  
& taco crunch

**Hake Poké** 185  
pan-fried hake, warm poké  
rice, mayo & pickled radish

**Buddha Bowl (VV)** 🍷 155  
quinoa, falafel, kimchi, hummus,  
spinach, edamame, beetroot,  
sesame & taco crunch

**Teriyaki Sesame Chicken** 175  
pickled red onion, pineapple,  
carrot, cucumber, sriracha  
mayo & taco crunch





NACHOS CHICKEN



HAKE N CHIPS



PEAR PANNA COTTA

# MAIN MEALS

<b>Hake &amp; Chips</b> <i>served with chips / sweet potato fries</i> crispy battered hake served with lemon caper tartare & nori dust	175
<b>Patagonian Calamari</b> <i>served with chips / sweet potato fries</i> fried Patagonian calamari with lemon caper tartare & sun-dried tomato relish	195
<b>Kingklip &amp; Prawn</b> carrot & coconut cream, pickled ginger, lemongrass rice & spinach	295
<b>Our Famous Corn Nachos - Spicy</b> <i>choose between veggie, pulled lamb or pulled chicken</i> red onion, corn & black bean salsa, sun-dried tomato relish, jalapeno, guacamole & sour cream	190
<b>Chicken &amp; Prawn Curry</b> lemongrass rice, coriander & poppadum	185
<b>Miso Sirloin</b> <i>served with chips / sweet potato fries</i> 200g beef sirloin, black mushroom, blue cheese, burnt onion, chimichurri	270
<b>Vegan Burger (VV)</b> <i>served with chips / sweet potato fries</i> vegan patty, bean salsa, sun-dried tomato relish, crispy onion & bbq mayo	170
<b>Grilled Chicken Nacho Burger</b> <i>served with chips / sweet potato fries</i> grilled chicken, guacamole, nachos, fresh salsa & bbq mayo	175
<b>Beef Burger</b> <i>served with chips / sweet potato fries</i> cheddar, bacon, gherkins, lettuce, sun-dried tomato relish & bbq mayo	180
<b>Pulled Lamb Pappardelle Pasta</b> mushrooms, spinach, mature Irish cheese	215
<b>Seafood Pasta</b> mussels, kingklip, prawns, calamari, fried capers	210

## DESSERT

<b>Creme Brulée</b> 80 vanilla brulée, sesame, chocolate soil, crunch
<b>Chocolate Plate (VV)</b> 85 warm chocolate brownie, chocolate ganache, meringue, ice-cream
<b>Ginger &amp; Date Malva (V)</b> 85 salted miso ice-cream & peanut brittle with a sesame snap
<b>Pear Panna Cotta (V)</b> 85 chocolate crunch & pear gel

## MILKSHAKES

<b>Acai Berry Shake (VV)</b> 75 mixed berry milkshake, with acai infusion & toasted coconut
<b>Berry Pavlova</b> 80 mixed berries & meringue
<b>Choc Peanut</b> 80 peanut butter, banana & triple chocolate cake
<b>Cereal Killer</b> 80 rice krispies, marshmallows & sterri stumpi

LOCAL WINES



BUBBLY



LOCAL WINES



# WINE LIST

## WHITEWINE

**House - Lomond** 80 | 320

*Cape Agulhas* | **Sauv Blanc**  
fresh zesty and well balanced  
acidity

**Springfield Life from Stone** 400

*Robertson* | **Sauv Blanc**  
zesty, stony & intense, with  
grapefruit & passion fruit flavours

**Oak Valley** 80 | 320

*Elgin* | **Sauv Blanc**  
passion fruit & gooseberry  
with a tart grape finish

**Pear Tree** 50 | 190

*Wellington* | **Chenin**  
peachy, zesty nectarine & orange

**Beaumont** 430

*Botrivier* | **Chenin**  
fresh, green apple & pear flavours

**Bouchard Finlayson** 80 | 320

**Blanc de Mer**  
*Hemel-en-Aarde* | **Blend**  
delicate peach & floral  
flavours with a citrus infused  
fullness

**Tesselaarsdal** 925

*Tesselaarsdal* | **Chardonnay**  
crisp acidity with subtle defining  
notes of white pear and lemon

**Creation** 700

*Hemel-en-Aarde* | **Chardonnay**  
sun-kissed pear & peach  
enhanced by fresh minerality &  
hints of spice

**7 Springs Chardonnay** 85 | 340  
**Unwooded**

*Hemel-en-Aarde* | **Chardonnay**  
light with typical Overberg  
minerality, complimented by  
floral & citrus notes

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## ROSÉ

**HPF Bloos** 85 | 340

*Sondagskloof*  
bordeaux-style blend imparts  
layers of fresh berry flavours

**Vergelegen** 95 | 385

*Stellenbosch*  
lovely fresh red berries in a rose gold  
liquid with a long, fresh aftertaste

## MCC

**Boschendal Brut** 105 | 530

*Franschhoek*  
lemon cream & almond biscotti  
preceding lovely layers of citrus

**Boschendal Brut Rosé** 105 | 530

*Franschhoek*  
hints of strawberry,  
raspberry & cherry flavours

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## REDWINE

**House - 7 Springs** 95 | 385

*Hemel-en-Aarde* | **Syrah**  
delicious blackcurrant &  
blueberry flavours with firm  
tannins on the finish

**Lomond** 105 | 405

*Cape Agulhas* | **Syrah**  
aromas of spice, violets &  
blackberries give way to a white  
pepper & dark fruit palate

**Wildeckrans** 375

*Botrivier* | **Pinotage**  
rich, concentrated red berry  
fruit with hints of dark  
chocolate & light nuttiness

**Creation** 790

*Hemel-en-Aarde* | **Pinot Noir**  
elegant palate with refined  
flavours of raspberry & the  
earthiness of shiitake mushroom

**House - 7 Springs** 95 | 385

*Hemel-en-Aarde* | **Pinot Noir**  
blackcurrants, mulberries,  
prunes, olives & a lovely  
earthy undertone

**Bouchard Finlayson** 1650  
**Galpin Peak**

*Hemel-en-Aarde* | **Pinot Noir**  
vivid red cherry and raspberry join  
hints of dried oreganum and  
cardamom in a lightly oaked frame.

**HPF Posmeester** 95 | 385

*Sondagskloof* | **Merlot**  
hints of smokiness on the nose  
& plump red fruit on the palate

**Capensis** 1020

*Stellenbosch* | **Cab Sauv**  
blueberries and cassis lead the  
flavor profile, with black olive  
tapenade with savory complexity

**Fryers Cove** 430

*Doring Bay* | **Cinsault Grenache**  
boasts smooth tannins with a  
balanced acidity, giving it a  
seductive round finish



APEROL SPRITZ



BLUE BERRY SPRITZ



MARGARITA

# SOMEDRINKS

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## COCKTAILS

<b>Aperol Spritz</b>	100
aperol, cinzano spritz & soda	
<b>Campari Spritz</b>	100
campari, cinzano spritz & soda	
<b>Whiskey Spritz</b>	90
whiskey, ginger ale & apple juice	
<b>Blueberry Gin Spritz</b> 	90
bulldog gin, cinzano spritz, blue tonic & fresh blueberries	
<b>Elderflower Vodka Spritz</b>	90
skyy vodka, elderflower syrup & cinzano spritz	
<b>Classic Mojito</b> 	85
white rum, lime & mint	
<b>Margarita</b>	95
tequila, triple sec & lime	
<b>Margarita Jug (750ml)</b>	365
tequila, triple sec & lime	

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## KOMBUCHA

Ask your waiter for flavours	70
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## CRAFTGIN

Triple 3 African   Citrus	38
Bulldog London Dry	38
Six Dogs Blue	50

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## CRAFTBEERS ANDCIDERS

### ONTAP

Old Harbour Lager	50   70
Devils Peak Block House IPA	45   65
<b>Castle / Lite</b>	38
Windhoek Draught	49
Fokof lager	50
Heineken   Heineken 00	45
Stella Artois	40
Corona   Cero	45
Hunters Dry	45
Savanna Dry   Light   00	50
Brutal Fruit L'Orange Rossa/ Strawberry	40

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## WHISKEY

Bells	25
Jack Daniels	40
Bains	32
Jamesons	40
Johnnie Walker Black	45
Macallan 12 yr	120
Johnnie Walker Red	30
J&B	25

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## RUM

Bacardi	25
Malibu	22
Spiced Gold	25
Captain Morgan Dark	25

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## LIQUERS & APERITIFS

Jagermeister	30
Amaretto	45
Amarula	30
Frangelico	30
Kahlua	30
Peppermint Liqueur	20

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## BRANDY

Richelieu	22
KWV 3 yr	22
KWV 5 yr	25

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## TEQUILA

El Jimador	40
Leonista Honey	60
Espolon Blanco	55

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## VODKA

Smirnoff	22
Skyy	30

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## AFTER DINNER

Grappa Brotto Vanetta	40
Creation Port	40
Glenfiddich 12 yr	70
Macallan 12 yr	130
Ladismith 8 yr	65
KWV 15 yr	80