



coffee.

Almond Milk is available as an alternative

	SGL	DBL
Americano	34	48
Cappuccino	36	50
Espresso	24	34
Macchiato	26	36
Cortado		36
Latte	38	
Rooibos Cappuccino	68	
Flavoured Latte	48	

Gingerbread | Butterscotch | Salted Caramel | Popcorn | Vanilla

breakfast.

Served until 11h30

French Toast

88

French toast stack with crispy bacon, honey and caramelised nuts.

Omelettes

Three egg omelette served with toasted baguette and your choice of fillings:

1 Filling **68** | 2 Fillings **86** | 3 Fillings **102**

Cherry Tomato | Cheddar Cheese | Bacon | Mixed Bell Peppers | Danish Feta | Hickory Ham | Chillies | Caramelised Onion | Italian Salami | Jalapeño | Mushroom

Eggs Benedict

Hickory ham	110	Norwegian smoked salmon	145
Crispy bacon	115	Creamy spinach	95

Two poached eggs with hollandaise sauce served on an English muffin, with your choice of toppings, served with a side of hash brown.

Sunrise Breakfast

62

Two fried or scrambled eggs with crispy bacon, balsamic cherry tomatoes and toast.

Farmhouse Breakfast

145

Two fried or scrambled eggs, crispy bacon, home-made freshly ground beef patty, sautéed mushrooms, balsamic cherry tomato, hash brown and toast.

The Banter

165

Grilled halloumi cheese, crispy bacon, two fried or scrambled eggs, cherry tomato, sautéed mushrooms and Danish feta.

Enjoy a Mimosa with any breakfast for only R65!



All items on this menu have been prepared in a kitchen that may contain traces of nuts, soya, egg and shellfish. Please inform your waiter if you have any allergies.

small plates.

- Escargot the *South African* way** 110
Snails with creamy garlic sauce, baked in the pizza oven, served with fresh baguette.
- BBQ Pork Riblets** 130
Four pork riblets served with honey and soy sauce.
- Grilled Queen Prawns** 140
Four queen prawns grilled with lemon butter.
- Falafel**  85
Herb-infused chickpea fritters with tahini, served with pita bread.
- Chicken satay** 95
Skewered grilled chicken served with rich, savoury-sweet peanut sauce.
- Caprese** 95
Balsamic cherry tomatoes, mozzarella cheese, fresh basil, basil pesto, and red bell pepper purée.
Wine pairing suggestion – Terra Del Capo Pinot Grigio
- Jalapeño Poppers** 90
Green Jalapeño pepper halves, filled with cream cheese, coated in a crispy breading and deep-fried to perfection.
- Springbok Carpaccio** 130
Thinly sliced, cured, and smoked springbok loin, served with fresh rocket, crispy capers, black pepper and parmesan shavings.
- Dip Plate** 90
Toasted pita bread served with a spread of red bell pepper purée, olive tapenade, and crumbed Danish feta and Peppadew.
- Plankie Steak** 155
250g Rump steak sliced into strips, served with Dijon mustard and fresh chopped chilli.
Wine pairing suggestion – Spier Seaward Cabernet Sauvignon
- Grilled Camembert Cheese** 105
Lightly charred and smokey Camembert wheel served with caramelised onion and toasted pita bread.
- Halloumi Cheese** 95
Grilled golden outside, delightfully chewy inside, served with sweet chilli.
- Smoked Norwegian Salmon Roses** 145
Thin slices of smoked Norwegian salmon wrapped around cucumber, cream cheese, pickled ginger with Kewpie mayo and crispy capers.
Wine pairing suggestion – Diemersdal Sauvignon Blanc Reserve

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Tempura Chicken		85
Tender chicken strips coated in a light, airy, and crispy batter, deep-fried and served with spicy mayo.		
Prawn Phyllo		150
Prawn tail and stir-fried veg rolled in a light phyllo pastry, served with honey and soy sauce.		
	<i>Half</i>	<i>Full</i>
Moules Marinières	95	175
Half shell mussels simmered in creamy white wine sauce with garlic and spring onion, served with toasted Baguette.		
Focaccia Provençal VEGAN		130
Garlic and herb focaccia topped with olives, balsamic cherry tomato, bell pepper pesto, fresh basil and rocket		
Pepperoni and Olives		95
Pan-seared spicy pepperoni with olives and garlic, served with toasted pita bread.		
Freshly baked French baguette		25
served with salted butter.		
Add a choice of dip +45		
Olive tapenade Red bell pepper purée		
Loaded fries		65
with cheese sauce, melted cheddar.		
Add bacon & jalapeño R30		
Toasted pita bread		22
Rustic cut chips		38

to share.

Serves 2 to 4 people

sabrage. Charcuterie Board	510
Italian salami, hickory ham, pan-seared olive and pepperoni, grilled camembert cheese, blue cheese, fresh fruit, mixed nuts, pickles, red bell pepper pesto, fig preserve and freshly baked baguette.	
<i>Wine pairing suggestion – L'Ormarins Brut Classique Rosé</i>	
Countryside Platter	590
BBQ pork ribs, sliced 250g rump steak, grilled halloumi cheese, jalapeño poppers, BBQ meatballs, rustic cut chips with fresh chopped chillies and Dijon mustard.	
Vegetarian Platter	440
Feta stuffed peppadew, falafel fritters, crudites, grilled camembert cheese, caramelised onion, balsamic cherry tomato, olives, toasted pita bread with red bell pepper pesto and tahini sauce.	

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light meals.

Croque Monsieur – the ultimate cheese and ham sandwich!

R135

A classic French open-faced baguette sandwich with hickory ham, a creamy mozzarella bechamel sauce, topped with parmesan cheese.

freshly baked baguette sandwiches

Tempura chicken, avocado, salad greens and spicy mayo

120

Hickory ham, tomatoes, pickled onion, lettuce, and honey mustard

110

Crispy bacon, grilled chicken, mayonnaise and salad greens

115

Falafel fritters, pickled onion, cucumber, lettuce, cherry tomato, tahini sauce and red bell pepper pesto VEGAN

110

Add mozzarella or cheddar cheese +28

salads

Greek

90

Fresh greens, cherry tomato, cucumber, Danish feta, olives and red onion.

Rump and Blue Cheese

170

with toasted nuts, mixed bell peppers, fresh greens, cherry tomato and cucumber.

Add avocado+28

Smoked Norwegian Salmon

165

with fresh greens, rocket, cream cheese, capers, cucumber and mixed bell peppers.

Falafel Fritters VEGAN

135

with lettuce, spring onion, avocado, peppadew, cucumber, cherry tomato and tahini sauce.



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wraps

White wheat flour wraps with your choice of filling,
served with a side Greek salad or rustic cut chips

Gluten-free wrap made with vegetables and seeds + 22

Tempura chicken

145

with fresh greens, Danish feta, cherry tomato and spicy mayo.

Add avocado +28

Smoked Norwegian Salmon

165

with cream cheese, cucumber, crispy capers, fresh greens and honey and soy sauce.

Grilled Halloumi

135

with fresh greens and rocket, mixed bell peppers, caramelised onion, red pepper pesto and sweet chilli.

burgers.

served with rustic cut chips or a side Greek salad

	<i>Sgl</i>	<i>DbI</i>
Old School	125	160
Home-made freshly ground beef patty with lettuce, tomato, dill cucumber and burger relish.		
Big Cheese	150	190
Home-made freshly ground beef patty with melted cheddar, jalapeño, lettuce, tomato, caramelised onions and creamy cheese sauce.		
Add bacon +28		
Chicken Prego	120	150
Grilled chicken breasts, fried onions, lettuce and Prego sauce.		
<i>Wine pairing suggestion – L'Avenir Chenin Blanc</i>		
Tempura Chicken	145	195
Panko chicken strips with Danish feta, lettuce, tomato, avocado and your choice of spicy mayo or honey and soy sauce.		

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grill house.

Our recommended beef steak companion
Cape of Good Hope Riebeeksrivier Syrah

250g Rump	145
500g T-Bone	230
200g Fillet	195
8 Queen Prawns	290
500g Pork Loin Ribs	225
Grilled Chicken fillets	115
Peri-peri or BBQ	

sides

Rustic cut chips	38
Side Greek salad	38
Potato gratin	46
Creamy spinach	40

extras

4 Queen Prawns	140
Avo, feta and peppadew	55
Creamy garlic snails and blue cheese	80
Pepper crust and paprika butter	30
Fried egg	14
Cheese Pepper Mushroom Sauce	30

kids.

Beef burger and rustic cut chips	85
Ham and cheese pizza	90
Chicken crispers and rustic cut chips	85
Hickory ham and cheese tramezzini	55
Pork riblets and rustic cut chips	100

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pizza.

Gluten Free Pizza Base +28

classic

Margherita	95
Mozzarella cheese and oregano.	
Pepperoni	145
Spicy pepperoni and mozzarella cheese.	
Hawaiian	125
Hickory ham, pineapple and mozzarella cheese.	
BBQ Chicken	135
Grilled chicken tossed in BBQ sauce, mixed bell peppers and mozzarella cheese.	
Regina	140
Hickory ham, mushrooms and mozzarella cheese.	

speciality

Vegetarian	150
Mushrooms, olives, caramelised onion, mixed bell peppers, garlic, mozzarella cheese, oregano and parmesan shavings.	
<i>Wine pairing suggestion – Eikendal Charisma</i>	
Pepperoni Supreme	160
Spicy pepperoni, onions, mixed bell peppers, garlic and mozzarella cheese.	
<i>Wine pairing suggestion – Ken Forrester Petit Pinotage</i>	
Bacon, Avo and Feta	160
Bacon, Danish feta cheese, avocado and mozzarella cheese.	
The Rump	190
250g Rump strips, onion, garlic, chilli, cherry tomato and mozzarella cheese.	
Mediterranean	155
Olives, Danish feta, red bell pepper pesto, mozzarella cheese and fresh rocket.	
Diavola	160
Italian salami, mixed bell peppers, jalapeño, garlic, olives, Danish feta and mozzarella cheese.	
Porky Peppa	180
Italian salami, hickory ham, bacon, caramelised onion, Danish feta, mozzarella cheese and fresh rocket.	
Pollo Madonna	175
Grilled chicken, bacon, Danish feta, Peppadew and mozzarella cheese.	

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dessert.

Affogato 85

A classic, simple dessert consisting of two scoops of vanilla ice cream, a single espresso and a shot of Frangelico.

Apple crumble tart 72

Granny Smith apples stewed with cinnamon and raisins, topped with a Streusel crumble pastry and baked to perfection. Served with vanilla ice cream.

Chocolate volcano 85

A rich chocolate-flavoured dessert with a molten centre baked to perfection. Served with vanilla ice cream.

Home-made malva pudding 65

A beloved, traditional South African baked dessert served with vanilla custard.

Berry bliss fruit sorbet VEGAN 55

double shot pedros

Amarula 68

Frangelico | Kahlua 85

Jameson 90

dessert wine

Pierre Jourdan Ratafia *Franschhoek* 50ml 75

A heady and warming mix of honey, almonds, ripe spanspek melons, limes and vanilla overtones fills the full-bodied palate, with the mouthfeel having a lovely, creamy texture.

L'Ormarins Cape Vintage *Franschhoek* 50ml 50

A vibrant palate filled with sweet prune, blueberry, cinnamon and nutmeg flavours, with subtle ginger spice.

Longridge Edelgoud *Piekenierskloof* 50ml 50

To craft a "noble late" wine is a labour of love, but often the results can be the most amazing taste sensation. Only two barrels were produced from Sauvignon Blanc grapes. This wine entices the palate with seductive flavours of apricot and nectarine, passion fruit, honeycomb, marmalade, apple and dried peach.

Donkiesbaai Hooiwijn *Piekenierskloof* 375ml 600

Generous flavours of apricot, mango, beeswax and notes of salted caramel, adding texture and a mouth-coating richness.

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FONDEE



1694

Jean Roi Cap Provincial Rosé

R395
per bottle



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aware.org
www.aware.org.za

DRINK RESPONSIBLY. NOT FOR PERSONS UNDER THE AGE OF 18.

L'Ormarins

FONDÉE



1694

R85 glass
R355 bottle R355 bottle R710 bottle



Reserved. Refined. Revered.

www.lormarinswines.com



SARONSBERG

Tulbagh

R240
PER BOTTLE





ALTIMA SAUVIGNON BLANC
R280

SERRURIA
CHARDONNAY
R420

LAING GROENDRUIF
SEMILLON
R375

RIEBEEKSRIVIER
SYRAH
R260

