



STARTERS | LIGHT MEALS

French Onion Soup 😯 R80.00
Served with Melba Toast.

Butternut Soup 🕅 R78.00

Topped with fresh Chives and Croutons.

Panko Prawns R125.00

Coated and deep fried with panko crumbs served on a bed of rocket with a side of Asian slaw and dipping sauce.

Peri-Peri Livers R105.00

Chicken livers sauteed with Garlic, Onion and Thyme, tossed in peri peri sauce and served with toasted Ciabatta.

Nachos R85.00

Crispy tortilla chips topped with cheese sauce, Pico De Gallo, mozzarella cheese and guacamole.

Add on: Savoury Mince R25.00 | Grilled Chicken Breast R25.00

Calamari R95.00

Grilled or deep-fried calamari on a rocket salad with a side of lemon butter or tartar sauce.

Halloumi sliders R95.00

2 Grilled Halloumi topped with Rocket, sliced Tomato, Caramelized Onions on a fresh slider bun with Chilli Cajun Mayo.

Greek Bread W R90.00

Flat Bread with melted Halloumi, Red Onion, Olives and Tzatziki.

SALADS

Feta and Avo R105.00

Feta and Avo tossed with fresh mixed Lettuce, Cucumber, Red Onion, Cherry Tomato and drizzled with Ranch dressing. **Add on:** Grilled Chicken Breast **R25.00** | Bacon Bits **R20.00** | Prawns **R40.00**

Chicken Salad R95.00

Grilled chicken breast with lettuce, cherry tomato, cucumber, Red Onion roasted Bell Peppers and Carrot Ribbons with a side dressing of Honey and Mustard.

Traditional Royal Caesar Salad

R120.00

Grilled Chicken Breast on a bed of Romaine lettuce with boiled egg, Tortilla Chips, Mozzarella balls and Parmesan shavings and topped with a Caesar dressing.

Greek Salad 🔐 R70.00

Feta, Olives, Cherry Tomato, Cucumber, Red Onion with mixed Lettuce served with our famous House dressing.

M E N

SANDWICHES

Served on white, brown, health, rye or sourdough, with Chips or a Side salad.

Cheese and Tomato (Cheddar)	R55.00
Chicken and mayonnaise	R68.00
Ham, Cheese and Tomato (Mozzarella)	R68.00
Bacon, Egg and Tomato	R75.00
Bacon and Cheese (Cheddar)	R72.00
Lamb Curry	R98.00
Royal Club Sandwich Toasted sandwich with Sundried Tomato, Pesto, Bacon, sliced Tomato, Fried Egg, grilled Chicken Breast with Mayonnaise (Honey Mustard)	R115.00

WRAPS

Served with Chips or a Side salad or Zucchini Fries

Pulled Beef Wrap R117.00

Slow roasted pulled Beef with Onion, Jalapeno, roasted Pepper and sliced Avo.

Grilled Chicken Wrap R108.00

Tender grilled Cajun Chicken strips with Guacamole & Asian Slaw.

Veg Wrap 😯 R122.00

Hummus, Spinach, Avo and Pumpkin Seed with Honey Roasted Butternut, sprinkled with fresh Black Pepper and a drizzle of Olive Oil and Basil pesto.

BURGERS

All our Burgers are served on a freshly toasted Bun and garnished with Crispy Lettuce, sliced Tomato, Red Onion and Gherkins.

Your Choice of Patty:

200g Pure Beef R135.00
170g Lamb R145.00
Grilled Chicken Breast R125.00
Beyond Burger R145.00

Add on:

Cheddar R15.00

Sliced Avo R20.00

3 strips of Bacon R15.00

Sauce from our selection of Sauces R35.00

M E N

MAINS

Fish and Chips R130.00

Hake Fillet grilled or fried served with Chips or Side Salad and Tartar sauce.

Baby Chicken

Half - R110.00 | Full - R170.00

Flamed grilled marinated Chicken with Peri Peri, BBQ, or Lemon Herb served Chips or Side Salad.

Lamb Chops R260.00

Three 150g Loin Chops flamed grilled to your preference served with Tzatziki and Chips.

Rump Steak R180.00

300g Rump Steak grilled to your liking, served with Chips or Side Salad and a Sauce of your choice.

T-Bone Steak R220.00

500g tender T-bone Steak grilled to your liking served with Chips and Onion Rings and a Sauce of your choice.

Oxtail R250.00

Slow braised to perfection with Red Wine and infused with fresh Thyme and Herbs. Served with buttery Mashed Potato.

Lamb Curry R180.00

Braised with aromatic Spices served with Roti, Rice and Sambals

Butter Chicken Curry R165.00

Chicken Breasts sauteed with Spices and Cream served with Rice, Roti and sambals.

Ribs 300g - R130.00 | 600g - R210.00

Pork Ribs slow roasted with BBQ sauce and Cola served with Chips.

Grilled Prawns - R160.00 | 12 Prawns - R285.00

6 or 12 Prawns grilled with Lemon Butter or Garlic Butter served with Chips or Savoury Rice.

Sauces R35.00

Mushroom

Tartar sauce

Lemon butter

Peri peri

Garlic

Cheese sauce

M E N U

PASTA

Mushroom Alfredo

R120.00

Mushroom sauteed with Garlic and Onions tossed with Penne Pasta and topped Parmesan Cheese.

Add on Chicken Breast R25.00

Chicken Pesto Penne

R138.00

Chicken Breast tossed with Basil Pesto and Penne Pasta finished with Cream and Sun-dried Tomato.

Add on Olives R12.00 | Bacon R15.00 | Feta R15.00

Spaghetti Bolognese

Classic Italian Panna Cotta

R138.00

R90.00

Homemade Beef Bolognese tossed with Spaghetti and Parmesan.

KIDDIES' MENU

Chicken Strips and Chips	R65.00
Fish Fingers and Chips	R60.00
Kiddies Chicken Burger with Chips	R70.00
Kiddies' Pasta Bolognaise	R65.00
Kiddies' Pasta with Cheese Sauce	R60.00
Kiddies' Ribs and Chips	R70.00

DESSERTS

Decadent Dark Chocolate Brownie Served with chocolate sauce and ice cream.	R80.00
Passion Fruit Cheesecake Served with vanilla ice cream.	R85.00
Peppermint Crisp Tart Layers of crunchy Coconut Biscuits, velvety Whipped Cream and Caramel and a generous sprinkle of Peppermint Crisp Chocolate shavings	R90.00
Milk Tart Infused with Cinnamon	R85.00



Sparkling Wines

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J.C. Le Roux Le Domaine The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids supported by an enjoyable aftertaste.	R 255
J.C. Le Roux La Fleurette It reveals a delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit.	R 255
J.C. Le Roux La Chanson Lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.	R 255
MCC	
Pongrácz Rosé Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive.	R 495
Pongrácz Brut Delicate yeasty tones are layered with toast and ripe fruit.	R 495
Pongrácz Noble Nectar Velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp, juicy pears, and litchi.	R 545
Champagne	
Moët & Chandon Delicious sumptuousness of white-fleshed fruits (pear, peach, apple)	R 2395
Moët & Chandon Rosé Juicy, persistent intensity of berries (strawberry, raspberry, redcurrant	R 2250
Veuve Clicquot Strength and silkiness - and to hold them in perfect balance with aromatic intensity and a lot of freshness.	R 2150



White Wines			
Sauvignon blanc		Ī	
Durbanville Hills Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.	R	70	R 235
Fleur Du Cap The palate is mineral and linear with a beautiful richness elegantly balanced by the fresh acidity.	R	75	R 248
Douglas Green Overt pineapple, gooseberry and granadilla aromas carry through to a crisp dry entry and a surge of tangy tropical flavours.			R 190
Chenin blanc			
Nederburg 5600 A well-balanced wine with delicate layers of stone fruit and citrus undertones.	R	60	R 199
Chardonnay			
Watershed Unwooded On the palate this wine exhibits a creamy texture with a lingering crisp finish.			R 190
White Blends			
Zonnebloem Blanc de Blanc A medium-bodied wine with a refreshing, crisp acidity, plenty of tropical fruit flavours.	R	60	R 195
Blush Wines		•	
Diasii vviiles		_	_
Nederburg Rosé Clean, fruity and refreshing flavours with a good acid structure.	R	55	R 172
Allesverloren Tinta Rosé Fresh raspberries and cherries on the palate with a hint of vanilla.	R	68	R 235
Douglas Green Sunkissed Natural Sweet Full sweetness is well balanced by a pleasing crisp finish.	R	55	R 185



Red Wines	•)	
Merlot			
Durbanville Hills Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouth feel that has a prolonged aftertaste.	R 8	30	R 260
Douglas Green Generous ripe berry flavours brushed with soft oak spice to a sleek juicy fruit finish.	R 7	'2	R 240
Cabernet sauvignon			
Durbanville Hills An elegant, medium-bodied wine with ripe red fruits on the palate.	R 7	75	R 260
Shiraz			
Durbanville Hills Subtle yet distinct taste of plums and sweet oriental spice. Soft tannins on the palate with a mouthwatering finish.	R 7	75	R 260
Pinotage			
Zonnebloem A full-bodied wine, bursting with cherry and mocha flavours and soft oak spice.			R 295
Red Blends			
Alto Rouge Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla.			R 298
Nederburg Baronne A rich, medium-bodied wine with ripe plum, prune, dark chocolate and oak spice flavours and a pleasant tannic structure.			R 239



Cellar list

Allesverloren Cabernet Sauvignon A rich and full-bodied wine with a good tannic structure, lots of berry fruit flavours such as blackcurrant and cherries with undertones of dark chocolate. Rupert and Rothschild Layers of complexity unfolds on the palate with silky tannins. Exceptional balance, beautifully structured with hints of chocolate. The Chocolate Block An opulent style with super-fine tannins and a luscious palate named for the distinctly chocolatey notes on both the nose and palate.



Beers

Mock Cosmo

D0010	
Amstel / Amstel Lite Black Label Castle Lager / Castle Lite Hansa Heineken Stella Artois Miller Draught Windhoek Draught Windhoek Lager / Light Corona	R 45 R 40 R 40 R 50 R 50 R 45 R 55 R 42 R 65
Ciders & Coolers	
Hunter's Dry / Gold Savanna Dry / Light	R 44 R 44
Cocktails	
Time Twist American Mojito Hennessy Daiquirri Cosmo Jug Mojito Jug Daiquirri Jug Cosmo Pina Colada Mojito Daiquirri Mock Mojito	R 102 R 102 R 102 R 350 R 305 R 345 R 82 R 85 R 75 R 85
Mock Cosmo	R 55 R 45