

ALCOHOL

CLASSIC MOJITO

WHITE RUM, FRESH MINT, LIME JUICE, SUGAR, SODA WATER

REFRESHING & MINTY WITH A CITRUS TWIST

R85

SPICY MARGARITA

TEQUILA, FRESH LIME, TRIPLE SEC, JALAPEÑO,

BOLD AND ZESTY WITH A FIERY KICK

R90

AFRICAN FYNBOS GIN COCKTAIL

AFRICAN FYNBOS SYRUP, GIN & SODA

PERFECT FOR GIN LOVERS WHO LOVE A TWIST

R75

PALOMA COCKTAIL

GRAPEFRUIT JUICE, LIME JUICE, TEQUILA & SODA

PERFECT FOR A HOT SUMMERS DAY

R70

FROZEN MARGARITA

BLENDED WITH LOTS OF ICE, TEQUILA, TRIPLE SEC & LIME JUICE

SWEET, SOUR, AND SALTY FLAVORS, ESSENTIALLY A BOOZY, FROSTY SORBET.

R80

COOLERS

BLENDED WITH LOTS OF ICE & SHOT OF GIN OR TEQUILA

R75

AFRICAN GRAPEFRUIT

AFRICAN GINGER

AFRICAN LITCHI

AFRICAN FYNBOS

ELDERFLOWER

ALL COCKTAILS ARE AVAILABLE AS VIRGIN MOCKTAILS

BEERS

CASTLE LIGHT, WINDHOEK LARGER, BLACK LABEL

R36

CIDERS

SAVANNA DRY, SAVANNA LIGHT

R42

THYME CRAFT GIN

CHERRY, APRICOT, STRAWBERRY

R35

BLOOD ORANGE GIN

R40

VODKA SMIRNOFF

R25

WHISKEY JACK DANIELS

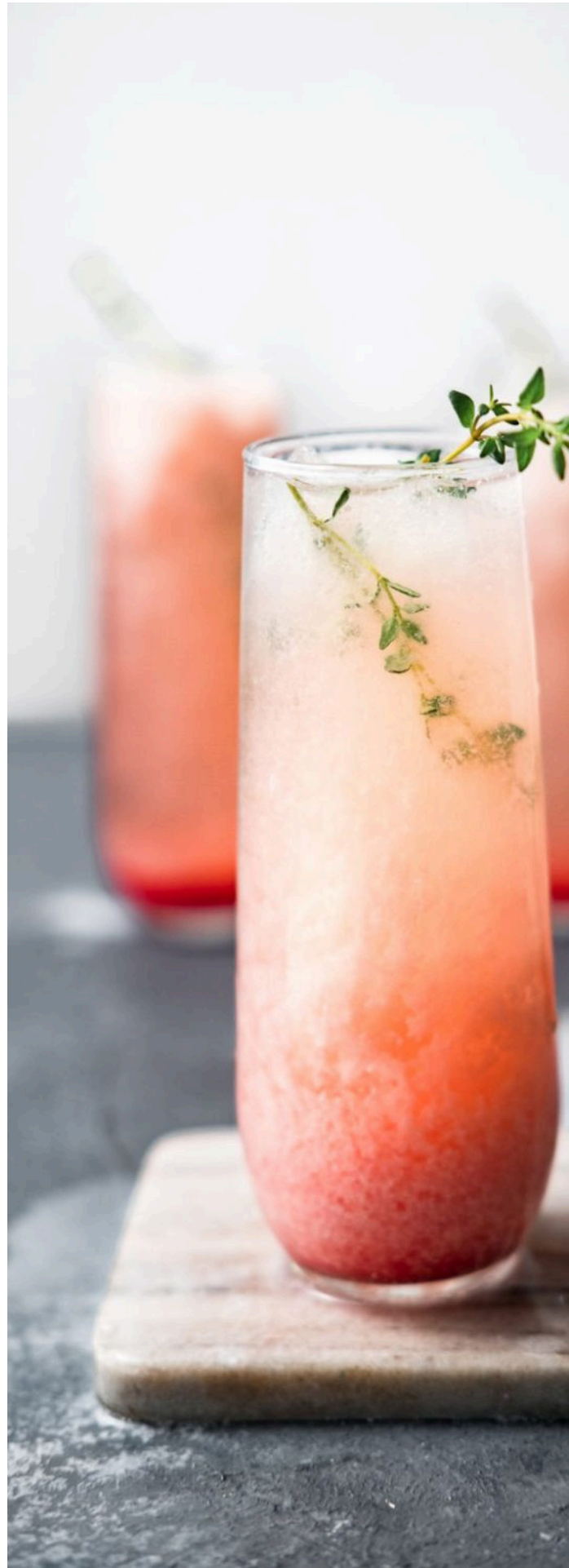
R30

DON PEDRO

R60

IRISH WHISKEY

R60



WINE

PORCUPINE RIDGE – SAUVIGNON BLANC

Refreshing citrus character of the nose following through with flavours of zesty lime, lemongrass, nettles and angelica.

R170

FRANSCHHOEK CELLAR SAUVIGNON BLANC

This beautiful Sauvignon Blanc boasts delightful tropical flavors tinged with capsicum, balanced acidity, and a crisp, lingering finish, taking its name from the magnificent monument constructed in honor of the French Huguenots.

R210

ALVI'S DRIFT SIGNATURE CHARDONNAY

Star-bright in the glass with a hint of lime green on the rim, this wine is bursting with fresh aromas of pineapple and ripe lemon juice. The palate is well-rounded and expressive, with vibrant fruit carrying through beautifully, leaving a lasting impression.

R160

KLEINE ZALZE CELLAR SELECTION CHENIN BLANC

Flavours of melon, white peach and almond blossom and a hint of minerality that adds to the elegance of the wine. Masterfully oaked, this wine is textured and creamy on the mid-palate with a lively, crisp finish.

R210

HOUSE WHITE BY THE GLASS

R36

PORCUPINE RIDGE CABERNET SAUVIGNON

A smooth, well-rounded and well-bodied cabernet sauvignon. This spicy red wine from Porcupine Ridge delivers a dark berry fruit, chocolate and mocha spice flavour, complemented by cranberry, cigar box and herbs on the nose.

R160

KLEIN ZALZE MERLOT

Our Merlot displays classic aromas of ripe red berries, leading to a palate layered with generous, juicy fruit flavours. The wine is beautifully textured, with a silky mouthfeel and refined, supple tannins that complement its food-friendly nature. A well-balanced, natural acidity adds vibrancy and length to the finish

R240

VRL PINOTAGE

This stunning oak-matured Pinotage has seductive aromas of roasted coffee beans, leading to flavours of blackberry and mulberry with a rich, dark chocolate finish. It is ideal with hearty red meat dishes

R160

HOUSE RED BY THE GLASS

R40

THE BEST WINES, ARE THE WINES WE DRINK WITH FRIENDS

HOT DRINKS

AMERICANO	R26
CAPPUCCINO	R38
LATTE	R42
ESPRESSO	R26
TEA	R26
DIRTY CHAI	R58
CHAI	R48
MATCHA LATTE	R56
HOT CHOCOLATE	R48
ROOIBOS LATTE	R48
FRESHLY PICKED HERBAL TEA	R50



COLD DRINKS

ICED COFFEE	R48
FRESH JUICE	R45
HOMEMADE ICE TEA	R40
SOFT DRINKS	R25
COKE, COKE ZERO, SPRITE, FANTA, CREME SODA	
MILKSHAKES	R55
COFFEE, CHAI, LIME, CHOCOLATE, VANILLA SALTED CARAMEL, BANANA, STRAWBERRY, BUBBLEGUM	
ROCK SHANDY	R58
H2O	R25
HOMEMADE CORDIALS	R56
POMEGRANATE & ELDERFLOWER LEMON & MINT LEMON, GINGER & HONEY SEASONAL *ASK WAITER*	



BREAKFAST - ALL DAY

THE DILL **R165**

HOME BAKED SOURDOUGH BREAD, TOPPED WITH CREAM CHEESE, CAPERS, GARDEN ROCKET, SMOKED SALMON RIBBONS, FRESH DILL, 2 POACHED EGGS, AVO & HOLLANDAISE SAUCE

THE ROSEMARY **R145**

HOME BAKED SOURDOUGH BREAD TOPPED WITH HERB GRILLED TOMATOES, BABY SPINACH, SMOKED HAM, 2 POACHED EGGS & HOLLANDAISE SAUCE. ***V* CAN SWOP OUT HAM FOR AVO**

THE LAVENDER **R98**

FRESHLY BAKED CROISSANT, FILLED WITH SCRAMBLED EGGS, ROASTED TOMATOES & HERB GRILLED GARDEN VEG & MUSHROOMS

***ADD BACON +R25**

THE THYME **R65**

2 EGGS DONE THE WAY YOU LIKE, 2 PIECES OF BACON & GRILLED TOMATO ***ADD MUSHROOMS OR CHEESE GRILLER +R25**

THE CALENDULA **R98**

PUMPKIN FRITTER TOPPED WITH WILTED SPINACH, HERB MUSHROOMS, & GARDEN VEG & 2 FRIED EGGS. SERVED WITH A SLICE OF SOURDOUGH TOAST ***ADD AVO +R25**

THE MUSHROOM **R115**

HOME BAKED SOURDOUGH TOAST TOPPED WITH HERB GRILLED MUSHROOMS INFUSED WITH TRUFFLES, BLISTERED CHERRY TOMATOES, GRILLED GARDEN VEG & FRESH AVO

THE CHIVE **R70**

FRESHLY BAKED CROISSANT

***HAM & CHEESE**

***JAM & CHEESE**

FOR THE KIDDIOS

HALF PORTION OF ANY BREAKY, HALF THE PRICE

THE FRENCHY **R55**

SOURDOUGH FRENCH TOAST, 2 PIECES BACON & SYRUP

THE EGGY **R55**

2 EGGS, 1 PIECE TOAST, 2 PIECES OF BACON



TRY ANY OF OUR BREAKFASTS ON A SOURDOUGH WAFFLE +R25

HEARTY, BUT LIGHT

THE CARDAMON

R95

- 3 CAMEMBERT & FIG SPRING ROLLS SERVED WITH HOMEMADE FIG PRESERVE ON THE SIDE
- 3 CAPE MALAY BOBOTIE SPRING ROLLS SERVED WITH HOMEMADE CHUTNEY
- 3 SPINACH & FETA SPRINGROLLS SERVED WITH SWEET CHILLI SAUCE
- 3 CHICKPEA CURRY SPRING ROLLS SERVED WITH MINT YOGHURT

THE FENNEL

R95

BOWL FILLED WITH HOMEMADE HUMMUS TOPPED WITH RED ONION, CUCUMBER, TOMATOES, OLIVES, FETA, FRESH CORRIANDER & SERVED WITH TOASTED SOURDOUGH

THE PANKO

R85

6 PANKO CRUMBED MUSHROOMS SERVED WITH TARTAR SAUCE

SOUP OF THE DAY

R70

HEARTY BOWL OF MOMS BEST SOUP SERVED WITH A SLICE OF SOURDOUGH TOAST

FOR THE KIDS

CHICKEN STRIPS & WEDGES

R60

CHEESE GRILLER & WEDGES

R60



SOMETHING SWEET

THE BLUEBERRY

R60

SOURDOUGH WAFFLE SERVED WITH CREAM OR ICE CREAM, TOPPED WITH SYRUP AND SEASONAL FRUIT COMPOT

THE COCOA

R85

2 PANCAKES FILLED WITH DECADENT CHOCOLATE MOUSSE SERVED WITH HOMEMADE ICE CREAM

AFFOGATO

R65

HOMEMADE ICE CREAM SERVED WITH A SINGLE OR DOUBLE SHOT OF ESPRESSO

BRIANS HOT PUD

R65

A CHOCOLATEY DELIGHT SERVED WITH ICE CREAM OR CREAM

THE MILKTART

R95

3 MILK TART SPRINGROLLS SERVED WITH HOMEMADE ROOIBOS ICE CREAM



MAIN MEALS

THE SUGAR SNAP

R169

3 VIETNAMESE RICE PAPER WRAPS FILLED WITH SMOKED SALMON, FRESH GARDEN GREENS, PICKLED GINGER, AVO, CUCUMBER, WASABI, LEMONGRASS & HERBS. TOPPED WITH KEWPI MAYO

THE CHERRY

R185

OUR FAMOUS CHERRY SMOKED BEEF BRISKET SERVED ON SOURDOUGH & TOPPED WITH PICKLES, RED ONION MARMALADE, ROCKET & SLAW. SERVED WITH POTATO WEDGES

THE VIOLA

R175

GRANNIES OXTAIL RECIPE OFF THE BONE IN A BLACK POT. WITH PUFF PASTRY. SERVED WITH VEGETABLES OR SALAD, POTATO WEDGES OR BASMATI RICE

THE GARLIC

R200

300G SIRLOIN STEAK, SERVED WITH POTATO WEDGES, GARLIC BUTTER & YOUR CHOICE OF SALAD OR VEGETABLES. ADD YOUR SAUCE +R25

THE LEMON

R170

BEER BATTERED HAKE, SERVED WITH POTATO WEDGES, FRESH GARDEN SALAD, SLICE LEMON & TARTAR SAUCE

THE PAPRIKA (VEGAN)

R140

EAST AFRICAN PEANUT BUTTER CHICKPEA CURRY SERVED WITH BASMATI RICE, SAMBALS, MINT RIATA & POPPADUM

THE BAY

R195

SUCCULENT SMOKED BEEF BRISKET IN A PITA POCKET FILLED WITH HUMMUS, CUCUMBER, TOMATO, RED ONION, MINT RIATA & FRESH GARDEN SALAD
ADD POTATO WEDGES +R25

THE MASALA

R170

TENDER CAPE MALAY CHICKEN CURRY SERVED WITH BASMATI RICE, POPPADOM, SAMBALS & MINT RIATA

THE CELERY

R140

SWEET & SOUR VIETNAMESE CHICKEN SERVED ON RICE NOODLES WITH FRESH GARDEN STIR FRY VEG TOPPED WITH SESAME SEEDS & CASHEW NUTS

THE BASIL (VEGAN)

R140

HOMEMADE PASTA SERVED WITH HOMEMADE BASIL PESTO, CHERRY TOMATOES & TOPPED WITH PECORINO

THE AVO

R120

CHERRY WOOD SMOKED CHICKEN SALAD WITH AVO, GARDEN GREENS, POACHED EGG, RED ONION, OLIVES & PEPPERS SERVED WITH OUR SECRET SALAD DRESSING. EXCHANGE CHICKEN FOR SALMON +R40

THE LEMON GRASS

R169

SWEET STICKY SESAME SEED CHICKEN STRIPS SERVED ON A BED OF EGG FRIED RICE TOPPED WITH GREEN ONION



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