

## Starters

Chicken Livers & Sourdough	92
Pan-seared chicken livers seasoned with aromatic herbs and spices, in a creamy peri-peri sauce served with toasted sourdough	
Prawns Bombs	158
Deep fried halloumi cubes, topped with tempura prawns & drizzled in a creamy chilli, ginger & garlic sauce	
Calamari	112
Deep fried squid heads & calamari tubes served on a bed of creamy sun-dried tomato and olive sauce	
Scallops	128
Grilled scallops served in a creamy butter & garlic sauce	
Arancini Balls	92
Wild mushroom risotto rice ball, filled with mozzarella served on a bed of avocado, basil pesto and horseradish purée	
Mussels	118
Served in a creamy white wine sauce	
Gnocchi	92
Served in a creamy three cheese sauce	

## Salads

Beef Fillet Salad	178
Grilled fillet, greens, cherry tomato, red onions, Danish feta caramelised strawberries, avocado* & Parmesan shavings	
Caesar Salad	142
Crisp romaine lettuce tossed with savoury Caesar dressing, garnished with garlic croutons, grated Parmesan cheese, and topped with tender grilled chicken strips.	
Salmon Salad	168
Smokes Salmon trout served with greens, topped with sautéed potatoes, roasted peppers, asparagus, cucumber, red onion, avo* and cream cheese	
Mediterranean Veggie Salad	148
Med veg served on a bed of greens, cherry tomatoes, cucumber, red onion, Greek feta & halloumi cubes - drizzled with a balsamic glaze	
Tuna Salad	158
Shredded tuna served on a bed of greens, cherry tomatoes, avocado*, sweet corn, carrots & roasted asparagus	

## Pasta

Seafood	269
Seafood cream, mussels, shrimps, salmon, clams	
Prawn Aioli	289
Prawns tossed in a creamy garlic butter, olives & chilli aioli	
Bolognese	149
Home made beef bolognese	
Pesto	158
Creamy basil pesto, cherry tomato & crispy bacon bits	
Chicken	162
Grilled chicken, cream, roasted butternut, Greek feta & rocket	
Gnocchi	158
Gnocchi served with half beef bolognese and half creamy gorgonzola & parmesan creme	
Ravioli	148
Roasted butternut, baby spinach, Danish feta & sun-dried tomatoes drizzled with our signature creamy sauce	

## Meat

Sirloin - 300g	239
Grilled sirloin steak served with a Dauphinois potato stack & broccoli stems - with a choice of pepper or Dijon mustard sauce	
Dijon Fillet	279
250g grilled fillet served with a Dauphinois potato stack & broccoli stems   Dijon mustard sauce	
Pepper Fillet	279
250g grilled fillet served with horseradish mash   Pepper sauce	
Fillet Rosti	249
200g grilled fillet, served on a potato rosti   Sweet chilli & Cream cheese puree	
Lamb Chops	269
Grilled lamb chops basted in rosemary & lemon olive oil, served with horseradish mash & soft stem broccoli	
T-Bone	239
Braised 350g T-bone in garlic, rosemary & lemon butter - grilled to perfection, served with Dauphinois potato stack & broccoli stems	

## Chicken

Parmesan Chicken	199
Two lightly crumbed grilled parmesan chicken breast, served on a bed of wild rocket, cherry tomatoes and bocconcini balls - drizzled with avo*, basil pesto & horseradish purée - balsamic glaze	
Chicken Rosti	199
Grilled lemon & herb chicken breast, served on a sweet potato rosti   Sweet chilli & Cream cheese purée	

## Fish

Salmon Croquettes	178
Oven baked Norwegian Salmon fish cakes served with a side of home-made coleslaw	
Hake Goujons	156
Deep fried hake goujons, served with chips   Tartare sauce	
Lemon Butter Kingklip	260
Oven baked kingklip smothered in a creamy lemon butter sauce, served with rice or chips & broccoli stems	
Norwegian Salmon	320
250g Grilled Norwegian salmon served with Dauphinois potatoes, smothered in a creamy lemon butter & shrimp sauce and roasted asparagus	
Argentinian Prawns	269
6 x Grilled prawns, served with chips or basmati rice   Peri Peri sauce	

## Platter Board

Suitable for 2

Focaccia | Parma ham, salami, Italian cooked ham, crispy chicken strips, halloumi wraps, fillet Chimichurri strips, caprese salad, bacon jam, caramelised red onions, deep fried baby marrow, olives

280

## Alcoholic Beverages

### Beers

Castle Lager	30
Castle Lite	35
Black Label	30
Corona	46
Heineken	38
Windhoek Draught	45
Stella Artois	38

### Ciders

Hunters Dry	42
Hunters Gold	42
Savanna Dry	42
Flying Fish Lemon	42

### Coolers

Brutal Fruit Lychee	38
Brutal Fruit Ruby Apple	38

### Whiskey

Glenfiddich 12 YO	65
Glenfiddich 15 YO	85
Glenlivet Founders Reserve	54
Glenlivet 12 YO	60
Glenlivet 15 YO	85
Jamesons	35
Johnnie Walker Black Label	40

### Gin

Tanqueray Premium	28
Tanqueray Sevilla	30
Beefeater	25
Beefeater Pink	25
Beefeater Orange	25
Hendriks	45
Bombay Sapphire	32
Inverroche Amber	55
Inverroche Classic	45
Malfy Originale	40
Six Dogs Blue	42

### Tequila

Don Julio	80
Jose Cuervo Gold	35
Jose Cuervo Silver	35

## Punch Bowls

Margherita	369
Sangria	359

## Wines

### By the glass - Protea by Anthonij Rupert

Sauvignon Blanc	80
Chardonnay	80
Chenin Blanc	80
Rose	80
Cabernet Sauvignon	80
Merlot	80
MCC	86
Creation Sauvignon Blanc	405
Springfield - Life From Stone	322
Sophie Sauvignon Blanc	265
Haute Cabriere Chardonnay / Pinot Noir	224
Buitenverwachting Buiten Blanc	205
Fat Bastard Chardonnay	225
Durbanville Hills Chenin Blanc	220
Kanonkop Kadette Rose'	240
Sophie Rose'	265
Bon Courage Estate Red Blend	238
Kanonkop Kadette Cape Blend	350
Hermanuspietersfontein Posmeester Merlot	338
Beyerskloof Pinotage	275
Rupert & Rothschild Classique	560

### Bubbles

Durbanville Hills Sauvignon Blanc Sparkling	265
Pongracz Brut	420
Pongracz Rose	420
Pongracz Noble Nectar Demi-Sec	420
Krone Borealis Brut	490
Krone Night Nectar Demi-Sec	490
Krone Rose	525
Moet Chandon Brut imperial	1 680
Moet Chandon Nectar Imperial	1 980
Veuve Clicquot Brut Yellow Label	1 875

## Casual Meals

Jacket Potato   crispy oven baked potato	
• Salmon Trout & whipped cream cheese drizzled with hot honey	138
• BFA - Bacon, Danish Feta & Avocado*	112
Gratinated Pancakes	
Savoury pancakes topped with cream & oven roasted	
• Sautéed baby spinach and button mushrooms	98
• Roasted butternut, baby spinach & Danish feta	108
Aubergine Parmigiana	108
Oven baked egg plant, roasted veg, Napolitana sauce, cream, Fior di Latte & Parmesan	
Jalapeño Quesadilla	102
Grilled tortilla, filled with three cheeses, jalapeño peppers served with smashed avo* and sour cream	
Guilty Beef Sliders	189
2 x Beef sliders served on a bed of greens, topped with grilled fillet strips, mature white cheddar, caramelised red onion   Basil pesto & chilli mayo	
Chicken Panini	138
Panini topped with rocket, grilled chicken, tomato, avo* caramelised red onions & sweet chilli mayo	
Beef Fillet Panini	158
Panini topped with rocket, grilled fillet, tomato, caramelised red onion & sweet chilli mayo	
No Bun Burger	
Bed of greens, cherry tomatoes & caramelised red onions, drizzled with a wholegrain mustard & white cheddar sauce	
Beef	138
Crispy Chicken	128
Burgerlloumi (V)	128
Grilled halloumi patty served on a bed of greens, with cherry tomatoes & caramelised red onions, drizzled with sweet chilli mayo	
Crunchy Chicken Burger	138
Crispy crumbed chicken breast, greens, tomato, caramelised red onions, mature white cheddar & spicy mayo	

## Flatbread

Original Flatbread	138
Wood-fired pizzette, topped with caramelised red onion, Danish feta, wild rocket & olives	
Fillet Flatbread	178
Wood-fired pizzette, topped with caramelised red onions, Danish feta, cherry tomatoes, wild rocket, fillet strips, drizzled with sweet chilli mayo	
Chicken Flatbread	148
Wood-fired pizzette, topped with caramelised red onion, cherry tomatoes, olives, grilled chicken strips, avo*, wild rocket, drizzled with chilli mayo	
Veggie Flatbread	138
Wood-fired pizzette, topped with caramelised red onions, roasted butternut, roasted peppers, Danish feta, olives & wild rocket	

## Sushi

Sashimi	2 Pieces	Fashion Sandwich	6 Pieces
Salmon	78	Salmon	92
Tuna	72	Prawn	90
		Tuna	90
Maki	6 Pieces	Vegetarian	78
Salmon	82	Nigiri	2 Pieces
Prawn	80	Salmon	82
Tuna	82	Tuna	80
Avocado*	58	Prawn	80
California Rolls	8 Pieces	Hand Roll	1 Piece
Salmon	92	Salmon	84
Tuna	92	Tuna	82
Prawn	90	Prawn	82
Vegetarian	82	Vegetarian	74
Roses	6 Pieces	Sushi Sandwich	3 Pieces
Salmon Roses	118	Spicy Tuna	126
Tuna Roses	116	Crispy Chicken	116
	126		

## Guilty Pleasures

Blue Dragon (6 Pieces)	132
Prawn tempura, avocado*, sweet chilli mayo	
Sensei (6 pieces)	118
Salmon, avocado*, tempura veggies, mayo	
Philadelphia (6 Pieces)	132
Salmon, Philadelphia cream cheese, avocado*	
Kaburi (6 Pieces)	146
Tempura prawn, sun-dried tomato, caviar, salmon, caramelised red onion, mayo	
Crunchy Taco (6 Pieces)	132
Tempura prawn, mango, Teriyaki sauce, mayo	
Samurai (6 Pieces)	146
Tuna, Salmon, avocado* & tempura veggies, mayo	

## Sushi Platters

Eighteen Piece	348
Tuna hand roll (1), Salmon hand roll (1), Salmon Nigiri (2), Prawn California rolls (4), Salmon California rolls (4), Tempura veg & avocado* California rolls (6)	
Twenty Eight Piece	482
Tuna hand roll (1), Salmon hand roll (1), Tuna Sashimi (2), Salmon Sashimi (2), Salmon Nigiri (2), Prawn California rolls (6), Salmon California rolls (6), Tempura veg & avocado* rolls (8)	

## Dessert

Please ask your waitron about our delicious array of cakes, desserts and sweet treats available daily.

## Hot Drinks

Cappuccino	30	Red Cappuccino	38
Cappuccino with Cream	38	Spiced Chai	58
Cortado	30	Dirty Chai	62
Macchiato	22	Vanilla coffee	62
Americano	28	Hot Chocolate	52
Single Espresso	20	Milo	52
Double Espresso	28	Tea	22
Mochachino	62	Earl Grey	24
Cafe Latte	36	Plant Based Milks	+8

## Cold Drinks

Sodas	26	Valpre 350ml Still	24
Schweppes Mixers	22	Valpre 350ml Sparkling	24
BOS Iced Tea	32	Valpre 750ml Still	58
Milkshakes	48	Valpre 750ml Sparkling	58

## Juices

Fresh Pressed - Orange   Apple   Carrot   Pineapple	54
add ginger	+15

## Smoothies

Summer Berry	78	Peanut Butter Blast	78
Summer berries, yoghurt, peanut butter & honey		Peanut butter, yoghurt, berry compote, banana & honey	
Freezo - Coffee   Chai	74	Frulata	74

## Cocktails

Mimosa	138
MCC, orange juice	
Bellini	118
Prosecco, peach puree	
Turkish Cotton Candy	138
Vodka, gin, rose syrup, cranberry & lemon juice	
Daisy	105
Butterfly pea infused gin, lemon juice, Cointreau, grenadine	
Refresher	105
Vodka, coconut water, peach puree, butterfly pea tea	
Raspberry Bliss	135
Elderflower gin, Limoncello, raspberry syrup, fresh lemonade - cream topping	
Pink Flag	102
Gin, almond syrup, pineapple juice, lemon juice, Chambord	
"I Frigging Love You"	107
Tequila, watermelon syrup, Cointreau, lime juice	
Pom Thumb	68
Gin, lime juice, pomegranate juice	
Lavender Smoke	85
Tequila, gin, lime juice, lavender syrup	
Gin Spritz	124
Pink gin, elderflower syrup, passion fruit, soda	
Cherry Lime Mule	79
Vodka, lime juice, cherry syrup, ginger beer	
Berry in Love	72
Raspberry vodka, lemon & lime juice, Chambord	