

Restaurant

Est. 1999

BUILD-A-MEAL

BUILD YOUR OWN PLATTER
MAIN OR MEAL TO SHARE



CRISPY BEER BATTERED HAKE	65
GRILLED HAKE IN SEASONED FLOUR	65
HALF SHELL MUSSELS IN GARLIC SAUCE	65
FRIED CHICKEN STRIPS	65
FRIED CALAMARI STRIPS	70
PRAWNS	95
SEASONED POTATO (HIPS)	25
GREEK SALAD	35

MAKE ANY MEAL A KIDDIES
MEAL BY HALVING THE PORTION
AND WE WILL ADJUST THE PRICE

UNDER 12 ONLY



Something Sweet

★★★★★

THREE TRADITIONAL KOEKSISTERS	15
ADD ICE CREAM	15
CAPPUCCINO AND KOEKSISTER	30
VANILLA ICE CREAM AND CHOCOLATE SAUCE	30
TRADITIONAL MILKSHAKES	30
DOM PEDRO	40

★★★★★

ENJOY!

SLIDERS to Share

TWO MEDIUM SLIDERS SERVED ON
A TOASTED SESAME BUN WITH
LETTUCE, TOMATO & CHEDDAR

Pulled Pork

75

Char grilled Beef
with BBQ sauce

75

Crispy Chicken
with Garlic mayo

75





WINE



white wine



2 OCEANS SAUVIGNON BLANC	30	100
LA CAPRA SAUVIGNON BLANC		120
LA CAPRA CHENIN BLANC		120

semisweet

NEDERBURG STEIN		125
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rosé

JAKKALSVLEI LE PERLE ROSÉ	35	140
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red wine

2 OCEANS CABERNET / MERLOT		100
NEDERBURG BARONNE	40	145
BEYERSKLOOF PINOTAGE		195

house wines ★

served per glass

DRY WHITE	25
ROSE	25
DRY RED	25

