

BREAKFAST

CHICKEN LIVERS	115.00
Cape Malay or peri-peri. Served on toasted ciabatta with three rashers of bacon, two fried eggs.	
BLOS BREAKFAST	75.00
Two fried eggs, bacon-and-cranberry frikkadel, sweetcorn muffin, toast and butter	
BLOS STANDARD	106.00
Two fried eggs, pork sausage, three rashers of bacon, toast and butter	
BIG BLOS BREAKFAST	145.00
Two fried eggs, three rashers of bacon, boerewors, tomato relish, creamy mushrooms, toast and butter	
SPICY MANGO AND EGG SKILLET	125.00
Three poached eggs baked in spicy mango sauce, served with crispy bacon and toasted Peppadew and feta sourdough	
BLOS BENEDICT	
Poached eggs, ciabatta and hollandaise sauce	
▶ SMOKED HICKORY HAM	85.00
▶ SMOKED SALMON	145.00
BREAKFAST SLIDERS	105.00
Mini rump-steak patty, egg mayo, gherkins, caramelised onions, rocket	
FRIED EGG AND RIB BAGUETTE	145.00
Two fried eggs on a toasted baguette, with glazed ribs, sweet mayo, caramelised onion, mozzarella, gherkins and tomato	
BREAKFAST BOWL	98.00
Chorizo, sweet-pepper-and-onion scrambled eggs, smashed avocado, chickpea scramble, pepper pesto	
➔ <i>Banting bread available @ 13.00</i>	
➔ <i>Gluten-free bread available @ 10.00</i>	
BLOS OMELETTE V	98.00
Basil pesto, tomato, mozzarella, sweet caramelised onions	
➔ <i>Add bacon @ 35.00</i>	
Like it HOT?	
➔ <i>Add chillies on the side @ 7.00</i>	
ROLLED FRENCH TOAST	82.00
Filled with cream cheese, gooseberry compote, served with bacon	



MENU

I HAVE

TIME



THIS BREAKFAST MENU IS SERVED ALL DAY ON WEEKDAYS AND UNTIL 11H30 ON WEEKENDS AND PUBLIC HOLIDAYS.

V VEGETARIAN **VG** VEGAN **GF** GLUTEN-FREE

VEGAN FRENCH TOAST VG	82.00
Ciabatta (wholewheat flour, soy milk) with mushroom duxelles, avocado, peppadew	
VEGAN STRAWBERRY AND CREAM FRENCH TOAST VG	85.00
Ciabatta (wholewheat flour, soy milk) with fresh strawberries, vegan whipped cream, toasted pistachio nuts	

LIGHT BREAKFAST

PROTEIN PLATE	118.00
Two poached eggs, 120g fillet, tomato-and-fennel salsa, wholewheat sourdough	
SCRAMBLED EGGS	82.00
Scrambled eggs and dukkah on toasted Peppadew and feta sourdough, with sundried tomato pesto	
BANANA BREAD V	75.00
Served with honey-cinnamon butter (contains nuts)	
GRANOLA BREAKFAST V	80.00
Greek yoghurt, banana brûlée, granola bar (sunflower seeds, oats, dried fruit, nuts, coconut)	
VEGAN BREAKFAST WRAP VG	80.00
Scrambled chickpeas, avo, cherry tomatoes, mushroom duxelles, vegan basil pesto, peppadew, baby spinach, rocket	
SMASHED AVO ON RYE V	55.00
➔ <i>Add two poached eggs @ 18.00</i>	
➔ <i>Pickled fennel and tomato salsa @ 20.00</i>	
➔ <i>Banting bread available @ 13.00</i>	
SCONES V	60.00
Home-baked, served with butter, strawberry jam and whipped cream	
TOASTED CROISSANT CROSTINI V	75.00
Dusted with cinnamon sugar. Served with lemon Greek yoghurt mousse. Fruit salad on the side.	
BREAKFAST QUICHE	95.00
Trio of smoked-salmon-sweet-onion-and-chives mini quiche	
HUMMUS TOASTIE	92.00
Toasted woodfired ciabatta with creamy hummus, confit tomatoes, avocado rose, crumbled Danish feta, two poached eggs and lemon salt	
PADSTAL BREAKFAST BUN	105.00
Two fried eggs, bacon, caramelised onion, mozzarella, tomato relish on a freshly baked burger bun with shoestring fries	
CROISSANTS	
▶ PLAIN CROISSANT V FRESHLY BAKED	68.00
Cheese, homemade strawberry jam, butter	
▶ BREAKFAST CROISSANT	92.00
Scrambled eggs, homemade sweet onion-and-tomato relish with fresh rocket	
➔ <i>Add bacon @ 35.00</i>	

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APPETIZERS

JALAPEÑO POPPERS Filled with bacon jam, cream cheese, served with hot sauce	65.00	TRINCHADO Creamy peri-peri GF <i>Replace paninis with rice</i>	↔ CHICKEN	90.00
HALLOUMI V Served with tomato jam GF <i>Ask for grilled</i>	88.00	CAPE MALAY CHICKEN LIVERS Topped with bacon, mixed peppers, served with toasted ciabatta	↔ BEEF	125.00
STICKY CHICKEN WINGS With sourdough breadsticks and creamy whipped feta dip	85.00	PERI-PERI CHICKEN LIVERS Served with toasted ciabatta		88.00
PORK BELLY Served with mustard	85.00	BEEF CARPACCIO Pecorino shavings, mustard-parmesan vinaigrette, red onion, fresh strawberries GF <i>Ask to exclude vinaigrette</i>		115.00
BITTERBALLEN Served with hot sauce	70.00	BEER-BATTERED CHICKEN STRIPS Served with hot sauce		66.00
HAKE GOUJONS Crispy hake strips with tartar sauce	75.00	FALAFEL BASKET V Falafels served with creamy tamarind sauce		65.00

PLATTERS

BLOS PLATTER Harissa-marinated beef kebab, crumbed mozzarella, sticky chicken thighs, sundried tomato pesto, basil mayo, panini	160.00
BUNKER BOARD Beer-battered onion rings, jalapeño poppers, bitterballen with hot sauce, sticky chicken wings, creamy whipped feta dip, beer bread, potato crisps	165.00
SLIDER PLATTER (MINIATURE BURGERS) Tomato relish and caramelised onion slider, fig-brie-bacon slider, green peppercorn sauce slider, mushroom-and-port sauce slider, served with fries	160.00

VEGETARIAN + VEGAN BOARDS

WITH TOASTED OLIVE AND ROSEMARY SOURDOUGH	
VEGETARIAN BOARD V Creamy hummus, marinated artichokes, slow-baked onion, marinated olives, falafel, pickled mushrooms, zucchini fries with toasted Sourdough	155.00
VEGAN BOARD VG Veg frikkadel, mushroom duxelles, marinated olives, sundried tomato pesto, vegan basil pesto, marinated peppers, hummus, cashew-and-crudités spinach wrap with toasted Sourdough	149.00



TELL US
WHAT YOU
THINK



SALADS

SALMON AND FETA SALAD Olives, red onion, marinated peppers, cucumber, cherry tomatoes, served with wasabi salad dressing	195.00
HONEYED CHICKEN SALAD Cherry tomatoes, olives, roasted butternut, cucumber, carrot, Danish feta, served with lemon-poppseed dressing	135.00
GREEK SALAD V Olives, Danish feta, carrot, peppers, tomato, cucumber, red onion	98.00
BEEF FILLET LOADED HUMMUS SALAD Hummus topped with medium-rare fillet, cherry tomatoes, cucumber, olives, Danish feta, marinated peppers, red onion, confit tomatoes, fresh coriander and rocket	175.00
HALLOUMI SALAD V Crumbed halloumi, cucumber, onion, pickled red cabbage, strawberries, avocado, greens and feta cheese with a sweet wasabi dressing	145.00

SANDWICHES

Bread choice: sourdough, ciabatta or rye

- ↔ *Banting bread available @ 13.00*
- ↔ *Gluten-free bread available @ 10.00*
- ↔ *Add fries @ 38.00*
- ↔ *Add salad @ 38.00*

LAMB-AND-MINT PANINI Slow-roasted lamb, mint-and-yoghurt sauce, caramelised onions, baby spinach	95.00
CHICKEN, MAYO AND AVO BAGUETTE Roasted chicken, mayo, cheddar cheese, peppadews, avocado, rocket	97.00
MARINATED RIB BAGUETTE Glazed sticky spare ribs, sweet mayo, caramelised onion, mozzarella, gherkins, tomato	125.00



PIZZAS

GLUTEN-FREE BASE	38.00	BBQ CHICKEN	148.00
		Tomato base, mozzarella, BBQ chicken with pineapple chutney, feta, spring onion	
FOCACCIA V		BEEF FILLET	185.00
▶ GARLIC & HERB	44.00	Tomato base, mozzarella, black-cherry-chilli chutney, beef fillet, crispy bacon	
▶ MOZZARELLA	78.00	MEXICAN	149.00
CLASSIC MARGHERITA V	90.00	Tomato base, mozzarella, spicy beef mince, green pepper, onion, garlic and fresh chillies	
Tomato base, mozzarella, oregano, basil		VEGETARIAN V	135.00
REGINA	117.00	Tomato base, mozzarella, grilled zucchini, slow-baked onion, mushroom, Danish feta with sesame-and-roasted-garlic drizzle	
Tomato base, mozzarella, ham, mushroom		VEGAN VG	169.00
PANCETTA	155.00	Tomato base, vegan cheese, slow-cooked tomato-basil-garlic sauce with aubergine, mushroom, peppers, onion, zucchini and baby corn, with avocado and fresh rocket	
Mozzarella, pancetta, balsamic figs, blue cheese, rocket			
CHORIZO	146.00		
Tomato base, mozzarella, chorizo, bacon, portobello mushroom, red peppers, red pepper marmalade			
PEPPERONI	165.00		
Tomato base, mozzarella, pepperoni, mushroom, anchovies, olives, avocado, basil			

COMFORT FOOD

SPARE RIBS	279.00	ROSEMARY GARLIC LAMB SHOULDER	320.00
600g glazed sticky spare ribs, sliced and stacked, served with shoestring fries		500g wood-fired oven-roasted lamb shoulder with mashed potato croquettes	
FLAME-GRILLED DEBONED CHICKEN	165.00	SLOW-ROAST PORK BELLY	198.00
BBQ or peri-peri, hot or not. Served with potato wedges, spicy mayo and vegetables.		250g served with mustard mashed potato	
CREAMY MUSHROOM, BACON AND CHICKEN FETTUCCINE	170.00	OXTAIL	275.00
Fettuccine pasta with creamy mushroom sauce, chicken breast and crispy bacon		Prime oxtail, slow-braised in a rich and aromatic red wine and tomato sauce with crushed baby potatoes and vegetables	
OXTAIL RAGU WITH FETTUCCINE	170.00	EISBEIN	165.00
Fettuccine pasta, with prime oxtail ragu, slow-braised in red wine sauce		Served with mustard mashed potato, sauerkraut and mustard	
MEDITERRANEAN FETTUCCINE V	155.00	PEPPER STEAK PIE	135.00
Fettuccine pasta, with aubergine, sundried tomato, garlic and ricotta cheese		Slow-braised rump, creamy pepper sauce with sauteed onion, mushroom and peppers, baked in homemade pastry. Served with vegetables and green peppercorn sauce.	
THAI RED CURRY		TAMARIND CHICKEN GF	135.00
Served with rice and vegetables		Chicken breast, creamy tamarind and coriander sauce, served with black rice and vegetables	
▶ FISH	170.00	CREAMY FALAFEL BOWL V	135.00
▶ CHICKEN	160.00	Falafels and zucchini fries in a creamy sauce spiced with coriander, cumin, fenugreek and mustard seeds, served with jasmine rice and vegetables	
THREE-NUT CURRY V	145.00	CHICKEN SCHNITZEL	140.00
Roasted butternut, chickpeas, cashew nuts, creamy coconut, red Thai curry sauce, served with black rice and vegetables		Served with your choice of sauce and vegetables or shoestring fries	
CRISPY BATTERED HAKE	150.00		
With garlic aioli, mashed green peas and shoestring fries			

LIGHT MEALS

CAULIFLOWER WRAP	145.00
Chicken thighs, pineapple chutney, carrot, cucumber, green apple, mayo, baby spinach, served with salad	
GF Ask to exclude mayo	
CHICKEN QUICHE	90.00
Chicken, peppadew and feta quiche, served with salad	
BACON QUICHE	90.00
Bacon, hummus, spinach and feta quiche, served with salad	
GRILLED CHICKEN BREAST (200G)	95.00
Topped with fruit salsa, served with salad	
GF Ask to exclude basting	
GREEN BOWL VG	80.00
Olives, zucchini, broccoli, green beans, baby spinach, guacamole, quinoa infused with fresh basil and moringa salad dressing	
➔ Add chicken @ 42.00	
MOROCCAN CHICKEN WRAPPED IN NAAN	90.00
With grilled aubergine-sweet-pepper-tomato-and-onion chutney, spicy hummus spread and fresh basil	
HERB-CRUSTED FISH CAKES	98.00
Served with salad	

CIABATTA TOASTIES

CLASSIC MARGHERITA V	50.00
Tomato, mozzarella, oregano, basil	
REGINA	56.00
Ham, tomato, mozzarella, mushroom	
FALAFEL V	64.00
Falafel, mushroom, beetroot hummus, zucchini, fried peppers, dukkah	
PANCETTA	65.00
Pancetta, mozzarella, balsamic figs, blue cheese, rocket	
CHORIZO	70.00
Chorizo, tomato, mozzarella, bacon, red pepper marmalade	
PEPPERONI	75.00
Pepperoni, tomato, mozzarella, onion marmalade, basil	
BBQ CHICKEN	70.00
BBQ chicken, mozzarella, pineapple chutney, feta, spring onion	

PIZZA
is always a *Good* IDEA

BURGERS

BLOS BEEF BURGER 200g rump mince patty, house relish, gherkins, caramelised onion, lettuce, tomato	125.00
GOURMET BURGER 200g rump mince patty, caramelised fig, bacon, brie	162.00
ROOSTERKOEK BOBOTIE BURGER 200g rump mince patty, gooseberry compote, masala onion, tomato, lettuce, homemade roosterkoek	135.00
MUSHROOM PORT BURGER 200g rump mince patty, mushroom-and-port sauce, caramelised onion, mozzarella	154.00
PEPPER STEAK BURGER 200g rump mince patty, green peppercorn sauce, caramelised onion	138.00
VALENTINE BURGER 200g rump mince patty, guacamole, glazed bacon, dukkah-dusted onion rings, melted brie, peppered cranberry jam, rocket	190.00
CHICKEN BURGER Grilled chicken breast, sweet-and-sour pineapple, mayo, red onion, lettuce	120.00
JALAPEÑO POPPER BURGER 200g rump mince patty, house relish, gherkins, caramelised onion, lettuce, tomato and jalapeños filled with bacon jam and cream cheese, topped with melted mozzarella, served with hot sauce on the side	162.00
VEGAN BURGER  Homemade vegan patty, braai mushroom, house relish, red onions, gherkins, lettuce, tomato	130.00

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PRIME CUTS

250g FILLET With house vegetables	230.00
350g SIRLOIN STEAK Certified free-range, 32-day-aged prime sirloin steak with house vegetables	195.00
500g T-BONE With house vegetables	252.00
250g PICANHA STEAK 32-day-aged picanha steak with oven-roasted root vegetables, homemade jus, compound butter with roasted potato wedges	195.00
250g LAMB RUMP With candied sweet potato, steamed broccoli, baby carrots and mint-and-yoghurt sauce	230.00

 ASK TO EXCLUDE BASTING  ADD A SAUCE OR GET SOME EXTRAS ON THE SIDE

TAKE AWAY CAKE

CHOCOLATE CAKE	430.00
BAKED CHEESECAKE	830.00
VANILLA CHIFFON CAKE	430.00
MOIST AND NUTTY CARROT CAKE	650.00
DARK CHOCOLATE MOUSSE CAKE	570.00
BROWNIE-BOTTOM COOKIE-DOUGH CHEESECAKE	870.00
RED VELVET CHOCOLATE CAKE	430.00
AMARULA MILK TART	520.00
LEMON MERINGUE PIE	520.00
MALVA PUDDING (PER PORTION)	50.00
TRIPLE-CHOCOLATE BROWNIES (PER PORTION)	45.00

SAUCES AND SIDES

SHOESTRING FRIES 	38.00
SIDE SALAD 	38.00
SWEET POTATO FRIES 	38.00
BRAAIBROODJIE  Cheese, tomato, onion, house relish	65.00
CAULIFLOWER RICE 	30.00
ZUCCHINI FRIES  Crumbed, deep fried	38.00

EXTRA SAUCES 25.00

- Peppercorn
- Blue cheese
- Hot sauce
- Cheese
- BBQ
- Mushroom
- Tartar
- Sweet mustard
- Garlic aioli

 EXTRAS	Cheese slice	25.00
	Bacon	35.00
	Bobotie patty	75.00
	Rump patty	70.00
	 Homemade vegan patty	70.00

-  REPLACE BURGER BUNS WITH MEDIUM-FRIED EGGS
-  SWOP RUMP MINCE PATTY FOR A VEGAN PATTY
-  HOMEMADE 100% RUMP MINCE PATTY
-  SERVED WITH FRIES OR SALAD

TAKE AWAY QUICHES

MUSHROOM AND ZUCCHINI	355.00
ROASTED VEGETABLE	355.00
BACON, HUMMUS, SPINACH AND FETA	355.00
CHICKEN, PEPPADEW AND FETA	355.00
PULLED PORK, APPLE AND CARAMELISED ONION	355.00
BOBOTIE QUICHE	355.00
SALMON AND SWEET ONION	355.00

BREADS from

CIABATTA	35.00
RYE BREAD	65.00
PLAIN SOURDOUGH	40.00
WHOLEWHEAT SOURDOUGH	40.00
SAVOURY SOURDOUGH	48.00
BAGUETTES	8.00
BURGER BUNS	6.00
PANINI	8.00

COFFEE

AMERICANO Single shot – Hot water	29.00
CON PANNA Single shot – Capped with cream	30.00
MACCHIATO Single shot – Capped with foam	24.00
CAFÉ MOCHA Single shot – With hot chocolate, capped with foam	42.00
CAPPUCCINO FOAM Single shot – Capped with foam	32.00
CAPPUCCINO CREAM Single shot – Capped with whipped cream	41.00
FLAT WHITE Double shot steamed milk	38.00
ESPRESSO Single shot pick-me-up	21.00
DOUBLE ESPRESSO Double shot pick-me-up	26.00
CAFÉ LATTE Single shot – Hot milk	38.00
CORTADO	26.00

SOY @ 5.00
ALMOND MILK @ 9.00
OAT MILK @ 9.00
DECAF @ 5.00



THIRST QUENCHERS

SODAS Coke, Sprite, Fanta, Cream Soda, Coke Zero, Coke Light, Sprite Zero	34.00
MIXERS Indian Tonic, Blue Tonic, Pink Tonic, Pink Tonic Lite, Ginger Ale, Bitter Lemon, Lemonade, Club Soda, Indian Tonic Lite	28.00
TOMATO JUICE	45.00
RED BULL	48.00
TISERS Appletiser, Grapetiser	39.00
HOMEMADE ICED TEAS Elderflower, Citrus	31.00
FRUIT JUICE Orange, Strawberry, Mango	38.00
MINERAL WATER: Still or sparkling 330ml	25.00
1 L	41.00

TEA

ROOIBOS TEA	22.00
EARL GREY	22.00
FIVE ROSES	22.00
GREEN TEA	22.00
HERBAL TEAS	30.00

SPECIALITY

HOT CHOCOLATE	36.00
MILO	36.00
RED CAPPUCCINO	34.00
CHAI LATTE	42.00
GINGERBREAD LATTE	42.00
HAZEL-NUT LATTE	42.00

SMOOTHIES

MANGO MADNESS	49.00
BERRY EXPRESS	49.00
VEGAN PEANUT BUTTER BOMB	60.00

MILKSHAKES H \ L

CLASSICS Chocolate or strawberry	25 43
DECADENT Peanut butter, coffee, Milo, chocolate brownie	27 48

FRAPPE/FRULATO

MANGO FRULATO	57.00
STAWBERRY FRULATO	57.00
COFFEE FRAPPE	57.00

SORBET GF

MANGO	45.00
CITRUS	45.00

MOCKTAILS

STEELWORKS Soda, ginger ale, kola tonic, bitters	43.00
ROCK SHANDY Soda, bitters, lemonade	43.00
MOCJITO Soda, lime, mint	44.00
ROSE WATER COCKTAIL Sprite, grenadine, bitters	49.00
STRAWBERRY AND BASIL SPRITZER Strawberry, dash of lemon, basil, soda	49.00

CAKES + DESSERTS

WHITE CHOCOLATE TART GF Cranberries, pistachio nuts	68.00
DARK CHOCOLATE MOUSSE CAKE	55.00
BLOS MALVA PUDDING Traditional South African pudding served with vanilla ice cream	60.00
FUDGY TRIPLE-CHOCOLATE BROWNIES Served with vanilla ice cream	55.00
BROWNIE-BOTTOM COOKIE-DOUGH CHEESECAKE	78.00
LEMON MERINGUE PIE	48.00
KIDDIES VANILLA ICE CREAM With sprinkles	35.00
VANILLA ICE CREAM Dark chocolate and sea salt sauce	45.00
CRÈME BRÛLÉE GF Classic French dessert	55.00
CARROT CAKE Moist, nutty and fruity	60.00
GLUTEN-FREE CARROT CAKE GF Moist, nutty, fruity with honey	60.00
CHEESECAKE Cream cheese topping	78.00
ROOSTERKOEK Condensed milk	45.00
AMARULA MILK TART	58.00
VEGAN BROWNIE VG	45.00
DON PEDRO Choice of Amarula, Kahlúa or whisky with vanilla ice cream	54.00
IRISH COFFEE GF Jameson, espresso, cream	60.00
AFFOGATO Vanilla ice cream drowned with a shot of hot espresso Add amaretto @ 50.00	38.00



VEGGIE JUICE

<i>Daily pressed</i>	
GREEN JUICE Apple, cucumber, celery, spinach	54.00
FLIRTY JESS Apple, carrot, ginger	56.00
PINK PASSION Beetroot, apple, carrot, ginger	56.00

NON-ALCOHOLIC BEERS

HEINEKEN NON-ALCOHOLIC 330ML	46.00
DEVIL'S PEAK ZERO TO HERO 340ML	44.00
BAVARIA STRAWBERRY 330ML	44.00

SAB

BLACK LABEL 340ML	41.00
CASTLE LAGER 340ML	37.00
CASTLE LITE 340ML	39.00

LOCAL CRAFT BEER

JACK BLACK LAGER 340ML	44.00
DEVIL'S PEAK FIRST LIGHT GOLDEN ALE 330ML	44.00
CBC AMBER WEISS 440ML	57.00

IMPORTED BEERS

CORONA LAGER 355ML	47.00
STELLA ARTOIS PILSNER 330ML	40.00
AMSTEL 330ML	38.00
HEINEKEN LAGER 330ML	43.00
WINDHOEK LAGER 440ML	45.00

CIDERS AND SPIRIT COOLERS

SAVANNA DRY 330ML	49.00
SAVANNA LIGHT 330ML	49.00
HUNTER'S DRY 330ML	44.00
RED SQUARE 275ML	47.00
REKORDERLIG 500ML	72.00
KIX ROSÉ SPRITZER 330ML	37.00

BEER ON TAP 500ML

CASTLE LITE	51.00
DEVIL'S PEAK LAGER	53.00
DEVIL'S PEAK JUICY LUCY IPA	55.00
ST FRANCIS BEACH BLONDE	53.00

GIN

GORDON'S GIN	25.00
AMARULA PREMIUM AFRICAN GIN	25.00
WHITLEY NEILL PROTEA AND HIBISCUS	34.00
BOMBAY SAPPHIRE	35.00
TANQUERAY	35.00
MALFY GIN	42.00
MALFY ROSA	42.00
CAPE TOWN PINK LADY	35.00
CAPE TOWN ROOIBOS RED	35.00

GIN CREATIONS

SUMMER BERRY BLISS	89.00
Double shot Cape Town Pink Lady, topped with Fitch and Leedes Pink Tonic, garnished with seasonal berries	
ZESTY CITRUS BREEZE	89.00
Double shot Cape Town Rooibos Red, topped with Fitch and Leedes Ginger Ale, garnished with fresh orange	
BLOS BERRY BLUE	89.00
Double shot Whitley Neill Protea and Hibiscus, topped with Fitch and Leedes Blue Tonic, garnished with seasonal berries	

COCKTAILS

APEROL SPRITZ	89.00
Bubbly, Aperol, soda	
SPARKLING APPLE PIE	92.00
Rogue apple pie moonshine, ginger ale	
MALFY ROSE WATER	95.00
Malfy rosa gin, sprite, grenadine, bitters	
FROZEN MARGARITA	78.00
Silver tequila, triple sec, lime	
BASIL TWIST	76.00
Whitley Neill Raspberry gin, vodka, lemon juice, strawberry grenadine, basil	
LONG ISLAND ICED TEA	95.00
Tequila, gin, vodka, rum, triple sec, Coke	
FROZEN BERRY DAIQUIRI	81.00
Rum, triple sec, strawberry, blackberry, raspberry, lime	
MOJITO	71.00
White rum, lime juice, mint	
PINA COLADA	72.00
Bacardi, cream, coconut, pineapple	
BLOODY MARY	81.00
Vodka, tomato juice	



HAVE YOU BEEN TO
OUR BOUTIQUE BAR?

BUNKER

BRANDY

KLIPDRIFT	22.00
KLIPDRIFT PREMIUM	30.00
RICHELIEU	24.00
KWV 5-YEAR	26.00
HENNESSY VS COGNAC	50.00

RUM

CAPTAIN MORGAN JAMAICAN RUM	24.00
RED HEART SPICED GOLD	24.00

LIQUERS / SHOOTERS

AMARULA CREAM	21.00
KAHLÚA	30.00
FRANGELICO	33.00
APEROL	32.00
JÄGERMEISTER	32.00
GRAPPA	34.00
TEQUILA GOLD	34.00
TEQUILA SILVER	34.00
AMARETTO DISARONNO	37.00
SHANKY'S WHIP	38.00

WHISKY

J&B	26.00
BELLS	26.00
JACK DANIEL'S	38.00
JAMESON	42.00
JOHNNIE WALKER RED	31.00
JOHNNIE WALKER BLACK	44.00
GLENMORANGIE 10-YEAR	50.00
GLENLIVET 12-YEAR	55.00

VODKA

SMIRNOFF	21.00
LOVOKA CARAMEL	25.00

WHITE WINE

SAUVIGNON BLANC

SPIER SAUVIGNON BLANC	59	199
VAN LOVEREN SAUVIGNON BLANC	60	199
FRANSCHHOEK SAUVIGNON BLANC	61	244
HERMANUSPIETERSFONTEIN KAALVOET MEISIE		310

CHARDONNAY

WATERSIDE CHARDONNAY	49	195
DURBANVILLE HILLS CHARDONNAY	60	240
FRANSCHHOEK CHARDONNAY	61	244

CHENIN BLANC

ALVI'S DRIFT CHENIN BLANC	55	220
DURBANVILLE HILLS CHENIN BLANC LIGHT	60	240
FRANSCHHOEK CHENIN BLANC	61	244
KLEINE ZALZE CHENIN BLANC		220

WHITE BLENDS

BELLA VINO SUBLIME WHITE	38	150
BELLA VINO SEDUCTIVELY SWEET	38	195
VAN LOVEREN CHARDONNAY / PINOT NOIR	55	220

SPARKLING WINE

METHODE CAP CLASSIQUE

J.C. LE ROUX LE DOMAINE 250ML	55
J.C. LE ROUX LA FLEURETTE / LE DOMAINE / SAUVIGNON BLANC / NON-ALCOHOLIC LE DOMAINE	260
DU TOITSKLOOF BRUT	275
L'ORMARINS BRUT CLASSIQUE	390
L'ORMARINS BRUT CLASSIQUE ROSÉ	390
SIMONSIG KAAPSE VONKEL SATIN NECTAR	390
DA LUCA PROSECCO	350

ROSÉ

ROSÉ

BELLA VINO PERKY PINK	38	150
VREDE EN LUST JESS ROSÉ	65	260
JAKKALSVLEI PINK MOSCATO ROSÉ	63	250

RED WINE

PINOTAGE

VAN LOVEREN AFRICAN JAVA PINOTAGE	61	244
BEYERSKLOOF PINOTAGE	67	265
KANONKOP KADETTE PINOTAGE		310

CABERNET SAUVIGNON

VAN LOVEREN CABERNET SAUVIGNON	61	244
FRANSCHHOEK CABERNET SAUVIGNON	65	260
KLEINE ZALZE CELLAR SELECTION CABERNET SAUVIGNON		260

MERLOT

DURBANVILLE HILLS MERLOT	62	248
FRANSCHHOEK MERLOT	65	260
LABORIE MERLOT		240

SHIRAZ

LEOPARD'S LEAP SHIRAZ	60	240
FRANSCHHOEK SHIRAZ	65	260
SARONSBERG PROVENANCE SHIRAZ		260

PINOT NOIR

VAN LOVEREN BLUE VELVET PINOT NOIR	61	244
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RED BLENDS

BELLA VINO SULTRY RED	38	150
HERMANUSPIETERSFONTEIN POSMEESTER		280
TRUTER FAMILY AGAAT JOHN DAVID		310
RUPERT & ROTHSCHILD CLASSIQUE		410



(G) PRICE PER GLASS (B) PRICE PER BOTTLE