

BREAKFAST

CHICKEN LIVERS	119.00
Cape Malay or peri-peri. Served on toasted ciabatta with three rashers of bacon, two fried eggs.	
BLOS BREAKFAST	78.00
Two fried eggs, bacon-and-cranberry frikkadel, sweetcorn muffin, toast and butter	
BLOS STANDARD	108.00
Two fried eggs, pork sausage, three rashers of bacon, toast and butter	
BIG BLOS BREAKFAST	150.00
Two fried eggs, three rashers of bacon, boerewors, tomato relish, creamy mushrooms, toast and butter	
SPICY MANGO AND EGG SKILLET	135.00
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	150.00
BREAKFAST SLIDERS	125.00
Mini rump-steak patty, egg mayo, gherkins, caramelised onions, rocket	
FRIED EGG AND RIB BAGUETTE	148.00
Two fried eggs on a toasted baguette, with glazed ribs, sweet mayo, caramelised onion, mozzarella, gherkins and tomato	
BREAKFAST BOWL	102.00
Chorizo, sweet-pepper-and-onion scrambled eggs, smashed avocado, chickpea scramble, pepper pesto	
➔ Banting bread available @ 15.00	
➔ Gluten-free bread available @ 13.00	
BLOS OMELETTE 	98.00
Basil pesto, tomato, mozzarella, sweet caramelised onions	
➔ Add bacon @ 35.00	
Like it HOT?	
➔ Add chillies on the side @ 7.00	
ROLLED FRENCH TOAST	82.00
Filled with cream cheese, gooseberry compote, served with bacon	



MENU



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

 **VEGETARIAN**  **VEGAN**  **GLUTEN-FREE**

VEGAN FRENCH TOAST 	82.00
Ciabatta (wholewheat flour, soy milk) with mushroom duxelles, avocado, peppadew	
VEGAN STRAWBERRY AND CREAM FRENCH TOAST 	95.00
Ciabatta (wholewheat flour, soy milk) with fresh strawberries, vegan whipped cream, toasted pistachio nuts	

LIGHT BREAKFAST

PROTEIN PLATE	135.00
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 	75.00
Served with honey-cinnamon butter (contains nuts)	
GRANOLA BREAKFAST 	85.00
Greek yoghurt, banana brûlée, granola bar (sunflower seeds, oats, dried fruit, nuts, coconut)	
VEGAN BREAKFAST WRAP 	89.00
Scrambled chickpeas, avo, cherry tomatoes, mushroom duxelles, vegan basil pesto, peppadew, baby spinach, rocket	
SMASHED AVO ON RYE 	58.00
➔ Add two poached eggs @ 18.00	
➔ Pickled fennel and tomato salsa @ 20.00	
➔ Banting bread available @ 15.00	
SCONES 	65.00
Home-baked, served with butter, strawberry jam and whipped cream	
TOASTED CROISSANT CROSTINI 	90.00
Dusted with cinnamon sugar. Served with lemon Greek yoghurt mousse. Fruit salad on the side.	
BREAKFAST QUICHE	105.00
Trio of smoked-salmon-sweet-onion-and-chives mini quiche	
HUMMUS TOASTIE	105.00
Toasted woodfired ciabatta with creamy hummus, confit tomatoes, avocado rose, crumbled Danish feta, two poached eggs and lemon salt	
PADSTAL BREAKFAST BUN	115.00
Two fried eggs, bacon, caramelised onion, mozzarella, tomato relish on a freshly baked burger bun with shoestring fries	
CROISSANTS	
▶ PLAIN CROISSANT  	68.00
Cheese, homemade strawberry jam, butter	
▶ BREAKFAST CROISSANT	92.00
Scrambled eggs, homemade sweet onion-and-tomato relish with fresh rocket	
➔ Add bacon @ 35.00	

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING INGREDIENTS:
Milk, eggs, wheat, fish, peanuts and tree nuts. If you have a food allergy, please notify your server.

APPETIZERS

JALAPEÑO POPPERS Filled with bacon jam, cream cheese, served with hot sauce	75.00
HALLOUMI  Served with tomato jam  Ask for grilled	95.00
STICKY CHICKEN WINGS With sourdough breadsticks and creamy whipped feta dip	89.00
PORK BELLY Served with mustard	91.00
BITTERBALLEN Served with hot sauce	77.00
HAKE GOUJONS Crispy hake strips with tartar sauce	77.00

TRINCHADO Creamy peri-peri  Replace paninis with rice	 CHICKEN 95.00  BEEF 128.00
CAPE MALAY CHICKEN LIVERS Topped with bacon, mixed peppers, served with toasted ciabatta	92.00
PERI-PERI CHICKEN LIVERS Served with toasted ciabatta	92.00
BEEF CARPACCIO Pecorino shavings, mustard-parmesan vinaigrette, red onion, fresh strawberries  Ask to exclude vinaigrette	125.00
BEER-BATTERED CHICKEN STRIPS Served with hot sauce	70.00
FALAFEL BASKET  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	176.00
BUNKER BOARD Beer-battered onion rings, jalapeño poppers, bitterballen with hot sauce, sticky chicken wings, creamy whipped feta dip, beer bread, potato crisps	176.00
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	168.00

SALADS

SALMON AND FETA SALAD Olives, red onion, marinated peppers, cucumber, cherry tomatoes, served with wasabi salad dressing	225.00
HONEYED CHICKEN SALAD Cherry tomatoes, olives, roasted butternut, cucumber, carrot, Danish feta, served with lemon-poppysseed dressing	143.00
GREEK SALAD  Olives, Danish feta, carrot, peppers, tomato, cucumber, red onion	101.00
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	195.00
HALLOUMI SALAD  Crumbed halloumi, cucumber, onion, pickled red cabbage, strawberries, avocado, greens and feta cheese with a sweet wasabi dressing	165.00

VEGETARIAN + VEGAN BOARDS

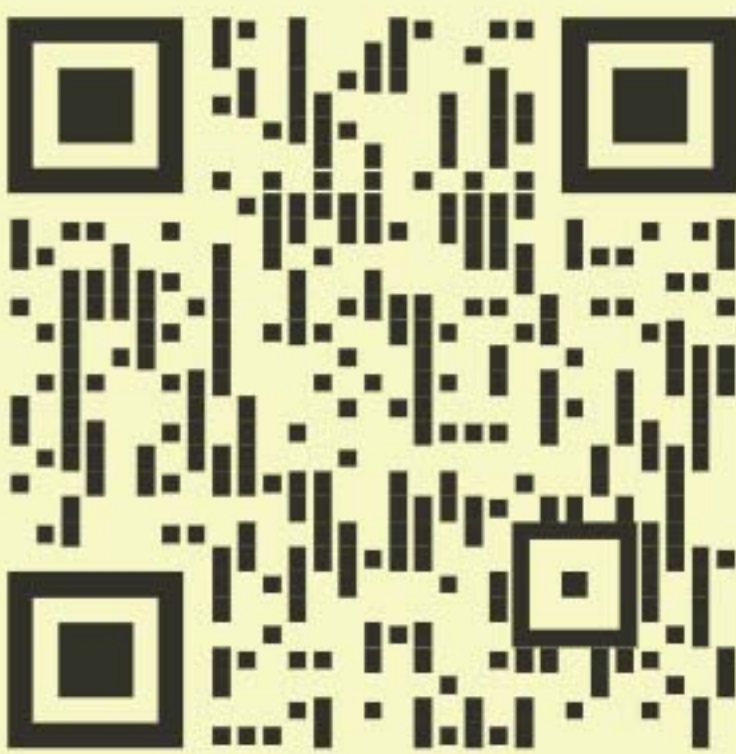
WITH TOASTED OLIVE AND ROSEMARY SOURDOUGH	
VEGETARIAN BOARD  Creamy hummus, marinated artichokes, slow-baked onion, marinated olives, falafel, pickled mushrooms, zucchini fries with toasted Sourdough	155.00
VEGAN BOARD  Veg frikkadel, mushroom duxelles, marinated olives, sundried tomato pesto, vegan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

SANDWICHES

Bread choice: sourdough, ciabatta or rye

-  Banting bread available @ 15.00
-  Gluten-free bread available @ 13.00
-  Add fries @ 40.00
-  Add salad @ 45.00

LAMB-AND-MINT PANINI Slow-roasted lamb, mint-and-yoghurt sauce, caramelised onions, baby spinach	98.00
CHICKEN, MAYO AND AVO BAGUETTE Roasted chicken, mayo, cheddar cheese, peppadews, avocado, rocket	98.00
MARINATED RIB BAGUETTE Glazed sticky spare ribs, sweet mayo, caramelised onion, mozzarella, gherkins, tomato	135.00



TELL US
WHAT YOU
THINK



PIZZAS

GLUTEN-FREE BASE	38.00
FOCACCIA 	
▶ GARLIC & HERB	46.00
▶ MOZZARELLA	78.00
CLASSIC MARGHERITA 	92.00
Tomato base, mozzarella, oregano, basil	
REGINA	117.00
Tomato base, mozzarella, ham, mushroom	
PANCETTA	155.00
Mozzarella, pancetta, balsamic figs, blue cheese, rocket	
CHORIZO	148.00
Tomato base, mozzarella, chorizo, bacon, portobello mushroom, red peppers, red pepper marmalade	
PEPPERONI	175.00
Tomato base, mozzarella, pepperoni, mushroom, anchovies, olives, avocado, basil	
TAMARIND CHICKEN	162.00
Tomato base, tamarind chicken, feta, roasted sherry-and-thyme-grapes, mozzarella, rocket	

BBQ CHICKEN	158.00
Tomato base, mozzarella, BBQ chicken with pineapple chutney, feta, spring onion	
BEEF FILLET	193.00
Tomato base, mozzarella, black-cherry-chilli chutney, beef fillet, crispy bacon	
MEXICAN	156.00
Tomato base, mozzarella, spicy beef mince, green pepper, onion, garlic and fresh chillies	
VEGETARIAN 	135.00
Tomato base, mozzarella, grilled zucchini, slow-baked onion, mushroom, Danish feta with sesame-and-roasted-garlic drizzle	
VEGAN 	177.00
Tomato base, vegan cheese, slow-cooked tomato-basil-garlic sauce with aubergine, mushroom, peppers, onion, zucchini and baby corn, with avocado and fresh rocket	

PIZZA is always  **A Good IDEA**

COMFORT FOOD

SPARE RIBS	288.00
600g glazed sticky spare ribs, sliced and stacked, served with shoestring fries	
FLAME-GRILLED	
DEBONED CHICKEN	175.00
BBQ or peri-peri, hot or not. Served with potato wedges, spicy mayo and vegetables	
CREAMY MUSHROOM, BACON AND CHICKEN FETTUCCINE	170.00
Fettuccine pasta with creamy mushroom sauce, chicken breast and crispy bacon	
OXTAIL RAGU WITH FETTUCCINE	170.00
Fettuccine pasta, with prime oxtail ragu, slow-braised in red wine sauce	
MEDITERRANEAN FETTUCCINE 	175.00
Fettuccine pasta, with homemade falafel, aubergine, sun-dried tomato, garlic and ricotta	
THAI RED CURRY	
Served with rice and vegetables	
▶ FISH	180.00
▶ CHICKEN	160.00
THREE-NUT CURRY 	145.00
Roasted butternut, chickpeas, cashew nuts, creamy coconut, red Thai curry sauce, served with black rice and vegetables	
CRISPY BATTERED HAKE	173.00
With garlic aioli, mashed green peas and shoestring fries	

ROSEMARY GARLIC LAMB SHOULDER	349.00
500g wood-fired oven-roasted lamb shoulder with mashed potato croquettes	
SLOW-ROAST PORK BELLY	198.00
250g served with mustard mashed potato	
OXTAIL	325.00
Prime oxtail, slow-braised in a rich and aromatic red wine and tomato sauce with crushed baby potatoes and vegetables	
EISBEIN	170.00
Served with mustard mashed potato, sauerkraut and mustard	
PEPPER STEAK PIE	140.00
Slow-braised rump, creamy pepper sauce with sauteed onion, mushroom and peppers, baked in homemade pastry. Served with vegetables and green peppercorn sauce.	
TAMARIND CHICKEN 	142.00
Chicken breast, creamy tamarind and coriander sauce, served with black rice and vegetables	
CREAMY FALAFEL BOWL 	142.00
Falafels and zucchini fries in a creamy sauce spiced with coriander, cumin, fenugreek and mustard seeds, served with jasmine rice and vegetables	
CHICKEN SCHNITZEL	140.00
Served with your choice of sauce and vegetables or shoestring fries	

LIGHT MEALS

CAULIFLOWER WRAP	145.00
Chicken thighs, pineapple chutney, carrot, cucumber, green apple, mayo, baby spinach, served with salad	
 Ask to exclude mayo	
CHICKEN QUICHE	98.00
Chicken, peppadew and feta quiche, served with salad	
BACON QUICHE	98.00
Bacon, hummus, spinach and feta quiche, served with salad	
GRILLED CHICKEN BREAST (200G)	112.00
Topped with fruit salsa, served with salad	
 Ask to exclude basting	
GREEN BOWL 	86.00
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	92.00
With grilled aubergine-sweet-pepper-tomato-and-onion chutney, spicy hummus spread and fresh basil	
HERB-CRUSTED FISH CAKES	105.00
Served with salad	

CIABATTA TOASTIES

CLASSIC MARGHERITA 	50.00
Tomato, mozzarella, oregano, basil	
REGINA	56.00
Ham, tomato, mozzarella, mushroom	
FALAFEL 	64.00
Falafel, mushroom, beetroot hummus, zucchini, fried peppers, dukkah	
PANCETTA	69.00
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	
TAMARIND CHICKEN	70.00
Shredded roasted chicken and creamy tamarind sauce, mozzarella, feta, roasted sherry-and-thyme-grapes	

BURGERS

BLOS BEEF BURGER 200g rump mince patty, house relish, gherkins, caramelised onion, lettuce, tomato	132.00
GOURMET BURGER 200g rump mince patty, caramelised fig, bacon, brie	180.00
ROOSTERKOEK BOBOTIE BURGER 200g rump mince patty, gooseberry compote, masala onion, tomato, lettuce, homemade roosterkoek	143.00
MUSHROOM PORT BURGER 200g rump mince patty, mushroom-and-port sauce, caramelised onion, mozzarella	167.00
PEPPER STEAK BURGER 200g rump mince patty, green peppercorn sauce, caramelised onion	149.00
VALENTINE BURGER 200g rump mince patty, guacamole, glazed bacon, dukkah-dusted onion rings, melted brie, peppered cranberry jam, rocket	205.00
CHICKEN BURGER Grilled chicken breast, sweet-and-sour pineapple, mayo, red onion, lettuce	125.00
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	169.00
VEGAN BURGER  Homemade vegan patty, braai mushroom, house relish, red onions, gherkins, lettuce, tomato	145.00

FOOD PREPARED IN OUR RESTAURANT MAY CONTAIN THE FOLLOWING
INGREDIENTS: Milk, eggs, wheat, fish, peanuts and tree nuts.
If you have a food allergy, please notify your server.

PRIME CUTS

250g FILLET With house vegetables	245.00
350g SIRLOIN STEAK Certified free-range, 32-day-aged prime sirloin steak with house vegetables	255.00
500g T-BONE With house vegetables	315.00
250g PICANHA STEAK 32-day-aged picanha steak with oven-roasted root vegetables, homemade jus, compound butter with roasted potato wedges	232.00
250g LAMB RUMP With candied sweet potato, steamed broccoli, baby carrots and mint-and-yoghurt sauce	248.00

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

TAKE AWAY CAKE

CHOCOLATE CAKE	485.00
BAKED CHEESECAKE	950.00
VANILLA CHIFFON CAKE	485.00
MOIST AND NUTTY CARROT CAKE	660.00
DARK CHOCOLATE MOUSSE CAKE	620.00
BROWNIE-BOTTOM COOKIE-DOUGH CHEESECAKE	980.00
RED VELVET CHOCOLATE CAKE	485.00
AMARULA MILK TART	560.00
LEMON MERINGUE PIE	635.00
MALVA PUDDING (PER PORTION)	50.00
TRIPLE-CHOCOLATE BROWNIES (PER PORTION)	45.00

SAUCES AND SIDES

SHOESTRING FRIES 	40.00
SIDE SALAD 	45.00
SWEET POTATO FRIES 	40.00
BRAAIBROODJIE  Cheese, tomato, onion, house relish	70.00
CAULIFLOWER RICE 	35.00
ZUCCHINI FRIES  Crumbed, deep fried	40.00

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	85.00
	Rump patty	80.00
	 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	370.00
ROASTED VEGETABLE	370.00
BACON, HUMMUS, SPINACH AND FETA	370.00
CHICKEN, PEPPADEW AND FETA	370.00
PULLED PORK, APPLE AND CARAMELISED ONION	370.00
BOBOTIE QUICHE	370.00
SALMON AND SWEET ONION	370.00

BREADS <i>from</i> 	
CIABATTA	40.00
RYE BREAD	75.00
PLAIN SOURDOUGH	44.00
WHOLEWHEAT SOURDOUGH	44.00
SAVOURY SOURDOUGH	55.00
BAGUETTES	8.00
BURGER BUNS	6.00
PANINI	8.00

COFFEE

AMERICANO	31.00
Single shot – Hot water	
CON PANNA	34.00
Single shot – Capped with cream	
MACCHIATO	28.00
Single shot – Capped with foam	
CAFÉ MOCHA	51.00
Single shot – With hot chocolate, capped with foam	
CAPPUCCINO FOAM	38.00
Single shot – Capped with foam	
CAPPUCCINO CREAM	47.00
Single shot – Capped with whipped cream	
FLAT WHITE	44.00
Double shot steamed milk	
ESPRESSO	23.00
Single shot pick-me-up	
DOUBLE ESPRESSO	28.00
Double shot pick-me-up	
CAFÉ LATTE	44.00
Single shot – Hot milk	
CORTADO	28.00

SOY @ 5.00

ALMOND MILK @ 11.00

OAT MILK @ 11.00

DECAF @ 5.00



FRESH BEANS

MOCKTAILS

STEELWORKS	43.00
Soda, ginger ale, kola tonic, bitters	
ROCK SHANDY	43.00
Soda, bitters, lemonade	
MOCJITO	44.00
Soda, lime, mint	
ROSE WATER COCKTAIL	50.00
Sprite, grenadine, bitters	
STRAWBERRY AND BASIL SPRITZER	55.00
Strawberry, dash of lemon, basil, soda	
PRICKLEY PEAR AND MINT MOCKTAIL	55.00
Prickley pear, mint, lime, tonic	
POMEGRANATE ROCK SHANDY	55.00
Pomegranate, lemon, lime, soda, bitters, lemonade	

TEA

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

SPECIALITY

HOT CHOCOLATE	39.00
MILO	39.00
RED CAPPUCCINO	37.00
CHAI LATTE	47.00
GINGERBREAD LATTE	51.00
HAZEL-NUT LATTE	51.00

SMOOTHIES

MANGO MADNESS	51.00
BERRY EXPRESS	55.00
VEGAN PEANUT BUTTER BOMB	62.00

MILKSHAKES H \ L

CLASSICS	25 45
Chocolate or strawberry	
DECADENT	29 51
Peanut butter, coffee, Milo, chocolate brownie, pineapple & ginger	

FRAPPE/FRULATO

MANGO FRULATO	59.00
STAWBERRY FRULATO	59.00
COFFEE FRAPPE	59.00

SORBET GF

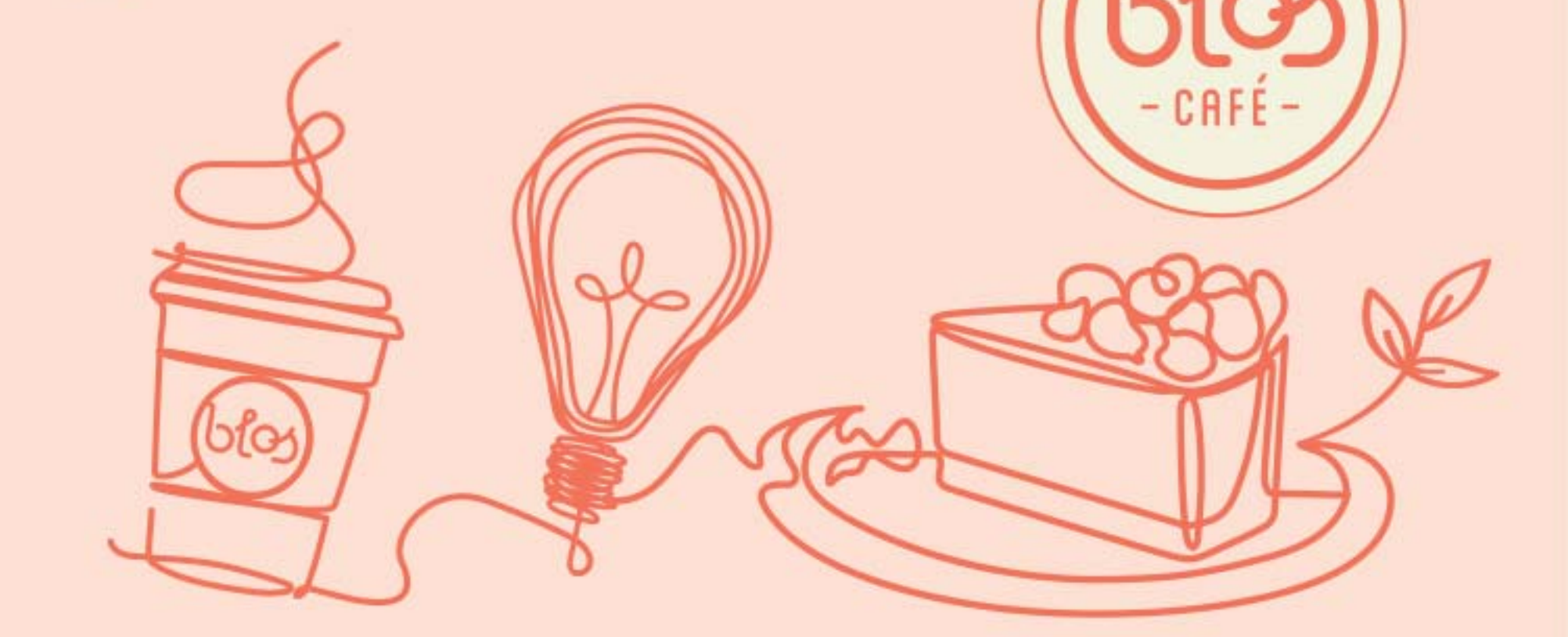
MANGO	45.00
CITRUS	45.00

THIRST QUENCHERS

SODAS	36.00
MIXERS	28.00
RED BULL	50.00
TISERS	42.00
Appletiser, Grapetiser	
HOMEMADE ICED TEAS	31.00
Elderflower, Citrus	
FRUIT JUICE	41.00
Orange, Strawberry, Mango	
MINERAL WATER:	
Still or sparkling 500ml	26.00
1 L	44.00

CAKES + DESSERTS

WHITE CHOCOLATE TART GF	68.00
Cranberries, pistachio nuts	
DARK CHOCOLATE MOUSSE CAKE	55.00
BLOS MALVA PUDDING	60.00
Traditional South African pudding served with vanilla ice cream	
FUDGY TRIPLE-CHOCOLATE BROWNIES	55.00
Served with vanilla ice cream	
BROWNIE-BOTTOM COOKIE-DOUGH CHEESECAKE	82.00
LEMON MERINGUE PIE	48.00
KIDDIES VANILLA ICE CREAM	35.00
With sprinkles	
VANILLA ICE CREAM	45.00
Dark chocolate and sea salt sauce	
CRÈME BRÛLÉE GF	56.00
Classic French dessert	
CARROT CAKE	63.00
Moist, nutty and fruity	
GLUTEN-FREE CARROT CAKE GF	60.00
Moist, nutty, fruity with honey	
CHEESECAKE	80.00
Cream cheese topping	
ROOSTERKOEK	45.00
Condensed milk	
AMARULA MILK TART	58.00
VEGAN BROWNIE VG	45.00
DON PEDRO	60.00
➡ Choice of Amarula, Kahlúa or whisky with vanilla ice cream	
IRISH COFFEE GF	65.00
Jameson, espresso, cream	
AFFOGATO	50.00
Vanilla ice cream drowned with a shot of hot espresso	
➡ Add amaretto @ 50.00	



VEGGIE JUICE

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

NON-ALCOHOLIC BEERS

HEINEKEN NON-ALCOHOLIC 330ML	48.00
DEVIL’S PEAK ZERO TO HERO 340ML	44.00
BAVARIA STRAWBERRY 330ML	46.00

SAB

BLACK LABEL 340ML	42.00
CASTLE LAGER 340ML	38.00
CASTLE LITE 340ML	42.00

LOCAL CRAFT BEER

JACK BLACK LAGER 340ML	46.00
DEVIL’S PEAK FIRST LIGHT GOLDEN ALE 330ML	46.00
CBC AMBER WEISS 440ML	59.00

IMPORTED BEERS

CORONA LAGER 355ML	48.00
STELLA ARTOIS PILSNER 330ML	41.00
AMSTEL 330ML	39.00
HEINEKEN LAGER 330ML	44.00
WINDHOEK LAGER 440ML	46.00

CIDERS AND SPIRIT COOLERS

SAVANNA DRY 330ML	52.00
SAVANNA LIGHT 330ML	52.00
HUNTER’S DRY 330ML	46.00
RED SQUARE 275ML	57.00
REKORDERLIG 500ML	78.00
KIX ROSÉ SPRITZER 330ML	39.00

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	28.00
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	95.00
Double shot Cape Town Pink Lady, topped with Fitch and Leedes Pink Tonic, garnished with seasonal berries	
ZESTY CITRUS BREEZE	95.00
Double shot Cape Town Rooibos Red, topped with Fitch and Leedes Ginger Ale, garnished with fresh orange	
BLOS BERRY BLUE	95.00
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	
MARACUJÁ	110.00
Passionfruit Liquor, Vodka, Bubbly, Vanilla, Lime, Soda	
PUNK'D LEMONADE	110.00
Vodka, Cherry Sours, Cloudy Lemonade, Grenadine	
FROZEN MARGARITA	81.00
Silver tequila, triple sec, lime	
LONG ISLAND ICED TEA	110.00
Tequila, gin, vodka, rum, triple sec, Coke	
FROZEN BERRY DAIQUIRI	91.00
Rum, triple sec, strawberry, blackberry, raspberry, lime	
MOJITO	72.00
White rum, lime juice, mint	
PINA COLADA	82.00
Bacardi, cream, coconut, pineapple	



HAVE YOU BEEN TO
OUR BOUTIQUE BAR?

BUNKER

BRANDY	
KLIPDRIFT	23.00
KLIPDRIFT PREMIUM	30.00
RICHELIEU	24.00
KWV 5-YEAR	28.00
HENNESSY VS COGNAC	50.00

RUM	
CAPTAIN MORGAN JAMAICAN RUM	25.00
RED HEART SPICED GOLD	26.00

LIQUERS / SHOOTERS	
AMARULA CREAM	24.00
KAHLUA	30.00
FRANGELICO	35.00
APEROL	36.00
JÄGERMEISTER	33.00
GRAPPA	38.00
TEQUILA GOLD	34.00
TEQUILA SILVER	34.00
AMARETTO DISARONNO	50.00
SHANKY’S WHIP	38.00

WHISKY	
J&B	28.00
BELLS	29.00
JACK DANIEL’S	42.00
JAMESON	42.00
JOHNNIE WALKER RED	33.00
JOHNNIE WALKER BLACK	45.00
GLENLIVET 12-YEAR	55.00

VODKA	
SMIRNOFF	21.00
LOVOKA CARAMEL	26.00



WHITE WINE

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

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

CHENIN BLANC		G	B
ALVI’S DRIFT CHENIN BLANC	55	220	
FRANSCHHOEK CHENIN BLANC	61	244	
KLEINE ZALZE CHENIN BLANC		220	

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

SPARKLING WINE

J.C. LE ROUX LE DOMAINE 250ML	55	
J.C. LE ROUX		260
OLD ROAD SPARKLING WINE ROSÉ NON-ALC		280
STEENBERG SPARKLING SAUV BLANC		280
DU TOITSKLOOF BRUT		290
OLD ROAD GORGEOUS MCC PINOT NOIR		320
GRAHAM BECK BRUT MCC		350
STEENBERG PINOT NOIR ROSE MCC		360

ROSÉ

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

RED WINE

PINOTAGE		G	B
7EVENWACHT PINOTAGE	62	250	
KANONKOP KADETTE PINOTAGE		310	

CABERNET SAUVIGNON		G	B
VAN LOVEREN CABERNET SAUVIGNON	61	244	
FRANSCHHOEK CABERNET SAUVIGNON	65	260	

MERLOT		G	B
DURBANVILLE HILLS MERLOT	62	248	
FRANSCHHOEK MERLOT	65	260	
HERMANUSPIETERSFONTEIN POSMEESTER		280	

SHIRAZ		G	B
LEOPARD’S LEAP SHIRAZ	60	240	
FRANSCHHOEK SHIRAZ	65	260	
SARONSBERG PROVENANCE SHIRAZ		260	

PINOT NOIR		G	B
VAN LOVEREN BLUE VELVET PINOT NOIR	61	244	

RED BLENDS		G	B
BELLA VINO SULTRY RED	38	150	
7EVENWACHT ROOD SHIRAZ/GRENACHE	62	250	
HERMANUSPIETERSFONTEIN POSMEESTER		280	
RUPERT & ROTHSCHILD CLASSIQUE		410	



G PRICE PER GLASS B PRICE PER BOTTLE