

# Breakfast

## \*THE CLASSIC / 90

Eggs as you like them with braaied boerewors, crispy bacon, grilled tomato and mushroom with your choice of toast

## \*SMASHED AVO TOAST / 80

Free range poached eggs on buttered sourdough with smashed avocado and sprinkled sea salt

## \*OUR PLACE, YOUR EGGS / 65

Free range eggs cooked exactly as you like them poached / scrambled / sunny side up, served with your choice of toast / +add smoked bacon

## \*SHAKE YOUR SHAKSHUKA / 90

Slow and low style tomato & aubergine smoor with black beans, baked eggs and whipped chevin + add smoky chorizo

## \*GEORGE'S EGG OMELETTE / 90

Creamy eggs filled with baby spinach, chilli, feta & crispy pancetta, with rye bread toasted on the side

## \*EGGS BENEDICT / 85

Two free range poached eggs on a toasted English muffin with your choice of cured ham (ben) /spinach (flo) smoked salmon (roy), with Hollandaise sauce

## \*HIT THE ROAD FLAPJACKS / 75

Buckwheat flapjacks served with fresh & stewed seasonal fruit and honeyed cream

## \*FRENCH KISS TOAST / 75

Gigi's French toast, walnut & sweet banana , finished off with whipped creme fraiche

## \*BIG BAD BELGIAN WAFFLES / 80

Crispy waffles topped with butter roasted apple & vanilla bean ice cream

## \*SAMPLE MENU

## SUBJECT TO CHANGE.

MONDAY - SUNDAY  
7:00 - 10:30

## CONTINENTAL SERVE / 195

Your personalized cold breakfast selection.  
Ask you waiter for more deets...

- Select Charcuterie
- Locally produced fromage
- Smoked trout
- Seasonal fruit and berries
- Assortment of Cereals
- Yoghurt
- Breads and butters

## TOP UP ITEMS / 45 (PER ITEM)

## EXTRAS / 35

- |                |  |                |
|----------------|--|----------------|
| Grated cheddar |  | Grilled tomato |
| Hash browns    |  | Steamed greens |
| Crispy bacon   |  | Mushrooms      |

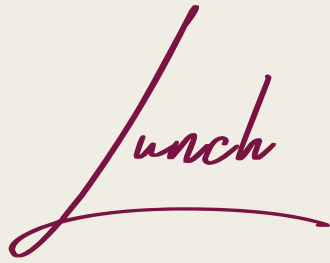
## FRESH PRESSED JUICES / 35

Orange, grapefruit, apple or pear

## HOUSE JUICE BLENDS / 45

Cure last night or kick off the morning with these fresh pressed juice blends

- Citrus main squeeze  
Grapefruit, orange, turmeric, lemon
- Red lips smooch  
Beetroot, apple, carrot, ginger, pineapple
- Greeneyed monster  
Kale, cucumber, spinach, celery, apple, lemon, pear



## \*SAMPLE MENU

## SUBJECT TO CHANGE.

MONDAY - SUNDAY  
12:00 - 15:00

### **\*BREADS, DIPS & BUTTER** / 55

Woodstock bakery ciabatta,  
chermoula butter, herb pesto  
anchovy aioli

### **\*SALDANHA BAY OYSTERS** / 85

Three West Coast Oysters  
with Mignonette sauce & lemon

### **\*SMALL PLATES**

**SALDANHA BAY MUSSELS / 125**  
steamed in white wine and cream,  
with sourdough & gremolata

**BROCCOLI, FETA,  
SWEET POTATO / 75**  
savoury seed granola, local olive oil,  
sweet potato fondant, nutty kale

**POTATO & SQUID / 95**  
charred squid, mustard vinaigrette,  
rémoulade, beef fat sautéed potato,  
chorizo

**SPICY LAMB RIBS / 85 / \*\*\***  
mielie salsa, house-made BBQ sauce,  
pickled cucumber relish

**MAC & 3 CHEESE / 70**  
blue, cheddar, parmesan and truffle

**HAND-CUT STEAK TARTARE / 130**  
Free range beef, warm potato & nut fritter, cured yolk,  
caper berry, toasties

**PRIME STEAK TARTARE / 130**  
warm potato & nut fritter, cured yolk,  
caper berry, house made mayo

### **\*SALADS**

**BABY GEM LETTUCE,  
ANCHOVY, EGG / 120**  
(like a Caesar, without the chicken)  
white anchovy, Caesar dressing,  
aged Dalewood Boland, dried tomato

**BURRATA & JERUSALEM  
ARTICHOKE 120 / \*\*\***  
Burrata cheese, caramelized olive,  
roasted Jerusalem artichokes,  
pickled mustard seeds

**KOREAN FRIED CHICKEN / 120**  
Gochujang style fried chicken breast,  
pomegranate seeds, spicy lemon dressing,  
honey peanuts & noc chum

**BEET SLAAI / 100**  
salt baked beetroot, fresh & pickled heirloom  
beets, walnut granola, chevin & hibiscus  
vinaigrette

## \*BIG PLATES

### CAULIFLOWER RISOTTO WITH MOZZARELLA / 150

deboned Oak Valley rib cooked in red wine, smokey rib kromeski, creamed kale and lentils, pickled turnip, pan jus

### GRILLED LOCAL LINE FISH / 180 / \*\*\*

white bean fricassee, dill & sour cream, fennel salad

### FISH AND CHIPS / 130

sustainable, locally caught ale battered hake (or go for grilled) with crème fraiche tartar sauce & mushy peas

### HOUSE-PRESSED BEEF BURGER / 130

ground prime beef patty, mature cheddar, onion 3 ways, BBQ sauce, house slaw

### MUSHROOM BURGER / 110

braaied mushroom with grilled halloumi, chickpea & tomato salad, chimichurri

### CLUBHOUSE SARMIE / 110

smoked free range chicken, avocado, tomato, bacon, lettuce, aioli – on toasted/untoasted

## \*SWEETS

### MILK & HONEY CRÈME / 85 / \*\*\*

honeycomb, yoghurt & honey gelato, vanilla roasted nuts, granadilla

### 70% CHOC FONDANT / 100

malt crumble, dark chocolate sorbet, brown butter cream & fresh citrus

### GIGI ICE CREAM & SORBET SELECTION / 30 PER SCOOP

made fresh daily in-house  
(ask your server what's scooping)

## \*STEAKS

Grilled to order over KAMEELDORING wood-coals on the indoor braai. Dry-aged steak, served with a sauce, hand-cut chips & dressed house salad.

Beef sirloin	250g / 220
Beef ribeye	250g / 240
Ostrich fan fillet	220g / 260

## \*SAUCES

BBQ steak sauce

Red wine jus \*\*\*

Peppercorn with brandy

——— We use sustainable Sassi Green Listed fish.

——— Free range chicken & eggs only.

——— Dietary requirements? Lets talk about it.

——— All \*\*\* items on the menu are Georges favourites.

### LEMON POSSET / 80

regional fruit and berries, Chantilly crème, meringue, almond shortbread

### GIGI CHURROS / 60

(IDEAL FOR SHARING)

fried to order, sugar dusted, dark chocolate & vanilla dipping sauce

### SOUTH AFRICAN FROMAGE PLATE / 140

artisanal cheeses hand-sourced from local independent cheeseries with crispies, preserves and grapes

# Light Meals

## \*SAMPLE MENU

SUBJECT TO  
CHANGE.

MONDAY - SUNDAY  
15:00 - 18:00

### \*LOOKIN LIKE A SNACK

**SOUTH AFRICAN FROMAGE PLATE / 140**  
artisanal cheeses, crispies, preserves, grapes

**SMOKED OLIVES / 80**  
kalamata olives in olive oil, charred to order  
on our indoor braai

**BILTONG & DROEWORS / 160**  
premium, hand selected free-range  
beef biltong and droewors

**GIGI CHURROS (IDEAL FOR SHARING) / 60**  
fried to order, sugar dusted, with dark chocolate  
& vanilla dipping sauce

### \*FEEL GOOD FOOD

**FISH AND CHIPS / 130**  
sustainable, locally caught ale battered hake (or go for  
grilled) crème fraiche tartar sauce & mushy peas  
and hand cut chips

**CLUBHOUSE SARMIE / 110**  
house smoked chicken, avocado, tomato, bacon,  
lettuce, aioli – on toasted/untoasted sourdough with  
hand cut chips & market green salad

**MUSHROOM BURGER / 120**  
braaiied mushroom with grilled halloumi,  
chips, chickpea & tomato salad  
with chimichurri

### \*SALADS

**BABY GEM LETTUCE,  
ANCHOVY, EGG / 120**  
caesar dressing, aged Dalewood Boland,  
dried tomato

**BEET SLAAI / 100**  
salt baked beetroot, fresh &  
pickled heirloom beets, walnut granola,  
chevin & hibiscus vinaigrette

# Dinner Menu

## \*SAMPLE MENU

## SUBJECT TO CHANGE.

MONDAY - SUNDAY  
18:00 - 22:00

### **\*BREADS, DIPS & BUTTER** / 55

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chermoula butter, herb pesto  
anchovy aioli

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# Cocktail Menu

**\*SAMPLE MENU**

**SUBJECT TO  
CHANGE.**

CLASSIC COCKTAILS SERVED FROM 13:00  
SIGNATURE COCKTAILS SERVED FROM 15:00

## SIGNATURE COCKTAILS

Raise a glass with our in-house mixologist,  
Jody Rahme with his expertly curated & meticulously  
crafted signature cocktails.

### GEORGE OF THE JUNGLE / 120

Bulleit Bourbon combined with Tanqueray 10,  
pineapple spekboom tepache, Campari  
and Strawberry & African ginger syrup

### CARROT ME AWAY / 95

Woodford Reserve Double Oaked shaken with  
roasted carrot juice, mango cordial &  
Striped Horse beer vermouth

### EL PULQUE / 90

Espolon Reposado stirred down with  
Viognier Gluhwein & coconut oil  
washed Campari

### THE GARDEN ROUTE / 90

Botanist Gin shaken with fresh apple  
juice, garden sherry, orchid reduction  
& finished off with drops of coriander oil

### ISIQHINGI / 120

(Limited to 2 per person)  
Macadamia butter washed Appleton Signature  
shaken with tropical vermouth, passion fruit  
chardonnay, peach cider, caramelized  
lime juice & orange lavender bitters

### PENNYWISE / 90

Buffalo Trace Bourbon shaken with fenugreek  
marshmallow, fresh espresso, wood chip Campari  
& Vanilla Fernet Branca

### GLAM CANINA / 110

Da Tulha Cachaca Shaken with pineapple pesto,  
curry verjuice & Christmas spice apple maraschino

### DOUBLE O GIGI / 90

Don Juilo Reposado & Haig Club Clubman  
shaken with Chemoula paste, tangy orange  
& lemon oil drops

### RABBIT IN THE MIST / 120

4th Rabbit Agave Spirit & Bacardi Ocho  
shaken with dried orange Caperitif,  
Fassionola Mix & barley cinnamon tea

### GREEN ELIXIR / 95

Inverroche Classic shaken with Fresh  
celery juice, black pepper Martini Bianco,  
Sauvignon Blanc, Green Chartreuse  
& toasted lemon.

... *Continued*

## CLASSIC COCKTAILS

A hand picked selection of classic cocktails  
with a Gorgeous twist

### NEGRONI / 85

Inverroche Verdant stirred down with  
Campari & Martini Rosso

### DAIQUIRI / 80

Bacardi Ocho shaken with fresh  
lime juice & house syrup

### FRENCH 75 / 85

Bulldog gin shaken with fresh lemon juice,  
house syrup & topped off with MCC

### CLOVER CLUB / 90

Tanqueray No. TEN shaken with  
raspberry syrup, Martini dry vermouth,  
lemon juice & Angostura Orange

### BOULEVARDIER / 95

Woodford Reserve stirred down with  
Campari & Martini Rosso

### WHISKEY SOUR / 85

Bulleit Bourbon shaken with fresh lemon juice,  
house syrup & Angostura Bitters

### GORGEOUS MARY / 90

Ketel One thrown down with Gorgeous  
tomato mary mix & house spices

### OLD FASHIONED / 90

Bulleit Bourbon stirred down with house syrup,  
pale dry sherry & Angostura Bitters

### SAZERAC / 85

Sazerac Rye stirred down with  
Peychaud's bitters & house syrup

### MARTINI / 85

Hope On Hopkins gin or Arbiekie  
wheat vodka stirred down with  
Martini Dry Vermouth.

### RUM MARTINEZ / 85

Mount Gay rum stirred down with  
Martini Rosso & Luxardo Maraschino