

Breakfast

THE CLASSIC / 90

Free range eggs as you like them with braaied boerewors, crispy bacon, grilled tomato and mushroom w/ your choice of toast

OUR PLACE, YOUR EGGS / 90

Savory scram egg bowl, your choice of smoked Bergdale bacon/ smoked Franschhoek trout/ grilled halloumi, roasted tomatoes, crispy potatoes w/ your choice of toast

GEORGE'S EGG OMELETTE / 90

Creamy eggs filled with baby spinach, chilli, feta, served with toasted rye bread

FRENCH KISS TOAST / 85

French toast cooked in butter, served w/ maple-glazed bacon, finished off with whipped creme fraiche

BERRY HEALTHY BOWL / 85

Yoghurt, house-roasted oat granola, Overberg honey, freshly sliced seasonal fruit & berries, berry & vanilla bean compote w/ sprinkled chai seeds & coconut shavings

COFFEE & TEA

| | |
|---------------------|-------|
| Espresso | 22/25 |
| Americano | 22/28 |
| Cappuccino | 30/35 |
| Moccachino | 28/30 |
| Macchiato | 22/28 |
| Cortado | 32/38 |
| Hot chocolate | 35 |
| Chai latte | 38 |
| Enmasse Select Teas | 35 |

Black Breakfast, Connoisseur, Twilight Zone, Earl Grey, Mint, Jasmine Queen, Green Rooibos

FRESH PRESSED JUICES / 35

Orange, grapefruit, apple

HOUSE JUICE BLENDS / 45

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

Talk to us regarding what's pressing & juicing this morning.



SMALL PLATES

BEETROOT, WHIPPED FETA & FENNEL / 120
baby leaf & cress salad w/ orange, plum & roast walnuts (make it vegan- see server)

CURED FRANSCHHOEK TROUT / 130
w/ honey mustard, peach, melba toast & apple

HEIRLOOM TOMATO GAZPACHO / 100
served chilled w/ toasted crostini,
smoked chili oil & basil (vegan)

CRISPY SPICED SQUID / 130
charred onion & masala mayo, fragrant herb
& citrus salad w/ pickles & lime **

SUMMER TOMATOES & MOZZARELLA / 130
burrata, pine nuts, basil & sweet-fermented mustard

SPICY KAROO LAMB RIBS / 140
w/ mielie salsa, house-made BBQ sauce,
cucumber relish **

OLIVE & GOAT CHEVIN TARTLET / 120
(baked to order – vegan option avail on request)
w/ watercress, stone fruit & Rozendal vinaigrette

BABY COS LETTUCE, ANCHOVY, EGG / 120
white anchovy, Caesar dressing, aged Dalewood
Boland, dried tomato & crunch-crumbed
free-range egg **

BIG PLATES

COAL-ROASTED AUBERGINE & LABNEH / 170
Summer tomato & chickpea leblebi- style stew w/
braaiied flatbread, coriander & almond (vegan avail)

LOCAL LINEFISH OF THE DAY / 220
w/ Saldanha Bay mussels, gnocchi & beurre blanc

MUSHROOM & PARSLEY RISOTTO / 180
(starter / 110) w/ house-grown herb-infused olive oil,
King Oyster mushrooms, greens & ricotta **

DESSERTS

MILK N HONEY CREME / 90
w/ macerated grapes, yoghurt-vanilla ice cream &
granadilla

70% AFRIKOA CHOC FONDANT / 100
(Please allow 15-20 minutes)
oat & pecan malt crumble, Hillcrest Berry Orchard
raspberries **

GIGI CHURROS / 70 (Ideal for Sharing)
fried to order, sugar dusted, dark chocolate
& vanilla bean dipping sauce **

FROM OUR INDOOR WOOD-FIRE

Grilled to order over SEKELBOS wood coals on the
indoor braai. Dry-aged OAK VALLEY steak & KAROO
LAMB, served with a sauce and your choice of 2 sides
from below SIDES section

| | |
|------------------------------------|-------------------|
| Beef fillet | 220g / 270 |
| Beef sirloin | 250g / 270 |
| Beef Ribeye | 240g / 280 |
| Lamb loin chops (thick cut) | 230g / 280 |

SAUCES

BBQ steak sauce / Red wine jus/ Peppercorn/ Bearnaise

SIDES *(Add some extras to your meal / choose 2 for
above braai dishes)*

STEAMED GREENS / 75
w/ parsley, toasted almonds & Rio Largo olive oil

MAC N CHEESE / 75
3 cheeses w/ bechamel sauce **

SMALL HOUSE SALAD / 75
seasonal vegetables & leaves w/ vinaigrette

HAND-CUT CHIPS / 75
w/ truffle & chives

PUMPKIN FROM THE BRAAI / 75
w/ lentils & sour cream **

**Chat to our Gorgeous servers regarding
the CHEF'S SPECIALS OF THE DAY*

**We serve sustainable, local line-caught fish*

**Free range chicken and eggs ONLY*

**Dietary requirements? Let's talk about it*

**Starred ** items are HOUSE FAVOURITE*

Cocktails



🔥 Alcoholic ☹️ Non-Alcoholic ✨ CBD

INNERBLOOM

🔥 Botanist Gin / 105
☹️ John Ross Non-Alcoholic / 75
Rose, hibiscus, raspberry, grapefruit & tonic water

☹️ **BARTENDER'S SPECIAL** / 65
A mix of some funky non-alcoholic ingredients we have behind the stick at the time

✨ **HIGH HEALTH BALL** / 80
Dope Grapefruit, Orgeat almond syrup, mint & black pepper

✨ **MERRY FASHIONED** / 90
CBD Vanilla Oil, house made virgin fashioned mix & orange zest

✨ **INTERSTELLA COSMO** / 90
CBD Cinnamon Oil, cranberry, citrus syrup, fresh lime & ginger

✨ **IRIE COFFEE** / 90
CBD Cinnamon Oil, espresso, cranberry vanilla syrup & cream (Served hot)

DAIQUIRI

🔥 Floating Dutchman Cape Rum / 80
☹️ Abstinence Non-Alcoholic / 75
Straight up, with citrus & sweetness

FRENCH SEVENTY-FIVE

🔥 Bulldog Gin or Musgrave Copper Vanilla / 90
☹️ Abstinence Non-Alcoholic / 75
And lemon juice & sweetness with bubbles

GIGI CLUB

🔥 Tanqueray No.10 & Cinzano Dry / 90
☹️ John Ross Non-Alcoholic / 75
With a frothy Hibiscus, Raspberry & lemon mix

🔥 ✨ **THE DUDE ABIDES** / 160
Musgrave Copper Vanilla, Hope Vodka, Amarula, CBD Cinnamon & cold brew syrup

🔥 **STRIPPER SPRITZ** / 120
Vanilla Belvedere vodka, granadilla pinot noir chardonnay, elderflower & coconut water

🔥 **SILK SHEETS** / 110
Remy Martin VSOP, Cointreau, Chocolate Chai Vermouth Bianco & citrus.

🔥 **SWART & STORMY** / 95
Mount Gay Rum, ginger beer, fresh lime and vanilla cacao Angostura Aromatic bitters

🔥 **WHISKEY SOURS** / 85
A smooth frothy mix of Bulleit Bourbon, fresh lemon juice, sweetness and Angostura bitters

🔥 **MAI TATA** / 90
Da Tulha Cachaca Silver, granadilla, red pepper rosemary, almond and lemon

🔥 **GEORGE OF THE JUNGLE NO.2** / 90
Monkey Shoulder Scotch, Wixworth Gin, orgeat almond syrup, pineapple, tepache and basil

🔥 **PICA COCO** / 90
Inverroche Coco L'Orange, pineapple, tepache, gin syrup, lemon and coconut cream

🔥 **BLOSSOMS THE BRISTOL BULLDOG** / 90
Bulldog Gin, Wild Turkey Bourbon, Aperol, cherry blossom and grapefruit

🔥 **KAAPSE COUNT** / 105
Hope African Botanical, Aperol, Caperitif, 4th Rabbit Karoo Agave Spirit & Devil's Peak IPA

🔥 **HOLLABACK** / 150
Woodford Reserve, Banana Beer, peach puree, lemon with a butterfly pea flower Moet & Chandon foam

🔥 **ROYAL EIGHTY EIGHT** / 200
Hendricks Gin, peach puree, lemon with Butterfly Pea Flower Moet & Chandon

*Life is
always
better by
the pool.

