

Breakfast



THE CLASSIC / 90

Free range eggs as you like them w/ braaied boerewors, bacon, grilled tomato and mushrooms, baked beans w/ your choice of toast

ZAATAR CRUMBED HALLOUMI / 90

w/ 2 poached eggs, curly kale, tomato & bean 'smoor', avocado & crostini

GEORGE'S EGG FLORENTINE / 90

w/ smoked Franschoek trout, sage-Hollandaise, 2 poached eggs your way & wilted baby spinach (on toasted brioche)

AVOCADO TOAST / 90

Woodstock bakery sourdough w/ olive oil & sea salt, radish and baby garden leaves (add 2 poached eggs or crispy Bergdale bacon)

VANILLA POPPY SEED PANCAKES / 85

made to order w/ caramelised banana, whipped creme fraiche, pistachios & lavender honey

BERRY HEALTHY BOWL / 85

Yoghurt (milk or coconut) , house-roasted oat granola, seasonal fruit & berries, vanilla bean berry compote, sprinkled chai seeds & coconut shavings w/ acai & goji berry

COFFEE & TEA

Espresso	25
Americano	28
Cappuccino	35
Moccachino	30
Macchiato	28
Cortado	35
Hot chocolate	35
Chai latte	35
Enmasse Select Teas	35

Black Breakfast, Connoisseur, Twilight Zone, 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.

*Life is
always
better by
the pool.



Lunch and Dinner



SALDANHA BAY OYSTERS / 90
served with sauce Mignonette & lemon

HEY HEY MEZE! / 120
hummus 3 ways, crispy house-rolled pitta,
vegetable crudites & grilled artichokes (vegan)

SMALL PLATES

BETROOT & BULGUR WHEAT SALAD / 100
watercress, organic baby beets, chopped nuts &
toasted seeds w/ citrus dressing (vegan)

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

FRENCH ONION SOUP / 110
toasted brioche w/ aged Montague plaaskaas **

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

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

PEAR & GORGONZOLA TARTLET / 120
(baked to order – vegan option avail on request)
w/ rocket / walnut salad & Rozendal vinaigrette

BIG PLATES

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

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

BUTTERNUT & SAGE RISOTTO / 180
(starter portion / 110) made w/ olive oil **
roasted local sunchoke & pine-nuts

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 **

HAND-CUT CHIPS / 75
w/ truffle & chives

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

DESSERTS

70% AFRIKOA CHOC FONDANT / 100
(Please allow 15-20 minutes)
w/ Cointreau caramelised orange gelato, orange
compote & dark chocolate tuiles **

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

***We work closely with our amazing
suppliers, and endeavour to incorporate
seasonal, organic fruit and veg into our
menu, along with traceable free-range meat.**
***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**

Cocktail

☹ Non-Alcoholic * CBD

* **HIGH HEALTH BALL** / 80

Dope Grapefruit, Orgeat almond syrup,
mint with Pink & black pepper

* **MERRY FASHIONED** / 90

CBD Vanilla Oil, house made virgin
fashioned mix & orange zest

☹ **INNERBLOOM** / 75

John Ross Non-Alcoholic, hibiscus, raspberry,
grapefruit & tonic water

☹ **BARTENDER'S SPECIAL** / 65

A tall mix of some funky non-alcoholic ingredients we
have behind the stick at the time

* **IRIE COFFEE** / 90

CBD Cinnamon Oil, espresso, cranberry vanilla syrup
& plantain vanilla coconut foam (Served hot)

* **INTERSTELLA COSMO** / 90

CBD Cinnamon Oil, cranberry, citrus syrup,
citrus & ginger

☹ **FRENCH ZERO** / 75

John Ross Non-Alcoholic, lemon juice & sweetness
with bubbles

* **CALI CHI SPRITZ** / 75

N/A Brut, Dope Sparkling Grapefruit & Citrus Syrup.

☹ **SOBER CLUB** / 75

John Ross Non-Alcoholic with a frothy Hibiscus,
Raspberry & lemon mix

☹ **ZORRITA** / 75

Abstinence Non-Alcoholic straight up, with citrus &
sweetness



Drinks

ZERO ABV BEER, WINE & SPIRITS

Devil's Peak Zero	32
RW Dry Sparkling White	40/140
Van Loveren Radiant Red	40/140
Van Loveren Ravishing Rose	40/140
Van Loveren Wonderful White	40/140
Abstinence Cape Spice	28
John Ross Herbarium "Dry Gin"	28
John Ross The Mary "Pink Gin"	28

COLD BEVERAGES

Dope Sparkling Grapefruit	45
Coke/ Coke Zero Can	22
Ginger Ale / Lemonade / Indian Tonic / Sugar Free Tonic / Grapefruit Tonic / Dry Lemon / Soda Water Can	25
Grapetizer / Appletizer	32
Water 500ml Still / Sparkling	38
BOS Lemon Ice Tea	32
Juicebox Apple/Naartjie	35
Thoenista Kombucha	45

CORDIALS

Passionfruit	5
Lime	5
Elderflower	7

HOT BEVERAGES

Espresso	25
Americano	28
Cappuccino	35
Mochaccino	30
Macchiato	28
Cortado	35
Hot Chocolate	35
Chai Latte	35
Enmasse Select Teas	35

*Black Breakfast, Connoisseur, Twilight Zone,
Mint, Jasmine Queen, Green Rooibos*