

# Lunch and Dinner

## HEY HEY MEZE! / 130

pistachio & cucumber hung yoghurt, house-rolled cumin flatbread from the braai, vegetable crudites & marinated olives

**G N V**

## SALDANHA BAY OYSTERS / 100

served with sauce Mignonette & lemon OR w/ spicy lime-tamarind-chilli dressing **SF LF**

## SMALL PLATES

(great for sharing, or go solo)

### FRENCH ONION SOUP / 130

house-made with beef stock & sherry, served w/ melted Montague 'plaaskaas' brioche toast **G**

### SESAME TOFU SALAD / 130

root leaf & peanut salad, ginger-soy dressing **LF N V**

### BURRATA & TOMATO / 140

Ciao Ciao burrata, sticky brinjal w/ chili, marinated baby tomatoes, pinenuts & basil **SF N V**

### ROAST SQUASH & FETA TARTLET / 130

(baked to order) w/ organic curly kale/ pumpkin seed/apple salad **SF G V**

### LINE CAUGHT GAME FISH TARTARE / 150

w/ avocado, radish & house-baked lavash **SF G LF**

### BETROOT & BULGAR WHEAT SALAD / 130

halloumi fritters, roasted & raw beets, citrus, candied hazelnuts & botanical dressing **G N V**

## DESSERTS

### RASPBERRY & COCONUT / 100

braaiied pears, coconut panna cotta, Don Julio Reposado tequila & lime sorbet, meringue, roast nut crumble **G N V**

### 70% AFRIKOA CHOC FONDANT / 100

(Please allow 15-20 minutes)  
w/ Cointreau & butterscotch ice cream, Hillcrest berries, milk chocolate tuile & citrus **SF G V**

### GIGI CHURROS / 80

fried to order, sugar dusted, caramel & vanilla-bean dipping sauce **SF G**

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

\*We serve sustainable, local line-caught fish

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

**SF** House Favourite

**G** Gluten

**LF** Lactose Free

**N** Nuts

**SF** Shellfish

**V** Vegan

**V** Vegan option available

**V** Vegetarian

## BIG PLATES

(Also great for sharing, or go solo)

### SALDANHA BAY MUSSELS / 180

'Thai style' - coconut, lime, chilli, lemongrass, coriander, served w/ soft milk buns **SF G**

### COAL-ROASTED AUBERGINE & LABNEH / 180

tomato & chickpea leblebi- style stew w/ braaiied flatbread, coriander & almond **G N V**

### CALAMARI & ORZO SALAD / 180

lemon & parsley grilled squid, capers, semi dried tomato & kalamata olives w/ salsa verde **G LF SF**

### CAULIFLOWER & SUNCHOKE RISOTTO / 200

(starter portion / 140) made w/ olive oil w/ pine nuts & house-made ricotta, roast artichoke **SF N V**

### LOCAL LINEFISH OF THE DAY / 240

w/ broccolini, zucchini, capers, herbed mashed potato, & beurre blanc **SF G**

### SPICY TOFU NOODLE BOWL / 180

w/ coriander & chilli, peanuts, soy pickled cucumber, king oyster & shitake mushrooms, fragrant herbs & bean sprouts **N V**

## FROM OUR INDOOR WOOD-FIRE

Grilled to order over SEKELBOS wood coals on the indoor braai. Dry-aged GRASS FED BEEF, KAROO LAMB & SOUTH AFRICAN VENISON served with a sauce and your choice of 2 sides from below SIDES section.

Venison loin	220g / 310
Beef fillet	220g / 300
Beef ribeye	240g / 300
Lamb loin chops (thick cut)	240g / 310
Whole braaiied line-fish (Subject to availability)	/ 280
Spatchcock baby chicken	/ 280



### SAUCES

BBQ steak sauce **G LF** / Red wine jus/ Peppercorn **G** / Bearnaise **G LF** / Tartar **LF** / Chilli Aioli **LF**

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

### POTATO & GORGONZOLA GRATIN / 85

w/ leek 2 ways & gremolata crumb **G V**

### ORGANIC GREEN BEANS / 85

w/ toasted almond, chimichurri & feta **N V**

### COCONUT CREAMED GRILLED MIELIES / 85

w/ grains. crispy onions, chilli & lime. **LF V**

### HAND-CUT CHIPS / 85

w/ truffle & chives **V V**

### MAC N CHEESE / 85

3 cheeses w/ bechamel sauce **SF G V**

### GREENS W/ LENTILS & PECORINO / 85

Broccolini, rocket, sugar peas, honey & soy **V**

# Cocktails

🔥 Alcoholic

🌿 CBD

🚫 Non-Alcoholic

## 🔥🌿 ROYAL MUKOMBE / 125

Inspired by the mists of Vic Falls...

Courvoisier VS, butternut, brown spices & sesame oil

## 🌿 INNERBLOOM

🔥 Tanqueray <sup>No. 10</sup> / 110

🚫 John Ross Non-Alcoholic / 85

"Dreams, where I am fading, fading - So free my mind"

Hibiscus, raspberry, grapefruit & tonic water

## 🚫🌿 BARTENDER'S SPECIAL / 55

House made cordial and soda.

## 🚫🌿🌿 CALI CHI SPRITZ / 75

Goodleaf Sparkling Berry Hibiscus, non-alcoholic bubbly & house citrus syrup.

## 🚫🌿 HEALTH BUZZ / 75

Goodleaf Sparkling Berry Hibiscus, honey, citrus & mint

(Add a shot of Ketel One Vodka / +30)

## 🚫🌿🌿 MERRY FASHIONED / 90

CBD vanilla oil, house made virgin fashioned mix & orange zest

## 🚫🌿🌿 MARZI GOLD / 90

The "Amaretto" Sours from a northern mountain kingdom  
Goodleaf CBD, almond, vanilla dried stone-fruit & apple and citrus.

## 🚫🌿🌿 IRIE COFFEE <sup>NO.2</sup> / 90

Why be Irish, when you can feel irie?

CBD cinnamon oil, espresso, caramel popcorn syrup and tonka bean coconut cream (Served hot)

## 🌿 GIGI CLUB

🔥 Tanqueray <sup>No.10</sup> & Cinzano Dry / 90

🚫 John Ross Non-Alcoholic / 75

The frothy drink that kisses you back.

Hibiscus, raspberry & citrus

## 🔥🌿 BUBBLE & SPICE / 95

Sbagliato and Tequila style agave spirit walk into a bar...

Hope Esperanza, vermouth spiced Campari & Aperol topped with bubbles

## 🔥🌿🌿 MAI TATA / 85

Da Tulha Cachaca Silver, granadilla, red pepper, rosemary, almond and citrus (Ask for it spicy, if you dare)

## 🔥🌿🌿 GEORGE OF THE JUNGLE <sup>NO.3</sup> / 100

Bacardi Cuatro, Bombay Bramble, oat and brown rice horchata, pineapple & tepache.

## 🔥🌿 STRIPPER SPRITZ / 145

A risqué tall twist on an x-rated martini

Tonka Bean Grey Goose vodka, granadilla pinot noir chardonnay, elderflower & coconut water

## 🌿🔥 THE DUDE ABIDES / 190

A tribute to a film that made White Russians famous.

Karo Brandy, Hope Vodka, Amarula, CBD cinnamon & cold brew syrup

## 🔥🌿 LA POLADA / 95

Espolon Blanco, pink peppercorn, lime leaf, agave, chilli and grapefruit shrub & Devil's Peak IPA

## 🔥🌿 JALAPINA / 95

Espolon Blanco, salted jalapeño coconut syrup, pineapple & Tepache

## 🔥🌿 PEWTER PUNCH / 85

Coffee infused Bulleit Bourbon, Caramel Corn Syrup, Striped Horse Milk Stout, topped with Tonka coconut Foam

## 🌿 ADD CBD / 22

Goodleaf 10mg Sachet to your shaken cocktail.

## 🌿 CLASSICS

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🔥 **Old Fashioned / 105** - Bulleit Bourbon, bitters, sweetness & orange zest

🔥 **Whiskey Sours / 95** - a frothy mix of Bulleit Bourbon, sweetness, bitters & citrus

🔥 **Negroni / 90** - Triple 3 Citrus, Vermouth Rosso & Campari

🔥 **Martini / 95** - Arbikie Haar Vodka or AK's Gin stirred your way with extra dry vermouth

🔥 **French Seventy Five / 90** - Sipsmith or 🚫 John Ross, sweetness, citrus and bubbles.

🔥 **Aperol Spritz / 85** - Aperol, Cinzano Pro Spritz & soda

🔥 **De Rigueur / 110** - Johnnie Walker Gold Reserve, grapefruit & honey

🔥 **Bloody Mary / 95** - Ketel One, tomato cocktail & house spice mix

🔥 **South Side / 85** - Tanqueray <sup>No.10</sup> or 🚫 John Ross, mint, sweetness & citrus

🔥 **Moscow Mule / 95** - Ketel One, ginger beer, bitters & citrus

🔥 **Rob Roy / 110** - Cardu 12yr, vermouth rosso & bitters

🔥 **Corpse Reviver <sup>No.2</sup> / 105** - Tanqueray <sup>No.10</sup>, Cointreau, Caperitif, citrus & a dash of absinthe

Regretfully due to limes being out of season we **do not** serve Mojitos, Margaritas or Daiquiris

## SHOTS

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### ESPOLÓN BLANCO / 43

Unaged, notes of vanilla and chocolate, with a slight pepper

### ROOSTER ROJO REPOSADO / 37

2 months in French oak, notes of caramel, vanilla & ripe fruit.

### CYNAR / 26

An Italian aperitif flavoured with artichoke leaves, it is bittersweet with mild cinnamon spice and a caramel richness

### FERNET BRANCA / 31

Italian aperitif made up of over 30 different botanicals, aged in Slavonian oak for one year, it has bittersweet notes of fresh peppermint, stewed fruit, camomile and citrus.

# Drinks

## COLD BEVERAGES

★ Goodleaf Berry Hibiscus / 40  
 B2 Iced Anti Oxidant / 43  
 Theonista Kombucha / 49  
 Juicebox (Naartjie or Cloudy Apple) / 40  
 Tonic Water (Indian, Grapefruit or Lite) / 25  
 Ginger ale, lemonade, soda / 25

## ICE COFFEES / 45

Made with your choice of milk (Dairy, almond, oat or soy)  
 1) Almond  
 2) Spiced Butternut  
 3) Tonka bean & coconut

## LOW CAL CORDIALS & SODA / 40

**Mo-Tea-To:** Mint, basil, buchu and citrus  
 (Add a shot of Gerties Gold Rum / +33 )  
**Citrusade:** Made from reclaimed mixed citrus  
 (Add a shot of Ketel One Vodka / +30 )

## FRESH PRESSED JUICES / 50

1) Beetroot, seasonal berries & apple  
 2) Citrus, carrot & pineapple  
 3) Celery, apple, cucumber & ginger

## BEERS & CIDERS

Devil's Peak King's Blockhouse IPA Draught 40 / 65  
 Devil's Peak Lager Draught 30 / 50  
 Devil's Peak Hero Non-Alcoholic / 32  
 Striped Horse Milk Stout Draught 30 / 50  
 Jack Black Atlantic Weiss Bottle / 37  
 Naked Mexican Cerveza Bottle / 56  
 Cluver & Jack Apple Cider Bottle / 47

## GIGI'S FAVOURITE SPIRITS

Scotch - Johnnie Walker Gold Reserve / 48  
 Irish - Teeling Small Batch / 41  
 Bourbon - Bulleit / 35  
 Gin Classic - Tanqueray <sup>No</sup>10 / 31  
 Gin Local Fynbos - Hope African Botanical / 32  
 Rum Dark - Floating Dutchman Cape / 30  
 Rum White - Copeland Cape / 30  
 Rum Gold - Gerties / 33  
 Rum Spiced - Baron Samedi / 30  
 Brandy - Karo Potstill / 60  
 Vodka - Ketel One / 30  
 Tequila - Rooster Rojo / 37

## HOT DRINKS

### COFFEE, CHAI & ROOIBOS

Served with your choice of milk (Dairy, almond, oat or soy)  
 Espresso / 25  
 Americano / 28  
 Cappuccino / 35  
 Mochaccino / 30  
 Macchiato / 28  
 Cortado / 35  
 Latte / 35

### HOT CHOCOLATE/ 35

Cape Dutch Style hot dark chocolate served with your choice of milk (Contains Whey)

### ENMASSE SELECT TEAS / 35

Black Breakfast, Rooibos Connoisseur, Twilight Zone  
 Chamomile blend, Mint, Jasmine Queen, Green Rooibos.

### GREEN FUSION TEA / 65

Green tea, coconut, lime leaf lemon grass & ginger

### GARDEN ROUTE TEA / 65

Rose, jasmine, hibiscus & mint

### MOUNTAIN SUNRISE TEA / 65

Buchu, Cassia & orange.

### ★ ADD CBD / 22

...Goodleaf 10mg Sachet to your hot drink or iced coffee.

*\* Life is  
 always  
 better by  
 the pool.*

*Gigi* 



Our organic waste is composted and sent to subsistence farmers, from whom we purchase fresh produce, which is then incorporated in our menu. Our plastic, glass, cardboard and paper are also recycled.

**BUBBLES**

Veuve Clicquot Yellow Label	1 800
Billecart-Salmon Brut Rosé NV	2 570
Dom Pérignon Vintage 2010 & 2012	5 000

Bottega Millesimato Brut	400
Martini D.O.C. Extra Dry	85/400

Melaurea Honey Mead Brut	400
Klein Constantia Brut '18	600
L'Ormarins Brut NV	85/400
L'Ormarins Brut Rose NV	85/400

**ROSE & WHITE WINE**

Waterkloof Circumstance Coral Rosé	75/245
De Wetshof Lilya Rosé	250

Altydgedacht Sauv Blanc	70/230
Iona Elgin Sauv Blanc	360

Vriesenhof Chardonnay (Unwooded)	70/240
Vondeling Chardonnay (Oaked)	90/310
R&R Baroness Nadine Chardonnay	620

Mullineux Kloof Street Chenin Blanc	75/240
J9 Wine Chenin Blanc	300

Usana Pinot Gris Runaway	75/265
Paul Cluver Riesling	260

**RED WINE**

Paul Cluver Village Pinot Noir	75/260
Newton Johnson Walker Bay Pinot Noir	510

Guardian Peak Merlot	70/210
Delaire Graff Banghoek Reserve Merlot	670

Backsberg Cab Sauv	70/240
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Carinus Syrah	110/400
Eagles Nest Syrah	660

Bellingham Pinotage	75/260
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Fable Mountain Raptor Post Blend	75/260
Rupert & Rothschild Classique Blend	450

**DESSERT WINES**

Vin De Constance	250/1800
Donkiesbaai Hooiwijn	85/600

**THE LIVE A LITTLE LIST**

Enjoy it while it lasts!

**BUBBLES, ROSE & WHITE WINE**

Moët & Chandon Impérial	1600
Elmie Rosé	400

Cape Point Noordhoek Sauv Blanc	330
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Crystallum Agnes Chardonnay	500
Paul Cluver Estate Chardonnay	490

Idiom Bianco	320
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**RED WINE**

Hamilton Russell Pinot Noir	1100
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Kanonkop Estate Pinotage	880
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Meerlust Merlot	530
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Usana The Fox Cab Sauv	350
Landskroon Cab Sauv	280
Manley Cab Sauv '18	550

Olifantsberg Syrah	290
Mullineux Syrah	690