

Lunch and Dinner

HEY HEY MEZE! / 140

baba-ganoush, roasted red peppers in olive oil, house made flatbread, sweet potato croquettes & kalamata tapenade **G N Ve**

SALDANHA BAY OYSTERS / 100

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

SMALL PLATES

(great for sharing, or go solo)

CARROT & CUMIN VELOUTE / 120

w/ coconut-almond-ginger crème, grilled ciabatta & coriander **G N Ve**

WARM SESAME TOFU SALAD / 130

root leaf & peanut salad, tempura tofu, w/ warm sesame chilli dressing & roasted organic pumpkin **N Ve**

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 Ve**

LINE CAUGHT GAME FISH TARTARE / 150

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

WINTER SALAD / 120

radicchio, citrus, fire roasted fennel, pistachio, goat chevin, orange vinaigrette **N Ve**

DESSERTS

RASPBERRY & COCONUT / 100

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

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	SF Shellfish
G Gluten	Ve Vegan
LF Lactose Free	Ve Vegan option available
N Nuts	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**

WHOLE BRAAIED AUBERGINE W/ FETA / 180

chickpea & tomato-harissa stew w/flatbread, coriander, mint, chilli & garlic labneh **G N Ve**

LOCAL LINEFISH OF THE DAY / 240

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

CAULIFLOWER & SUNCHOKE RISOTTO / 200

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

CALAMARI & BUCKWHEAT NOODLE BOWL / 180

calamari 2 ways w/ chilli, sprouts, shitake mushrooms, fragrant herbs, crispy onions & kimchi **G SF**

SWEET POTATO GNOCCHI / 190

w/ lemon & sage burnt- butter sauce, shiitake mushrooms, spinach & baby mozzarella **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 **Ve 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

12% 🔥 🌿 ROYAL MUKOMBE / 125

Inspired by the mists of Vic Falls...

Courvoisier VS, butternut, brown spices & sesame oil

🌿 INNERBLOOM

7% 🔥 Tanqueray No.10 / 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 NO.2 / 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

14% 🔥 Tanqueray No.10 & Cinzano Dry / 90

🕒 John Ross Non-Alcoholic / 75

The frothy drink that kisses you back.

Hibiscus, raspberry & citrus

14% 🔥 🌿 BUBBLE & SPICE / 95

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

Extra aged Patron, vermouth spiced Campari & Aperol topped with bubbles

17% 🔥 🕒 🌿 MAI TATA / 85

Da Tulha Cachaca Silver, granadilla, red pepper,

rosemary, almond and citrus (Ask for it spicy, if you dare)

12% 🔥 🌿 GEORGE OF THE JUNGLE NO.3 / 100

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

5% 🔥 🌿 STRIPPER SPRITZ / 145

A risqué tall twist on an x-rated martini

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

23% ★ 🔥 THE DUDE ABIDES / 190

A tribute to a film that made White Russians famous.

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

12% 🔥 🌿 JALAPINA / 95

Espolon Blanco, salted jalapeño coconut syrup, pineapple & tepache

7% 🔥 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

31% 🔥 Old Fashioned / 105 - Bulleit Bourbon, bitters, sweetness & orange zest

15% 🔥 Whiskey Sours / 95 - a frothy mix of Bulleit Bourbon, sweetness, bitters & citrus

25% 🔥 Negroni / 95 - Ndlovu Original & Hope Navy Strength Gin, Vermouth Rosso & Campari

32% 🔥 Martini / 95 - Arbikie Haar Vodka or AK's Gin stirred your way with extra dry vermouth

14% 🔥 French Seventy Five / 90 - Sipsmith or 🕒 John Ross, sweetness, citrus and bubbles.

8% 🔥 Aperol Spritz / 85 - Aperol, Cinzano Pro Spritz & soda

17% 🔥 De Rigueur / 110 - Johnnie Walker Gold Reserve, grapefruit & honey

7% 🔥 Bloody Mary / 95 - Ketel One, tomato cocktail & house spice mix

7% 🔥 Mojito / 115 - Bacardi Cuatro, mint, lime & soda

25% 🔥 Margarita / 135 - Espolon Blanco, Cointreau & Lime

17% 🔥 South Side / 85- Tanqueray No.10 or 🕒 John Ross, mint, sweetness & citrus

18% 🔥 Penicillin / 130- Johnnie Walker Gold Reserve, Caol Ila 12^{YR}, ginger, honey and citrus.

7% 🔥 Moscow Mule / 95 - Ketel One, ginger beer, bitters & citrus

28% 🔥 Rob Roy / 110 - Cardu 12yr, vermouth rosso & bitters

20% 🔥 Corpse Reviver No.2 / 105 - Tanqueray No.10, Cointreau, Caperitif, citrus & a rinse of absinthe

SHOTS

ESPOLÓN BLANCO / 43

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

ESPOLÓN REPOSADO / 43

Aged 2 Months in American oak, notes of tropical fruit & vanilla

CYNAR / 26

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

WILD TURKEY AMERICAN HONEY / 30

Exceptionally smooth liqueur blended with pure honey and Wild Turkey Bourbon

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 ^{No}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.



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.

Wines

BUBBLES

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

Corte Dele Calli D.O.C. Treviso Brut	400
Martini D.O.C. Extra Dry	85/400

Allée Bleue Brut MCC	85/400
Allée Bleue Brut Rose MCC	85/400
Klein Constantia Brut MCC '18	600

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

Idiom Bianco Pinot Grigio	90/320
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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

Olifantsberg Syrah	80/290
Eagles Nest Syrah	660

Peacock Wild Ferment Cab Sauv	60/180
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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
Melaurea Honey Mead Brut	400
L'Ormarins Brut NV	370
L'Ormarins Brut Rose NV	370

Elmie Rosé	400
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Cape Point Noordhoek Sauv Blanc	330
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Crystallum Agnes Chardonnay	500
Paul Cluver Estate Chardonnay	490

Paul Cluver Riesling	260
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RED WINE

Hamilton Russell Pinot Noir	1100
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Kanonkop Estate Pinotage	880
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Vondeling Cab Sauv	330
Manley Cab Sauv '18	550
Backsberg Cab Sauv	240

Mullineux Syrah	690
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