

## BAR SNACKS

Crumbed Spanish Olives (v)	70
Fish collar / chilli aioli	80
FFMM Cheese griller (3) / Chive aioli (g/l)	90

## SHARING IS CARING

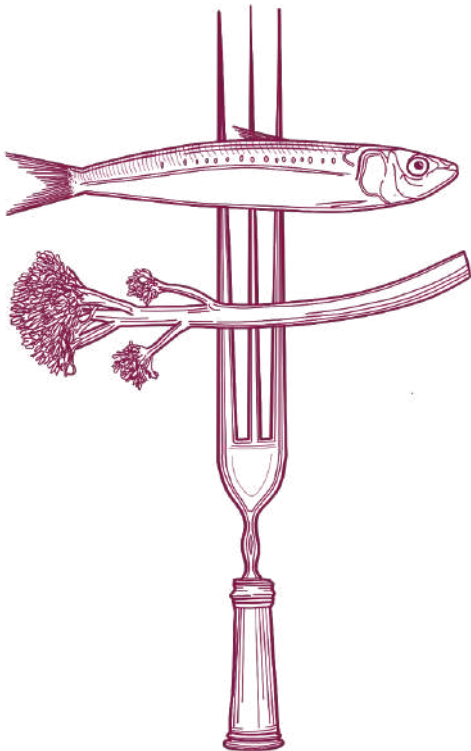
Oysters (1)(3)(6)	(40)(120)(200)
Local cheeseboard (v/l) crisps / saltwater biscuits / preserves / winter fruit / herbed olives	230
Hey Hey Meze (Π   v   l) flatbread / labneh / b aba-ganoush / preserved / pickled vegetables	200

## SOMETHING CLASSIC

French onion soup (l)	150
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## FOR YOUR SWEET TOOTH

70% Afrikoa choc fondant (l)	120
Gigi churros (Π)	110
Chia pudding - guava(vg)	110
Fruit plate (vg)	90



## FROM OUR GARDENS

### & LOCAL FRIENDS' GARDENS (v)

Noordhook salad (n   l)	160
baby leaves / seasonal fruit / roasted nuts / goats cheese	
Globe artichokes, first of the season	180
fermented chili labneh / globe artichokes / pecorino / roasted nuts	
Ladles of love (l)	200
root vegetables / spicy dressing / bocconcini	
Aubergine grown in Philippe (n   l   +ve)	190
lablabi / sultanas / herbs / ricotta	
Jerusalem artichokes risotto (ve   l   n)	140/200
baby spinach leaves / cashews / zandam ricotta	
Roasted Pumpkin and potato gnocchi (l   g   Π)	200
tomato / kale / bocconcini / mushrooms	

## DEEP BLUE SEA

Cape Malay fish tartare (+l) raw game fish / labneh / radish / ginger / curry leaf	200
Fish with a story (sf/ Π)	260
linefish / prawns / baby potatoes / parsley cream	
East coast sole	250
citrus / capers / baby spinach / herbs	
Saldanha bay mussels (sf)	210
olive oil / leek / red onion / parsley * served with milk buns	

## COOKED OVER KAMEELDORING EMBERS

\* includes two sides & a sauce

Whole braaied fish: Abalobi caught	300
Whole roasted baby chicken - Hot or not	350
Dry-aged Cuts of the day:	350
Free-range Cut of the day: * kindly ask your waiter	400
Venison	400
Braised Lamb Shoulder * Comes with RWJ & Gremolata	430

## SIDES & SAUCES

Tatsoi and sweet soy dressing (g)	90
Macadamia corn (n)	90
Beer battered leek (g)	90
Olive oil whipped mash (l)	90
Mac n cheese (l   Π)	90
Truffle and cheese fries (l)	90

Red Wine Jus | Peppercorn | fermented  
chilli | Gremolata | Chilli aioli | Aioli

(Π house favourite) (g gluten) (l contains lactose) (+n contains nuts) (ve vegetarian) (sf shellfish) (vg vegan)

We work closely with our passionate suppliers, striving to incorporate seasonal organic fruit + vegetables, traceable free-range meat + eggs and sustainable local line-caught fish into our menu. Dietary requirements? Let's talk about it!



**HACIENDA**

145

refreshing, dry & subtle sweetness  
i'll have seven

Patron Silver, Ginger, Elderflower,  
Chardonnay, Chamomile

125

**WHAT A PEAR!**

like a pancake  
but also like a poached pear

Triple Three Williams Pear, Amaretto,  
Cinnamon, Ginger



**WANDERLUST**

130

juicy fruits, aromatic,  
silky smooth & zesty

Tanqueray 10, Litchi,  
Dry Vermouth, Candied air

95

**APRICOT SOURS**

keep them coming  
baby!

Aperol, Apricot, Lemon,  
Sweetness



**GIGI CLUB**

Ⓞ75/145

fresh, sweet, juicy  
it's our fave, & yours

Tanqueray 10, Hibiscus,  
Raspberry, Citrus, Dry Vermouth

125/75Ⓞ

**THE BLUSH**

sweet, zesty, floral & tropical  
for the femmes

Bombay gin, Elderflower,  
Citrus, Cranberry



**TURNDOWN SERVICE**

100

a twist on an espresso martini  
complex, rich & a touch of freshness

Bacardi 4yr Rum, Crème de  
Menthe, Cacao, Espresso, Vanilla

120

**OLIVE & IVORY**

a sweet, salty twist on a martini  
strong but so good

KWV Cruxland Gin, Olive brine, Cacao



( SIGNATURE )

GIGI ROOFTOP

( COCKTAILS )

Ⓞnon-alcoholic



**MOSCOW MULE**      75/130

complex, yet refreshing  
Belvedere Vodka, Fitch & Leedes Ginger Beer, Angostura Bitters

120/75

**BASIL SMASH**  
fresh & herbal  
Tanqueray 10 Gin, Basil, Lemon, Sweetness



**PALOMA**      75/150

rich, zesty & refreshing  
Don Julio Blanco, Grapefruit Soda, Honey, Citrus

170/75

**MARGARITA**  
she's a classic  
Don Julio Blanco, Triple Sec, Lime



**FRENCH 75**      115

strong, elegant fizz  
Bombay Sapphire Gin, Lemon, bubbly, Sweetness

125/75

**PORNSTAR MARTINI**  
fruity & sweet  
Grey Goose Vodka, Passionfruit, Citrus, Vanilla, Bubbly



**EL DIABLO**      140

sweet, rich & spicy  
Don Julio Blanco, Crème de Cassis, Fitch & Leedes Ginger Beer

110

**AMARETTO SOURS**  
christmas cake in a glass  
Disaronno Amaretto, Angostura Bitters, Bulleit Bourbon, Citrus, Angostura



**THE PENICILLIN**      130

smokey, complex, sour  
Bulleit Bourbon, Coal Ila Scotch, Citrus, Ginger, Honey

125

**ESPRESSO MARTINI**  
vodka red bull went to woolies  
Grey Goose Vodka, Espresso, Kahluat



**OLD FASHIONED**      105

enough said  
Bulleit Bourbon, Angostura Bitters, Sweetness

95

**NEGRONI**  
sweet, bitter symphony  
Tanqueray 10 Gin, Rosso Vermouth, Campari



( CLASSIC )

GIGI ROOFTOP

( COCKTAILS )

non-alcoholic

## 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
Heiniken Lager Bottle	36
Jack Black Atlantic Weiss Bottle	37
Loxtonia Crispy Apple Cider Bottle	47



## DRINKS SPECTACULAR DRINKS

## SHOTS

espolon blanco Unaged, notes of chocolate and vanilla, with a slight pepper	43
espolon reposado notes of tropical fruit and vanilla	43
cynar An Italian aperitif flavoured with artichoke leaves, it is bittersweet with mild cinnamon spice and a caramel richness	26
bobbejaan herbal liqueur South African made liqueur * a blend of 60 botanicals with notes of spearmint, citrus and apricot	31
shanky's whip Creamy, sweet liqueur made from a blend of Irish whiskey, caramel and vanilla	32

## GIGI'S FAVOURITE SPIRITS

scotch Johnnie Walker Gold Reserve	48
vodka Ketel One	30
vodka Grey Goose	51
gin classic Tanqueray No10	44
gin classic Bombay Sapphire	30
rum aged Bacardi 8	35
brandy KWV Fifteen	65
bourbon Bulleit	35
tequila Don Julio Reposado	80
tequila Patron Silver	70
tequila Espolon	43

## COLD BEVERAGES

Vitafit Aday Sparkling Apple	30
# Goodleaf Berry Hibiscus	40
B2 Iced Anti Oxidant	50
Theonista Kombucha Cape Blend	49
Theonista Light Cola	49
Juicebox (Naartjie or Cloudy Apple)	45
Tonic Water (Indian, Grapefruit or Lite)	25
Ginger ale, lemonade, soda	25
Fresh Pressed Juices	50
* beet 'n berry, Beetroot, seasonal berries and apple	
* orange you glad, Citrus, carrot and pineapple	
* green supreme, Celery, apple, cucumber and ginger	

## HOT BEVERAGES

Espresso	25
Americano	28
Cappuccino	35
Mochaccino	30
Macchiato	28
Cortado	35
Latte	35
Hot Dark Chocolate * cape dutch style (+w)	35
Enmasse Select Teas * black breakfast, jasmine queen, rooibos connoisseur, twilight zone chamomile blend, mint, green rooibos	35
Add CBD * goodleaf 10mg sachet	22

## BUBBLES

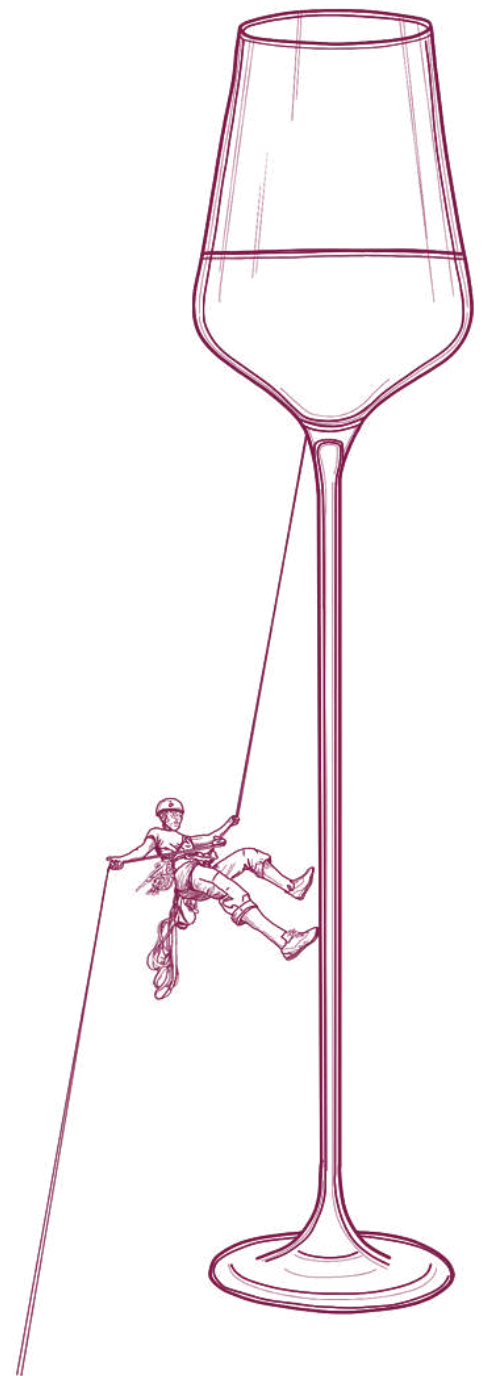
Billecart-Salmon Brut Rosé NV	2 570
Dom Pérignon Vintage 2010 & 2012	5 000
Corte Dele Calli D.O.C. Treviso Brut	400
Allée Bleue Brut MCC	85 400
Allée Bleue Brut Rose MCC	85 400
Klein Constantia Brut MCC '18	600
Robertson Non-Alc Dry Sparkling	40 140

## ROSE & WHITE WINE

Circumstance Coral Mourvèdre Rosé	75 245
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
Idiom Bianco Pinot Grigio	90 320
Altydgedacht Gewürztraminer	280

## 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	95 350
Mullineux Syrah	690
Peacock Wild Ferment Cab Sauv	60 180
Niel Joubert Pinotage	60 205
Groot Phesantekraal Berliet Pinotage	380
Fable Mountain Raptor Post Blend	75 260
Delaire Botmaskop Blend	700



## RED WINE

Hamilton Russell Pinot Noir	1 100
Eagles Nest Syrah	660
Manley Cab Sauv	550

## ( THE LIVE-A-LITTLE LIST )

## BUBBLES, ROSE & WHITE WINE

De Ruinart Brut "R"	2 650
Veuve Clicquot Yellow Label	1 800
Melaurea Honey Mead Brut	400
Martini D.O.C. Extra Dry	400
Cape Point Noordhoek Sauv Blanc	330
Manley Chenin Blanc	300