

BAR SNACKS

Crumbed Spanish Olives (v)	70
Fish collar / chilli aioli	80
FFMM Cheese griller (3) / Chive aioli (g/l)	90
Baked Dalewood Camembert - bacon / green fig / almond	90

SHARING IS CARING

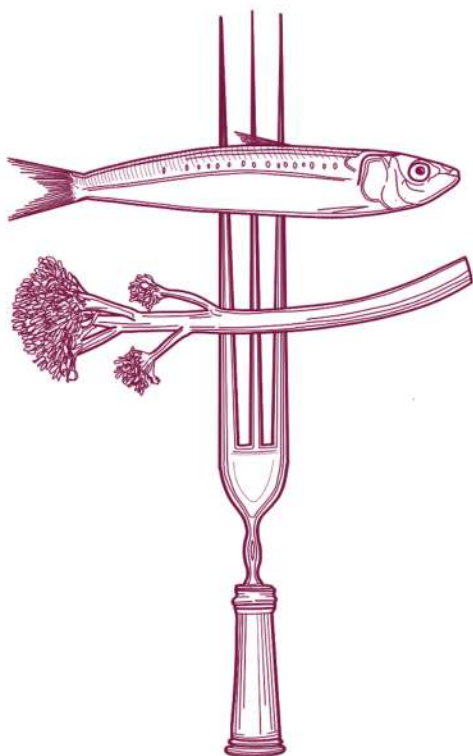
Oysters (1)(3)(6)	(40)(120)(200)
Local cheeseboard (v/l) crisps / saltwater biscuits / preserves / winter fruit / herbed olives	250
Hey Hey Meze (Π v l) flatbread / labneh / baba-ganoush / preserved / pickled vegetables	220

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 fermented chili labneh / globe artichokes / pecorino / roasted nuts	180
Ladies of love (l)	200
root vegetables / spicy dressing / bocconcini	
Charcoal grilled celeriac (n l v)	190
Romesco chickpeas / tempeh / flatbread / cucumber	
Preserved lemon risotto (v l n)	160/220
Asparagus from Montague / sugar snaps peas / dalewood feta	
Roasted Pumpkin and potato gnocchi (l g Π)	200
tomato / kale / bocconcini / mushrooms	

DEEP BLUE SEA

Cape Malay fish tartare (+l)	200
raw game fish / labneh / radish / ginger / curry leaf	
Fish with a story (sf Π)	260
linefish / prawns / baby potatoes / parsley cream	
East coast sole (sf)	250
grilled squid / citrus / capers / baby spinach / herbs	
Saldanha bay mussels (sf)	210
olive oil / leek / red onion / parsley * served with milk buns	
Mozambican Prawns (sf)	420
rozendal red wine & tomato vinaigrette / burnt lemon / coriander	

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:	430
* kindly ask your waiter	
Venison	400
Lamb rump	390
* Comes with RWJ & Gremolata	

SIDES & SAUCES

Pakchoi 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 pecorino fries (l)	90
Red Wine Jus Peppercorn fermented chilli Gremolata Chilli aioli Aioli	

(Π house favourite)

(g gluten)

(l contains lactose)

(+n contains nuts)

(v 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 those that like pink drinks

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

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)

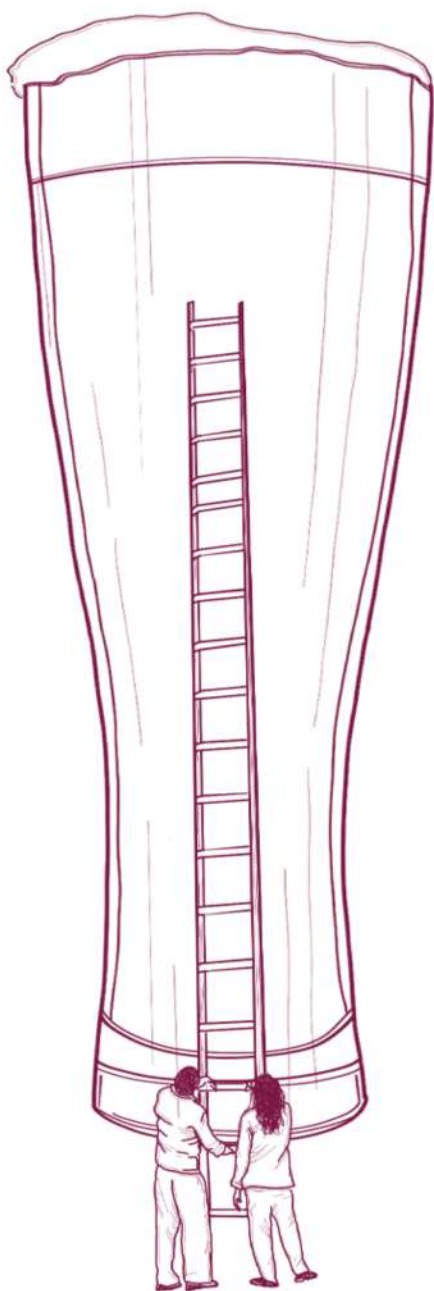
GIGI ROOFTOP

(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

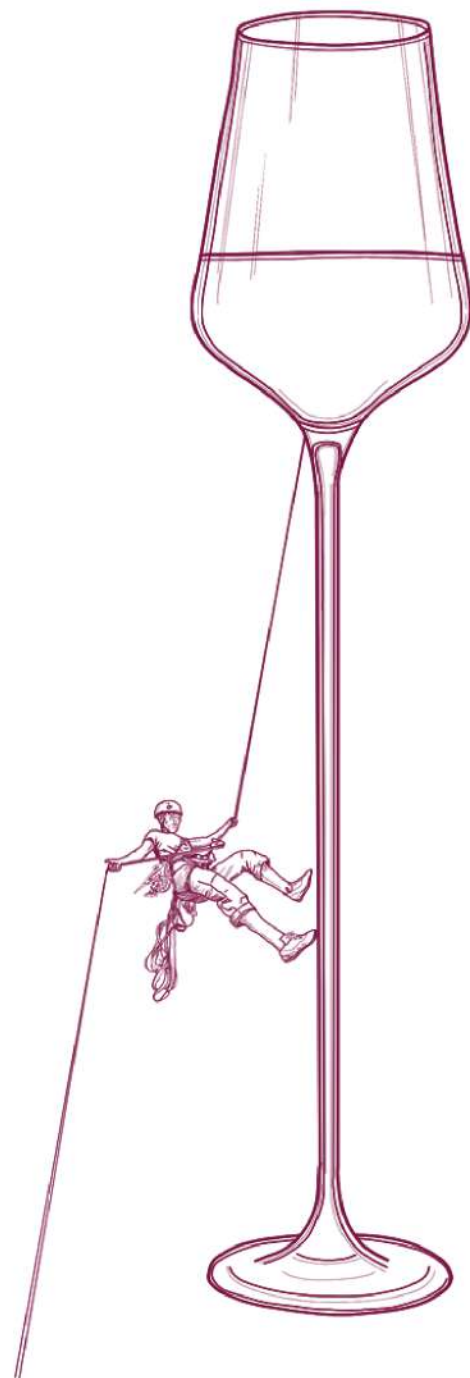
Billecart-Salmon Brut Rosé NV	2 570
Dom Pérignon Vintage 2010 & 2012	5 000
Corte Dele Calli D.O.C. Treviso Brut	400
Allée Bleue Brut MCC	85 400
Allée Bleue Brut Rose MCC	85 400
Klein Constantia Brut MCC '18	600
Robertson Non-Alc Dry Sparkling	40 140

ROSE & WHITE WINE

Circumstance Coral Mourvèdre Rosé	75 245
Posthouse Mailing May Sauv Blanc	70 240
Cape Point Noordhoek Sauv Blanc	330
Iona Elgin Sauv Blanc	100 400
Vriesenhof Chardonnay (Unwooded)	70 240
Vondeling Chardonnay (Oaked)	90 340
R&R Baroness Nadine Chardonnay	620
Mullineux Kloof Street Chenin Blanc	75 240
Manley Chenin	500
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
Eagles Nest Shiraz	660
Peacock Wild Ferment Cab Sauv	60 180
Manley Cab Sauv	500
Niel Joubert Pinotage	60 205
Groot Phesantekraal Berliet Pinotage	380
Fable Mountain Raptor Post Blend	75 260
Delaire Botmaskop Blend	700



THE LIVE-A-LITTLE LIST

RED WINE

Hamilton Russell Pinot Noir	1 100
R&R Classique	450
Mullineux Syrah	690
Paul Cluver Estate Pinot Noir	490

BUBBLES, ROSE & WHITE WINE

De Ruinart Brut "R"	2 650
Veuve Clicquot Yellow Label	1 800
Altydgedacht Sauv Blanc	230
Roseline Chardonnay	210
Martini D.O.C. Extra Dry	400
Paul Cluver Estate Chardonnay	690