



THE PATIO
RESTAURANT

Breakfast

CONTINENTAL BREAKFAST.....R150

Assorted cereals, cheese board, mixed cold meats, assorted pastries, muffins, sliced fruits, berries, yogurt, assorted fruit juices, bread selection including a filter coffee or a glass of fruit juice.

PATIO BREAKFASTR75

Two fried eggs, three rashers streaky bacon, basil pesto cherry tomato, thyme mushrooms, crispy rosemary ciabatta.

MODERN EGGS BENEDICT.....R95

Thyme butter toasted ciabatta, sautéed baby spinach, two poached eggs, crispy streaky bacon, laced with homemade hollandaise.

SMOKED SALMON BENEDICT.....R115

Thyme butter toasted ciabatta, sautéed baby spinach, two poached eggs, smoked salmon, laced with homemade hollandaise.

CIABATTA FRENCH TOASTR75

Crispy ciabatta French toast, three rashers crispy bacon, sour cream, maple syrup and toasted walnut crumble.

TWO EGG FRITTATAS

Three cheeses (V).....R85

Chorizo, thyme, mozzarella, and caramelized onion.....R95

Roasted peppers, red onion, roasted cherry tomato, grilled halloumi, fresh rocket drizzled with balsamic reduction. (V).....R95

Breakfast

CONTINUE

THE PATIO WORKSR135

Two fried eggs, three rashers streaky bacon, basil pesto cherry tomato, thyme mushrooms, crispy rosemary ciabatta, baked beans and a choice of either a beef or pork sausage.

MINCE ON TOASTR85

Savory mince and a choice of either brown or white bread or ciabatta and 2 eggs.

Light Breakfast

AVO ON TOASTR40

Avo and a choice of either brown or white bread or ciabatta.

EGGS ON TOASTR28

Eggs done your way and a choice of either brown or white bread or ciabatta.

ADD-ONS OR BUILD YOUR OWN

BaconR29

HalloumiR35

Pork sausagesR30

AvoR30

Beef sausagesR30

Smoked salmonR75

Bolognese.....R35

Please note that all dishes have the selection of either fried, poached, scrambled or boiled eggs.

Light Meals

MODERN GREEK SALAD (V)R75

Cucumber ribbons, cherry tomato, medley of peppers, red onion, drizzled with a lime herb vinaigrette.

SPANAKOPITA (V)R85

Three Greek phyllo triangles filled with refreshing spinach, mint and feta.

CHICKEN GOUJONS.....R90

Panko crumbed chicken strips, sweet chilli mayo dipping sauce, side salad, fresh fried chips.

GRILLED HALLOUMI (V).....R95

Halloumi, creamy spicy tomato reduction, toasted ciabatta topped with dressed wild rocket.

SPICY CHICKEN LIVERSR95

Chicken liver, rich spicy tomato reduction, caramelized onions, fresh coriander, melba ciabatta.

ZUCCHINI WRAPR110

Grilled zucchini wrap, bell peppers, grilled halloumi, basil pesto, fresh fried chips.

CHICKEN WRAPR120

Grilled Cajun chicken wrap with avo, crispy bacon, grilled halloumi, lettuce, tomato and a creamy dressing, fresh fried chips.

GRILLED CAJUN CHICKEN SALAD.....R125

Grilled Cajun spiced chicken breast, crispy bacon bits, boiled egg, romaine lettuce, herbed croutons and homemade vinaigrette, cucumber ribbons, red onion and rainbow peppers.

BEEF WRAP.....R130

Pan fried beef wrap with brie, onion marmalade and rocket, fresh fried chips.

Light Meals

CONTINUE

HAKE & CHIPSR135

Beer battered hake, fresh fried chips, side salad, tartar sauce.

BEEF BURGERR135

Toasted sesame bun, 200g beef patty, matured cheddar, crispy bacon, fried egg, caramelised onion, fresh wild rocket, fresh fried chips, side salad.

CHICKEN BURGERR135

Toasted sesame bun, grilled chicken breast, cos lettuce, melted emmental cheese finished with a grilled pineapple chutney, fresh fried chips, side salad.

CRISPY PANINIR135

Toasted panini, with spicy rump steak strips, fresh fried chips, side salad.

OPEN SMOKED SALMON SANDWICHR150

Smoked salmon open sandwich, cream cheese, cucumber, tomato, lettuce and capers.

CALAMARI CAJUN GRILLED OR FRIEDR165

Calamari tubes, Cajun spice, tartar sauce, fresh fried chips, side salad.

Platter for 2

MEATY PLATTERR375

Grilled pork ribs, chicken strips, fish goujons, lightly battered onion rings, trio of dips, fresh fried chips, side salad.

FISHY PLATTERR425

Four grilled queen prawn, cajun calamari, fish goujons, lightly battered onion rings, tatar sauce, fresh fried chips, side salad.

Grills

MOZAMBIQUE ½ CHICKEN.....R195

Marinated ½ chicken, chips and a Mozambiquan side salad.

RUMP STEAK (300G)R195

Rump steak, grilled broccolini, rosemary potato croquettes, roasted marrow bone, caramelised onion.

LAMB RACK (300G)R255

Lamb rack, grilled seasonal veg, roasted potato puree, thyme red wine jus.

PORK RIBS (500G)R275

Succulent pork ribs, crispy fried onion rings, served with chips.

LINE FISH (280G)R245

Pan fried kingklip, queen prawn, potato fondant, sauté sugar snap peas and red onion, pea puree, crispy bacon ring, lemon butter and caper sauce.

MOZAMBIQUE PRAWNSR340

Eight queen prawns, served with basmati rice, seasonal vegetables, sauce of your choice - peri peri or lemon butter.

Stews & Curries

VEGETABLE KORMA.....R145

Seasonal vegetables, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

BUTTER CHICKEN CURRY.....R165

Chicken breast, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

LAMB CURRYR260

Lamb, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

CHICKEN & PRAWN CURRYR260

Chicken breast, four queen prawns served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

BRAISED OXTAIL.....R285

Oxtail, creamy rosemary mash and seasonal vegetables.

Pasta

Your choice of penne, fettuccini, linguine

ALFREDO.....R155

Smoked hickory ham, sauteed mushrooms, creamy grana padano sauce.

ARRABBIATA (V).....R155

Spicy tomato sauce flavored with garlic and basil, topped with shaved parmesan.

BOLOGNAISE.....R155

Traditional mince beef ragout with tomato and herbs.

Sweets

- CARROT CAKE**R75
Moist carrot cake and cream cheese frosting.
- CRÈME BRULÉE**.....R85
Baked custard with a caramelized sugar, garnished with an almond biscotti.
- ETON MESS**R85
Shards of meringue, Chantilly cream, fresh seasonal berries and sugar garnish.
- FRUIT SALAD**.....R85
Assorted seasonal fruits and a scoop of vanilla gelato.
- CHOCOLATE FONDANT**R85
Chocolate fondant, Chantilly cream and praline shard.
- GELATO**.....R85
Vanilla or chocolate served with a homemade Belgium chocolate sauce.

Hot Beverages

COFFEE'S

- Espresso.....R26
- Café MochaR32
- Americano.....R32
- Hot ChocolateR32
- Cappuccino.....R34
- Double EspressoR40
- Latte.....R44

TEA'S

- Ceylon TeaR30
- Rooibos Tea.....R30
- Flavoured TeasR35
- Red Cappuccino.....R35

Beverages

SOFT DRINKS 300MLR35

Coco Cola / Coke Light / Coke Zero /
Cream Soda / Fanta Grape / Fanta
Orange / Sprite / Sprite Zero / Stoney
Ginger Beer

Appletiser.....R45

GrapetiserR45

Fitch & Leeds

Low Sugar 200ml.....R30

Fitch & Leeds 200mlR30

Tomato Cocktail 200ml.....R45

Red Bull 250ml.....R55

MINERAL WATER 500ML....R30

Still / Sparkling

LIPTON ICE TEAR40

Peach / Lemon

MILKSHAKESR45

Chocolate / Vanilla / Peanut Butter /
Salted Caramel

CORDIALS

Grenadine.....R15

ROSES.....R15

Kola / Passion Fruit / Lime

Modfais

SEX ON THE BEACHR40

Orange and cranberry juice in a tall glass, orange garnish.

PINA COLADAR65

Half and half, pineapple pieces, blended and poured in a tall glass, garnished with a pineapple wedge.

MOJITOR65

Mint sprigs muddled with sugar and lime quarters. Topped with an appetizer and soda water and mint leaves.

BLOODY MARYR60

Tomato cocktail juice served with tabsco, lime juice and black pepper, served with a celery stick.

Spirits

WHISKY

J&B Rare.....	R39
Bell's	R40
Johnnie Walker Red.....	R45
Jack Daniels	R50
Jameson	R55
Johnnie Walker Black.....	R55
Chivas Regal	R60
Jameson Cask Mate.....	R65
Jameson Select	R80
Glenfiddich 12 Yo	R80
Glenfiddich 15 Yo	R120
Johnnie Walker Plat. 18 Yo ...	R170
Old Jameson 18 Yo.....	R225
Johnnie Walker Blue.....	R350

BRANDY

Richelieu	R30
Klipdrift Premium.....	R32

RUM

Malibu	R35
Bacardi.....	R35
Captain Morgan.....	R35
Spiced Gold	R35

TEQUILA

Jose Cuervo Gold	R40
Jose Cuervo Silver.....	R40
Blanco Patron XO	R55
Café Patron Silver.....	R65

GIN

Stretton's Gin.....	R30
Stretton's Gin Dbl Cut.....	R30
Stretton's Gin Triple Berry	R30
Tanqueray Gin	R45
Bombay Sapphire	R50
Musgrave Pink.....	R65
Hendricks Gin.....	R70

VODKA

Russian Bear	R30
Absolut Original	R45

COGNAC

Hennessy VS	R75
Remy Martin VSOP.....	R95
Hennessy VSOP.....	R100
Remy Martin 1738	R125
Remy Martin XO	R295
Hennessy XO	R305

Liqueurs

Nachtmusiek	R30
Southern Comfort.....	R35
Amaretto	R45
Amarula.....	R35
Cointreau.....	R45
Frangelico	R45
Kahlua	R45
Jagermeister.....	R50

Beers & Ciders

LOCAL BEERS

Castle Lager.....	R38
Castle Free.....	R38
Castle Light.....	R44
Hansa Pilsner.....	R40
Black Label.....	R40
Flying Fish.....	R40

IMPORTED BEERS

Windhoek Lager.....	R45
Amstel.....	R45
Heineken.....	R50
Windhoek Draught.....	R50
Corona.....	R55

CIDERS

Hunters Dry / Gold.....	R45
Savana Dry.....	R45
Savanna Lite.....	R45
Hunters Extreme.....	R55
Ice Tropez.....	R120

Cocktails

PINA COLADA.....R75

Rum, half and half, pineapple pieces, blended and poured into a tall glass.

SEX ON THE BEACH.....R75

Vodka and Peach Schnapps built over ice, with orange and cranberry juice in a tall glass.

STRAWBERRY DAIQUIRI.....R80

White rum blended with strawberry liqueur, strawberry juice and lime, poured into a sugar-rimmed cocktail glass.

COSMOPOLITAN.....R100

Vodka and orange liqueur shaken with cranberry juice and lime, served in a martini glass.

White Wines

CHARDONNAY

GLASS BOTTLE

WATERSIDE.....R60 R180

A lively unoaked Chardonnay, light and fruity, fresh and peachy, to be enjoyed throughout summer.

LA MOTTE.....R350

Intense fruit salad aromas well balanced with straw and nut wood flavours. Orange peel is prominent on the medium-full palate.

SAUVIGNON BLANC

GLASS BOTTLE

TOKARA.....R265

On the nose, you will find a range of tropical fruits like pawpaw, granadilla and guava, mixed with greener notes including asparagus, freshly-cut grass and nettles.

LA MOTTE.....R90 R270

Layers of intense fruit - green fig, ripe apple and fruit cocktail.

CHENIN BLANC

GLASS BOTTLE

SIMONSIG.....R70 R200

An array of white pear and melon with an undertone of guava. The synergy between the acid and the fruit makes this wine a super quaffer.

BOSCHENDAL SOMMELIER SELECTION.....R375

Bright green apple and melon flavour, unfolding into layers of citrus and mineral notes, finishing crisp and clean.

Red Wines

RED BLENDS

GLASS BOTTLE

KANONKOP KADETTER110 R330

Deep ruby, red colour. Ripe raspberries, blackcurrant and mocha flavours on the nose and has dark chocolate and black berry fruit on the palate.

RUPERT & ROTHSCHILDR550

Inviting cranberry and raspberry aromas with an earthy, mineral focus and a lingering cinnamon and walnut finish.

MEERLUST RUBICONR1200

Violets, ripe plum, cedar wood and intense spiciness. A typical liquorice note and stony minerality also evident on the nose.

MERLOT

GLASS BOTTLE

DARLING CELLARS SIX TONNERR75 R220

Red berries, hazelnut, mocha, chocolate. A well-balanced wine with good structure and great lingering fruit on the palate.

FRANCHOEK CELLARR250

Soft and juicy with a track of plum and black cherry aromas intertwined with herbal tea liquorice and a gentle oak spice.

PINOTAGE

GLASS BOTTLE

DU TOITS KLOOFR80 R235

A well rounded, medium-bodied wine with inviting raspberry and other ripe red berry flavours, hints of spice and dry banana. Impressive smoothness and a long fruity finish.

BEYERSKLOOFR275

Blackberry and prune flavours upon entry which combine well with the cedar oak aromas from the barrel maturation. Good structure, excellent balance and a long juicy finish.

Red Wines

CONTINUE

SHIRAZ

GLASS BOTTLE

SPIERR60 R180

Dark plum in colour, inviting aromas of white pepper and ginger with mouthwatering fruit. A fruit-driven palate host well-structured tannin, with hints of smokey American oak delivered flavours.

PROTEAR220

A smooth, silky texture, well balanced, integrated and supple. Hints of tobacco leaf and liquorice can be found on the rich and lingering spicy finish.

CABERNET SAUVIGNON

GLASS BOTTLE

FRANSHOEK CELLAR THE CHURCHYARDR80 R230

Deep crimson with intense black currants and violets on the nose, with concentrated currants and mulberry fruit flavours. Smooth and lingering.

SPRINGFIELDR480

Whole berry full, rich and ripe berry flavours hit your nose instantly with velvety smooth tannins. Perfect with red meat and heavy dishes.

Bubbly

SPARKLING WINE

JC LE ROUX LA CHANSONR250

Delightful mélange of sweet, fruity flavors suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

JC LE ROUX LE DOMAINER250

Sweet tropical fruits in perfect harmony with natural fruit acids.

JC LE ROUX NON ALCOHOLICR250

Fruity flavors with hints of strawberry and plum.

Bubbly

CONTINUE

METHODE CAP CLASSIQUE

PONGRACZ BRUT R480

Delicate yeasty tones, layered with flavors of toasted ripe fruit. Enlivened by a firm mousse and persistent bead that make it particularly attractive.

KRONE BOREALIS R495

Elegant, classic biscuity bouquet, with yeasty creaminess and fine, persistent bubbles. Freshness of sweet pears and delicate pecan nut notes in the foreground.

GRAHAM BECK BLISS NECTAR R840

Is a delight for the senses with enchanting hints of butterscotch, honey and praline. The ultimate indulgence of those that enjoy something sweeter.

GRAHAM BECK BRUT ROSÉ R840

With its exuberant character and charming silver-pink hue, this delightful rosé bursts with flavors of crushed red berries and hits of lime zest.

CHAMPAGNE

MOËT & CHANDON IMPERIAL R1750

A delicious sumptuousness of white-fleshed fruits with alluring caress of fine bubbles and soft vivacity of citrus fruit and nuances of gooseberry.

VEUVE CLICQUOT YELLOW LABEL R2000

Tightly knit, focus by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

MOËT & CHANDON NECTAR IMPERIAL R2245

A captivating density of exotic fruits with the silky firmness of stone fruits and the brisk freshness of grapefruit notes.

VEUVE CLICQUOT RICH R2750

Playful, sweet and all round. Citrus and floral notes are found on the palate, which are balanced with a dynamic freshness and creamy finish.