Starters

WEST COAST MUSSELS **105**
Creamy Garlic & White Wine Mussels With House-Made Focaccia Bread

CHICKEN LIVERS **89**
In A Spicy Chorizo & White Wine Cream Sauce With House-Made Focaccia Bread

CALAMARI **110**
Fried OR Grilled Patagonian Calamari Tubes & Tentacles With Sauce of Tartare

ARANCINI (V) **85**
Deep Fried Basil & Mozzarella Filled Risotto Balls, Basil Pesto, Crème Fraîche & Parmesan Shavings

GARLIC SNAILS **95**
Oven Grilled In Roasted Garlic & Herb Butter. Served With House -Made Focaccia bread
ADD MOZZARELLA **12**

"PLANKIE" SIRLOIN **115**
Sliced Sirloin Served With A Chimichurri Sauce

COASTAL OYSTERS **EACH / 25**
Served With Fresh Lemon **DOZEN / 240**

Sharing Platters

LOADED HUMMUS FOR TWO SERVED WITH FOCCACIA:

GREEK STYLE **150**
Cherry Tomatoes, Cucumber, Olives, Feta

MEATY STYLE **200**
Parma Ham, Sundried Tomatoes, Honey Glazed Nuts, Feta & Balsamic Glaze

MEZZE PLATTER FOR TWO **230**
Arancini, Zucchini Fritters, Tzatziki, Hummus, Moroccan Beef Koftas, Grilled Chicken Kebab, Baba Ghanoush, House-Made Flat Bread

CHARCUTERIE & CHEESE PLATTER FOR TWO **260**
Selection Of Cold Meats & Cheese With House-Made Flat Bread, Preserves & Pickles

Salad Bowls

GREEK (V) **120**
Lettuce, Cucumber, Tomato, Marinated Red Onion & Feta

CAESAR **105**
Cos Lettuce, Toasted Croutons, Crispy Anchovies, Parmesan Shavings & Caesar Dressing
ADD BACON 15
ADD CHICKEN 25

SESAME SEARED SALMON & AVOCADO **160**
With Butter Lettuce, Edamame, Spring Onion,Pickled Ginger & Sweet Soy Dressing

STEAK, TZATZIKI & HUMMUS **135**
With Roasted Tomatoes, Cucumber, Red Onion, Roasted Garlic & Greens

Burgers

BACON & CHEESE **120**
Crispy Streaky Bacon & Melted Cheddar

CHICKEN **120**
Grilled Chicken Breast, Camembert, Onion Marmelade & Rocket

BURGER SLIDERS **90**
Mini Beef & Chicken Sliders Served With Chips

SERVED WITH HAND-CUT CHIPS. SWOP YOUR CHIPS FOR SWEET POTATO FRIES OR A SIDE GARDEN SALAD @ **R10 EXTRA**

Pasta

CHOOSE BETWEEN LINGUINE OR PENNE

ALFREDO Mushrooms, Onions, Cream & White Wine	**125**
ADD CHICKEN	**25**
BEEF RAGU 8-Hours Slow Roasted Red Wine Braised Beef Ragu	**139**
BOLOGNESE Beef Mince In A Rich Tomato Sauce With A Dash Of Cream	**119**
BASIL PESTO (V) Tossed In Basil Pesto With A Dash Of Cream	**159**
ADD MUSHROOM	**15**
ADD CHICKEN	**25**
THE VEGAN (VG) Grilled Zucchini, Aubergine, Roasted Peppers, Olives, Sun-dried Tomato & Mushroom	**129**
CREAMY BACON & MUSHROOM Brandy Flambeed Bacon In A Creamy Mushroom & Parmesan Sauce	**169**
SEAFOON PASTA 3 Prawns, Mussels & Calamari In Arrabiata Cream & White Wine Sauce	**199**

Pizza

FOCACCIA (V) **79**
Garlic, Onion, Rosemary, Feta, Olive Oil

MARGHERITA (V) **105**
Napolitana, Mozzarella, Fresh Basil

HAWAIIAN **119**
Ham & Pineapple

REGINA **119**
Ham & Mushroom

LA FAVORITA **149**
Feta, Avocado, Bacon

MORITURI **175**
Feta, Avocado, Bacon, Chicken & Roasted Red Peppers

UNCLE VINNI **149**
Salami, Olives, Mushrooms & Feta

TANTE CARNE **169**
Salami, Bacon, Ham & Chorizo

MOTHER EARTH **140**
Roasted Aubergine, Grilled Zucchini, Peppers,
Mushrooms, Artichokes, Olives & Feta

EXTRA TOPPINGS:

FRESH TOMATO / GARLIC / ROCKET / OLIVES	**12**
PARMESAN / ARTICHOKES / MUSHROOMS	**18**
SPINACH / FETA / BACON / SALAMI / ANCHOVIES / CHICKEN	**25**
BOLOGNESE / HAM / CHORIZO	**29**

Gluten free base @ R30 extra
Vegan cheese @ R30 extra

Meat Cuts

SERVED WITH ONE ACCOMPANIMENT

SIRLOIN	FILLET	RUMP
200G / 145	200G / 225	200G / 145
300G / 190	300G / 265	300G / 190
400G / 235		

BEEF & REEF **230**
200g Sirloin, 3 Garlic-grilled Queen Prawns OR Patagonian Calamari With Garlic Butter

CHATEAUBRIAND **265**
200g Brandy Butter Flambéed Fillet With Truffle Mushroom & Béarnaise Sauce

PORK BELLY **225**
Slow Cooked Pork Belly With Garlic & Thyme Crushed Potatoes, Roasted Butternut, Creamed Spinach & Cider Jus

500G PORK RIBS **225**
Pork Belly Ribs basted in BBQ sauce

ROASTED BUTTERNUT & CREAMED SPINACH
HAND-CUT CHIPS OR SWEET POTATO FRIES
CREAMY MUSHROOM LINGUINE
CREAMY MASH
SIDE GARDEN SALAD

ADD A SAUCE @ R35 EACH
BRANDY FLAMBÉED PEPPERCORN
GARLIC & THYME CREAMY MUSHROOM
CHIMICHURRI
THREE CHEESE OR CREAMY BLUE CHEESE

Poultry

SERVED WITH ONE ACCOMPANIMENT OF CHOICE

CHICKEN SCHNITZEL
Panko Crumbed Chicken Breasts Baked With Mozzarella & Parmesan With A Choice Of:
Napolitana Sauce **189**
Cheese Sauce / Mushroom Sauce / Pepper Sauce **169**

GRILLED CHICKEN BREAST **155**
With Mozzarella, Sun-dried Tomato & Creamed Spinach

Seafood

HAKE **149**
Craft Beer-Battered Hake Fillet With Chips & Sauce of Tartare OR Side Salad

CALAMARI **205**
Fried OR Grilled Patagonian Calamari Tubes & Tentacles With Savoury Rice OR Chips & Sauce Of Tartare

WEST COAST MUSSELS **199**
Creamy Garlic & White Wine Mussels With House-Made Focaccia Bread

SALMON **255**
200g Salmon, Pan Fried with Salt And Pepper And Fresh Lemon juice, Served With Mash, Peas & Roasted Butternut cubes

SEAFOOD PLATTER FOR ONE **265**
Hake, Fried Calamari, Grilled Prawns, Garlic & White Wine Creamy Mussels With One Accompaniment Of Your Choice & A Lemon OR Garlic Butter Sauce
ADD EXTRA PRAWN 25

Desserts

VANILLA CRÈME BRÛLÉE **55**

MILKTART **55**

BROWNIE **45**
Served with Ice Cream or Cream

PEPPERMINT CRISP **55**

MALVA PUDDING & CUSTARD **50**

CAKE SLICE
Baked Cheesecake With Ice Cream **69**
Carrot Cake With Cream Cheese Frosting **69**

Milkshakes

MILKSHAKES **42**
VANILLA / CHOCOLATE / BUBBLEGUM / STRAWBERRY
HAZELNUT / PEPPERMINT CRISP / SALTED BUTTERSCOTCH

DOM PEDRO / IRISH COFFEE
WHISKY / AMARULA / KAHLUA
SINGLE **55**
DOUBLE **75**

Coffee & tea

ESPRESSO	**25 / 29**
CAPPUCCINO	**38**
AMERICANO	**32**
CAFÉ LATTE	**39**
ADD HAZELNUT OR VANILLA SYRUP @ R12	
OVER ICED LATTE	**48**
With Choice Of Hazelnut Or Vanila Syrup	
CAFÉ MOCHA	**45**
CHAI TEA / LATTE	**39**
HOT CHOCOLATE	**45**
TWO CUP SERVING	
Ceylon / Rooibos / Green	**28**

DECAF @ R4 EXTRA

Soft drinks

500ML STILL / SPARKLING	**25**
1L STILL / SPARKLING	**35**
200ML MIXERS	**23**
300ML SODAS	**26**
GRAPETIZER / APPLETIZER	**42**
ICED TEA PEACH / LEMON / BERRY	**38**
FRUIT JUICE	**29**
ORANGE / CRANBERRY / PINEAPPLE / MANGO / FRUIT COCKTAIL	
RED BULL	**35**
ORIGINAL / SUGAR FREE / WATERMELON	

Mimosas

MIMOSA	**59**
Meerendal Sparkling MCC With Orange Juice	
FROZEN MIMOSA	**65**
Meerendal Sparkling Sauvignon Blanc With A Scoop Of Sherbet Sorbet	

Spirits

JAMESON WHISKEY	33
JOHNNIE WALKER BLACK WHISKY	38
GLENFIDDICH 12 YR WHISKY	48
RICHELIEU BRANDY	19
BOMBAY SAPPHIRE GIN	30
BOMBAY BRAMBLE GIN	32

Beers & Ciders

CASTLE LAGER	36
CARLING BLACK LABEL	36
CASTLE DOUBLE MALT	35
WINDHOEK LAGER	45
WINDHOEK DRAUGHT (440ml)	45
HEINEKEN / ZERO	38/45
FLYING FISH LEMON	36
CORONA	49
SAVANNA / LIGHT / ZERO	45/45/49
HUNTER'S DRY / HUNTER'S GOLD	42
BRUTAL FRUIT ROSÉ	38

Draught

	300ML / 500ML
NEWLANDS SPRING BREWERY	32 / 49
CASTLE LITE	36 / 45
STELLA ARTOIS	37 / 52

Gin Cocktails

SINGLE / DOUBLE

PINK BETTY **60 / 85**
Bombay Sapphire, Pink/Tonic Water No Sugar, Garnished With Fresh Strawberries

MAVERICK'S POTION **60 / 89**
Bombay Sapphire, Tonic Water No Sugar, Fresh Grapefruit Juice, Garnished With Fresh Basil

ORANGE COOLER **55 / 84**
Bombay Sapphire, Tonic Water No Sugar & Burnt Orange Zest

APRICOT GIN BULL **75 / 100**
Bombay Sapphire, Red Bull Apricot & Strawberry Edition With Hints of Citrus, Lime & Fresh Mint

ROMA'S BRAMBLE **55 / 85**
Bombay Bramble, Tonic Water No Sugar & Fresh Citrus

THE ULTIMATUM **55 / 85**
Bombay Sapphire, Tonic Water No Sugar & Fresh Lime Wedges

White Wine

EVERYDAY DRINKING RANGE — 125ML / 750ML

PINOT NOIR CAP CLASSIQUE ROSE — **75 / 420**
Presents A Pale Salmon Hue With Fine Bubbles. Aromas Of Strawberries, Raspberries And Rose Petals Are Complimented By Hints of Citrus And Brioche. On the Palate, Fresh Red Berries And A Touch Of Raspberry Sorbet Balance A Creamy Texture and Bright Acidity. A Fine Mousse Carries Through To Crisp, Dry Finish With Subtle Minerality

SPARKLING SAUVIGNON BLANC — **70 / 390**
Delights With Lively Citrus & Tropical Fruit Aromas. Its Effervescent Charm Invigorates The Palate, Unveiling a Vibrant Fusion Of Zesty Acidity & Refreshing Crispness, Accompanied By a Subtle Yeastiness & Creamy Complexity

BIG FEET SAUVIGNON — **(250ML) 65 / (750ML) 190**
Beautiful Light Sunshine Colour With Lovely Aromas of Greenpepper, Lemon Grass & Citrus With Flinty Gooseberry Tones & A Refreshing Crisp Aftertaste

ESTATE RANGE — 250ML / 750ML

SAUVIGNON BLANC — **85 / 240**
Crisp & Invigorating, Our Sauvignon Blanc Delights The Palate With Vibrant Citrus Notes Of Lemon & Grapefruit. Subtle Herbal Undertones Add Complexity While The Refreshing Acidity Leaves A Zesty, Clean Finish.

CHENIN BLANC — **85 / 240**
Explore The Aromatic Symphony Of Our Chenin Blanc. Where Fragrant White Blossoms Meet Juicy Pear & Hints Of Green Apple. Its Balance Acidity Lends A Touch of freshness, Making it An Ideal Companion To A Wide Array of Dishes

CHARDONNAY — **125 / 360**
Immerse Yourself in the Sophistication Of Our Chardonnay. A Velvety Mouthfeel Harmonizes With Flavours Of Ripe Peach, Vanilla & A Subtle Touch Of Toasted Oak. The Finish Is Smooth And Enduring, Leaving A Graceful Impression.

PINOTAGE ROSE — **85 / 240**
Delicate & Refreshing. Our Pinotage Rose Enchants With notes Of Red Berries, Watermelon & A Hint Of Floral Aroma. Its Light Body And Crisp Acidity Lead To A Charming, Dry Finish That Leaves A Sense Of Pure Enjoyment

CELLAR SELECT PINOTAGE ROSE — **90 / 260**
Displays a Vibrant, Light Pink Colour With Aromas Of Ripe Strawberries, Cherries, And A Hint Of Watermelon. The Palate Is Fresh And Lively, Offering Bright Red Fruit Flavours Balance By Crisp Acidity. Subtle Floral Notes, Along With A Touch Of Citrus, Add Complexity.

COLLECTION RANGE — 250ML / 750ML

MEERENDAL ESTATE NATURAL SWEET — **(375ML) 460**
Brilliant Light Straw Yellow Colour & An Abundance Of Ripe Apricots & Baked Flavours On The Nose. It Is rich And Full Of Sweet Fruit Flavours

CHAPEL BLANC FUME — **145 / 425**
Delight Your Senses With A Harmonious Blend Of Citrus & Tropical Fruit Armoas. A Delicate Hint Of Smokiness, A Signature Trait of Fume Blanc, Enhances The Sensory Experience. The Palate Unfolds With Vibrant Acidity, Showcasing Crisp Green Apple, Ripe Pineapple & A Subtle Mineral Undertone.

Red Wine

EVERYDAY DRINKING RANGE — 250ML / 750ML

BIG FEET RED — 65 / 190
This Blend Of Merlo, Shiraz, Cabernet Sauvignon & Pinotage Has A Beautiful Bright Red Colour. Fresh Strawberries & Cherry Flavours On The Nose With A Touch Of Sweet Fragrance. Juicy Fruit Flavours Dominate The Palate With Tones Of Ripe Red Berry & Pleasing Soft Sweet Spice.

ESTATE RANGE — 250ML / 750ML

PINOTAGE — 100 / 290
Unveil The Distinctive Charm Of Our Pinotage, Offering A Unique Blend Of Dark Cherry & Red Fruit Flavours Intertwined With Subtle Hints Of Earthiness & Spice. A Medium-Bodied Delight With Smooth Texture & A Touch Of South African Character

MERLOT — 105 / 300
Indulge In The Smooth Embrace Of Our Merlot, Where Juicy Plum & Red Cherry Flavours Take Center Stage. Soft Tannins & A Touch Of Vanilla Contribute To A Velvety Texture, While The Finish Is Invitingly Lingering

SHIRAZ — 105 / 300
Experience The Bold Allure Of Our Shiraz, boasting Intese Flavours Of Ripe Blackberries, Dark Plums & A Dash Of Black Pepper. Robust Tannins & A Hint Of Smokiness Provide A Powerful Structure, Culminating In A Rich Satisfying Finish

CABERNET SAUVIGNON — 115 / 340
The Wine Has A Dark Red Colour & Shows An Abundance Of Red & Dark Fruit Such As Plumbs, Dark Cherries An Undertone Of Dark Chocolate

PINOT NOIR — 125 / 365
Delicate & Refined, Our Pinot Noir Enchants With Red Berry Flavours, Such As Raspberry & Cherry, Alongside Delicate Floral Notes, Silk Tannins & A Light Touch Of Oak Contribute To A Graceful & Lingering Finish

COLLECTION RANGE — 250ML / 750ML

THE MILLHOUSE — 120 / 340
The Mill house Cabernet Sauvignon/Merlot Blend Offers A Deeo Ruby Colour With Rich Aromas Of Blackberries, Plums, And A Touch Of Blackcurrant. The Palate is Smooth And Well-Rounded, Showcasing Dark Fruit Flavours Like Ripe Cherries And Cassis, Balance By Soft Tannins And A Hint Of Spice. Subtle Notes Of Oak, Cocoa, And A Touch Of Vanilla Enhance The Complexity

THE LOFT — 140 / 405
Experience Complexity In Every Sip With The Loft Cape Blend. Layers Of Red & Dark Fruit Intertwine With Subtle Hints Of Chocolate & Spice, Resulting In A Harmonious Fusion Of Flavours, Supple Tannins & A Lingering Finish Add To Is Allure

PINOTAGE 1702 HERITAGE BLOCK — 750
Dive Into The World Of Heritage With Our Heritage Block Pinotage. A Tapestry Of Flavours Including Dark Berries, Plum & A Touch of Espresso Unfolds On The Palate. The Wine's Structured Tannins & Layers Of Complexity Lead To A Remarkable Enduring Finish