



## STARTERS

<b>Chicken livers</b>	<b>R85</b>
Peri-peri chicken livers served with fresh bread	
<b>Mussel pot</b>	<b>R95</b>
Decadent mussel and garlic pot served with fresh baked bread	
<b>Deep fried calamari</b>	<b>R105</b>
Patagonian Calamari tubes & tentacles with fresh lemon wedge & fries	

## SALAD BAR

<b>Hyde Salad</b>	<b>R95</b>
Honey Mustard Chicken Strips, Bacon, Feta and mixed Greens	
<b>Greek Salad (V)</b>	<b>R95</b>
Tomato, Cucumber, Olives, Feta, Onions and Greens	
<b>Keto Salad</b>	<b>R125</b>
Pan Fried Sirloin strips and guacamole on a bed of crisp lettuce, topped with homemade pico de gallo, sour cream and shredded cheese	

## SANDWICH BAR

<b>Baby Spinach, Avo &amp; Mozzarella (V)</b>	<b>R75</b>
<b>Sliced Pork belly with Siracha Mayo, Avo &amp; Feta</b>	<b>R95</b>
<b>Pan Fried Rump, Jalapeno &amp; Cheese</b>	<b>R90</b>

## BURGERS

<b>Beef</b>	<b>R125</b>
Delicious Beef with Sliced Dill Cucumber, Red Onion, Tomato, Wild Rocket & Cheddar Cheese	

<b>Chicken</b>	<b>R125</b>
Grilled Chicken Breast with Caprese styled Roast Tomato, Fresh Basil, Olive Oil & Toasted Mozzarella	

## PIZZA

<b>Californian</b>	<b>R125</b>
Bacon, Avo* and Feta (bacon can be substituted for chicken)	
<b>Meat Feast</b>	<b>R135</b>
Bacon, Ham, Salami, Cheese and Caramelized onion	
<b>Margherita (V)</b>	<b>R95</b>
Tomato, Mozzarella & Fresh Basil	

## MAINS (19h00 – 22h00)

<b>Mussel pot</b>	<b>R125</b>
Fresh whole mussels cooked in a butter thyme sauce served with freshly baked bread	
<b>Chicken Schnitzel</b>	<b>R145</b>
Succulent crumbed chicken schnitzel served with a fresh green salad, fries and mushroom sauce	
<b>Pasta of the day</b>	<b>R125</b>
Please ask your waitron about our daily selection	
<b>Pork Belly Ribs</b>	<b>R155</b>
400g portion of sticky ribs with crispy fries	
<b>Grilled Lamb Chops</b>	<b>R185</b>
Served with a refreshing cucumber & tomato salsa and new potatoes	

## DESSERTS

<b>Vanilla Bean Pana Cotta</b>	<b>R65</b>
<b>Baked Chocolate Cheesecake</b>	<b>R75</b>
<b>Chocolate Brownie</b>	<b>R65</b>

## MILKSHAKES

<b>Nutella</b>	<b>R30</b>
<b>Chocolate</b>	<b>R25</b>
<b>Strawberry</b>	<b>R25</b>
<b>Banana</b>	<b>R25</b>

## SPECIALITY COFFEES

<b>Americana</b>	<b>R20</b>
<b>Single Espresso</b>	<b>R20</b>
<b>Double Espresso</b>	<b>R25</b>
<b>Cappuccino</b>	<b>R25</b>
<b>Cafe Latte</b>	<b>R25</b>
<b>Hot Chocolate</b>	<b>R30</b>

## DRINKS LIST

<b>Beers</b>	<b>R 25.00</b>	<b>International Beers</b>	<b>R 29.00</b>
Black Label		Heineken	
Castle Lager			
Castle Lite			
Windhoek Lager			

<b>Mixers</b>	<b>R 20.00</b>	<b>Ciders / Coolers</b>	
Coke; Coke Light; Soda Water; Pink Tonic;		Hunters Dry	<b>R 29.00</b>
Indian Tonic; Lemonade; Dry Lemon		Savanna Dry	<b>R 29.00</b>
		Smirnoff Spin	<b>R 29.00</b>

<b>Cordials</b>	<b>R 7.00</b>	<b>Tizers</b>	<b>R 28.00</b>
Passion Fruit; Kola Tonic; Lime		Appletizer	
		Red Grapetizer	

<b>Brandy</b>		<b>Water</b>	<b>R 19.00</b>
Klipdrift	<b>R 18.00</b>	Still Water 500ml	
KWV 10 Year Old	<b>R 25.00</b>	Sparkling Water 500ml	

<b>Vodka</b>		<b>Rum</b>	
Smirnoff Vodka	<b>R 20.00</b>	Bacardi Superior Rum	<b>R 25.00</b>
Absolute Vodka	<b>R 25.00</b>	Captain Morgan Spiced Gold	<b>R 20.00</b>
Sky Vodka	<b>R 25.00</b>		

<b>Whiskey</b>		<b>Gin</b>	
J & B Rare	<b>R 20.00</b>	Hendricks Gin	<b>R 39.00</b>
Jack Daniels	<b>R 30.00</b>	Inverroche Verdant	<b>R 35.00</b>
Jameson's Irish	<b>R 35.00</b>	Wilderer Gin	<b>R 39.00</b>
Johnny Walker Black	<b>R 35.00</b>		

<b>Creems &amp; Liqueurs</b>			
Amarula Cream	<b>R 20.00</b>		
Campari	<b>R 30.00</b>		

## Red wine Bottle Glass

<b>Leopards Leap Cabernet Sauvignon</b>	<b>R135</b>	<b>R40</b>
Prominent aromas of fruitcake and mulberry with other dark fruit flavours forming a well-structured and elegant wine with a lingering finish. Enjoyable with rich red meat dishes.		

<b>Warwick - The First Lady Cabernet Sauvignon</b>	<b>R155</b>
100% Cabernet Sauvignon with Wafts of liquorice, cigar box and black berry with a fresh bouncy whack of fresh red fruit, this wine continues to please and entertain	

<b>Backsberg Pumphouse Shiraz</b>	<b>R225</b>
Blackberry, raspberry and rich mocha aromas are interlaced with subtle aniseed and vanilla tones.	

<b>Spier Merlot</b>	<b>R165</b>	<b>R45</b>
Ripe red and black berries, plums and an undertow of eucalyptus and mint. This Merlot has sappy fruit, mint and soft tannins. Perfect with a meaty casserole or a vegetarian dish.		

<b>Beyerskloof Pinotage</b>	<b>R175</b>	<b>R45</b>
The Beyerskloof Pinotage boast with being South-Africa's most popular Pinotage. This wine has shown a fruity and enjoyable consistency year after year		

<b>Alto Rouge</b>	<b>R175</b>
The dark ruby Alto Rouge consists of an exquisite blend of four varietals – Shiraz, Cabernet Franc, Merlot and Cabernet Sauvignon and is the ideal pairing for red meat dishes	

## White wine Bottle Glass

<b>Spier Signature Sauvignon Blanc</b>	<b>R140</b>	<b>R35</b>
Intense aromas of gooseberries, passion fruit, green and yellow peppers and hints of tropical fruit on the nose. Medium bodied with a good balance of fruit and acidity. Paired perfectly with fish dishes		

<b>Eikendal Wooded Chardonnay</b>	<b>R225</b>
On the nose faint whiffs of jasmine and apple blossom with a delightful freshness and flintiness on the pallet.	

<b>Leopards Leap Unwooded Chardonnay</b>	<b>R115</b>	<b>R35</b>
Elegant fruit aromas of pear and lime are beautifully balanced by biscuit nuances. The palate reveals flavours of ripe grapefruit and lemon zest, supported by undertones of hazelnut that provide a unique aftertaste.		

<b>Leopards Leap Lookout White (Chenin/Chard)</b>	<b>R110</b>
Tropical fruit flavours follow through on the palate in soft layers of pineapple and passion-fruit. The finish is crisp and zesty.	

## Rosé Bottle Glass

<b>Leopards Leap Lookout Pinotage Rosé</b>	<b>R105</b>	<b>R30</b>
Purple hints of cherry followed by pomegranate, strawberry and candy floss aromas.		

<b>Spier Chardonnay Pinot Noir Blend</b>	<b>R150</b>	<b>R50</b>
Light salmon pink. Aromas of strawberries and yellow apple, with a crisp fruit finish. Signature Collection.		

## Method Cap Clasique (MCC)

Graham Beck Brut 375ml	<b>R195</b>
Simonsig Kaapse Vonkel	<b>R265</b>
Pongracz	<b>R275</b>