

BREAKFAST

Served from 6:30am - 11:30am

Tray Charge R45

Please notify us when you place your order if you have any allergies or dietary restrictions.
(V) Vegetarian (VG) Vegan (N) Nuts

Chocolate Croissant 30

Plain Croissant 59

With jams & cheese

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Fresh Fruit Bowl 50

With honey & lime dressing

Proud Mary Granola Bowl (V) (N) 65

Toasted granola, fresh fruit, orange blossom honey,
organic yoghurt

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Smoked Salmon Bagel 90

Lemon cream cheese, tomato, capers, red onion,
watercress & dill on a toasted poppy seed bagel

Bacon & Egg Bagel 75

Streaky bacon, fried egg, bourbon bacon jam, cheddar,
watercress & pickled relish mayo on a toasted bagel

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Breakfast Plates

with choice of toast: sourdough | health | 60% rye | gluten free (+18)

Smashed Avo on Toast (VG) 65

Freshly smashed avo, chilli flakes, red onion, lemon, rocket

Mushrooms on Toast (VG) 80

Pan fried mushrooms, spinach, charred leeks, chilli salsa macha

Three Cheese Omelette (V) 65

Classic omelette with feta, mature cheddar & boerenkaas, coal-fired tomatoes, toast

Classic Breakfast 75

Crispy bacon, sausage, mushrooms, coal-fired tomatoes, toast
scrambled | fried | poached egg

CAFE

Served from 6:30am – 10pm

Tray Charge R45

Espresso 25

Caffe Americano 29

Cortado 28

Macchiato 30

Flat White 32

Con Panna 27

Cappuccino 32

Caffe Latte 35

Mocha 38

Hot Chocolate (white | dark) 38

Hazelnut | Vanilla Latte 38

Spiced Chai Latte 38

Red Cappuccino 37

Hot Tea Pot 25

Breakfast | Earl Grey | Rooibos

Chamomile | Green Mint

Raspberry | Peach

Organic Loose Leaf Tea 35

Black Chai | Hibiscus Infusion

Milk Substitute 8

Soy | Oat | Almond | Macadamia | Coconut

Freshly Squeezed Juice 48

Orange | Pineapple | Carrot | Apple

Breakfast Smoothie 60

Seasonal fruits, granola, yoghurt

Breakfast Cocktails

Proud Bloody Mary 95

Virgin Bloody Mary 55

Mimosa 95

LUNCH DINNER

Served from 11:30am – 10pm

Tray Charge R45

Please notify us when you place your order if you have any allergies or dietary restrictions.
(V) Vegetarian (VG) Vegan (N) Nuts

Charcuterie Plate 145

Cured meats, local cheese, olive grissini & preserved fig

Cheese Plate (V) 145

Local cheese, preserves, honeycomb, seasonal fruit, crackers *(Nuts)

Falafel & Tabbouleh Salad (VG) 95

Crispy chickpea falafels, walnut & beetroot hummus, cauliflower & orange tabbouleh, tomato, cucumber, avo, citrus vinaigrette (N)

Cacio e Pepe Linguini (V) 110

Parmigiano-Reggiano, freshly cracked pepper, Di Puglia burrata, olive oil

*Gluten free pasta available (+15)

Grilled Cubano Sandwich 98

Pork Belly, Emmental cheese, ham, mustard, pickles, toasted bun, root veg crisps

Moroccan Chicken 150

Braised chicken thighs, pistachio, green olives, raisins, bulgar pilaf, preserved lemon, za'atar laffa (N)

Wagyu Burger 175

Wagyu beef patty 220g, emmental cheese, pickled aioli, caramelised red onion, béarnaise sauce, triple fried chips

Roasted Linefish 245

Filleted fresh linefish, lemon & dill caper berry beurre blanc, seasonal spring vegetables with tenderstem broccoli & caramelised zucchini

Rib-Eye Frites 285

28 Day wet-aged rib-eye, 300g. Béarnaise sauce, beef fat parmesan chips

Sides

Green Salad 45 **Triple fried chips** 35

BAR

Served from 11:30am – 10pm

Tray Charge R45

Soft Drinks

Coke 28 | Coke Zero 28 | Tab 28 | Sprite 28 | Sprite Zero 28 | Appletiser 32 | Grapetiser 32 | Ice Tea Peach, Lemon 32

Water Still & Sparkling 250ml 22 | 750ml 45

Bottled Non-Alcoholic Beer & Cider

Devil's Peak Hero to Zero 30 | Heineken 00 30 | Savanna Non-Alcoholic Cider 35

Bottled Beer & Cider

Castle Light 32 | Amstel 35 | Heineken 35 | Corona 40 | Windhoek Draft 40 | Savanna Cider 35

Spirits

Inverroche Gin 45 | Absolut Vodka 30 | Havana Rum 30 | Bulleit Bourbon 36 | Jameson Reserve 45 | Courvoisier 65

Bubbly & Wine 175ml glass | 750ml bottle

Local MCC	Simonsig Kaapse Vonkel 110 430 2018 Chardonnay, Pinot Noir WC
Rosé	Waterkloof Circumstance Cape Coral 65 250 2020 Mourvèdre Somerset West
White	Reyneke Organic 60 230 2020 Chenin Blanc Stellenbosch Bosman 70 280 2020 Sauvignon Blanc Hemel-en-Aarde The Valley 83 330 2021 Chardonnay Elgin Leeuwenkuil Reserve 80 310 2019 Chenin Blanc Blend Swartland
Red	Copper Pot 90 360 2021 Pinot Noir Cape South Coast Vondeling Barrel Select 83 330 2018 Merlot Stellenbosch Le Riche 160 640 2019 Cabernet Sauvignon Stellenbosch Kaapzicht Skraalhans 80 320 2021 Pinotage Stellenbosch Bosman Adama Red 110 440 2019 Red Blend Wellington

CAFE BAR

Served from 10pm – 6am in the Lobby Café Bar

SANDWICHES & PASTRIES

Daily selection of Snacks & Pastries

Toasted Sandwiches

Cheese 45 | Cheese & Tomato 50 | Cheese & Ham 55

Fresh Ciabatta Paninis

Chicken Dijonnaise, fresh avo, baby spinach 75

Grilled aubergine & zucchini, hummus, tomato relish, rocket 70

DRINKS

All Hot & Cold Drinks from Café Bar Menu

Alcohol only served until 2am

Bottled Non-Alcoholic Beer & Cider

Devil's Peak Hero to Zero 30 | Heineken 00 30 | Savanna Non-Alcoholic Cider 35

Bottled Beer & Cider

Castle Light 32 | Amstel 35 | Heineken 35 | Corona 40 | Windhoek Draft 40 | Savanna Cider 35

Spirits

Inverroche Gin 45 | Absolut Vodka 30 | Havana Rum 30 | Bulleit Bourbon 36 | Jameson Reserve 45 | Courvoisier 65
Mixers 28

Bubbly & Wine 175ml glass | 750ml bottle

Local MCC **Simonsig Kaapse Vonkel** 110 | 430

2018 Chardonnay, Pinot Noir | WC

White **Spioenkop 1900** 83 | 330

2020 Sauvignon Blanc | Elgin

The Valley 83 | 330

2021 Chardonnay | Elgin

Red **Copper Pot** 90 | 360

2021 Pinot Noir | Cape South Coast

Le Riche 160 | 640

2019 Cabernet Sauvignon | Stellenbosch