



Small Plate Menu

(Tapas) Fridays & Saturdays

Tapas are hot and cold appetisers or starter portions, which provides variety to your dining experience as well as value for money. The idea is to order 2 or 3 per person, and combine them to make a full meal. It creates great conversation around the table, and as you discover tastes that you enjoy, you may opt to order more....

Menu:

	as Tapas	as Main Meal
Buffalo Chicken wings with a barbeque sauce	40 (150g)	
BBQ spare ribs	72 (200g)	99 (300g)
Grilled Rump strips served with pepper cream sauce or chili herb yoghurt	70 (150g)	135 (300g)
Tempura hake with home-made tartar sauce (Grilled - Banting option)	68 (150g)	105 (200g)
Trio of mini burger sliders (pepper sauce/cheddar/sweet chilli)	85	
Chicken pot pie	55 (150g)	95 (300g)
Chicken strips (with or without soy ginger sauce, peppers and red onion)	45 (150g)	75 (250g)
Courgette Fritters with a tomato, chilli, mint and yoghurt salsa	50	
Grilled Haloumi with greens	75	
Warm sweet potato salad with feta and mustard dressing	35	
Vegetable Spring Rolls with sweet chilli sauce	40	
Crispy Potato Wedges with paprika Mayo	35	
Chef Salad bowl (greens, tomato, red onion, feta, olives)	50	
Grilled Mediterranean Vegetables with Balsamic Reduction	50	

Panini (plain or toasted)

Rump steak with grilled cheese, caramelised onions, rocket and tomato	99
Chicken strips with basil pesto mayo	65
Triple cheese (cheddar, mozzarella and feta)	65
Mediterranean peppers, red onion, rocket, feta	65

Desserts:

Milkshakes (chocolate/coffee/strawberry/lime/vanilla)	35
Gourmet Milkshakes	65
Death by Chocolate: chocolate ice cream, Nutella, chocolate flake and cream	
Berry Pavlova: Berry ice cream, mixed berries, meringue and cream	
Oreo Oreo: vanilla ice cream, choc sauce, Oreo biscuits, and cream	
Oh Fudge: chocolate ice cream, fudge sauce, condensed milk, wafer, cream	
Vanilla Mallow: vanilla ice cream, choc sauce, fudge sauce, charred marshmallow	
Trio of Ice Cream (250g) chocolate, vanilla, berry	42
Potted Cheese cake with fruit coulis	40
Chocolate Brownies	45
Fruit Kebabs	35

Drinks & Wine List

Beers

CASTLE,	R27.00
BLACK LABEL,	R30.00
HANSA	R27.00
CASTLE LITE,	R27.00
AMSTEL,	R30.00
MILLERS,	R30.00
WINDHOEK LAGER,	R30.00
HEINEKEN	R36.00
WINDHOEK DRAFT,	R33.00

Coolers & Ciders

HUNTERS DRY, HUNTERS GOLD	R36.00
SAVANNAH DRY, SAVANNAH LIGHT	R32.00
SMIRNOFF SPIN	R28.00
BRUTAL FRUIT	R29.00

Spirits

GORDON'S GIN	R20.00
RICHELIEU, KLIPDRIFT	R22.00
MAINSTAY CANE, SMIRNOFF VODKA	R22.00
SPICED GOLD, MALIBU, PIMMS	R24.00
BELLS, J&B, SOUTHERN COMFORT,	R30.00
RED HEART, BACCARDI RUM, CAPTAIN MORGAN	R26.00
JOHNNIE WALKER RED, FAMOUS GROUSE	R30.00
JAMESON,	R35.00
JACK DANIELS	R33.00
CHIVAS REGAL, JOHNNIE WALKER BLACK	R44/R50.00
GLENFIDDICH,	R55.00

Shooters & Liqueurs

SAMBUCA	R30.00
APPLE SOURZ,	R22.00
PEACH SCHANPPS	R22.00
PONTECY, AMARULA	R26.00
KAHLUA	R26.00
JAGERMEISTER	R35.00
TEQUILLA SILVER & GOLD	R35.00
FRANGELICO	R26.00
PONCHOS	R31.00
LO VOKA CARAMEL	R35.00

Milkshakes

MILKSHAKE	R35.00
GOURMET MILKSHAKE	R65.00

Soft Drinks, Juices & Tizers

MIXER 220ml CANS	R21.00
CREAM SODA, COKE, ZERO, LIGHT	R26.00
FANTA ORANGE, GRAPE, SPRITE ZERO	R26.00
ICE TEA	R26.00
MINERAL WATER SPARKLING & STILL 500ML	R18.00
LIQUIFRUIT 330ML	R28.00
APPLETIZER, GRAPETIZER RED & WHITE	R30.00
PASSION, COLA & LIME	R6.00

RED BULL	R50.00
----------	--------

White Wine

NEDERBURG LYRIC	R108.00
<i>The Lyric has a light floral, elderflower bouquet that makes way for zesty granadilla and peach flavours. Medium-bodied and pleasant.</i>	

SIXPENCE WHITE	R154.00
<i>Aromas of white peach, guava & raisins. Crisp and fresh with a abundance of ripe fruit flavours</i>	

DURBANVILLE HILLS CHARDONNAY	R187.00
<i>This wine is golden yellow in colour, with green specs. Its nose is reminiscent of dried peaches, apricot, citrus and vanilla notes with hints of butterscotch and toffee, which also come through in the taste</i>	

NEDERBURG W/M SAUVIGNON BLANC	R231.00
<i>Distinctive gooseberry and herbaceous flavours support a balance palate with a pleasant lingering finish.</i>	

Semi Sweet / Rosé

BOSCHENDAL BLANC DE NOIR	R154.00
<i>The careful handling of the grapes and detailed cellar approach ensures the distinctive salmon, almost copper like colour of the wine. On the nose the wine displays aromas of fresh strawberries and red fruit. This versatile off-dry wine has delicious, elegant flavours and is ready to drink now.</i>	

Red Wines

NEDERBURG BARONNE	R193.00
<i>Full – bodied with ripe, succulent berry and cherry flavours, soft tannins and gentle oakings.</i>	

DURBANVILLE HILLS PINOTAGE	R248.00
<i>This Pinotage is dark ruby in colour with a bouquet of fresh strawberry and litchi flavours on the nose with a hint of sweet spice. A rich fruity character fills the mouth, backed by silky tannins and hints of berry flavours.</i>	

BOSCHENDAL PAVILLION ROUGE CAB SHIRAZ	R165.00
<i>An attractive blend with liberal lashings of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is perfectly balanced and soft with a juicy dark berry centre capturing the friendly yet feisty side of a young Shiraz supported by the volume and intensity of the Cabernet Sauvignon.</i>	

SIXPENCE CAB/SAUV/MERLOT	R154.00
<i>Dark red berry fruits with plum and hints of coffee and chocolate. Fresh and racy in the mouth with layers of ripe, red berry flavours. All rolls out across the palate with just enough tannin to give good grip.</i>	

SPARKLING WINE	
JC Le ROUX	R165.00
VIBRAZIO	R175.00