

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 Crispy Streaky Bacon & Melted Cheddar	120
CHICKEN Grilled Chicken Breast, Camembert, Onion Marmelade & Rocket	120
BURGER SLIDERS Mini Beef & Chicken Sliders Served With Chips	90

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

Pizza

FOCACCIA (V) Garlic, Onion, Rosemary, Feta, Olive Oil	79
MARGHERITA (V) Napolitana, Mozzarella, Fresh Basil	105
HAWAIIAN Ham & Pineapple	119
REGINA Ham & Mushroom	119
LA FAVORITA Feta, Avocado, Bacon	149
MORITURI Feta, Avocado, Bacon, Chicken & Roasted Red Peppers	175
UNCLE VINNI Salami, Olives, Mushrooms & Feta	149
TANTE CARNE Salami, Bacon, Ham & Chorizo	169
MOTHER EARTH Roasted Aubergine, Grilled Zucchini, Peppers, Mushrooms, Artichokes, Olives & Feta	140

EXTRA TOPPINGS:

FRESH TOMATO / GARLIC / ROCKET / OLIVES	12
PARMESAN / ARTICHOKE / 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 / APPLLETIZER	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 Aromas. 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 Linger

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 Plums, 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 & Linger

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 Linger

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