



L A P I N E T A
restaurant

La Pineta Restaurant was opened in 1995 by Nicholas Ricketts and Sergio Camatari. After years of excellence, the baton has been handed to the next generation who are at the helm of the family restaurant under the pines.

Having garnered a loyal following over the past 30 years La Pineta is now under the guidance and care of sisters-in-law Sarah-Marie Hinchley (née Ricketts) and Melissa Ricketts, who look forward to making your dining experience a memorable one.

To the friends and guests who have frequented La Pineta Restaurant over the past 30 years, our genuine and most sincere thanks for your continued patronage and loyal support.

To our new guests - it is our sincerest wish that your entire experience with us will be a memorable one, and we look forward to the privilege of welcoming you back soon!

We welcome all functions, parties and large groups. Please enquire about our selection of set menus. Sarah or Melissa would love to assist you in planning your next event in our restaurant.

For weddings, corporate functions and larger events please enquire about our function venue, Forest 44. We specialise in personalized menus and can cater to suit your personal taste and budget. Whether you would like a formal dinner or prefer a relaxed buffet, you are in the best of hands!

Please contact us on 021 880 0624 or info@lapineta.co.za.

Open 7 days a week
09:00 to 22:00
Breakfast, Lunch and Dinner!



FARM FRESH BREAKFASTS

9am - 11am

THE CEREAL KILLER

R95

Two slices of toasted sourdough, two poached eggs, 2 rashers of bacon, tomatoes and mushrooms.

THE POPE'S PIG

R145

Two slices of toasted ciabatta topped with parma ham, mushrooms, two poached eggs and a béarnaise sauce.

THE EGGCITED ROYALE

R145

Two slices of toasted ciabatta topped with crème fraîche, smoked salmon, avocado, capers and two poached eggs.

THE MEXICAN EGGSPLORER

R130

Toasted sourdough topped with chilli mince, avocado, two poached eggs and a bacon popper.

LET'S AVOCUDDLE (VE)

R105

Toasted sourdough, hummus, blistered cherry tomatoes, mushrooms, avocado, rocket and balsamic glaze.

MEET AN' EGG

R170

Two slices of sourdough, two eggs, two rashers of bacon, 150g sirloin steak, tomatoes and mushrooms.

LIVIN' ON THE VEG (V)

R95

Toasted sourdough, basil pesto, caramelized onions, feta, sundried tomatoes, and avocado topped with Asian salad.

PANCAKE MY EYES OFF YOU (V)

Single R85
Double R125

American-style pancake stack served with fresh berries, syrup and fresh cream.

GUAC MY WORLD (V)

Single R65
Double R90

Toasted sourdough, smashed avocado, poached egg and rocket.

HOT BEVERAGES

Americano	R28
Cappuccino	R30
Refill Cappuccino	R15
Red Cappuccino	R32
Chai Latte	R32
Decaf Coffee	R32
Café Latte	R32
Tea Black / Rooibos	R22
Single Espresso	R24
Double Espresso	R26
Macchiato	R26
Hot Chocolate	R35
Soya Milk	R8

CHILLED

Iced Coffee (coffee, ice, milk)	R35
Fruit Juice (250ml)	R26
Regular Milkshakes	R39
Coffee Milkshake	R49
500ml Still/Sparkling	R22
750ml Still/Sparkling	R45
Regular Soft Drinks	R29
Lemon/Peach Ice Tea	R32
Appletiser/Grapetiser	R35

KIDS EXCLUSIVE

12 years and under

EGG, BACON AND CHIPS R60

FRENCH TOAST R60

With syrup and 2 rashers of bacon.

Box Juice R22

Kids Milkshake R25

Chocolate, vanilla, or strawberry

Babycino R12



STARTERS

CAPRESE SALAD (V)	R145	HOME-MADE FISH CAKES	R85
<i>Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.</i>		<i>Fish cakes, guacamole, herb salad, pickled red onion, soy ginger sauce and aioli.</i>	
CARPACCIO OF BEEF	R115	JALAPEÑO POPPERS (V)	R70
<i>Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.</i>		<i>Stuffed with cream cheese, crumbed and deep fried served with sweet chilli mayonnaise.</i>	
CALAMARI	R105	BACON POPPERS	R85
<i>Flash-fried, and served with lemon and garlic aioli, cucumber, pickled red onion, and a soya chilli dressing.</i>		<i>Jalapeño poppers stuffed with dates and cream cheese, wrapped in bacon, crumbed and deep fried, served with a sweet chilli mayonnaise.</i>	
PRAWN COCKTAIL	R140	SOUP OF THE DAY	SQ
<i>Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado.</i>		<i>Served with toasted home-made bread.</i>	
BRANDY FLAMBÉED CHICKEN LIVERS	R105		
<i>Pan fried with bacon in a Dijon mustard cream sauce, and served with toasted La Pineta bread. A house speciality for over 20 years!</i>			
WEST COAST MUSSELS	R135		
<i>Mussels steamed in white wine and tossed in lemongrass, chilli, garlic, and coconut cream, served with toasted La Pineta bread.</i>			
DEEP FRIED CAMEMBERT (V)			
<i>Served on a bed of leaves with cranberry compote, berry coulis and melba toast.</i>	Half R85 Full R120		
PORK BELLY SPRING ROLLS	R85		
<i>Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce.</i>			
ASIAN RICE PAPER ROLLS (VE)	R75		
<i>Stuffed with red cabbage, cucumber, carrots, peppers, coriander and mint, served with a soy and ginger dipping sauce.</i>			

SALADS

GREEK SALAD (V)	R95
<i>Mixed leaves, tomatoes, olives, cucumber, peppers, feta and red onion.</i>	
CHICKEN, BACON AND AVO	R150
<i>Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.</i>	
PARMA HAM, PEAR AND CAMEMBERT	R185
<i>Parma Ham, camembert cheese, fresh pears, and berry coulis on a tossed salad.</i>	
SMOKED SALMON SALAD	R185
<i>Smoked Norwegian Salmon, new potatoes, and soy, mustard mayo dressing on a tossed salad.</i>	



SPECIALITY DISHES

AMERICAN BEEF BURGER R145

Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce, served with chips and onion rings.

CHICKEN BURGER R135

Crumbed chicken breast, peri-peri mayo, red onion, lettuce, grilled pineapple, served with chips and onion rings.

'SHROOM BURGER (V) R160

Crumbed portobello mushroom filled with mozzarella and cream cheese, topped with avocado and sweet-chili mayo, served with chips and onion rings.

ADDON:

Fried Egg, Caramelized onion R12

Bacon, Cheddar R18

Avocado R30

200g Beef Patty R55

Crumbed Chicken Breast R45

PORK SCHNITZEL R140

Panko crumbed pork fillet with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.

CHICKEN SCHNITZEL R140

Panko crumbed chicken breast with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.

CHICKEN ROULADE R155

Chicken roulade stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with port jus, served with chips.

CHICKEN AND PRAWN CURRY R255

Cooked in coconut cream, with peppers, red onions, cashew nuts and basmati rice.

NACHOS

Mexican tortilla chips, topped with melted mozzarella, tomato sauce, guacamole, sour cream and tomato salsa.

PLAIN (V) R195

MINCE NACHOS R245

CHICKEN NACHOS R235

PLANT BASED MEALS

VEGAN BURGER (VE) R125

Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce, served with chips and onion rings.

SKINNY MEXICAN NACHOS (VE) R185

Tortilla chips, topped with cheez sauce, served with chili beans, guacamole and tomato salsa.

VEGETABLE CURRY (VE) R125

Freshly sautéed vegetables in a medium curry sauce, served with basmati rice, and sambals.

FALAFEL BOWL (VE) R145

Falafels, hummus, basmati rice, chili beans, tomato and onion salsa, red cabbage, avocado, and coriander.

AUBERGINE BOLOGNESE (VE) R145

With spaghetti, topped with nutritional yeast.

SPAGHETTI DI BOSCO (VE) R145

Onions, garlic, chili, mushrooms, peppers, sundried tomatoes, parsley, and olive oil, with spaghetti, topped with pine kernels and nutritional yeast.

GARDEN OF EATIN' PIZZA (VE) R135

Tomato base, hummus, courgettes, onions, peppers, mushrooms, rocket

ALL TIME FAVOURITES

PORK BELLY R205

Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus, served with mashed potato.

TRADITIONAL OXTAIL R295

Braised and slow-cooked in our pizza oven in red wine sauce, served with mashed potato.

EISBEIN R225

Corned pork hock crisped in our pizza oven served with a whole grain mustard & ginger sauce, mashed potato and red cabbage.



GRILLS

All grills are prepared to your preference and served with your choice of chips or seasonal vegetables or garden salad.

FILLET BÉARNAISE 200g R325

On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce. 300g R370

FILLET LA PINETA 200g R325

On pan-fried brown mushrooms with caramelised onions, garden peas and port jus under a nest of straw potatoes. 300g R370

PEPPER FILLET 200g R325

Rolled in crushed pepper, grilled and pan-fried in a rich cream and brandy sauce flambéed at your table. 300g R370

GORGONZOLA FILLET 200g R325

Grilled and topped with caramelised onions and creamy gorgonzola cheese. 300g R370

FILLET 200g R250

Grilled and basted. 300g R335
500g R495

SIRLOIN 200g R165

Grilled and basted. 300g R195
500g R265

RUMP 200g R165

Grilled and basted. 300g R195
500g R265

SAUCES

MUSHROOM SAUCE R32

PEPPER SAUCE R32

CHEESE SAUCE R32

GORGONZOLA SAUCE R45

BÉARNAISE SAUCE R45

CHILLI GARLIC BUTTER R45

WHOLE GRAIN MUSTARD SAUCE R45

SEAFOOD

CALAMARI TWO WAYS R215

Calamari tubes and strips lightly crumbed and deep fried, served with tartare sauce, chips and salad.

PRAWN PLATTER R320

Eight queen size prawns served with chips, rice, salad and your choice of lemon butter, garlic butter or peri peri sauce.

SEAFOOD PLATTER FOR ONE R415

Four queen size prawns, line fish, flash-fried calamari, and mussels tossed in lemongrass, chilli, garlic, and coconut cream, served with chips, and rice, and a choice of lemon butter, garlic butter or peri peri sauce.

CATCH OF THE DAY SQ

Prepared to compliment the fish.

SIDES

VEGETABLES OF THE DAY R35

HAND CUT CHIPS R35

SIDE GREEK SALAD R39

SIDE GARDEN SALAD R35

TOMATO & ONION SALAD R35

CRISPY ONION RINGS R35

RICE R35

MASHED POTATO R35

BAKED POTATO R35

Served with Sour Cream



PIZZA

Hand-made, crispy, thin based pizzas prepared in our traditional wood fired oven.

FOCACCIA (V) R55

Herbs, garlic and mozzarella.

MARGHERITA (V) R85

Tomato base, mozzarella.

GARDEN OF EATIN' (VE) R135

Tomato base, hummus, courgettes, onions, peppers, mushrooms, rocket

DOMINICA R145

Chicken, bacon and onion.

HAWAIIAN R115

Ham and pineapple.

THE OXTAIL R225

Oxtail, caramelised onion and mushroom.

REGINA R115

Ham, mushroom.

QUATRO R195

Olives, mushrooms, artichoke and salami.

TROPICAL R140

Bacon and avo.

PARMA R165

Parma ham, caramelised onion and rocket.

NAPOLITANO R170

Anchovies, olives, peppers.

LA PINETA (V) R160

Spinach, feta, onion, pine kernels and garlic.

MEXICAN R205

Mince, chilli, avo and sour cream.

MEDITERRANEAN R165

Chicken, peppadews, feta, and avo.

PESTO PERFECTION (V) R160

Feta, sun-dried tomatoes, avo and basil pesto.

SIR BASHIM R180

Bacon, caramelised onions, creamy gorgonzola and avo.

LADY LERINA (V) R160

Caramelized onions, gorgonzola, fresh tomato and rocket.

PASTA

Fresh hand-made La Pineta fettuccine

CARBONARA R130

Bacon, egg and cream served with hand-made fettuccine.

BOLOGNESE R135

Traditional meat ragu served with hand-made fettuccine.

LA PINETA PASTA R255

Thinly sliced fillet, mushroom, bacon, peas, roast tomato, courgette and cream served with hand-made fettuccine.

MEDITERRANEAN PASTA (V) R135

Cherry tomatoes, onion, feta, olives and pesto with hand-made fettuccine.

ADD CHICKEN R30

FETTUCCINE VEGETALI (V) R145

Roasted vegetables, feta and sun dried tomatoes tossed in a sage béchamel sauce with hand-made fettuccine, on a rich marinara sauce.

FETTUCCINE DI PESCE R265

Chef's selection of calamari, crab sticks, mussels, and prawns with hand-made fettuccine, tossed in a creamy marinara sauce with fresh basil.

AUBERGINE BOLOGNESE (VE) R145

With spaghetti, topped with nutritional yeast.

SPAGHETTI DI BOSCO (VE) R145

Onions, garlic, chili, mushrooms, peppers, sundried tomato, parsley, and olive oil, with spaghetti, topped with pine kernels and nutritional yeast.

EXTRA TOPPINGS

Chilli, garlic, fresh tomatoes, onions. R15

Capers, caramelised onion, feta, olives, pineapple, rocket, spinach. R18

Basil, ham, mozzarella, mushrooms, peppers. R25

Avocado, chicken, salami. R30

Bacon, basil pesto, peppadews, pine kernels, sundried tomato, sour cream. R35

Artichokes, anchovies, gorgonzola, oxtail, Parma ham, smoked salmon, bolognese. R55



DESSERTS

LINDT CHOCOLATE TORTE R95

Served with vanilla ice cream.

BAKED CHEESECAKE R79

Passion fruit coulis, fresh berries, and vanilla ice cream.

CRÈME BRÛLÉE R79

Silky vanilla custard with caramelised sugar topping and vanilla ice cream.

TRADITIONAL MALVA PUDDING R79

Vanilla custard and vanilla ice cream.

PANNA COTTA R79

Traditional Italian vanilla cream, raspberry coulis, chocolate soil.

ETON MESS R79

Chantilly whipped cream, berries and crushed meringue.

ICE CREAM AND CHOCOLATE SAUCE R55

Three scoops of vanilla ice cream, with chocolate sauce.

DOM PEDRO R69

A favourite South African dessert beverage of vanilla ice cream blended with a shot of your preferred liquer: Kahlua, Amarula, Jamesons, J&B, Frangelico, Amaretto, Ginger or Peppermint.

IRISH COFFEE R69

A classic combination of sweetened coffee, Irish whiskey, and whipped cream.

LARGE HARVEST BOARD R695

Camembert, Sweet chilli jam with cream cheese, cheddar cheese, grilled chicken skewers, salami, ham, hummus, chicken liver pate, pickles, olives, sun-dried tomatoes, a selection of fresh fruits and breads with butter.

WE REQUIRE THAT ORDERS FOR HARVEST BOARDS ARE PLACED AT LEAST ONE DAY IN ADVANCE.

HOT BEVERAGES

AMERICANO	R28
CAPPUCCINO	R30
RED CAPPUCCINO	R32
CHAI LATTE	R32
DECAF COFFEE	R32
CAFÉ LATTE	R32
TEA BLACK / ROOIBOS	R22
SINGLE ESPRESSO	R24
DOUBLE ESPRESSO	R26
MACCHIATO	R26
HOT CHOCOLATE	R35
SOYA MILK	R8

COLD BEVERAGES

ICED COFFEE (COFFEE, ICE, MILK)	R35
FRUIT JUICE	
250ml Carafe	R26
1.5 litre Jug	R100
BOTTLED WATER	
Still or Sparkling 500 ml	R22
Still or Sparkling 750 ml	R45
COKE, SPRITE, FANTA, CREAM SODA	R29
LEMON OR PEACH ICE TEA	R32
APPLETISER, RED GRAPETISER	R35
RED BULL	R45
SODA WATER, TONIC WATER, GINGER ALE,	R25
INDIAN TONIC, LEMONADE, DRY LEMON	
FITCH & LEEDES PINK/BLUE TONIC WATER	R25

MILKSHAKES

Regular

CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE	R39
COFFEE MILKSHAKE	R49

Kiddies

CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE	R25
---	-----



COCKTAILS

HAMILTONS ON TAP R65

Pomegranate and lime gin & tonic.

ROCK SHANDY R55

Lemonade, soda water and bitters.

STEELWORKS R55

Soda water, cola tonic, ginger beer and bitters.

CAMPARI R90

Served with soda or tonic or orange juice.

HURRICANE R75

Southern Comfort, dark rum and appletiser.

ICED MINT MOJITO R85

Rum, mint and lime.

ICED STRAWBERRY DAIQUIRI R90

Rum, and strawberry puree.

ICED LITCHI DAIQUIRI R85

Rum, and litchi syrup.

ICED PIÑA COLADA R90

Malibu, rum and pina coco syrup.

MARGARITA R105

Tequila, Triple Sec, and lime.

APEROL SPRITZ R95

Aperol, sparkling wine, and soda.

LONG ISLAND ICED TEA R135

Tequila, rum, gin, vodka, Triple Sec and Coca-Cola.

ALABAMA SLAMMER R120

Southern Comfort, rum, vodka, Amaretto and orange juice.

BEERS AND CIDERS

AMSTEL R38

BLACK LABEL R36

CASTLE LITE R36

CASTLE LAGER R33

FLYING FISH R40

HANSA R33

HEINEKEN R40

HUNTER'S DRY R43

HUNTER'S GOLD R43

SAVANNA LIGHT R49

SAVANNA DRY R49

STELLA ARTOIS R39

WINDHOEK LAGER R45

WINDHOEK DRAUGHT R45

On Tap

DEVIL'S PEAK LAGER 500ml R65

DEVIL'S PEAK LAGER 300ml R40

CASTLE LITE DRAUGHT 500ml R55

CASTLE LITE DRAUGHT 300ml R34

ALCOHOL FREE

HEINEKEN 0.0 R40

MOCKTAILS

VIRGIN ICED MINT MOJITO R55

VIRGIN ICED STRAWBERRY DAIQUIRI R55

VIRGIN ICED LITCHI DAIQUIRI R55

VIRGIN ICED PIÑA COLADA R55

VIRGIN MARGARITA R55



SPARKLING WINES

JC LE ROUX LE DOMAINE	R245
JC LE ROUX NON-ALC.	R245
DURBANVILLE HILLS SPARKLING SAUV BLANC OR ROSE	R265
PONGRACZ	R465
SIMONSIG KAAPSE VONKEL BRUT	R485
VILLIERA BRUT ROSE	R475
GRAHAM BECK BRUT	R535
VEUVE CLICQUOT BRUT	R2350

SAUVIGNON BLANC

KEN FORRESTER PETIT	R195
FRANSCHHOEK CELLAR	R220
DURBANVILLE HILLS	R215
ALLÉE BLEUE	R285
LA MOTTE	R275
SPRINGFIELD LIFE FROM STONE	R365
PETER FALKE	R345

CHENIN BLANC

KEN FORRESTER PETIT	R195
JORDAN CHAMELEON	R205
DIEMERSFONTEIN	R225
KLEINE ZALZE	R220

CHARDONNAY

KLEINE ZALZE	R220
DIEMERSDAL UNWOODED	R245
RHEBOKSKLOOF	R280
WARWICK FIRST LADY	R295
LA BRI	R440

BY THE GLASS

Special Selection

OLD BROWN SHERRY	50ml	R25
ALLESVERLOREN PORT	50ml	R35

Sparkling Wine

DURBANVILLE HILLS SPARKLING SB	187ml	R70
--------------------------------	-------	-----

White Wine (250ml Carafe)

DU TOITSKLOOF SAUV BLANC	R39
KEN FORRESTER PETIT SAUV BLANC	R70
KEN FORRESTER PETIT CHENIN BLANC	R70
DURBANVILLE HILLS SAUV BLANC	R75

Rosé (250ml Carafe)

KOELENBOSCH DRY PINOTAGE ROSÉ	R75
KEN FORRESTER PETIT ROSÉ	R70

Red Wine (250ml Carafe)

DU TOITSKLOOF PINOTAGE/MERLOT/CAB	R40
KEN FORRESTER PETIT PINOTAGE	R70
DURBANVILLE HILLS MERLOT	R75
JORDAN CHAMELEON CAB/MERLOT	R80

WHITE BLENDS AND SELDOM SEEN

BOSCHENDAL BLANC DE NOIR <i>Cabernet Sauvignon, Cinsaut, Merlot, Pinotage, Shiraz</i>	R205
BUITENVERWACHTING BUITEN BLANC	R215
NEETHLINGSHOF GEWURTZTRAMINER	R260
PETER FALKE PF BLANC DE NOIR <i>Cabernet Sauvignon</i>	R345
TERRA DEL CAPO PINOT GRIGIO	R240
THEUNISKRAAL RIESLING	R235



ROSÉ

NEDERBURG ROSÉ	R180
KOELNBOSCH	R220
KEN FORRESTER PETIT	R195
DELHEIM	R265
DELAIRE GRAFF	R470
WATERFORD ROSEMARY	R345

MERLOT

DURBANVILLE HILLS	R220
KOELNBOSCH	R265
DELHEIM	R372
RAINBOW'S END	R570
VERGELEGEN RESERVE	R690

CABERNET SAUVIGNON

NEDERBURG	R280
WARWICK	R320
PETER FALKE	R580
RAINBOW'S END	R600
STELLENRUST	R250

SHIRAZ

KOELNBOSCH	R265
DELAIRE GRAFF	R450
LA BRI SYRAH	R530
STELLENRUST	R250

PINOTAGE

KEN FORRESTER PETIT	R195
DIEMERSFONTEIN	R375
KAAPZICHT ROOILAND	R485
REMHOOGTE	R555

RED BLENDS AND SELDOM SEEN

JORDAN CHAMELEON CAB/MERLOT <i>Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc</i>	R225
AUDACIA CODEBREAKER <i>No Sulphur Added - Merlot</i>	R295
ALTO ROUGE <i>Cabernet Franc, Shiraz, Merlot, Cabernet Sauvignon, Petit Verdot</i>	R310
KOELNBOSCH SANGIOVESE	R265
BALEIA VINHOS ROCHAS <i>Tempranillo, Syrah, Pinot Noir</i>	R360
NEETHLINGSHOF MALBEC	R405
BOSCHENDAL NICOLAS <i>Shiraz, Cabernet Sauvignon, Petit Verdot, Malbec, Merlot, Cabernet Franc</i>	R565
ANTONIJ RUPERT OPTIMA <i>Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot</i>	R640
NEDERBURG BREWMASTER <i>Bordeaux Blend</i>	R570



BRANDY

OELOF BERG	R17
KLIPDRIFT	R18
RICHELIEU	R19
KWV 5 YEAR	R20
REMY MARTIN	R99

RUM

CAPTAIN MORGAN SPICED GOLD	R17
MALIBU	R18
CAPTAIN MORGAN DARK RUM	R20
BACARDI RUM	R24
RED HEART	R20

GIN

GORDONS	R18
TANQUERAY GIN	R30
BOMBAY SAPPHIRE	R33
WILDERER FYNBOS GIN	R34
UNIT 43	R33

LIQUEURS

AMARETTO DISARONNO	R40
AMARULA	R16
COINTREAU	R45
CHAMBORD	R40
DRAMBUIE	R44
FRANGELICO	R28
KAHLUA	R28
PEACH SCHNAPPS	R18
PEPPERMINT / GINGER	R18
TRIPLE SEC	R18
UNDERBERG	R66

WHISKEY

SOUTHERN COMFORT	R22
J&B	R24
JOHNNY WALKER RED	R27
BELLS	R25
BAINS	R30
JACK DANIELS	R33
JOHNNY WALKER BLACK	R45
JAMESONS	R39
CHIVAS REGAL	R44
GLENFIDDICH	R66
GLENMORANGIE	R60

SPIRITS

COUNT PUSHKIN VODKA	R18
SMIRNOFF VODKA	R18
ABSOLUT VODKA	R30
CAMPARI	R33
GRAPPA DALLA CIA	R70

SHOTS

APPLE SOURS	R10
STRAWBERRY LIPS	R15
SAMBUCA	R22
BLOW JOB	R25
SPRINGBOK	R20
JAGERMEISTER	R30
TEQUILA	R30

Kids Menu

- Age 12 and under -

Drinks

Kids Box Juice

R22

Kids Milkshake

(Chocolate, Vanilla, or Strawberry)

R25

Babycino

R12



Meals

Kiddies Pizza - Margherita with Two Toppings

R70

Fettuccine Bolognese

R85

Aubergine Spaghetti Bolognese

R75

Chicken Bowl - Grilled Chicken Strips with Cucumber, Tomato, Avo and Mayo

R75

Falafel Bowl with Cucumber, Tomato, Avo, and Hummus

R75

Choose a side to go with the meals below:

Kiddies Beef Burger

R105

Steak Strips

R115

Calamari

R85

Chicken Strips (Panko Crumbed)

R75

Selection of sides: Chips, Vegetables, or Cucumber, Tomato and Feta Skewers



Something Sweet

Two Fruit Skewers with Chocolate Sauce

R40

Kids Ice Cream and Chocolate Sauce

R45