



BREAKFAST

MOUNTAIN CLUB BISTRO BREAKFAST _____ per person **R270**

- choice of any cold and/or hot option
- cranberry juice, pineapple juice or orange juice
- coffee or tea

HOT BREAKFAST

MOUNTAIN CLUB ENGLISH BREAKFAST

sautéed mushrooms, cherry tomatoes, beef sausage, baked beans, bacon & toast with a choice of eggs

BACON EGGS BENEDICT

served with either English muffin or hash browns, 2 x poached eggs, streaky bacon & hollandaise sauce

SALMON ROYALE

served with either English muffin or hash brown, smoked salmon, 2x poached eggs & hollandaise sauce

TURKISH EGGS

served with dill yoghurt, two poached eggs, aromatic chili oil, Israeli salad, whole wheat toasted wrap

QUINOA & AUBERGINE BREAKFAST BOWL

served with hummus, sauteed chickpeas, avocado, baby spinach, babaganoush, sunflower & pumpkin seed mix & grilled cherry tomatoes

MAKE YOUR OWN OMELETTE

choice of red pepper, cheddar cheese, tomato, chilli, mushroom, caramelized onion, feta

OATS BOWL

served with roasted pumpkin & sunflower seeds

SMASHED AVOCADO ON TOAST

served with beetroot puree, cherry & English tomatoes, feta cheese, baby spinach & a choice of bread

HOMEMADE BANANA BREAD

served with espresso butter & fresh seasonal berries

BREAKFAST BRUSCHETTA

served with two slices of bread of your choice, avocado salsa, fresh cherry tomatoes, streaky bacon, two poached eggs & balsamic reduction

CRÊPES

served with freshly sliced banana, strawberry & Nutella

COLD BREAKFAST

MANGO EXOTIC SMOOTHIE BOWL

served with superfood seed mix, exotic seasonal fruits & fresh berries

HOUSE BAKED GRANOLA BOWL

Bulgarian yoghurt, honey & fresh seasonal berries

FRESH SEASONAL FRUIT PLATTER

served with Bulgarian yoghurt



SMALL SHARING PLATES

- TAPIOCA FRIED PATAGONIAN CALAMARI** _____ **R125**
with smoked paprika aioli and togarashi dust.
- GRILLED MOZAMBIKAN PRAWNS** _____ **R140**
rubbed with Chili and garlic, served w' pickled ginger and avocado salsa.
- TUNA TATAKI** _____ **R160**
with ginger, red onion, Chili oil, fynbos honey and soy sauce
- KUNG PAO CHICKEN** _____ **R115**
cutlets with spring onion and seven spiced cashew nut crumble
- UMAMI WILD MUSHROOM RISOTTO** _____ **R130**
with mushroom ragout, parmesan cheese, mushroom biltong, and sesame oil VEG/VEGAN
- FIRE ROASTED MIDDLE EASTERN SPICED AUBERGINE** _____ **R125**
with a zesty babaganoush, Israeli salad, avocado and a homemade labneh VEG/VEGAN
- SOUTHERN STYLE CAJUN CHICKEN TACO** _____ **R120**
with avocado and cumin yoghurt
- SODA TEMPURA PRAWN TACO** _____ **R145**
with homemade pickles and avocado



MAIN COURSE

- CHIA & SESAME SEED TEMPURA KINGKLIP** _____ **R260**
beetroot puree', charred onion, zucchini noodle and chili oil
- 250G GRASS FED SIRLOIN STEAK AU POIVRE** _____ **R295**
with cognac peppercorn sauce, potato hash
- UMAMI WILD MUSHROOM RISOTTO** _____ **R190**
with mushroom ragout, parmesan cheese, mushroom biltong, and sesame oil VEG/VEGAN
- A SAVOURY TRIO OF THAI CURRIES** _____ **R425**
paired with a Chai gin cocktail perfect for two
- KOREAN CRUMBED CHICKEN BURGER** _____ **R155**
served with a Japanese slaw served with fries
- GRILLED BEEF BURGER** _____ **R155**
served with fig chutney, camembert, avocado and baby salad mix served with fries

LOW CARB WHOLE WHEAT CHICKEN WRAP _____ **R145**
with avocado, baby salad leaves, tomato, cheddar cheese,
bacon served with fries

FARMED SALMON TROUT WHOLE WHEAT WRAP _____ **R155**
with a dill crème, caper popcorn, beetroot pickled red
onion, avocado salsa served with fries



SIDES

TRUFFLE POTATO FRIES _____ **R70**
served with Grana Padano VEG/VEGAN

CHARRED SWEET POTATO FINGERLINGS _____ **R70**
with a chilli compound butter crème fraiche VEG/VEGAN

CANDIED SUMMER PUMPKIN
salted pumpkin seed praline and lemon emulsion quinoa _____ **R70**
VEG/VEGAN

PEPPERY GREENS SALAD
Grana Padano with lemon olive oil dressing VEG/VEGAN _____ **R70**



SALADS

REGULAR SALAD _____ **R165**
with chopped salad leaves, cherry tomato, egg,
avocado, feta cheese, red onion w' crispy
bacon bits and ranch dressing
Add chicken + R55

ROOFTOP GARDEN SALAD _____ **R145**
with baby spinach, rocket, bulgar wheat, roasted
seed mix, avocado, parmesan cheese and
cucumber with lemon emulsion
Add chicken + R55

BLACKENED CHICKEN BOWL _____ **R170**
with hummus, beetroot puree', avocado, roasted seasonal
vegetables, chicken breast and sesame seeds.

POKE BOWL _____ **R109**
Edamame beans, avocado, baby spinach, beetroot,
cucumber, carrot, sesame soy dressing
Add tuna + R95
Add salmon + R95
Add tuna and salmon + R95
Add tempura shrimp + R105



SPECIALITY SUSHI

EDAMAME BEANS _____ R125

Served with teriyaki sauce, sesame seeds, extra virgin olive oil and lemon

SALMON ROSES 4 PIECE _____ R105

Served with kewpie mayo, avocado and caviar

PRAWN TEMPURA ROLL 8 PIECES _____ R229

Japanese spiced mayonnaise, cream cheese, cucumber and avocado topped with prawn and caviar

RAINBOW ROLL 8 PIECES _____ R229

California roll with avocado and salmon topped with salmon, prawn and tuna served with Japanese mayonnaise and caviar

TIGER ROLL 8 PIECES _____ R229

Prawn, avocado, salmon topped with tuna and Japanese mayonnaise and tagorashi spice

SPICY SALMON TARTAR ROLL 8 PIECES _____ R245

Salmon and avocado roll topped with spicy salmon tartare

DESIGNER ROLL 8 PIECE _____ R255

Cream cheese, smoked salmon, avocado inside, topped with peppadews, smoked salmon and spiced mayo

FUTO MAKI 6 PIECES _____ R215

Fried tuna, salmon, avocado and prawn with siracha mayonnaise, sweet Chilli sauce, sesame seeds and spring onion



SUSHI PLATTERS

12 PIECE PLATTER _____ R135

Prawn nigiri 2
Salmon rainbow 4
Salmon roses 2
Tuna sandwich 4

14 PIECE PLATTER VEGAN _____ R345

Avocado and cucumber fashion sandwich 4
Avocado and cucumber California roll 4
Carrot and cucumber bamboo roll 4
Avocado nigiri 2

16 PIECE CRUNCH PLATTER _____ R375

futo maki 6
tempura prawn roll 4
salmon roll 4
tempura prawns 2

21 PIECE PLATTER**R450**

Salmon roses 2
Tuna roses 2
Bamboo roll 4
Salmon sashimi 2
Tuna sashimi 2
California, avocado and prawn roll 6
Prawn nigiri 1
Salmon nigiri 1
Tuna nigiri 1

**DESSERTS****5 ARTISAN CHEESES****R165**

boerenkaas, gorgonzola, Dalewood camembert, spiced rolled feta, Cape cheddar, water biscuits, onion marmalade and seasonal berries.

CITRUS INFUSED BAKED CHEESECAKE**R109**

strawberry puree', served with fresh seasonal berries
(SUGAR FREE)

DECADENT VALRHONA 66% DARK CHOCOLATE MOUSSE**R115**

served with an almond crumb, craft vanilla bean ice cream and blueberry (GLUTEN FREE)

WINE LIST

BUBBLES/ CHAMPAGNE

Veuve Clicquot _____ R1300

MCC & SPARKLING WINE

Roses of Sharon Rose MCC _____ R600
L'Ormarins Brut Classique NV _____ R120 R450
Pierre Jourdan Brut _____ R100 R400
Durbanville Hill Sauvignon Blanc Sparling _____ R360

SAUVIGNON BLANC

Diemersdal Estate _____ R75 R235
Cederberg _____ R310
Klein Constantia _____ R360

CHENIN BLANC

Marras Swartland Los Tros _____ R70 R230
Cavalli Chenin Blanc _____ R75 R245
L'Avenir _____ R310
Simonsig Langbult Steen _____ R450

CHARDONNAY

Diemersdal Unwooded _____ R75 R235
Haute Cabriere Reserve _____ R335
Tokara Reserve Collection Stellenbosch _____ R510

WHITE BLENDS /INTERSTING VARIETALS

Pierre Jourdan Tranquille _____ R230
Buitenverwachting Sauv Chardonnay _____ R265

ROSE

Diemersdal Sauvignon Rose _____ R75 R245

MERLOT

Guardian Peak _____ R75 R245
Stellenbosch Reserve _____ R355
Meerlust _____ R740

PINOTAGE

Stellenbosch Vineyards _____ R195
Durbanville Hills Pinotage _____ R230
L'Avenir _____ R300
De Grendel Amandelboord _____ R530

CABERNET SAUVIGNON

Guardian Peak _____ R85 R245
La Motte _____ R335
Great Heart Stellenbosch _____ R585

SHIRAZ

Marras Swartland _____ R230
Cavalli Shiraz _____ R75 R245
Delaire Graff _____ R345
Cederberg _____ R540

RED BLENDS /INTERSTING VARIETALS

Diemersdal Cabernet Sauvignon Merlot _____ R75 R255
Buitenverwachting Meifort _____ R330
Meerlust Red _____ R475

DESSERT WINES

Allesverloren Vintage Port _____ R60 R340
Pierre Jourdan Ratafia _____ R345

COCKTAILS

APEROL SPRITZ	R120
L'Omarins MCC Brut, Aperol, Soda Water, Orange	
KIR ROYAL	R135
L'Omarins MCC Brut, Chambord	
NEGRONI	R115
Tanqueray Gin, Campari, Martini Rosso	
MOJITO	R105
Havana 3 year, Limes, Soda Water, Fresh Mint	
JAPANESE MOJITO BY ROKU	R125
Roku gin, Mint Fresh, Limes, Soda Water, Simple Syrup	
CAIPIRINHA	R140
Germana cachaça, Limes, Sugar	
MONKEY SHOULDER LAZY OLD FASHIONED	R120
Monkey Shoulder Whisky, Angostura Aromatic Bitters, Maraschino Cherry	
STRAWBERRY DIAQUIRI	R99
Bacardi Light rum, Lime Juice, Strawberries	
PINA COLADA	R105
Malibu Coconut Rum, Lime Juice, Triple Sec, Pineapple	
BASIL SMASH	R115
Tanqueray Gin, Basil, Fresh Limes, and syrup	
BOURBON SLING	R145
Woodford, Southern Comfort, lemon juice and soda water	
HENDRICKS CUTINI	R155
Hendricks Gin, Martini Dry, Simple Syrup, Cucumber	
TANQUERAY MARTINI	R115
Tanqueray Gin, Martini Dry, Olives or Lemon	
MANHATTAN	R145
Monkey Shoulder Whisky, Martini Rosso, Angostura Aromatic Bitters, Maraschino Cherry	
COSMOPOLITAN	R130
Belvedere Vodka, Triple Sec, Cranberry Juice, Lime	
CLASSIC MARGARITA on the rocks/ frozen	R120
Jose Cuervo Gold Tequila, Triple Sec, Fresh Lime Juice, Sugar	
LONG ISLAND ICE TEA	R125
5 Spirits, Lemon Juice, Coke	
EXTREME TEQUILA SUNRISE	R130
El Jimador Silver Tequila, Orange Juice, Grenadine	
BLUE LAGOON	R135
Belvedere Vodka, Blue Curacao, Lemonade, Orange Juice	
MOSCOW MULE	R125
Cruz Black Vintage Vodka, Lime, Ginger Ale and Lemon Juice	
WHISKEY SOUR	R135
Woodford, Lemon Juice, Bitters, Aquafaba	

BAR LIST

BRANDY/ COGNAC

KWV 3y	R35
Klipdrift	R34
Van ryns 10y	R50
Van ryns 15y	R85
Courvoisier vs	R65
Courvoisier vsop	R80
Hennessy vsop	R98

WHISKEY/ WHISKY/ SINGLE MALT

Bells	R35
J&B	R34
Johnnie Walker Red	R39
Johnnie Walker Black	R60
Jameson	R43
Monkey Shoulder	R53
Bains (Local)	R40
Singleton 12y	R63
Glenfidich 12y	R69
Glenfidich 18y	R155
Glenmorangie 10y	R79

BOURBON

Makers Mark	R50
Woodford Reserve	R60
Jack Daniels Single Barrel	R70
Jack Daniels	R41
Southern Comfort	R33

GIN

Gordons Dry Gin	R33
Tanqueray	R43
Roku Gin (Jap)	R44
Bombay Sapphire Gin	R43
Hendricks	R59
Inverroche Classic	R47
Inverroche Amber	R49

VODKA

Smirnoff	R35
Ketel one	R48
Grey goose	R54
Belvedere	R59
Cruz vodka	R44

RUM

Bacardi	R33
Havana 3y	R37
Havana 7y	R39
Captain Morgan Spice Gold	R37
Malibu Rum	R29
Redemption Sa rum	R59

DRAFT BEER

CBC larger (300ml)	R44
CBC larger (500ml)	R64

BAR LIST

BEERS/ CIDERS

Castle Lite	R39
Windhoek Larger	R39
Heineken	R42
Becks Zero	R35
Stella Artois	R42
Devil's Peak Larger	R45
Devil's Peak Block House IPA	R55
Devil's Peak Hero Non-Alcoholic	R40
Savana Dry	R40
Savana Lemon Non-Alcoholic	R43
Hunter Dry	R40
Hunters Gold	R40

TEQUILA

Jose Cuervo Silver	R36
Jose Cuervo Gold	R36
El Jimador Reposado Gold	R38
El Jimador Blanco Silver	R36
Olmecca Black	R36
Patron Silver	R58
Don Julio Reposado	R100
Patron Xo Café	R44
Germana Cachaça	R51

LIQUERS

Disaronno Amaretto	R68
Jagermeister	R35
Aperol	R50
Campari	R55
Chambord	R68
Amarula	R40
Martini Rosso	R35
Martini Dry	R35
Cointreau	R45
Khalua	R48

PORTS/ DIGESTIVES/ DESSERT WINE

Limoncello	R45
Dallacia Cab/Merlot	R65
Dallacia Pinot Noir /Chardonnay	R65
Allesveloren Vintage Port	R40
De Krans Ruby	R35
Rickety Bridge Nlh	R65

BAR LIST

CHASER/ SODAS

Coke	R30
Coke Light 200ml	R30
Coke Zero	R30
Ginger Ale 200ml	R30
Club Soda	R26
Tonic	R26
Pink Tonic	R26
Lemonade	R30
Bitter Lemon	R26
Ginger Beer	R30
Red Bull	R55
Appetizer	R40
Grappetizer	R40

JUICE

Orange Juice 250ml	R35
Cranberry Juice 250ml	R40
Pineapple Juice 25ml	R40

WATER

Still/ sparkling 500ml	R40
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COFFEE

Espresso	R25
Double Espresso	R30
Flat White	R35
Cappuccino	R33
Latte	R35
Black Coffee/Americano	R30
Decaf Espresso	R25
Decaf Double Espresso	R30
Decaf Cappuccino	R35

COFFEE COCKTAILS

Irish Coffee	R95
Amarula Coffee	R85
Kahlua Coffee	R90
Patron Coffee	R95

TEAS

English Breakfast Tea	R30
Peppermint Tea	R30
Ceylon Tea	R30
Rooibos Tea	R30
Chamomile Tea	R30
Fresh Mint tea	R40