



## 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

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### HOT BREAKFAST

#### MOUNTAIN CLUB ENGLISH BREAKFAST

Sautéed mushrooms, cherry tomatoes, beef sausage, baked beans, bacon and toast with a choice of eggs

#### BACON EGGS BENEDICT

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

#### SALMON ROYALE

Served with either English muffin or hash brown, smoked salmon, 2x poached eggs and 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, sautéed chickpeas, avocado, baby spinach, babaganoush, sunflower & pumpkin seed mix and grilled cherry tomatoes

#### MAKE YOUR OWN OMELETTE

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

#### OATS BOWL

Served with roasted pumpkin and sunflower seeds

#### SMASHED AVOCADO ON TOAST

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

#### HOMEMADE BANANA BREAD

Served with espresso butter and fresh seasonal berries

#### BREAKFAST BRUSCHETTA

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

#### CRÊPES

Served with freshly sliced banana, strawberry and Nutella

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### COLD BREAKFAST

#### MANGO EXOTIC SMOOTHIE BOWL

Served with superfood seed mix, exotic seasonal fruits and fresh berries

#### HOUSE BAKED GRANOLA BOWL

Bulgarian yoghurt, honey and fresh seasonal berries

#### FRESH SEASONAL FRUIT PLATTER

Served with Bulgarian yoghurt



## STARTERS SHARING PLATES

EDAMAME BEANS \_\_\_\_\_ R75

Served with sea salt and extra virgin olive oil

BITTERBALLEN (5PC) \_\_\_\_\_ R85

A Dutch delicacy filled with beef ragout  
accompanied by Dijon mustard.

GUACAMOLE & TORTILLAS (VEGETARIAN) (MILDLY SPICY) \_\_\_\_\_ R95

A duo of avocado and beetroot guacamole, served with  
jalapeño pico de gallo and pineapple salsa.

TEMPURA VEGETABLES & TOFU (VEGETARIAN) \_\_\_\_\_ R125

Crispy seasonal vegetables and tofu coated in delicate  
tempura batter, paired with ponzu and creamy avocado salsa.

RED THAI GRILLED PRAWNS (MILDLY SPICY) \_\_\_\_\_ R155

Succulent prawns in a fragrant coconut and  
lemongrass broth with sticky crispy rice.

GINGER-SPICED PATAGONIAN SQUID \_\_\_\_\_ R140

Lightly dusted and fried, served with a bold  
harissa-flavored aioli and umami baby pickles.

PAELLA-STYLE RISOTTO \_\_\_\_\_ R175

Saffron-infused risotto with pan-roasted line fish,  
chorizo, fried calamari, prawns and mussels.

ALBACORE TUNA CEVICHE \_\_\_\_\_ R175

Pepper-crusted tuna, served with roasted cashew nut crumble,  
confit onion, tapioca-fried squid and yuzu dressing.



## SALADS

ROASTED BUTTERNUT SALAD (VEGETARIAN) \_\_\_\_\_ R145

Fynbos honey-roasted butternut with couscous and  
lemon emulsion, feta cheese, avocado, topped with  
a superfood seed mix and cumin labneh.

UCHU SALAD (VEGETARIAN) \_\_\_\_\_ R155

Sushi rice, pickled daikon, carrots, cucumber, marinated cabbage,  
avocado, edamame beans, crispy tostadas and pickled ginger.

+ Add grilled halloumi or grilled chicken \_\_\_\_\_ R65

+ Add seared Norwegian salmon \_\_\_\_\_ R95

CLASSIC SALAD \_\_\_\_\_ R165

Mixed salad leaves, cherry tomato, avocado, egg, feta cheese,  
red onion, crispy bacon bits and a lemon-honey-thyme dressing.

VOLCANO SALAD \_\_\_\_\_ R195

A bold mix of Norwegian salmon, black rice, pickled cabbage  
and crispy tostadas tossed in zesty nuoc cham, finished  
with a smokey chipotle dressing.



## UCHU JAPANESE/ PERUVIAN FUSION SUSHI

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Inspired by Nikkei cuisine, created by Japanese immigrants in Peru,  
our sushi blends Japanese techniques with Peruvian flavours,  
using fresh, local ingredients and seafood.

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PERUVIAN TUNA ROSES - 4 PIECES \_\_\_\_\_ R105

Topped with a tuna tartare and miso sauce

PERUVIAN SALMON ROSES - 4 PIECES \_\_\_\_\_ R105

Topped with a salmon tartare and miso sauce

CLASSIC SALMON CALIFORNIA ROLL - 8 PIECES \_\_\_\_\_ R115

Classic salmon and avocado roll

TOTOPO ROLL - 4 PIECES \_\_\_\_\_ R145

Cucumber and avocado inside with a spiced tuna tartare  
on top of a crispy tostada, miso sauce and sesame seeds.

UCHU NIGIRI - 5 PIECES \_\_\_\_\_ R135

1 pc salmon, 1 pc tuna, 1 pc prawn, 1 pc avocado,  
1 pc white fish, served with ponzu sauce and soy pearls.

VERDURAS ROLL - 8 PIECES (VEGAN) \_\_\_\_\_ R165

Daikon, avocado, and salted sesame cabbage,  
topped with red pepper dressed with teriyaki sauce.

CRISPY AJI CRUDO - 4 PIECES (MILDLY SPICY) \_\_\_\_\_ R115

Sesame tuna tartare, mushroom, crispy basil  
and pickled jalapeño

CAJUN TEMPURA KINGKLIP - 8 PIECES (MILDLY SPICY) \_\_\_\_\_ R175

With avocado and crispy tostadas

MIGA GAMBAS - 8 PIECES (MEDIUM SPICY) \_\_\_\_\_ R185

Pickled daikon, tempura prawn, cucumber and  
avocado inside topped with crumbed prawn,  
smoked adobo and teriyaki sauce

CRISPY CALAMARES - 8 PIECES (MILDLY SPICY) \_\_\_\_\_ R180

Pickled daikon and prawn inside

ACEVICHADO ROLL (RAINBOW ROLL) - 8 PIECES \_\_\_\_\_ R195

Tempura prawn, avocado and cucumber inside,  
topped with tuna, salmon and avocado

GAMBAS DESMENUZADA - 4 PIECES \_\_\_\_\_ R160

Kimchi and pickled ginger inside, topped with  
chopped crumbed prawn and caviar dressed with  
miso and teriyaki sauce

YUZU SALMON ROLL - 8 PIECES \_\_\_\_\_ R195

Cucumber and pineapple inside,  
rolled in fresh herbs topped with  
spiced salmon and yuzu

VOLCANO SALAD \_\_\_\_\_ R195

A bold mix of Norwegian salmon, black rice, pickled cabbage, and crispy tostadas tossed in zesty nuoc charm and finished with a smokey chipotle dressing.

UCHU SALAD (VEGETARIAN) \_\_\_\_\_ R155

Sushi rice, pickled daikon, carrots, cucumber, marinated cabbage, avocado, edamame beans, crispy tostadas and pickled ginger.

+ Add grilled halloumi or grilled chicken \_\_\_\_\_ R65

+ Add seared Norwegian salmon \_\_\_\_\_ R95



## SHARING

12 PIECES \_\_\_\_\_ R360

Peruvian tuna roses - 4 PIECES

Peruvian salmon roses - 4 PIECES

Cajun tempura Kingklip - 4 PIECES

12 PIECES (VEGAN) \_\_\_\_\_ R360

Verduras roll - 6 PIECES

Avocado nigiri - 2 PIECES

Acevichado pickled daikon and avocado - 4 PIECES

16 PIECES \_\_\_\_\_ R405

Totopopo roll - 4 PIECES

Miga gambas - 4 PIECES

Yuzu salmon roll - 4 PIECES

Crispy calamares - 4 PIECES

21 PIECES \_\_\_\_\_ R525

Classic California salmon and avocado - 6 PIECES

Gambas desmenuzada - 4 PIECES

Cajun tempura kingklip - 4 PIECES

Salmon nigiri, tuna nigiri and prawn nigiri - 3 PIECES

Acevichado (Rainbow roll) - 4 PIECES





## MAIN COURSE

**MOZAMBIKAN GRILLED PRAWNS - 10 PIECES** \_\_\_\_\_ R330

Seasoned with smoked paprika and confit white garlic compound butter, charred sweetcorn fricassee served with fragrant ginger basmati rice.

**OPEN STEAK SIRLOIN SANDWICH - 200G** \_\_\_\_\_ R275

Cumin-spiced sirloin on toasted ciabatta, topped with creamy hummus, red onion and peppery leaves, served with a choice of crispy fries or fresh side salad.

**LINE FISH OF THE DAY** \_\_\_\_\_ R285

Served with spiced butternut and salt-baked beetroot, complemented by a velvety vanilla and sweet potato purée with a Champagne and mussel beurre blanc.

**FREE-RANGE CHICKEN SUPREME** \_\_\_\_\_ R270

With a spinach mousse and parmesan potato, served with a green cognac peppercorn sauce.

**CHICKPEA & RED LENTIL MAKHANI** \_\_\_\_\_ R245  
(VEGETARIAN & VEGAN) (MILDLY SPICY)

A hearty plant-based dish of slow-cooked chickpeas and lentils with a carrot-cucumber sambal, accompanied by fragrant basmati rice and herbed chapati.

**KOREAN-CRUMBED CHICKEN BURGER (MILDLY SPICY)** \_\_\_\_\_ R165

Served with Japanese slaw and crispy fries.

**GRILLED BEEF BURGER** \_\_\_\_\_ R175

Fig chutney, Brie cheese, avocado and mixed salad, served with fries.



## SIDES

**TRUFFLE POTATO FRIES** \_\_\_\_\_ R75

Served with grated Grana Padano.

**TRUFFLE SWEET POTATO FRIES** \_\_\_\_\_ R75

Served with grated Grana Padano.

**FRAGRANT GINGER BASMATI RICE (VEGAN)** \_\_\_\_\_ R75

**GARDEN SALAD (VEGETARIAN)** \_\_\_\_\_ R75

Served with lemon-olive oil emulsion.



## DESSERTS

AMARULA CRÈME BRÛLÉE \_\_\_\_\_ R105

Served with fresh berries, wild berry compote and vanilla ice cream.

CITRUS INFUSED BAKED CHEESECAKE (SUGAR-FREE) \_\_\_\_\_ R110

Strawberry purée, served with fresh seasonal berries.

DECADENT VALRHONA 66% DARK CHOCOLATE MOUSSE (GLUTEN-FREE) \_\_\_\_\_ R115

Blueberry, almond shortbread crumble, double-thick vanilla ice cream.

## DESSERT WINES

	Glass	Bottle
ALLESVERLOREN VINTAGE PORT _____	R60	R340

Complex aromas of ripe dark fruit and glazed cherries with a hint of smokiness and honey.  
A full, rich wine with a combination of red and blackberry as well as spice flavours.  
Veritas: Silver (2022)

PIERRE JOURDAN RATAFIA \_\_\_\_\_ R345

A heady and warming mix of honey, almonds, ripe spanspek melons, limes and vanilla overtones fill the full bodied palate, with the mouthfeel having a lovely, creamy texture.

## COFFEE COCKTAILS

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



# WINE LIST

## CHAMPAGNE

	Glass	Bottle
<p><u>Veuve Clicquot</u></p> <p>Veuve Clicquot Brut is the result of the art of blending is an assemblage dominated by the Pinot Noir and the strong presence of reserve wines.</p>		R1300

## MCC & SPARKLING WINE

<p><u>Pierre Jourdan Brut</u></p> <p>Delicate yeasty characteristics are complemented by crisp acidity and fresh citrus flavours, ending with a refreshing green apple fruit tang finish.</p>	R100	R400
<p><u>Villier A Tradition Brut</u></p> <p>This Cap Classique (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and delicate fruit.</p>	R110	R425
<p><u>L'Ormarins Brut Classique NV</u></p> <p>Elegant, fresh hints of brioche, citrus, white peach, framboise and a refreshing acidity.</p>	R120	R450
<p><u>Roses of Sharon Rose MCC</u></p> <p>Strawberry, Black cherry, raspberry notes jump out of the glass with a hint of rose water in the background. A great aperitif and food wine.</p>		R600

## SAUVIGNON BLANC

<p><u>Diemersdal Estate</u></p> <p>Notes of citrus zest and lime, paving the way for tropical fruit on the mid-palate, featuring vibrant hints of passion-fruit and gooseberry.</p>	R75	R255
<p><u>Whalehaven Sauvignon Blanc</u></p> <p>Small batch of cool-climate Sauvignon Blanc combining tropical, saline and mineral notes. Intense passionfruit and yellow Cape gooseberry notes with hints of bell peppers.</p>	R90	R310
<p><u>Cederberg</u></p> <p>Cape gooseberry, passion fruit, pineapple, kiwi &amp; touches of lime mingle with tingling acidity with a clean finish of Granny Smith green apples.</p>		R335
<p><u>Klein Constantia</u></p> <p>Richly textured, fresh and complex with a bold minerality, flavours of lemon, white peach, nectarine and herbal subtlety.</p>		R360

## CHENIN BLANC

<p><u>Marras Swartland Los Tros</u></p> <p>On the palate, lemon, apricot and pear skin flavours are complemented by a crisp acidity and a round mouthfeel.</p>	R75	R250
<p><u>Cavalli Chenin</u></p> <p>Offers bright and lively aromas of white peach, lemon grass and limes. The palate is fresh and zesty, showing passion fruit and winter melon.</p>	R80	R260
<p><u>L'Avenir</u></p> <p>The wine presents a fine balance of natural acidity, bruised apple, white peach and citrus notes with a touch of roasted almonds.</p>		R310

	Glass	Bottle
Simonsig Langbult Steen _____		R450
The first thing you notice on the palate is the tangy acidity that carries the flavours of white pear, lime and green apple.		

## CHARDONNAY

Diemersdal Unwooded _____	R85	R270
Nuance of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste.		

Haute Cabrière Réserve _____		R335
Characteristic forest floor, ripe red berries and cedarwood on the entry, flow through to palate, with hints of cigar box, sour cherries and spice.		

Whalehaven Chardonnay Terroir _____		R450
Heady notes of nectarous honeysuckle that develop into flavours of persimmon. Gilbert & Gaillard International Challenge 2023-93 points/IWSC 2023-93 points/Merit Wine & Spirits Challenge-Gold.		

Tokara Reserve Collection Stellenbosch _____		R510
Rich with a creamy texture & finely integrated acidity. Flavours of ripe yellow citrus lead onto a creamy mid-palate, with smoky & toasty notes & hints of marmalade.		

## WHITE BLENDS/INTERESTING VARIETALS

Pierre Jourdan Tranquille _____		R230
Red apples, cherries, red berries and lime flavours dominate the palate, with a note of earthiness, crisp acidity and a lingering dry finish.		

Buitenverwachting Sauv Chardonnay _____		R265
A melange of flavours including green figs, gooseberries and melon fill the palate providing a citrus finish on this dry, full bodied wine.		

## ROSE

Lourenford River Garden Rose _____	R70	R240
Fresh red fruit flavours, strawberry and hints of rose water and watermelon carry through onto palate with linear dry finish'		

Clifton Atlantic Rose _____	R90	R300
Inspired by the Atlantic sea & the Clifton Beach in Cape Town. Fresh strawberries, ripe raspberries and a hint of tangy red currants, with the subtle aroma of rose petals and a zesty citrus twist.		

## MERLOT

Guardian Peak _____	R75	R245
Velvety tannins mingle with juicy, ripe fruit flavours: cherries, damson plum, molasses and roasted thyme while nutmeg spice follows throughout the palate.		

Stellenbosch Reserve _____		R355
A plush wine with a palate that seamlessly balances flavours of red fruit, mulberry and creamy milk chocolate.		

Meerlust _____		R740
The palate is plush while still delicate on the finish, showing complex cherry tobacco flavours coupled with a fine acidity		



## PINOTAGE

	Glass	Bottle
Stellenbosch Vineyards _____	R85	R280

A velvety palate with black and red berries, featuring spicy undertones of cinnamon. The dense fruit and integrated wood holds delightful balance.

L'Avenir _____		R300
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A characterful, medium bodied red, with a juicy palate radiating cherry and plum flavours, supported by a touch of sweet spice.

De Grendel Amandelboord _____		R530
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Luxurious and full palate of blackberry, cherry, sweet clove and vanilla oak with a sprinkling of almond and trimmed cigar.

## CABERNET SAUVIGNON

Guardian Peak _____	R80	R265
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Well structured tannins and good acidity balance the plum, blackcurrant, blueberry, mulberry and chocolate flavours on the palate, with savoury notes of bay leaf adding complexity.

La Motte _____		R335
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Ample blackcurrant, violets and mint, with a touch of plum suffuse the rich palate, full bodied with notes of cedar and a ripe, fleshy texture.

Great Heart Stellenbosch _____		R585
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The broad mid-palate is pure and fresh with attractive flavours of elderberries, redcurrant leaf, layers of plum, graphite and pomegranate.

## SHIRAZ

Cavalli Shiraz _____	R75	R250
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Spicy notes of black pepper, cinnamon and cloves are layered atop black cherry and chocolate. The palate shows fresh plum and violets, and finishes with a well-rounded velvety tannin.

Delaire Graff _____		R345
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Red fruits and dark mulberries are at the fore on the palate, with floral notes of lavender and a spicy white pepper undertone evident.

Cederberg _____		R540
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Red cherries and mulberry flavours predominate with subtle nuances of mocha, clove spice, pepper and leather.

## RED BLENDS/INTERESTING VARIETALS

Diemersdal Cabernet Sauvignon Merlot _____	R85	R275
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Dark fruits abound on the brooding entry. The bold, weighty palate has flavours of dark plums, red and black berries and hints of dark chocolate.

Buitenverwachting Meifort _____		R330
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Elegant plum and glossy red cherry flavours combined with spicy oak, tobacco and lead pencil characters.

Meerlust Red _____		R475
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Intensely flavoured with crushed red fruit, cassis, warm spice and supporting oak, with integrated tannins, a focused, linear flavour profile with notes of exotic spice.

Idiom Cape Blend _____		R850
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A velvety opulent, rich & intriguing aromas with red fruits with notes of ripe plums, red velvet cake & tobacco. 4 times in top 5 winners of best Cape Blend from S.A/Fine Wine Awards-91 points.

# 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

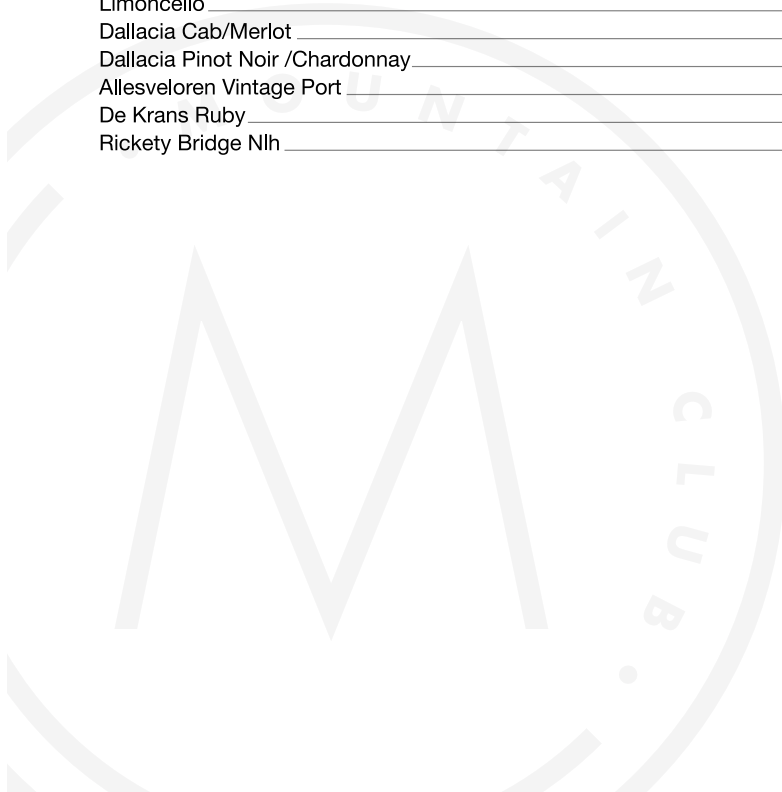
Jose Cuervo Silver	R36
Jose Cuervo Gold	R36
El Jimador Reposado Gold	R38
El Jimador Blanco Silver	R36
Olmeca Black	R36
Patron Silver	R58
Don Julio Reposado	R100
Patron Xo Café	R44
Germana Cachaça	R51

## 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
Grapetizer	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

## TEAS

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