



L A P I N E T A  
restaurant

**Open 7 days a week for lunch and dinner from 11:00 to 22:00.**

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 25 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 25 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: [info@lapineta.co.za](mailto:info@lapineta.co.za) 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: [events@forest44.co.za](mailto:events@forest44.co.za) We specialize 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!

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## STARTERS

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<b>Caprese Salad (V)</b>	89
<i>Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.</i>	
<b>Carpaccio of Beef</b>	89
<i>Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.</i>	
<b>Calamari</b>	89
<i>Flash-fried, and served with sweet chilli, lemon aioli, cucumber, pickled red onion, and a soya chilli dressing.</i>	
<b>Trio of Prawns</b>	95
<i>Crispy beetroot crust, bamboo ash and golden panko prawns, served with avo and wasabi mayo</i>	
<b>Brandy Flambéed Chicken Livers</b>	89
<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>	
<b>West Coast Mussels</b>	89
<i>Mussels steamed in white wine and tossed in lemongrass, chilli, garlic, and coconut cream. Served with toasted La Pineta bread.</i>	
<b>Deep Fried Camembert (V)</b>	95
<i>Served on a bed of leaves with cranberry compote, berry coulis and melba toast.</i>	
<b>Pork Belly Spring Rolls</b>	75
<i>Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce.</i>	
<b>Asian Rice Paper Rolls (V)</b>	65
<i>Stuffed with red cabbage, cucumber, carrots, yellow pepper, coriander and mint served with a soy and ginger dipping sauce.</i>	
<b>Home-Made La Pineta Fish Cakes</b>	65
<i>Fish cakes served on curried lentils with pickled red onion and aioli.</i>	
<b>Jalapeño Poppers (V)</b>	65
<i>Stuffed with cream cheese, crumbed and deep fried served with sweet chilli mayonnaise.</i>	
<b>Bacon Poppers</b>	79
<i>Jalapeño poppers stuffed with dates and cream cheese, wrapped in bacon, crumbed and deep fried served with a sweet chilli mayonnaise.</i>	

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## SALADS

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<b>Greek Salad (V)</b>	85
<i>Mixed leaves, tomatoes, olives, cucumber, peppers, feta and red onion.</i>	
<b>Chicken, Bacon and Avo Salad</b>	135
<i>Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.</i>	
<b>Parma Ham, Pear and Camembert Salad</b>	139
<i>Parma Ham, camembert cheese, fresh pears, sweetened walnuts, and berry coulis on a tossed salad.</i>	
<b>Smoked Salmon Salad</b>	139
<i>Smoked Norwegian Salmon, new potatoes, and soy, mustard mayo dressing on a tossed salad.</i>	

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## SPECIALITY DISHES

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<b>American Beef Burger</b>	115
<i>Topped with mustard mayo, pickles, red onion, tomato chutney and lettuce, served with chips and salad.</i>	
<b>Chicken Burger</b>	115
<i>Grilled chicken breast topped with mayonnaise, lettuce, slices of camembert cheese and cranberry compote, served with chips and salad.</i>	
<b>Pork Belly</b>	165
<i>Slow roasted pork belly, red cabbage, apple puree, tomato chutney, soya jus served with mashed potato.</i>	
<b>Traditional Oxtail</b>	195
<i>Braised and slow-cooked in the pizza oven in red wine sauce, served with mashed potato.</i>	
<b>Lamb Shank</b>	215
<i>Braised and slow-cooked in the pizza oven in red wine sauce, served with mashed potato.</i>	
<b>Eisbein</b>	179
<i>Corned pork hock crisped in our pizza oven served with a whole grain mustard and ginger sauce, mashed potatoes and red cabbage.</i>	
<b>Pork Schnitzel</b>	110
<i>Panko crumbed pork fillet with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.</i>	
<b>Chicken Schnitzel</b>	110
<i>Panko crumbed chicken breast with your choice of mushroom, pepper or cheese sauce, served with chips and vegetables.</i>	
<b>Chicken Roulade</b>	125
<i>Two chicken roulade stuffed with spinach and cream cheese and wrapped in bacon served on carrot puree and drizzled with port jus, served with chips.</i>	
<b>Vegetable Thai Yellow Curry (V)</b>	110
<i>Freshly sautéed vegetables in a medium curry sauce, served with rice.</i>	
<b>Thai Red Chicken and Prawn Curry</b>	185
<i>Cooked in coconut cream, with peppers, red onions, cashew nuts and noodles.</i>	
<b>Nachos (V)</b>	
<i>Mexican tortilla chips, topped with melted mozzarella, guacamole, sour cream and tomato salsa.</i>	
<b>Plain</b>	115
<b>Chicken / Mince Nachos</b>	139

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## GRILLS

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

<b>Fillet Béarnaise</b>	200g	<b>215</b>
<i>On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce.</i>	300g	<b>265</b>
<b>Fillet La Pineta</b>	200g	<b>215</b>
<i>On pan-fried brown mushrooms with caramelised onions, garden peas and port jus under a nest of straw potatoes.</i>	300g	<b>265</b>
<b>Pepper Fillet</b>	200g	<b>225</b>
<i>Rolled in crushed pepper, grilled and pan-fried in a rich cream and brandy sauce flambéed at your table.</i>	300g	<b>275</b>
<b>Gorgonzola Fillet</b>	200g	<b>215</b>
<i>Grilled and topped with caramelised onions and creamy gorgonzola cheese</i>	300g	<b>265</b>
<b>Fillet</b>	200g	<b>169</b>
<i>Grilled and basted.</i>	300g	<b>219</b>
<b>Sirloin</b>	200g	<b>135</b>
<i>Grilled and basted.</i>	300g	<b>170</b>
<b>Rump</b>	200g	<b>135</b>
<i>Grilled and basted.</i>	300g	<b>170</b>

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## SAUCES

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<b>Mushroom sauce, Pepper sauce and Cheese sauce.</b>	<b>28</b>
<b>Gorgonzola sauce, Béarnaise sauce, Chilli garlic butter, Whole grain mustard sauce.</b>	<b>36</b>

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## SEAFOOD

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<b>Calamari Two Ways</b>	<b>175</b>
<i>Calamari tubes and strips lightly crumbed and deep fried, served with tartare sauce, chips and salad.</i>	
<b>Prawn Platter</b>	<b>215</b>
<i>Eight Black Tiger prawns served on a bed of rice with chips, salad and your choice of lemon butter, garlic butter or peri peri sauce.</i>	
<b>Seafood Platter for One</b>	<b>295</b>
<i>Four Black Tiger prawns, line fish, flash-fried calamari, and mussels tossed in lemongrass, chilli, garlic, and coconut cream. Served with chips, rice, salad, and a choice of lemon butter, garlic butter or peri peri sauce.</i>	

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## PASTAS

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<b>Vegetable Lasagne (V)</b>	115
<i>Homemade lasagna layered with butternut, feta, mushrooms, sun dried tomatoes and sage sauce.</i>	
<b>Carbonara</b>	120
<i>Bacon, egg and cream served with homemade fettuccine.</i>	
<b>Bolognese</b>	110
<i>Traditional meat ragu served with homemade fettuccine.</i>	
<b>La Pineta Pasta</b>	159
<i>Thinly sliced fillet, mushroom, bacon, peas, roast tomato, courgette and cream served with homemade fettuccine.</i>	
<b>Mediterranean Pasta (V)</b>	129
<i>Sun-dried tomatoes, onion, feta, olives and pesto with homemade fettuccine.</i>	
<b>Add Chicken</b>	22
<b>Salmon Pasta</b>	172
<i>Oven roasted flaked Norwegian salmon and garden peas in a creamy white wine sauce.</i>	
<b>Fettuccine di Pesce</b>	179
<i>Chef's selection of calamari, crab sticks, mussels, and shrimps with homemade fettuccine, tossed in a creamy marinara sauce with fresh basil.</i>	

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## PIZZA

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Crispy, thin based pizzas prepared in our traditional wood fired oven.

<b>Focaccia (V)</b>	40
<i>Herbs, garlic and mozzarella.</i>	
<b>Margherita (V)</b>	79
<i>Tomato base, mozzarella.</i>	
<b>Dominica</b>	110
<i>Chicken, bacon and onion.</i>	
<b>Hawaiian</b>	90
<i>Ham and pineapple.</i>	
<b>The Oxtail</b>	145
<i>Oxtail, caramelised onion and mushroom.</i>	
<b>Regina</b>	95
<i>Ham, mushroom.</i>	
<b>Quatro</b>	120
<i>Olives, mushrooms, artichoke and salami.</i>	
<b>Tropical</b>	100
<i>Bacon and avo.</i>	
<b>Parma</b>	129
<i>Parma ham, caramelised onion and rocket.</i>	
<b>Napolitano</b>	105
<i>Anchovies, olives, peppers.</i>	
<b>La Pineta (V)</b>	99
<i>Spinach, feta, onion, pine kernels and garlic.</i>	

<b>Mexican</b>	<b>125</b>
<i>Mince, chilli, avo and sour cream.</i>	
<b>Mediterranean</b>	<b>125</b>
<i>Chicken, peppadews, feta, and avo.</i>	
<b>The Norwegian</b>	<b>169</b>
<i>Smoked salmon, avo, sour cream and chives.</i>	
<b>Pesto Perfection (V)</b>	<b>125</b>
<i>Feta, sun-dried tomatoes, avo and basil pesto.</i>	
<b>Sir Bashim</b>	<b>135</b>
<i>Bacon, caramelised onions, creamy gorgonzola and avo.</i>	
<b>Lady Lerina (V)</b>	<b>125</b>
<i>Caramelized onions, gorgonzola, fresh tomato and rocket.</i>	
<b>Additional Toppings</b>	
<i>Chilli, garlic, fresh tomatoes, onions.</i>	<b>12</b>
<i>Capers, feta, pineapple, rocket, caramelised onion, olives, spinach.</i>	<b>15</b>
<i>Basil, peppers, mushrooms, ham, mozzarella.</i>	<b>18</b>
<i>Avocado, chicken, salami.</i>	<b>22</b>
<i>Anchovies, bacon, bolognese, peppadews, sundried tomato, artichokes, pine kernels, sour cream, basil pesto.</i>	<b>32</b>
<i>Parma ham, gorgonzola, oxtail, smoked salmon.</i>	<b>49</b>

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## SIDES

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<b>Vegetables of the day</b>	<b>27</b>
<b>Chips</b>	<b>27</b>
<b>Side Greek Salad</b>	<b>39</b>
<b>Side Garden Salad</b>	<b>27</b>
<b>Tomato and Onion Salad</b>	<b>27</b>
<b>Crispy Onion Rings</b>	<b>27</b>
<b>Rice / Mashed Potato / Baked Potato, served with Sour Cream.</b>	<b>27</b>

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## DESSERTS

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<b>Lindt Chocolate Torte</b>	65
<i>Served with vanilla ice cream</i>	
<b>Crème Brûlée</b>	60
<i>Silky vanilla custard with caramelised sugar topping and vanilla ice cream.</i>	
<b>Traditional Malva Pudding</b>	60
<i>Home-made vanilla custard and vanilla ice cream.</i>	
<b>Panna Cotta</b>	65
<i>Traditional Italian vanilla cream, raspberry coulis, chocolate soil.</i>	
<b>Eton Mess</b>	60
<i>Chantilly whipped cream, berries and crushed meringue.</i>	
<b>Ice Cream and Chocolate Sauce</b>	44
<b>Dom Pedro</b>	44
<b>Irish Coffee</b>	48
<b>Cheese Platter</b>	99
<i>Camembert, gorgonzola, cheddar, olives and preserves served with biscuits.</i>	

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## HOT BEVERAGES

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<b>Americano</b>	25
<b>Cappuccino</b>	28
<b>Red Cappuccino</b>	29
<b>Chai Latte</b>	29
<b>Decaf Coffee</b>	29
<b>Café Latte</b>	29
<b>Tea Black / Rooibos</b>	18
<b>Single Espresso</b>	20
<b>Double Espresso</b>	24
<b>Macchiato</b>	23
<b>Hot Chocolate</b>	30
<b>Iced Coffee</b>	32

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## COLD BEVERAGES

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<b>Fruit Juice</b>	<b>18</b>
<b>Chocolate, Vanilla, or Strawberry Milkshake</b>	<b>32</b>
<b>Bottled Water</b>	
500ml Still, 500ml Sparkling	18
750ml Still, 750ml Sparkling	34
<b>Soft Drinks</b>	<b>23</b>
Coke, Sprite, Fanta Orange, Cream Soda.	
<b>Lemon or Peach Ice Tea</b>	<b>27</b>
<b>Appletiser, Red Grapetiser</b>	<b>29</b>
<b>Red Bull</b>	<b>48</b>
<b>Mixers</b>	<b>21</b>
Soda Water, Tonic Water, Ginger Ale, Indian Tonic, Lemonade, Dry Lemon	
<b>Fitch &amp; Leedes Pink</b> - Sparkling Rose and Cucumber Tonic Water	<b>29</b>
<b>Fitch &amp; Leedes Blue</b> - Sparkling Blueberry with hints of Cardamon Tonic Water	<b>29</b>

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## COCKTAILS

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<b>Hamiltons Pomegranate and Lime Gin &amp; Tonic</b> (On tap).	<b>35</b>
<b>Rock Shandy</b> - Lemonade, soda water and bitters.	<b>44</b>
<b>Steelworks</b> - Soda water, cola tonic, ginger ale and bitters.	<b>48</b>
<b>Campari</b> - with soda / tonic / orange juice	<b>49</b>
<b>Pimms Fruit Cup</b> - Pimms, lemonade and fruit.	<b>57</b>
<b>Hurricane</b> - Southern comfort, dark rum and appletizer.	<b>60</b>
<b>Iced Mint Mojito</b> - Rum, mint and lime	<b>62</b>
<b>Iced Strawberry Daiquiri</b> - Rum	<b>62</b>
<b>Iced Litchi Daiquiri</b> - Rum	<b>62</b>
<b>Iced Pina Colada</b> - Malibu and rum	<b>62</b>
<b>Margarita</b> - Tequila, triple sec, lime	<b>70</b>
<b>Aperol Spritz</b> - Aperol, sparkling wine, and soda.	<b>75</b>
<b>Long Island Iced Tea</b> - Tequila, rum, gin, vodka, triple sec and coke.	<b>80</b>
<b>Alabama Slammer</b> - Southern comfort, rum, vodka, amaretto and orange juice.	<b>80</b>



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**BEERS AND CIDERS**

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<i>500ml Stellies Avenue Lager (On tap)</i>	<b>48</b>	<i>Windhoek Lager</i>	<b>27</b>
<i>300ml Stellies Avenue Lager (On tap)</i>	<b>36</b>	<i>Windhoek Draught</i>	<b>36</b>
<i>Castle Lager/ Light</i>	<b>28</b>	<i>Black Label</i>	<b>28</b>
<i>Castle Free</i>	<b>30</b>	<i>Stella Artois</i>	<b>35</b>
<i>Amstel</i>	<b>28</b>	<i>Flying Fish</i>	<b>32</b>
<i>Heineken</i>	<b>33</b>	<i>Hunters Dry/Gold</i>	<b>34</b>
<i>Heineken Non-Alc</i>	<b>33</b>	<i>Hunters Extreme</i>	<b>37</b>
<i>Hansa</i>	<b>28</b>	<i>Savanna Dry/Light</i>	<b>36</b>

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**WINES BY THE GLASS (250ml Carafe)**

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<i>Durbanville Hills Sparkling Sauv Blanc</i>	<b>59</b>	<i>Durbanville Hills Merlot</i>	<b>65</b>
<i>Durbanville Hills Sauv Blanc</i>	<b>57</b>	<i>Kleine Zalze Pinotage</i>	<b>69</b>
<i>Ken Forrester Petit Chenin Blanc</i>	<b>49</b>	<i>Fleur du Cap Noble Late Harvest (50ml)</i>	<b>58</b>
<i>Zevenwacht 7even Bouquet Blanc</i>	<b>55</b>	<i>Monis Dry/Med/Full Cream (50ml)</i>	<b>18</b>
<i>Koelenbosch Dry Pinotage Rosé</i>	<b>58</b>	<i>Allesverloren Port (50ml)</i>	<b>22</b>
<i>Lourensford River Garden Cab/Merlot</i>	<b>55</b>		

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**CHAMPAGNE AND SPARKLING WINES**

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<i>Veuve Clicquot Brut</i>	<b>1959</b>	<i>Durbanville Hills Sparkling Sauv Blanc</i>	<b>230</b>
<i>Graham Beck Brut</i>	<b>430</b>	<i>Durbanville Hills Sparkling Rose</i>	<b>230</b>
<i>Simonsig Kaapse Vonkel Brut</i>	<b>380</b>	<i>JC Le Roux Le Domaine/ Non-alc.</i>	<b>190</b>
<i>Pongracz</i>	<b>375</b>	<i>JC Le Roux Sauv Blanc</i>	<b>190</b>
<i>Villiera Brut Rose</i>	<b>336</b>	<i>JC Le Roux Le Fleurette</i>	<b>190</b>
<i>JC Le Roux La Vallée</i>	<b>345</b>		

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**SAUVIGNON BLANC**

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<i>Franschhoek Cellar</i>	<b>155</b>	<i>La Motte</i>	<b>220</b>
<i>Durbanville Hills</i>	<b>165</b>	<i>Kleine Zalze</i>	<b>178</b>
<i>Cape Point Vineyards</i>	<b>350</b>	<i>Ken Forrester Petit</i>	<b>140</b>

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**CHARDONNAY**

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<i>Warwick First Lady</i>	<b>215</b>	<i>Diemersdal Unwooded Chardonnay</i>	<b>198</b>
<i>Kleine Zalze</i>	<b>175</b>	<i>Muratie Isabella</i>	<b>430</b>
<i>La Bri Chardonnay</i>	<b>320</b>	<i>Rhebokskloof Chardonnay</i>	<b>240</b>

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**CHENIN BLANC**

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<i>Delaire Reserve</i>	<b>378</b>	<i>Ken Forrester Petit</i>	<b>145</b>
<i>Kleine Zalze</i>	<b>155</b>	<i>Stellenbosch 1679 Bush Vine</i>	<b>495</b>

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**ROSÉ**

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<i>Delaire Graff</i>	<b>240</b>	<i>Waterford Rosemary</i>	<b>250</b>
<i>Nederburg Rosé</i>	<b>135</b>	<i>Koelenbosch</i>	<b>165</b>
<i>Delheim</i>	<b>195</b>		

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**WHITE BLENDS AND SELDOM SEEN**

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<i>Boschendal Blanc de Noir</i>	<b>145</b>	<i>Pierre Jourdan Tranquille</i>	<b>160</b>
<i>Haute Cabriere Chardonnay Pinot</i>	<b>230</b>	<i>Buitenverwachting Buiten Blanc</i>	<b>155</b>
<i>Zevenwacht Zeven Bouquet Blanc</i>	<b>155</b>	<i>Fleur du Cap Noble Late Harvest (375ml)</i>	<b>295</b>

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**MERLOT**

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<i>Durbanville Hills</i>	<b>190</b>	<i>Vergelegen Reserve</i>	<b>550</b>
<i>Leopards Leap</i>	<b>166</b>	<i>Koelenbosch</i>	<b>235</b>
<i>Rainbow's End</i>	<b>410</b>		

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**PINOTAGE**

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<i>Diemersfontein</i>	<b>310</b>	<i>Remhoogte</i>	<b>410</b>
<i>Kleine Zalze</i>	<b>200</b>	<i>Beyerskloof</i>	<b>220</b>
<i>Rhebokskloof</i>	<b>305</b>	<i>Ken Forrester Petit</i>	<b>155</b>

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**CABERNET SAUVIGNON**

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<i>Nederburg</i>	<b>210</b>	<i>Warwick</i>	<b>240</b>
<i>Simonsig</i>	<b>340</b>	<i>Audacia (Rooibos Wooded)</i>	<b>240</b>
<i>Rainbow's End</i>	<b>410</b>		

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**SHIRAZ**

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<i>Delaire</i>	<b>295</b>	<i>La Motte</i>	<b>430</b>
<i>Leopards Leap</i>	<b>168</b>	<i>Koelenbosch</i>	<b>235</b>
<i>Audacia (Rooibos Wooded)</i>	<b>240</b>	<i>La Bri Syrah</i>	<b>380</b>

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**RED BLENDS AND SELDOM SEEN**

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<i>Alto Rouge</i>	<b>230</b>	<i>Antonij Rupert Optima</i>	<b>505</b>
<i>Kaapzicht Bin 3</i>	<b>240</b>	<i>Rainbow's End Cabernet Franc</i>	<b>550</b>
<i>Haute Cabriere Pinot Noir Unwooded</i>	<b>242</b>	<i>Lourensford River Garden Cab/Merlot</i>	<b>165</b>

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**BRANDY**

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<i>Richelieu</i>	<b>16</b>
<i>Klipdrift</i>	<b>14</b>
<i>Oelof Berg</i>	<b>14</b>
<i>KWV 5 Year</i>	<b>17</b>
<i>Remy Martin</i>	<b>62</b>

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**RUM**

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<i>Captain Morgan Spiced Gold</i>	<b>14</b>
<i>Red Heart</i>	<b>18</b>
<i>Captain Morgan Dark Rum</i>	<b>16</b>
<i>Southern Comfort</i>	<b>16</b>
<i>Bacardi Rum</i>	<b>18</b>
<i>Malibu</i>	<b>14</b>

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**GIN**

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<i>Gordons</i>	<b>15</b>
<i>Bombay Sapphire</i>	<b>27</b>
<i>Unit 43</i>	<b>29</b>
<i>Wilderer Fynbos Gin</i>	<b>54</b>
<i>Tanqueray Gin</i>	<b>23</b>

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**SHOTS**

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<i>Tequila</i>	<b>23</b>
<i>Blow Job</i>	<b>20</b>
<i>Springbok</i>	<b>20</b>
<i>Strawberry Lips</i>	<b>13</b>
<i>Apple Sours</i>	<b>10</b>
<i>Sambuca</i>	<b>17</b>
<i>Jagermeister</i>	<b>24</b>

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**WHISKEY**

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<i>Bells</i>	<b>19</b>
<i>J&amp;B</i>	<b>18</b>
<i>Johnny Walker Black</i>	<b>33</b>
<i>Johnny Walker Red</i>	<b>21</b>
<i>Jack Daniels</i>	<b>27</b>
<i>Glenfiddich</i>	<b>43</b>
<i>Chivas Regal</i>	<b>35</b>
<i>Bains</i>	<b>27</b>
<i>Jamesons</i>	<b>32</b>
<i>Glenmorangie</i>	<b>58</b>

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**SPIRITS**

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<i>Absolut Vodka</i>	<b>23</b>
<i>Smirnoff Vodka</i>	<b>13</b>
<i>Grappa Dalla Cia</i>	<b>54</b>
<i>Pimms</i>	<b>13</b>
<i>Campari</i>	<b>29</b>

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**LIQUEURS**

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<i>Peach Schnapps</i>	<b>16</b>
<i>Drambuie</i>	<b>33</b>
<i>Amarula</i>	<b>14</b>
<i>Chambord</i>	<b>34</b>
<i>Kahlua</i>	<b>21</b>
<i>Amaretto Disaronno</i>	<b>26</b>
<i>Peppermint / Ginger</i>	<b>14</b>
<i>Cointreau</i>	<b>30</b>
<i>Frangelico</i>	<b>23</b>
<i>Underberg</i>	<b>46</b>
<i>Triple Sec</i>	<b>14</b>

A service charge of 10 % is added to tables of 8 or more. No split bills. All menu items are subject to availability. Some of our dishes contain nuts and alcohol. Corkage R42 per bottle. Cakage R25 per person - please arrange with management in advance.

# Kids Menu

- Age 12 and under -

## Drinks

Kids Box Juice

**R12**

Kids Milkshake

(Chocolate, Vanilla, or Strawberry)

**R18**

Babycino

**R10**



## Meals

Kiddies Beef Burger with Chips

**R75**

Fettuccine Bolognese

**R75**

Calamari and Chips

**R65**

Chicken Strips and Chips

**R65**

Kiddies Pizza - Margherita with Two Toppings

**R60**



## Something Sweet

Kids Ice Cream and Chocolate Sauce

**R30**

Fruit Ice Lollies

**R12**