

LA PINETA
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 31 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 31 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!

A service charge of 12.5 % is added to tables of 8 or more. Regrettably, no split bills. All menu items are subject to availability. Some of our dishes contain nuts and alcohol. Corkage R50 per 750ml bottle. Cakeage R25 per person - please arrange with management in advance.



FARM FRESH BREAKFASTS

9am - 11am

THE CEREAL KILLER — **R105**
Two slices of toasted sourdough, two poached eggs, 2 rashers of bacon, tomatoes and mushrooms.

THE POPE'S PIG — **R150**
Two slices of toasted ciabatta topped with parma ham, mushrooms, two poached eggs and a béarnaise sauce.

THE EGGCITED ROYALE — **R150**
Two slices of toasted ciabatta topped with crème fraîche, smoked salmon, avocado, capers and two poached eggs.

THE MEXICAN EGGSPLORER — **R155**
Toasted sourdough topped with chilli mince, avocado, two poached eggs and a bacon popper.

LET'S AVOCUDDLE (VE) — **R120**
Toasted sourdough, hummus, blistered cherry tomatoes, mushrooms, avocado, rocket and balsamic glaze.

MEET AN' EGG — **R195**
Two slices of sourdough, two eggs, two rashers of bacon, 150g sirloin steak, tomatoes and mushrooms.

LIVIN' ON THE VEG (V) — **R120**
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 R95**
Toasted sourdough, smashed avocado, poached egg and rocket.

HOT BEVERAGES

Americano	R34
Cappuccino	R35
Refill Cappuccino	R15
Red Cappuccino	R34
Chai Latte	R32
Decaf Coffee	R36
Café Latte	R36
Tea Black / Rooibos	R25
Single Espresso	R25
Double Espresso	R28
Macchiato	R27
Hot Chocolate	R35
Soya Milk	R8
Oat Milk	R8

CHILLED

Iced Coffee (coffee, ice, milk)	R35
Fruit Juice (250ml)	R26
Regular Milkshakes	R39
Coffee Milkshake	R52
500ml Still/Sparkling	R26
750ml Still/Sparkling	R50
Regular Soft Drinks	R36
Lemon/Peach Ice Tea	R35
Appletiser/Grapetiser	R50

KIDS EXCLUSIVE

12 years and under

EGG, BACON AND CHIPS — **R60**

FRENCH TOAST — **R60**
With syrup and 2 rashers of bacon.

Box Juice — **R26**

Kids Milkshake — **R25**
Chocolate, vanilla, or strawberry

Babycino — **R12**

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STARTERS

CAPRESE SALAD (V) **R145**
Buffalo mozzarella, sliced tomatoes, fresh basil, pesto and balsamic reduction.

CARPACCIO OF BEEF **R130**
Thinly sliced beef, topped with deep-fried capers, rocket, parmesan cheese, olive oil and lemon dressing.

CALAMARI **R105**
Flash-fried, and served with lemon and garlic aioli, cucumber, pickled red onion, and a soya chilli dressing.

PRAWN COCKTAIL **R150**
Prawns tossed in a classic Marie Rose sauce, on shredded ice-berg lettuce served with avocado.

BRANDY FLAMBÉED CHICKEN LIVERS **R105**
Pan fried with bacon in a Dijon mustard cream sauce, and served with toasted La Pineta bread. A house speciality for over 20 years!

WEST COAST MUSSELS **R135**
Mussels steamed in white wine and tossed in lemongrass, chilli, garlic, and coconut cream, served with toasted La Pineta bread.

DEEP FRIED CAMEMBERT (V)
Served on a bed of leaves with cranberry compote, berry coulis and melba toast.
Half R85
Full R125

PORK BELLY SPRING ROLLS **R85**
Diced pork belly, apple and black cherry spring rolls served with a hoisin dipping sauce.

ASIAN RICE PAPER ROLLS (VE) **R75**
Stuffed with red cabbage, cucumber, carrots, peppers, coriander and mint, served with a soy and ginger dipping sauce.

HOME-MADE FISH CAKES **R85**
Fish cakes, guacamole, herb salad, pickled red onion, soy ginger sauce and aioli.

JALAPEÑO POPPERS (V) **R70**
Stuffed with cream cheese, crumbed and deep fried served with sweet chilli mayonnaise.

BACON POPPERS **R85**
Jalapeño poppers stuffed with dates and cream cheese, wrapped in bacon, crumbed and deep fried, served with a sweet chilli mayonnaise.

SOUP OF THE DAY **SQ**
Served with toasted home-made bread.

SALADS

GREEK SALAD (V) **R105**
Mixed leaves, tomatoes, olives, cucumber, peppers, feta and red onion.

CHICKEN, BACON AND AVO **R165**
Grilled chicken, bacon, avo on a tossed salad, with a creamy mustard dressing.

PARMA HAM, PEAR AND CAMEMBERT **R185**
Parma Ham, camembert cheese, fresh pears, and berry coulis on a tossed salad.

SMOKED SALMON SALAD **R205**
Smoked Norwegian Salmon, new potatoes, and soy, mustard mayo dressing on a tossed salad.

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SPECIALITY DISHES

AMERICAN BEEF BURGER R150

Home ground beef patty, topped with mustard mayo, pickles, red onion, tomato chutney and lettuce, served with chips and onion rings.

CHICKEN BURGER R140

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

'SHROOM BURGER (V) R175

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

ADD ON:

Fried Egg	*R12*
Bacon, Cheddar, Caramelized onion	*R18*
Avocado	*R30*
200g Beef Patty	*R55*
Crumbed Chicken Breast	*R45*

PORK SCHNITZEL R145

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

CHICKEN SCHNITZEL R145

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

ALL TIME FAVOURITES

LAMB SHANK R445

Braised and slow cooked in the pizza oven in red wine sauce, served with mashed potatoes.

PORK BELLY R210

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

TRADITIONAL OXTAIL R350

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

EISBEIN R275

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

PESTO CHICKEN ROULADE R155

Chicken roulade stuffed with rosa tomatoes and pesto cream cheese, served with creamy mashed potatoes and tenderstem broccoli.

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) R135

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

VEGETABLE CURRY (VE) R145

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

FALAFEL BOWL (VE) R155

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

AUBERGINE BOLOGNESE (VE) R155

With spaghetti, topped with nutritional yeast.

SPAGHETTI DI BOSCO (VE) R165

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

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GRILLS

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

FILLET BÉARNAISE	200g	R345
On a grilled brown mushroom topped with caramelised onions, and whole grain Dijon béarnaise sauce.	300g	R445
FILLET LA PINETA	200g	R345
On pan-fried brown mushrooms with caramelised onions, garden peas and port jus under a nest of straw potatoes.	300g	R445
PEPPER FILLET	200g	R345
Rolled in crushed pepper, grilled and pan-fried in a rich cream and brandy sauce flambéed at your table.	300g	R445
GORGONZOLA FILLET	200g	R345
Grilled and topped with caramelised onions and creamy gorgonzola cheese.	300g	R445
FILLET	200g	R285
Grilled and basted.	300g	R375
	500g	R595
SIRLOIN	200g	R165
Grilled and basted.	300g	R205
	500g	R320
RUMP	200g	R165
Grilled and basted.	300g	R205
	500g	R320

SAUCES

MUSHROOM SAUCE	R32
PEPPER SAUCE	R32
CHEESE SAUCE	R32
GORGONZOLA SAUCE	R60
BÉARNAISE SAUCE	R45
CHILLI GARLIC BUTTER	R45
WHOLE GRAIN MUSTARD SAUCE	R45

SEAFOOD

CALAMARI TWO WAYS R245

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	R45
SIDE GARDEN SALAD	R35
TOMATO & ONION SALAD	R35
CRISPY ONION RINGS	R35
RICE	R35
MASHED POTATO	R35
BAKED POTATO *Served with Sour Cream*	R45

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PIZZA

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

FOCACCIA (V) R55
Herbs, garlic and mozzarella.

MARGHERITA (V) R90
Tomato base, mozzarella.

GARDEN OF EATIN' (VE) R135
Tomato base, hummus, courgettes, onions, peppers, mushrooms, rocket

DOMINICA R155
Chicken, bacon and onion.

HAWAIIAN R125
Ham and pineapple.

THE OXTAIL R255
Oxtail, caramelised onion and mushroom.

REGINA R125
Ham, mushroom.

QUATRO R215
Olives, mushrooms, artichoke and salami.

TROPICAL R165
Bacon and avo.

PARMA R235
Parma ham, caramelised onion and rocket.

NAPOLITANO R185
Anchovies, olives, peppers.

LA PINETA (V) R175
Spinach, feta, onion, pine kernels and garlic.

MEXICAN R230
Mince, chilli, avo and sour cream.

MEDITERRANEAN R215
Chicken, peppadews, feta, and avo.

PESTO PERFECTION (V) R225
Feta, sun-dried tomatoes, avo and basil pesto.

SIR BASHIM R225
Bacon, caramelised onions, creamy gorgonzola and avo.

LADY LERINA (V) R185
Caramelized onions, gorgonzola, fresh tomato and rocket.

PASTA

Fresh hand-made La Pineta fettucine

CARBONARA R140
Bacon, egg and cream served with hand-made fettuccine.

BOLOGNESE R145
Traditional meat ragu served with hand-made fettuccine.

LA PINETA PASTA R295
Thinly sliced fillet, mushroom, bacon, peas, roast tomato, courgette and cream served with hand-made fettuccine.

MEDITERRANEAN PASTA (V) R185
Cherry tomatoes, onion, feta, olives and pesto with hand-made fettuccine.

ADD CHICKEN R33

FETTUCCINE VEGETALI (V) R165
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 R285
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) R155
With spaghetti, topped with nutritional yeast.

SPAGHETTI DI BOSCO (VE) R165
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, olives, pineapple, rocket, spinach.	R20
Basil, ham, mozzarella, mushrooms, peppers, feta.	R28
Chicken, salami.	R33
Bacon, basil pesto, peppadews, pine kernels, sundried tomato, sour cream, Avocado.	R39
Artichokes, anchovies, gorgonzola, bolognese.	R60
Smoked salmon, oxtail, parma ham.	R120

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DESSERTS

LINDT CHOCOLATE TORTE R105
Served with vanilla ice cream.

BAKED CHEESECAKE R89
Passion fruit coulis, fresh berries, and vanilla ice cream.

CRÈME BRÛLÉE R79
Silky vanilla custard with caramelised sugar topping and shortbread.

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 R749

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	R34
CAPPUCCINO	R35
RED CAPPUCCINO	R34
CHAI LATTE	R32
DECAF COFFEE	R36
CAFÉ LATTE	R36
TEA BLACK / ROOIBOS	R25
SINGLE ESPRESSO	R25
DOUBLE ESPRESSO	R28
MACCHIATO	R27
HOT CHOCOLATE	R35
SOYA MILK	R8
OAT MILK	R8

COLD BEVERAGES

ICED COFFEE (COFFEE, ICE, MILK)	R36
FRUIT JUICE	
250ml Carafe	R26
1.5 litre Jug	R130
BOTTLED WATER	
Still or Sparkling 500 ml	R26
Still or Sparkling 750 ml	R50
COKE, SPRITE, FANTA, CREAM SODA	R36
LEMON OR PEACH ICE TEA	R35
APPLETISER, RED GRAPETISER	R50
RED BULL	R50
SODA WATER, TONIC WATER, GINGER ALE, INDIAN TONIC, LEMONADE, DRY LEMON	R29
FITCH & LEEDES PINK TONIC WATER	R27

MILKSHAKES

Regular

CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE	R39
COFFEE MILKSHAKE	R52

Kiddies

CHOCOLATE, VANILLA, OR STRAWBERRY MILKSHAKE	R25

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COCKTAILS

ROCK SHANDY R66
Lemonade, soda water and bitters.

STEELWORKS R68
Soda water, cola tonic, ginger beer and bitters.

CAMPARI R99
Served with soda or tonic or orange juice.

HURRICANE R94
Southern Comfort, dark rum and appletiser.

ICED MINT MOJITO R96
Rum, mint and lime.

ICED STRAWBERRY DAIQUIRI R105
Rum, and strawberry puree.

ICED LITCHI DAIQUIRI R90
Rum, and litchi syrup.

ICED PIÑA COLADA R98
Malibu, rum and pina coco syrup.

MARGARITA R125
Tequila, Triple Sec, and lime.

APEROL SPRITZ R110
Aperol, sparkling wine, and soda.

LONG ISLAND ICED TEA R140
Tequila, rum, gin, vodka, Triple Sec and Coca-Cola.

ALABAMA SLAMMER R125
Southern Comfort, rum, vodka, Amaretto and orange juice.

BEERS AND CIDERS

AMSTEL	R39
BLACK LABEL	R40
CASTLE LITE	R40
CASTLE LAGER	R37
FLYING FISH	R45
HEINEKEN	R45
HUNTER'S DRY	R45
HUNTER'S GOLD	R45
SAVANNA LIGHT	R52
SAVANNA DRY	R52
STELLA ARTOIS	R42
WINDHOEK LAGER	R50
WINDHOEK DRAUGHT	R50
ROOIBOS EARTH'S ESSENCE CIDER	R75

On Tap

JACK BLACK BREWERS LAGER	500ml	R65
JACK BLACK BREWERS LAGER	300ml	R44
WINDHOEK DRAUGHT	500ml	R59
WINDHOEK DRAUGHT	300ml	R38

ALCOHOL FREE

HEINEKEN 0.0	R45
SAVANNA 0.0	R52

MOCKTAILS

VIRGIN ICED MINT MOJITO	R60
VIRGIN ICED STRAWBERRY DAIQUIRI	R60
VIRGIN ICED LITCHI DAIQUIRI	R60
VIRGIN ICED PIÑA COLADA	R60
VIRGIN MARGARITA	R60

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SPARKLING WINES

JC LE ROUX LE DOMAINE	R268
JC LE ROUX NON-ALC.	R268
DURBANVILLE HILLS SPARKLING SAUV BLANC OR ROSE	R315
PONGRACZ	R555
SIMONSIG KAAPSE VONKEL BRUT	R540
VILLIERA BRUT ROSE	R515
GRAHAM BECK BRUT	R590
VEUVE CLICQUOT BRUT	R2600

SAUVIGNON BLANC

KEN FORRESTER PETIT	R222
FRANSCHHOEK CELLAR	R248
DURBANVILLE HILLS	R242
ALLÉE BLEUE	R360
LA MOTTE	R305
SPRINGFIELD LIFE FROM STONE	R388
DIEMERSDAL	R270

CHENIN BLANC

KEN FORRESTER PETIT	R222
JORDAN CHAMELEON	R225
DIEMERSFONTEIN	R240
KLEINE ZALZE	R238

CHARDONNAY

KLEINE ZALZE	R238
DIEMERSDAL UNWOODED	R270
RHEBOKSKLOOF	R345
WARWICK FIRST LADY	R325

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		R45
KEN FORRESTER PETIT SAUV BLANC		R80
KEN FORRESTER PETIT CHENIN BLANC		R80
DURBANVILLE HILLS SAUV BLANC		R85
Rosé (250ml Carafe)		
KOELENBOSCH DRY PINOTAGE ROSÉ		R85
KEN FORRESTER PETIT ROSÉ		R80
NEDERBURG ROSÉ		R75
Red Wine (250ml Carafe)		
DU TOITSKLOOF PINOTAGE/MERLOT/CAB		R45
KEN FORRESTER PETIT PINOTAGE		R80
DURBANVILLE HILLS MERLOT		R85
JORDAN CHAMELEON CAB/MERLOT		R85

WHITE BLENDS AND SELDOM SEEN

BOSCHENDAL BLANC DE NOIR *Cabernet Sauvignon, Cinsaut, Merlot, Pinotage, Shiraz*	R230
BUITENVERWACHTING BUITEN BLANC	R235
ANTHONIJ RUPERT TERRA DEL CAPO *Pinot Grigio*	R262
SPRINGFIELD MISS LUCY *Sauvignon Blanc, Semillon, Pinot Gris, Sauvignon Gris*	R410

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ROSÉ

NEDERBURG ROSÉ	R205
KOELENBOSCH	R250
KEN FORRESTER PETIT	R222
DELHEIM	R315
DELAIRE GRAFF	R495
WATERFORD ROSEMARY	R390

MERLOT

DURBANVILLE HILLS	R242
KOELENBOSCH	R290
DELHEIM	R405
RAINBOW'S END	R630
VERGELEGEN RESERVE	R780

CABERNET SAUVIGNON

STELLENRUST	R265
NEDERBURG	R330
WARWICK	R355
PETER FALKE	R720
RAINBOW'S END	R775
SPRINGFIELD WHOLE BERRY	R470

SHIRAZ

KOELENBOSCH	R290
STELLENRUST	R265
DIEMERSDAL	R392
LA BRI SYRAH	R600

PINOTAGE

KEN FORRESTER PETIT	R222
DIEMERSFONTEIN	R396
KAAPZICHT ROOILAND	R575
REMHOOGTE	R585

RED BLENDS AND SELDOM SEEN

JORDAN CHAMELEON CAB/MERLOT R235
Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc

AUDACIA JETE R180
Red Blend

ALTO ROUGE R340
Cabernet Franc, Shiraz, Merlot, Cabernet Sauvignon, Petit Verdot

BALEIA VINHOS ROCHAS R405
Tempranillo, Syrah, Pinot Noir

BOSCHENDAL NICOLAS R618
Shiraz, Cabernet Sauvignon, Petit Verdot, Malbec, Merlot, Cabernet Franc

ANTONIJ RUPERT OPTIMA R690
Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot

ANURA MALBEC R570

SPRINGFIELD THE WORK OF TIME R588
Cabernet Sauvignon, Cabernet Franc, Petit Verdot, Merlot

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BRANDY

OLOF BERG		R19
KLIPDRIFT		R20
RICHELIEU		R22
KWV 5 YEAR		R23
REMY MARTIN	25ml	R62

RUM

CAPTAIN MORGAN SPICED GOLD	R18
MALIBU	R20
CAPTAIN MORGAN DARK RUM	R22
BACARDI RUM	R25
RED HEART	R22

GIN

GORDONS	R18
TANQUERAY GIN	R30
BOMBAY SAPPHIRE	R33
WILDERER FYNBOS GIN	R42

LIQUEURS

AMARETTO DISARONNO	R40
AMARULA	R18
COINTREAU	R50
CHAMBORD	R42
DRAMBUIE	R44
FRANGELICO	R30
KAHLUA	R30
PEACH SCHNAPPS	R18
PEPPERMINT / GINGER	R18
TRIPLE SEC	R19

WHISKEY

SOUTHERN COMFORT	R22
J&B	R24
JOHNNY WALKER RED	R28
BELLS	R25
BAINS	R32
JACK DANIELS	R37
JOHNNY WALKER BLACK	R45
JAMESONS	R39
CHIVAS REGAL	R44
GLENFIDDICH	R79
GLENMORANGIE	R68

SPIRITS

COUNT PUSHKIN VODKA		R18
SMIRNOFF VODKA		R18
ABSOLUT VODKA		R32
CAMPARI		R35
GRAPPA WILDERER	25ml	R58

SHOTS

APPLE SOURS	R12
STRAWBERRY LIPS	R16
SAMBUCA	R22
BLOW JOB	R28
SPRINGBOK	R20
JAGERMEISTER	R33
TEQUILA	R32

A service charge of 12.5 % is added to tables of 8 or more. Regrettably, no split bills. All menu items are subject to availability. Some of our dishes contain nuts and alcohol. Corkage R50 per 750ml bottle. Cakeage R25 per person - please arrange with management in advance.