

# TAPAS

## MENU

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- BOBOTIE CIGARS (2)** R130  
Fruity Cape Malay beef mince wrapped in phyllo, air fried to crisp, served with sweet chutney
- SAMOOSAS (6)** R100  
Authentic Indian Pakistani chicken delicacy, served with sweet chilli sauce
- CHICKEN SHOARMA POT** R120  
Eastern spiced chicken cubes in a creamy sauce, served with lightly toasted ciabatta
- AIR FRIED CAMEMBERT** R150  
Two camembert halves, wrapped in phyllo, air fried to a crisp and soft, served with local marula jelly. Suggestion - add ciabatta
- CAJUN CHICKEN FILLETS (6)** R120  
Mini chicken fillets, generously seasoned with Southern style spices, served with a chakalaka salsa.
- CREAMY PEPPERED VENISON FILLET STRIPS** R110  
A hot pot of fragrant venison strips in a creamy pepper sauce, served with lightly toasted ciabatta.
- BOEREWORS POPS WITH SHEBA (4)** R110  
The South African favourite beef sausage, served on a stick with a sweet tomato onion relish.
- HALFMOONS WITH CURRY SAUCE** R120  
Authentic Indian Pakistani chicken delicacy, served with curry sauce

Kindly note the spicy foods are well spiced and might be overbearing to a delicate tongue.  
Spice lovers will love it!

# PARATHAS

## MENU

CURRY CHICKEN PARATHA R100

Crispy Asian roti filled with fragrant curried chicken and a drizzle of double cream yoghurt, served with sweet chutney

MEXICAN BEEF PARATHA R100

Crispy Asian roti filled with spicy Mexican beef, served with a crunchy yoghurt salsa

PERI PRAWN PARATHA R180

Spicy prawn filling on crisp iceberg with creamy avo pieces (seasonal), served with a quirky curry mayo dressing

SPICY BUTTERNUT PARATHA R100

Cape malay vegetarian filling served Mrs Balls on the side.

# SOUPS

SERVED WITH SHERRY

SPICY TOMATO R80

Homemade with coconut milk and sun ripened tomatoes, served with a classic toasted cheese.

CREAM OF BUTTERNUT R80

SOULFOOD to warm up the bones, served with lightly toasted ciabatta.





# PLATTERS

Our flavours are vibrant and spicy!

**CHARCUTERIE PLATTER** R230  
for 2-3 persons

An assortment of 3 cold meats, with pickles, relish, fruits and greens

**CHEESE PLATTER** R210  
for 2-3 persons

A selection of 3 cheeses, with jams, relish and fresh fruits

**VEGETABLE PLATTER** R160  
for 2-3 persons

A rainbow of crunchy vegetable sticks, served with cream cheese dip, basil pesto and pickles

**ADD CIABATTA BREAD** Small R30  
Large R60

# SALADS

**TROUT or SMOKED SALMON** R140

Bed of crisp greens and avocado (when in season), topped with 2 trout fillets, creamy horseradish dressing and crispy onions.

**CAJUN CHICKEN** R130

Southern spiced chicken served on a bed of crisp vegetables, with curry mayo dressing

**BEEF FILLET** R180

Medium beef fillet strips (150g) served on a bed of crisp vegetables, with a quirky mango balsamic dressing

**ADD CIABATTA BREAD** Small R30  
Large R60



# SWEET TREATS

## MENU

CHOCOLATE FONDUE FOR 2 R150

Seasonal fruit, sweets and biscuits with a pot-au-chocolat for dipping

CHOCOLATE PARATHA R100

Crispy Asian roti filled with chocolate (add banana)

MILK TART PARATHA R100

Crispy Asian roti filled with a South African Traditional treat and favourite, served with a sprinkle of cinnamon

PAVLOVA NESTS FOR 2 R130

Cheesecake mousse filling topped with fruits in season





# BREAKFAST

## AEROTEL CONTINENTAL BREAKFAST

100% Seasonal fruit juice

Fresh seasonal fruit skewers / Stewed dried fruit (winter)

Yoghurt and granola / Oats with honey (winter)

Selection from the patisserie basket, served with butter, jam  
and honey

Coffee/Tea/Cappuccino

## HOT BREAKFASTS (TO ORDER)

### SMASHED AVO AND SMOKED SALMON

Crispy seed loaf, with smashed avocado topped with  
smoked salmon slivers, goats cheese and coarsely ground  
pepper.

Served cold

### THE TRADITIONAL

Eggs to order (2) served with mini pork sausages, bacon,  
fried tomato, mushrooms .

Ciabatta/seed loaf toast on request.

### FRENCH TOAST FINGERS

served with BACON, BANANA and syrup

### EGGS BENEDICT

Poached egg served on a crispy seed loaf slice, with baby  
spinach, rocket and bacon, topped with a zesty Hollandaise  
sauce.

### OMELETTE

with vegetables and cheese. (Add bacon) Ciabatta / Seed loaf  
toast on request

### BREAKFAST PARATHA

Crispy Asian roti with scrambled egg and cheddar cheese.  
(Add bacon)

(BREAKFAST CHARGE - R 200 to day visitors)

# BEVERAGES

## REFRESHMENTS

Apple/Grapetizer	R35
Ice Tea	R30
Softs/mixes 200ml	R30
Tomato Cocktail	R45
Orange/Apple juice	R30

## COFFEE

Americano	R25
Cappuccino	R35
Espresso	R30
Latte	R40
Hot Chocolate	R40
Tea (Black, Rooibos, Wild Hibiscus, African Chai, Lemon Grass)	R35

## PURIFIED WATER (RO)

Carbonated	R15
Still	No Charge

## NON-ALCOHOLIC

Bavaria 0%	R55
Clausthaler Lemon	R55

## BEER 330ml/440ml

Castle Light	R35
Windhoek Draught	R50
Black Label	R35

## BRANDY & COGNAC 25ml

Klipdrift Premium	R30
100 Reserve	R30

## WHISKEY/BOURBON 25ml

Bells	R30
Jameson	R50
Glenfiddich 12YR	R55
Gentlemen Jack	R50

## VODKA/GIN 25ml

Sky Vodka	R30
Primos Blue	R50
Bombay Sapphire	R45
Non Alcoholic Gin	R40

## NIGHTCAPS 50ml

Amarula Cream	R45
The Royal Rhino	R65
Horny Elephant	R90
The 737	R80
Drambuie	R70
Sherry 100ml	R45
Ruby Red Port	R45
Alvis Drift Muscat	R90

# MCC'S

Graham Beck 250ml R200

Graham Beck 750ml R380

Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate.

L'Ormarins Rosé MCC 750ml R380

The palate is vivid with lively bubbles of bright red berries and crisp acidity. Providing equilibrium are rich, creamy lees notes and toasted biscuit flavours from its secondary fermentation in bottle. Delightfully playful yet serious with good structure, length and a clean, focused finish.

# GINTAILS

Blue Devil R90

Fragrant Gin, blue tonic and lime juice with rosemary, blueberries and the cherry on the devils tail.

Carribbean Cooler R90

A refreshing crush of gin, lime, tonic and fresh mint leaves.

Karoo Refresher R90

A Karoo thirst quenching cooler with gin, Rooibos ice tea, limoncello & thyme / rosemary.

Parisian Pink R90

A feminine mix of gin, tonic and cherry liqueur with a selection of crushed berries.

Non-Alcoholic Gintails

Also Available



# HOUSE WINES

We celebrate our view of Mariepskop, direction  
SOUTH SOUTH WEST,  
with this range of affordable wines,  
from the Western Cape.

SSW Chenin Blanc	R 150/bottle
SSW Semi Sweet White	(all varieties)
SSW Merlot	
SSW Blend (Shiraz/CabSav/Pinotage)	

The Three Rondawels, are our local variation and  
reminder of the Three Peaks that inspired these Western  
Cape wines

Three Peaks Sauvignon Blanc	R 180/bottle
Three Peaks Chardonnay	(all varieties)
Three Peaks Dry Rosé	
Three Peaks Shiraz	
Three Peaks Pinotage	
Three Peaks Cabernet Sauvignon	

Pierre Jourdan Tranquil	R 220
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Haute Cabriere Chardonnay	R 260
Pinot Noir Blend	

Kanonkop Kadette Rose	R 200
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Mount Vernon Malbec	R 500
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## NON-ALCHOLIC SELECTION

Red Wine	R250
White Wine	R250
Sparkling Wine	R300

Our Corkage Policy:  
Any bottle brought into the restaurant will  
have a corkage fee of R100