



THE ROBBERG

BEACH LODGE

Breakfast Menu

- Wholesome Oats** **R65**
Oats with a sprinkle of nuts and a drizzle of syrup
- Omelette (2 or 3 Eggs)** **R75**
Filled with your choice of cheese, ham, tomato, mixed peppers or fried onions
- Breakfast Wraps** **R80**
R120
Scrambled eggs with bacon & basil pesto
Scrambled eggs with smoked salmon & cream cheese
- Classic Eggs Benedict** **R85/R95**
Vegetarian
Crispy hash-brown and spinach, two poached eggs and a creamy hollandaise sauce
Original
Crispy hashbrown and gypsy ham, two poached eggs and a creamy hollandaise sauce
- French Toast** **R85**
Classic French toast with crispy bacon and dressed with maple syrup
- Waffle** **R85**
Served with Greek yoghurt and honey
- The Robberg Breakfast** **R95**
Eggs of your choice, back bacon, fried tomato, mushrooms, your choice of beef or pork sausage & a crispy hashbrown
- The Robberg Continental Breakfast** **R150**
Fruit, muffins, cereal, bread, croissants, pastries, waffles, a variety of yoghurts - served with juice, tea or coffee

Served from 7AM - 10AM

HOT BEVERAGES

Babyccino	R19
Espresso - Single/Double	R22/R25
Speciality Teas	R28
Americano	R30
Decaf Coffee	R30
Cappuccino (Single)	R30
Cappuccino (Double)	R36
Café Latté	R35
Hot Chocolate	R38
Café Mocha	R40
Macchiato	R40



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Lunch Menu

Served from 12PM - 5PM

SANDWICHES

*On your choice of brown, white or ciabatta bread.
Served with potato fries.*

Gypsy Ham

R70

With mozzarella and tomatoes

B.L.T

R70

Classic bacon, lettuce and tomato

Cajun Chicken

R70

With lettuce, mayonnaise and cheddar

WRAPS

Served with potato fries or a side salad.

Thai Prawn & Chicken

R95

With crisp lettuce, sweet & sour prawn, chicken strips and bell pepper

Salmon & Cream Cheese

R95

With rocket, salmon, tomatoes, capers, basil pesto & cream cheese

LIGHT MEALS

Grilled or Beer Battered Hake

R95

Served with potato chips, side salad and tartar sauce

Bangers & Mash

R95

Pork or beef bangers served on potato mash with a mushroom jus

Spaghetti Bolognese

R95

Served with parmesan cheese

SALADS

Served with balsamic vinegar & olive oil.

Robberg Seasonal Salad

R70

Add chicken strips for R25.00

Calamari and Rocket Salad

R95

SOMETHING SWEET

Chocolate Fondant

R70

A dark chocolate sponge cake with a soft runny centre, served with chantilly cream

Lemon Meringue

R70

A creamy lemon infused tart

Amarula Ice Cream

R70

A home-made ice cream with delicious bits of honeycomb



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Dinner Menu

STARTERS

Soup of the Day

R70

Served with ciabatta bread

Classic Caprese Salad

R90

Layers of fresh tomato and mozzarella shavings, drizzled with a balsamic reduction and basil pesto

Prawn Croquettes

R95

Potato and prawn croquettes, cheddar and red peppers. Served with a sweet chilli sauce

Mussels in Garlic Sauce

R120

Mussels simmered in a creamy white wine sauce with ciabatta bread

Cajun Calamari

R120

Calamari tubes and squid grilled in cajun spice served on a bed of rocket with grilled red pepper

Served from 6PM - 10PM

MAINS

Stuffed Chicken

R165

Grilled chicken breast stuffed with spinach and cream cheese. Served with butternut, green beans and rice

Mushroom Parcel

R165

Phyllo pastry parcel filled with a delicious combination of mushroom, spinach, bell peppers and feta. Served with sautéed sweet potato

Mamma Mia!

R165

Pasta and napoletana sauce with garlic and fresh chilli, rounded off with cream and garnished with fresh coriander

Add-ons

Chicken

R45

Prawns

R65

Pork Belly

R230

Honey glazed pork belly served with dijon potato mash, baby marrow, carrots and an apple relish

Beef Fillet

R230

Beef fillet served on dijon potato mash, butternut and wilted spinach. Drizzled with a red wine jus

Grilled Lamb Chops

R230

Lamb chops served with rustic chips, butternut and green beans. Drizzled with a mushroom jus

Seafood Platter

R165/R385

Succulent hake, prawns, grilled calamari tubes and garlic mussels. Accompanied with a tartar sauce and a white wine sauce. Served with white rice or chips and vegetables

Half Portion - For One

Full Portion - For Two

TREATS AND DESSERTS

Amarula Ice-Cream

R70

Homemade ice-cream with delicate bits of honeycomb

Chocolate Fondant

R80

A dark chocolate sponge cake with a soft runny centre, served with chantilly cream

Lemon Meringue

R85

A creamy lemon infused tart

HOT BEVERAGES

Babyccino

R19

Espresso - Single/Double

R22/R25

Speciality Teas

R28

Americano

R30

Decaf Coffee

R30

Cappuccino - Single/Double

R30/R36

Café Latté

R35

Hot Chocolate

R38

Café Mocha

R40

Macchiato

R40

Served from 6PM - 10PM



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Drinks Menu

COCKTAILS

Grand Cosmo	70
Piña Colada	70
Classic Mojito	80
Strawberry Daiquiri	85
Espresso Martini	85
Negroni	85
Margarita	86
Wild Berry Mojito	95
Long Island Iced Tea	120
All Mocktails <i>(Virgin Cocktails)</i>	45

WINE BLENDS

La Motte Millennium	275
Kanonkop Kadette Cape Blend	345
Springfield Whole Berry	480
Rupert & Rothschild Classique	680

WINE RANGES

Diemersdal Sauvignon Rosé	215
La Motte Sauvignon Blanc	245
Beyerskloof Pinotage	245
Cederberg Sauvignon Blanc	280
Diemersdal Merlot	285
Haute Carbrière Chardonnay Pinot Noir	285
Ken Forester Old Vine Reserve	300
Tokara Cabernet Sauvignon	305
Saronsberg Provenance	380
De Grendel Merlot	425

PROTEA WHITE WINES

Per Glass	65
Per Bottle	190
Sauvignon Blanc	
Chardonnay	
Chenin Blanc	
Pinot Grigio	

PROTEA RED WINES

Per Glass	75
Per Bottle	205
Merlot	
Shiraz	
Cabernet Sauvignon	
Rosé	

SPARKLING WINES

Leopard's Leap	300
Pierre Jourdan Brut	350
Pongràcz Brut	450
Pongràcz Rosé	450

CHAMPAGNE

Moët & Chandon Brut	1800
Veuve Clicquot Yellow	2000
Moët & Chandon Nectar Imperial	2300

BEERS

Castle Lager	38
Black Label	38
Heineken Zero	39
Castle Lite	39
Windhoek Lager	40
Corona	48
Windhoek Draught	48
Stella Artois	52

CIDERS

Savanna Dry	37
Savanna Lite	37
Hunters Dry	37

FRIZZANTES

Bernini Blush	42
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WHISKY

Bells	40
J&B	40
Bains	40
Johnny Walker Red Label	42
Jameson	45
Johnny Walker Black Label	52
Jack Daniel's	55
Glenlivet 12 Years	60
Jameson Select Reserve	65
Glenfiddich 12 Years	68

BOURBON

Gentleman Jack	65
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BRANDY

Klipdrift Export	40
Richelieu	40

COGNAC

Hennessy VS	75
Rémy Martin	120

RUM

Bacardi White	35
Malibu	35
Captain Morgan Spiced Gold	38
Captain Morgan Black Label	40

VODKA

Pushkin	40
Smirnoff 1818	40
Cruz	45
Cîroc	60
Absolut	60
Belvedere	65

LIQUEURS

Frangelico	40
Kahlua	40
Amarula	45
Cointreau	48
Jägermeister	55

GIN

Gordons London Dry	40
Strettons Original	40
Bombay	45
Pink Lady	45
Tanqueray	55
Hendricks	58
Inverroche Amber	65

TEQUILA

Jose Cuervo Gold	38
El Jimador Silver	38

JUGS

Sweet Tea Sangria	120
Colonial Gardens	180

CORDIALS

Lime, Passion Fruit, Kola Tonic, Lemon, Elderflower	20
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MIXERS

Indian Tonic, Blue Tonic, Pink Tonic Soda Water, Lemonade, Ginger Ale, Bitter Lemon	26
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SOFT DRINKS

Still Water (500ml)	18
Sparkling Water (500ml)	19
Coca-Cola	32
Coca-Cola Zero	32
Fanta Orange	32
Crème Soda	32
Stoney Ginger Beer	32
Dry Lemon	32
Appetizer	38
Grapetizer	39
Peach Iced Tea	38
Still Water (1L)	38
Sparkling Water (1L)	39
Red Bull	48
