

CLASSIC COCKTAILS

Long Island Iced Tea A mix of 4 white spirits with a splash of fresh lemon juice, topped up with Cola.	
Margarita A double shot of tequila with freshly squeezed lime juice & a touch of salt. Served straight up, frozen or on the rocks	
Mojito A double shot of light rum with fresh lime, bruised mint leaves and pure cane sugar, with crushed ice and charged with soda water.	
Pina Colada Double shot of light rum blended with fresh pineapple pieces and coconut milk	
Strawberry Daiquiri Double shot of light rum, blended with fresh lime juice & strawberries	
Cosmopolitan Double shot of Vodka, shaken with fresh lime and cranberry juice	
SPIRITS	
Smirnoff 1818 Vodka	
Grey Goose Vodka	
Gordon's Gin	
Bombay Gin	
Captain Morgan Dark Rum/ Spiced Gold	
Bacardi White	
Cabrito Tequila Reposado	
Bells Whisky	
Jameson Whiskey	
Glenfiddich 12 year Whisky	
Jack Daniel's	
Klipdrift Brandy	
KWV 10 year Brandy	
LIQUEURS	
Amarula	
Medium Cream / Dry / Full Cream Sherry	
Port	
Kahlúa	
Bailey's Cream	
Jägermeister	
Amaretto	
Frangelico	
A 12% gratuity may be added to tables of 6 or more	

HOT DRINKS

Coffees	
Espresso	
Americano / Double Espresso / Cortado	
Flat White / Cappucino	
Latte	
Red Cappucino / Red Latte	
Chai Latte / Hot Chocolate / Choco Chino	
Add Extra Shot	
Almond Milk / Oat Milk / Cream	
Selection of Teas Ask your waitron	
COLD DRINKS	
Soft Drinks	
Coke / Coke Lite / Coke Zero / Fanta / Sprite / Sprite Zero	
Iced Teas Peach / Lemon	
Appletiser / Grapetiser	
Mixers 200ml Ginger Ale / Lemonade / Tonic Water / Soda Water / Pink Tonic	
Rock Shandy / Steel Works	
Sparkling / Still Water (440ml)	
Sparkling / Still Water (750ml)	
Fresh Fruit Juice	
Shakes Chocolate / Strawberry / Vanilla / Coffee / Chai	
Smoothies	
BananaBerry: Banana, berries, yoghurt & honey	
Powernut: Peanut butter, banana, honey & almond milk	
Island: Banana, pineapple, coconut milk & honey	
<div><div> Vegan / (V) Vegetarian</div><div>Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOY, FISH & MILK. Please ask for more information should you have any allergy concerns.</div><div>All items on the menu are subject to availability. Right of admission reserved.</div></div>	
Alcohol Not for Sale to Persons Under the Age of 18	

Smoked Springbok Carpaccio Served with wild rocket, toasted almond flakes, parmesan shavings, seasonal berries, balsamic reduction & extra virgin olive oil	
Tuna Tartare Raw tuna in sesame, lime, togarashi & spring onions on crushed avo, with aioli & crispy onion bits, extra virgin olive oil & soy sauce	
Tomato & Basil Soup (V) Served with toasted ciabatta & butter or extra virgin olive oil for vegan option	
Baked Camembert (V) Camembert wheel, baked with rosemary & extra virgin olive oil, drizzled with honey, served with toasted ciabatta	
West Coast Mussels Chardonnay, thyme & garlic steamed, served in a light cream sauce with toasted ciabatta	
Patagonian Calamari & Chorizo Tubes and tentacles flash fried with paprika, chorizo & fresh garlic served with charred lemon	
Panko Crumbed Fish Cakes Fish cakes served with home-made traditional tartare sauce & lemon OR smoked paprika mayo & micro greens	
<div><div>OYSTERS</div><div>Each</div><div>Fresh, cultivated Pacific oysters served with Tabasco, lemon & black pepper</div></div>	
SALADS	
Garden Salad (V) Mixed salad leaves, tomato, cucumber, carrot ribbons, olives, balsamic reduction & extra virgin olive oil	
Grilled Chicken & Avo Freshly grilled chicken fillet, served on a bed of tender garden greens, avo, parmesan shavings, sweet potato crisps & a truffle, lime and soy dressing	



Grilled Prawn 5 Large prawns, served on a bed of baby spinach, wild rocket, tender peas & feta with a Caesar dressing & crispy capers	
Butternut, Beet & Pear (V) Roasted butternut & beets, caramelised red onion, baby spinach, freshly sliced pear, herb & garlic chevin, extra virgin olive oil & balsamic reduction	
Green Goddess Broccoli, tender peas, avo, cucumber, dried cranberries, toasted pumpkin seeds, micro-greens & chumichurri dressing	
SEAFOOD	
Our Catch of the Day is pole & line caught by fisherman at local harbours and therefore is subject to availability and always fresh.	
Catch of the Day Please ask your waitron for today's availability	
Hake & Chips Beer-battered hake served with chips & home-made traditional tartare sauce	
Flash Fried Patagonian Calamari Salt & pepper dusted Patagonian calamari (tubes and tentacles), served with chips or jasmine rice & a home-made traditional tartare sauce	
West Coast Mussels Chardonnay, thyme & garlic steamed, served in a light cream sauce with toasted ciabatta	
Grilled Prawns 6 or 12 Prawns sautéed in your choice of garlic & herb, chilli or lemon butter, served with chips or jasmine rice	
Hake & Calamari Combo Fried combo of beer-battered hake and calamari strips, served with chips or jasmine rice & a home-made traditional tartare sauce	
Seafood Medley Catch of the day, salt & pepper dusted Patagonian calamari (tubes and tentacles), west coast mussels & 2 prawns served with chips or jasmine rice & a home-made traditional tartare sauce	
Trio of Seafood Beer-battered hake, calamari strips & 2 prawns, served with chips or jasmine rice & home-made traditional tartare sauce	