



On the Rocks

MENU

BREAKFAST

SERVED FROM 09:00 - 11:45

SINGLE TOASTS

THE FOLLOWING BREAKFASTS ARE ALL SERVED
ON TOP OF A LARGE SLICE OF SOURDOUGH

SMASHED AVO	98
AVO CRISPY CHICKPEAS BEETROOT HUMMUS CRUMBLED FETA	
ADD BACON R 32	
ADD POACHED EGG R 10	

CROQUE MADAME	138
GYPSY HAM BACON EMMENTAL FRIED EGG MORNAY SAUCE	

JONKERSHUIS	160
CRISPY PORK BELLY AVO POACHED EGG FIELD MUSHROOMS PESTO	

ON THE ROCKS BENEDICTS

SERVED ON ENGLISH MUFFIN

SALMON	145
POACHED EGGS ROASTED CHERRY TOMATOES BABY SPINACH	
CAPERS HOLLANDAISE	

PARMA HAM	130
POACHED EGGS ROASTED CHERRY TOMATOES HOLLANDAISE	

BACON	108
POACHED EGGS ROASTED CHERRY TOMATOES HOLLANDAISE	

MEXICAN	155
POACHED EGGS SMASHED AVO CHORIZO SRIRACHA	
HOLLANDAISE	

BREAKFAST

SERVED FROM 09:00 - 11:45

ON THE ROCKS PLATES

ON THE ROCKS CRUMPET	102
CRUMPETS CARAMELIZED ONION CHUTNEY CHERRY TOMATOES BACON POACHED EGG ADD HOLLANDAISE R 20	
FRY-UP	145
PORK SAUSAGE BACON FRIED TOMATO MUSHROOMS CRISPY POTATOES WITH ONION AND CREAM CHEESE EGGS SOURDOUGH	
BANANA SPLIT HEALTH BREAKFAST	85
CARAMELIZED BANANA HOMEMADE GRANOLA SEASONAL BERRIES GREEK YOGHURT PEANUT BUTTER GLAZE	
FRENCH TOAST CROISSANT	105
CHANTILLY CREAM SEASON BERRIES HONEY DRIZZLE	

CLASSIC THREE EGG OMELETTES

BABY SPINACH	125
FETA RED ONION CHERRY TOMATOES PESTO (V)	
FIOR DE LATTE	140
BASIL PESTO CHERRY TOMATOES (V)	
BACON	120
FETA LEEKS	
SALMON	155
CREAM CHEESE CHIVES	

STARTERS

WEST COAST OYSTER

3 OYSTERS OR 6 OYSTERS

SERVED WITH ICE AND LEMON

SERVED WITH CHILI & PINEAPPLE SALSA

110 | 210

120 | 235

BEETROOT CURED SALMON

155

PICKLED ONION | LEMON CRÈME FRAICHE | FENNEL

LIGHT & GARDEN FRESH

GRILLED HALLOUMI & CHORIZO

135

HOT HONEY | CHORIZO CRUMB | SUNDRIED TOMATO | LEAVES |

STRAWBERRY

SWEET HEAT & CRUNCH

VENISON CARPACCIO

150

TRUFFLE MAYO | HAZELNUT | ROCKET | PARMESAN

WILD & ELEGANT

SALT AND PEPPER SQUID

125

ROMESCO | OLIVE & ALMOND DRESSING

CRISP & BOLD

SALADS

SEARED TUNA SALAD 195
CUCUMBER | AVOCADO | EDAMAME |
PICKLES | CAVIAR | PONZU | AIOLI
FRESH & UMAMI- RICH

CAESAR SALAD 130
COS WEDGE | PARMESAN | CROUTONS | ANCHOVY | EGG
CLASSIC & CRISP

GREEK SALAD 98
LETTUCE | FETA | OLIVES | CUCUMBER | TOMATO | BALSAMIC
BRIGHT & SHAREABLE

CAPRESE SALAD 145
BUFFALO MOZZARELLA | BASIL LEAVES | ONION PESTO |
BALSAMIC VINEGAR | PARMESAN CROUTON
SIMPLE YET ELEGANT CLASSIC

MEZZE PLATE 105
CAULIFLOWER | HUMMUS | CHICKPEAS | SOURDOUGH | DUKKA
WHOLESOME & VIBRANT

ADD
CHICKEN 45
BACON 35

SEA

GRILLED LINE FISH

250

CORN SALSA | CAULIFLOWER RICE |
CRISPY SQUID | LEMON BUTTER
CATCH OF THE DAY

DRESSED SOLE

275

CRISPY CAPERS | LEMON BUTTER | CHIVE POTATO
SIMPLE & REFINED

CRAFT BEER MUSSELS

125

BACON | LEEK HERB SALAD | TOUCH OF CREAM
COMFORT WITH A TWIST

TUNA LOIN

295

NORI AND SESAME-DUSTED SWEET POTATO FRIES |
BROCCOLI | PICKLED GINGER | WASABI - LIME AIOLI
REFINED YET VIBRANT

GRILLED SALMON

295

HERBED QUINOA | MINT PEAS | BABY MARROW | LEMON LABNEH
LIGHT & WHOLESOME

PLATTER | TRIO OF THE SEA

585

CRAYFISH TAIL | SALMON | SQUID | BARIGOULE | CHIPS
OCEAN FEAST

PLATTER | 6 PRAWNS

315

COCONUT RICE | SWEET MANGO ATCHA | CORIANDER
JUICY & SHAREABLE

LAND

PORK ESPETADA

195

HAND CUT CHIPS | COLESLAW
RUSTIC AND BOLD

CHICKEN ARANCINI

175

SLOW-COOKED NAPOLITANA | BASIL OIL | PARMESAN
COMFORT MEETS CLASS

SPRINGBOK SHANK

255

MOROCCAN COUSCOUS | SPICED BABY CARROTS | HARISSA YOGHURT | PAN JUS
DELICATE TASTE OF SOUTH AFRICA

RIBEYE STEAK

305

ROOIBOS - RED WINE JUS | TRUFFLE FRIES | ONION RINGS
HEARTY & INDULGENT

LAMB RUMP

350

FONDANT POTATO | GREEN BEANS | OLIVE, MINT AND ANCHOVY SALSA VERDE |
TOMATO JUS
HEARTY YET REFINED

VEGETARIAN GRILLED BUTTERNUT "STEAK"

160

MUSHROOMS | CHIMICHURRI | PICKLED RED ONION SALAD
SATISFYING AND WHOLESOME

DESSERTS

CRÈME BRULÉE

85

SPUN SUGAR

LOCAL TWIST ON A CLASSIC

SALTED CARAMEL FONDANT

90

WARM MOLTEN CHOCOLATE CAKE | SALTED CARAMEL |

VANILLA ICE CREAM

RICH SWEET SALTY TWIST

BAKED CHEESECAKE

95

SMOOTH AND TIMELESS

CHEESE PLATE

230

SOURDOUGH | PESTO | PRESERVE | NUTS

ELEGANT AND SHAREABLE