



**ONLY PAY R50 EACH
FROM 5PM TO 8PM**

ROSE QUARTZ

*A Delicate Pink Drink Consisting
of Tanqueray Gin, a Hint of Rose Water
and Homemade Raspberry Syrup*

SOUTHERN SPICE

*A Different Take on the Classic
Old Fashioned made with Southern Comfort
Homemade Cinnamon Syrup
Fresh Apple Juice*

WATERMELON SOURS

*Summer in a Glass - Watermelon Rum
Freshly Squeezed Lime Juice
and Homemade Basil & Lime Syrup*

BLACK MOUNTAIN KAROO DRY COCKTAIL

*Refreshing Blend of Rosemary
Fresh Citrus Peel
Black Mountain Karoo Dry Gin
Cinchona Tonic Water*

BLACK MOUNTAIN KAROO FLORA COCKTAIL

*Black Mountain Flora
with a Hint of Lavender
and Premium Cinchona Indian Tonic*

MARINATED KAROO OLIVES | 48

Spanish Smoked Paprika, Sweet Garlic & Thyme

DURBAN SEV MIX | 35

Curried Roasted Nuts, Chickpeas & Sev Noodles

RUSTIC OR SWEET POTATO CHIPS | 45

Smoked Chilli Mayo Dip

SALDANHA BAY OYSTERS

Fried or Fresh.

Medium Oysters, Lightly Fried

Sizzled Chilli & Spring Onion, Smoked Tomato Smoor

OR Fresh Oysters served with Mignonette Dressing

3 Oysters | 75

6 Oysters | 145

SMOKED SNOEK PATE | 58

Cape Malay Snoek Bobotie Pate

Cremé Fraiche, Fruit Chutney, Grilled Bruschetta

SALMON GRAVLAX TACOS | 74

Salmon, Tarragon Dijon Aioli, Japanese Ginger

Avocado Mousse, Micro Leaf Salad

CRISPY CALAMARI | 68

Lightly Dusted, Deep Fried Calamari Rings & Tentacles

Bokkoms Caesar Aioli

SPINACH BHAJI | 58

Crispy Battered Baby Spinach with Indian Flavours

Coconut Tzatziki, Date Chutney & Coriander Salsa

**SMOKED MOZZARELLA, BILTONG
& JALAPENOS | 65**

Smoked Mozzarella, Cream Cheese

Biltong & Jalapenos. Rolled, Crumbed & Deep Fried

Charred Tomato Ketchup

**CRUNCHY POTATO & CHICKPEA
CHAAT TACOS | 55**

Mint Yogurt Dressing, Pomegranate, Tamarind Puree

Cremé Fraiche

CONFIT DUCK RILLETTE | 70

Hanepoot Croutons, Pickles & Garlic Aioli

KAROO PULLED LAMB ROOSTERKOEK | 66

Red Onion Marmalade, Toasted Sesame

Rocket & Chilli Oil