

@50

ONLY PAY R50 EACH
FROM 5PM TO 7PM

THE JAMAICAN

Authentic Jamaican rum infused
with pomegranate and lime flavours
with foam cap

NEW FASHION

A new twist to an old classic
introduces flavours of Dark rum
Cherry, almond and caramelized orange

LADY LEMON

Intense flavours of Raspberry, Grapefruit
lemon and orange mixed
generously with triple distilled gin

BLACK MOUNTAIN KAROO DRY COCKTAIL

Refreshing blend of Rosemary and fresh citrus peel
Black Mountain Karoo Dry Gin
Cinchona Tonic Water

BLOEDLEMOEN RASPBERRY COCKTAIL

A citrus burst of Bloedlemoen gin
infused with fresh raspberry syrup
craft cinchona tonic water

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 BIG BAY OYSTERS

Medium Oysters, Lightly Fried
Sizzled Chilli & Spring Onion, Smoked Tomato Sauce

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 WITH ROTI | 74

Tarragon Dijon Aioli, Micro Leaf Salad
Avocado Mousse, Soft Roti

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

WILD MUSHROOM ARANCINI | 65

Parmesan & Smoked Mozzarella Risotto Balls
Charred Tomato Ketchup

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

Mint Yogurt Dressing, Pomegranate, Tamarind Puree
Cremé Fraiche

CONFIT DUCK RILLETTE | 70

Hannaport Crouton, Pickles & Garlic Aioli

TWICE COOKED PORK BELLY | 68

Crackling Sherry Glazed Pork Belly, Sour Cream
Spring Onions

KAROO PULLED LAMB ROOSTERKOEK | 66

Red Onion Marmalade, Toasted Sesame
Rocket & Chilli Oil

