



## BAR SNACKS

served from 12h00

Spiced nuts	40
Chips	40
Marinated olives	55
Biltong,	50
Salami sticks	40

## SANDWICHES & MORE

Roast chicken, peppadew & aioli	80
Gypsy ham & cheese	80
Pastrami, mustard & pickle	110
Smoked salmon & cucumber salad, baby gem, dill & caper vinaigrette	110

## SMALL PLATES

Tempura vegetables, coconut & lime dip	85
Beef bitterballen, mustard	95
Homemade Punjabi samoosas, mint chutney	80
Wood roasted Dalewood camembert, mushrooms, crostini	80
Boerewors and chakalaka burger sliders x2 (vegan option available)	105
Chicken sosaties, pineapple & red pepper blatjang, flatbread	95
Saldanha Bay mussels, preserved lemon & white wine	110
Steak tagliata, wild rocket, parmesan	135

## GRAZING BOARD

Cheese and charcuterie platter for two	395
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## NEAPOLITAN STYLE PIZZA

Margherita	90
Bacon, feta & avocado	135
Salami & olive	125
Biltong, blue cheese & green fig	175

\* Our pizzas are available for take-away

## SWEETS

Waffle, chocolate ice cream & Farm grocer mac-tella	60
Crepe Suzanne, cheesecake mousse & orange syrup	70
Ice-cream & mac-tella	55

Ask your waitron for our pastries, cake and combos for the day

## SUZANNE'S SUNDAY ROAST

**Every Sunday from 12:00**

R245 per person / R480 for two

Extra beef sirloin (150g) R90

**BOOKING ESSENTIAL (deposit required to confirm your booking)**

021 807 3837



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## CLASSIC COCKTAILS

Mojito White rum, lime, mint, soda	90
Strawberry daiquiri White rum, lime, frozen strawberries	80
Aperol spritz Aperol, MCC brut, soda	85
Margarita (classic or frozen) Tequila, lime juice, triple sec	75
Whiskey sour Bourbon whiskey, lemon juice, egg white	80
Caipirinha Rum, lime	75
Cosmopolitan Vodka, triple sec, cranberry juice	80
Mai tai White rum, dark rum, triple sec, lemon juice	80
Long island iced tea Tequila silver, vodka, white rum, gin, triple sec, lemon juice, coca cola	80
Mimosa MCC brut, orange juice	80

## SIGNATURE COCKTAILS

Misty moon Gin, elderflower, lemon juice, egg white, tonic	95
Negroni - house of dragon Campari, sweet vermouth, MCC brut	95

## GIN O CLOCK

Very berry gin	85
Gin fiz	95
Rosemary gin	85

NON-ALCOHOLIC COCKTAILS AVAILABLE

## PAARL BREWERY CRAFT BEER 300ml / 500ml

Lager	39 / 49
Pale ale	45 / 55
Blonde ale	39 / 49

## WINE

### LABORIE WHITE

Chardonnay, Chenin Blanc, Sauvignon Blanc, Rosé	  55 / 155
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### LABORIE RED

Merlot, Cabernet Sauvignon, Cabernet/Merlot Shiraz	60 / 185
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### WHITE

Nederburg Sauvignon Blanc	
Vendome Chenin Blanc	65 / 210
Druk My Niet Rosé	60 / 195
<b>RED</b>	80 / 275
Glen Carlou Merlot	85 / 295
Noble Hill Red Blend	95 / 355
Menagerie Syrah	80 / 285

### CAP CLASSIQUE

Brut , Brut Rosé , Le Grande Nectar	70 285
Blanc de Blanc	- 325
Annabelle non-acoholic	- 285

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