**EAT**

**Nibbles**
- Piquant Olives  
  Marinated in a zesty olive oil with tapenade and artisan sour dough  
  ₹48
- Selection of Homemade Hummus  
  Beetroot / roasted red pepper hummus with artisan sour dough  
  ₹58
- Soup of the Day  
  With grilled country bread  
  ₹68
- Coconut Crumbed Hake Goujons  
  With Marsala mayo  
  ₹78
- Jalapeño Poppers  
  With a Peppadew & cheddar sauce  
  ₹78
- Mac & Cheese Bites  
  With Chipotle mayo  
  ₹66
- Gambas Pil Pil  
  Chilli & garlic prawns in a zesty oil served with artisan bread  
  ₹112

**Salads**
- Grilled Chicken, Bacon & Avo  
  ₹114
- Smoked Salmon, Prawn & Avo  
  Tomato & caper salsa with orange & dill yoghurt  
  ₹134
- Grilled Cajun Prime Steak  
  Mozzarella, red onion jam with Peppadew Mayo  
  ₹124
- Roast Butternut, Feta & Apple  
  Candied walnuts, baby spinach with honey balsamic drizzle  
  ₹102

**Gourmet Burgers**
- Beef or chicken
  Served with seasoned chips & giant onion rings
  *Add an extra beef patty or chicken breast for ₹36
  *Substitute for a Beyond Burger for ₹54

**Combos**
- The Ovens & Pans
  Cumberland Pork Sausages  
  Mustard mash, Mediterranean vegetables, crispy leeks and rosemary jus  
  ₹98
- Slow Braised Lamb Shank  
  Mustard mash, Mediterranean vegetables, crispy leeks and rich minted jus  
  ₹10
- Chicken & Chorizo Skewers  
  Lemon cous cous, Mediterranean vegetables and aioli  
  ₹114
- Bacon & Mushroom Rigatoni  
  Parmesan, cream and wild rocket  
  ₹128
- Panko Crumbed Pork Loin Chops  
  Mustard Mash, creamed leeks and apple purée  
  ₹144

**From the Grills**
- Served with seasoned chips & giant onion rings
  28oz BBQ Treacle Glazed Pork Ribs  
  ₹234
  14oz BBQ Treacle Glazed Pork Ribs  
  ₹156
  10oz Rump  
  ₹166
  10oz Sirloin  
  ₹166
  10oz Ribeye  
  ₹198
  8oz Fillet  
  ₹204

**Dinner Specials**
- Tuesday - Steak Night
  Our amazing chalkboard steak specials for 50% off
- Wednesday - Burger Night
  Our Gourmet burgers served with chips and onion rings, buy 1 and get 1 absolutely free
- Thursday - Seafood Night
  25% discount off all Seafood items on the menu

**From the Shores**
- Catch of the Day
  Ask your server
- Beer Battered Hake
  Served with tartar sauce
- Herb Crusted Hake
  Grilled served with rocket walnut pesto
- Homemade Fish Cakes
  Panko crumbed served with Thai sweet chilli sauce
- Salt & Pepper Calamari Strips
  Crispy fried served with tomato chilli jam
- West Coast Black Mussles
  Lemongrass & garlic sauce with artisan bread
- Grilled Tiger Prawns
  Sautéed in spicy harissa or lemon & garlic

**You Complete Me**
- Green Peppercorn Sauce  
  ₹28
- Mushroom Sauce  
  ₹28
- Cheddar Jalapeño Sauce  
  ₹28
- Spicy Chorizo & Harissa Sauce  
  ₹28
- Garden Salad  
  ₹28
- Red Onion Jam  
  ₹28
- Tomato Chilli Jam  
  ₹28
- Giant Onion Rings  
  ₹28
- Seasoned Chips  
  ₹28
- Mediterranean Vegetables  
  ₹28
- Mustard Mash  
  ₹28
- Rosemary & Garlic New Potatoes  
  ₹28

**Beyond Burgers**
- Served with seasoned chips, giant onion rings & vegan mayo
  *Add a side salad for ₹28
  *Add an extra patty for ₹76

**The Saveur Classic**
- ₹110
- Bacon & Avo  
  ₹130
- Bacon & Blue Cheese  
  ₹130
- Bacon, Camembert & Cranberry  
  ₹130
- Brie & Red Onion Jam  
  ₹130
- Cheddar Jalapeño & Peppadew Sauce  
  ₹130
- Portobello, Feta & Mushroom Sauce  
  ₹130
- Mozzarella, Spicy Harissa & Chorizo Sauce  
  ₹130
- Gypsy Ham, Pineapple & Cheddar  
  ₹130
- The Saveur “Big Deal”  
  ₹180

**Bread Box**
- Open sandwich, wrap or tramezzini
  Served with seasoned chips. *Add a side salad for ₹28
  Grilled Chicken  
  Bacon, avo with our house mustard mayo  
  ₹114
  Smoked Salmon  
  Avo and cream cheese  
  ₹134
  Parma Ham & Mozzarella  
  Sun-blushed tomato with rocket walnut pesto  
  ₹114
  Cajun Prime Steak  
  Mozzarella, red onion jam with Peppadew mayo  
  ₹124
  Roast Butternut  
  Feta, baby spinach with honey balsamic drizzle  
  ₹102

**A member of The Saveur Restaurant Group**
### AFTERS

**Desserts**
- Caramel Fudge Crème Brûlée: R64
  - Baked & chilled custard with a glazed sugar crust and shortbread treat
- Homemade Sticky Toffee Pudding: R64
  - A rich and fluffy dark sponge smothered in toffee sauce served with vanilla ice cream
- Homemade Chocolate Brownie: R64
  - Topped with candied walnuts, chocolate sauce & vanilla ice cream
- Pavlova: R64
  - Meringue nest, chantilly cream, summer berries and berry compote
- Baked Vanilla Cheese Cake: R76
  - With fruit compote
- Ice Cream: R54
  - 3 scoop selection

**Decadent Drinks**
- Dom Pedro: R48
- Amarula
- Kahlúa
- Frangelico
- Irish Coffee: R48
- Kahlúa Coffee: R48

**Liqueurs**
- Port: R35
- Malibu: R22
- Martini Dry: R22
- R22
- Martini Bianco: R22
- Baileys: R34
- Martini Rosso: R22
- Cointreau: R34
- Sherry Med Cream: R30
- Drambuie: R36
- Sherry Dry: R30
- Kahlúa: R25
- Sherry Full Cream: R30
- Tia Maria: R33
- Pimm's: R24
- Grappa: R36
- Jägermeister: R35
- Frangelico: R30
- Amaretto: R35

**Craft Beer**
- Available Here

### SAVEUR

**Drink**

**Hot Drinks**
- Espresso: R22
- Double Espresso/Macchiato: R24
- Americano: R24
- Flat White: R28
- Cappuccino/Latte: R28
- Red Cappuccino/Red Latte: R32
- Chai Tea Latte: R32
- Choco Chino: R32
- Hot Chocolate: R32
- *Add Extra Shot*: R6
- *Add Almond Milk*: R6
- *Add Cream*: R6

**Cold Beverages**
- Soft Drinks: R24
  - Coke, Coke Lite, Coke Zero, Fanta, Sprite, Sprite Zero, Creme Soda
- Iced Tea: R32
  - Peach, Lemon
- Grapetiser / Appletiser: R32
- Soft Drinks 200ml: R21
  - Ginger Ale, Lemonade, Toric Water, Soda Water
- Red Bull: R42
- Rock Shandy / Steel Works: R34
- Water Still / Sparkling Small: R28
- Water Still / Sparkling Large: R38
- Fresh Fruit Juice: R26
  - Apple, Orange, Cranberry, Strawberry, Pineapple
- Milkshakes: R44
  - Chocolate, Vanilla, Strawberry, Coffee, Chai
- Smoothies: R44
  - Made with real fruit purée (Combo of any 2 flavours)
    - Banana, Kiwi Fruit, Apple, Blueberry, Strawberry

**Ciders**
- Savanna Dry: R36
  - Amstel: R36
  - Heineken: R36
  - Stella Artois: R42
  - Windhoek: R36
- Savanna Lite: R36
- Castle Lite: R36
- Heineken: R36
- Savanna Non Alcoholic: R36

**Beers**
- Amstel: R36
- Castle Lite: R36
- Heineken: R36
- Stella Artois: R42
- Windhoek: R36

**Spirits**
- Smirnoff: R22
  - Bells: R25
- Grey Goose: R40
  - Jameson: R36
- Gordon’s: R25
  - Glenfiddich: R55
- Bombay: R35
  - Jack Daniel’s: R36
- Captain Morgan: R25
  - Klipdrift: R22
- Bacardi White: R25
  - Van Ryn’s 10yr: R38

**Champagne**
- Moët & Chandon: R1150

**MCC**
- Bottle / Glass
  - Krone Brut: R314 / R68
  - Krone Rosé: R314 / R68
  - Robertson Non Alcoholic: R166 / R42

**Rosè Wine**
- Kleine Zalze Rosé: R168 / R42

**Red Wines**
- Hartenberg Doorkeeper Shiraz: R206 / R52
- M.A.N Pinotage: R186 / R48
- Kleine Zalze Cab/Merlot: R186 / R48
- M.A.N Cabernet Sauvignon: R186 / R48
- Hartenberg Cab/Shiraz: R212
- Spier Merlot: R174 / R44
- Thelema Mountain Red: R194
- DC De-alcoholised Red: R192

**White Wines**
- Buitenverwachting Buiten Blanc: R174
- M.A.N Chenin Blanc: R186 / R48
- Spier Sauvignon Blanc: R162 / R42
- Weltevrede Vanilla Chardonnay: R172 / R44
- Hartenberg Sauvignon Blanc: R212 / R54
- Hartenberg Chardonnay: R268
- Haute Cabriere Chardonnay Pinot Noir: R226
- Thelema Sauvignon Blanc: R198
- DC De-alcoholised Sauv Blanc: R156 / R62

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**Check out our non-alcoholic range of wines, beers & ciders**