

Menu



Small Plates

- 🍷 **Locally Caught Tuna Tartare** R140
Soy sesame dressing | chilli oil
avocado | rice paper crunch
- 🍷 **Beer & Chilli Prawns** R160
Grilled prawns | beer | butter
house-made chilli oil | toasted ciabatta
- 🍷 **Charred Baby Octopus & Chorizo** R180
Tender chargrilled octopus | chorizo
chimichurri | olives & feta cheese
- Buffalo Mozzarella
& Heirloom Tomato** R130
Soft mozzarella | heirloom tomato
basil pesto | toasted pine nuts
bruschetta
- Crisp Baby Marrow & Mushroom** R90
Battered baby marrow | mushroom
spicy mayo dipping sauce
- Flash Fried Calamari** R140
Anchovy & lime butter | olives
roasted capsicum
- Chicken & Avocado Salad** R120
Harissa spiced chicken | heirloom tomato
cucumber | avocado | foraged greens
coriander dressing

Between Breads

- 🍷 **Prawn Po'boy Baguette** R160
Crunchy prawns | crushed avocado
homemade tartare | shaved fennel
hand cut fries
- SWB Beef Burger** R145
Brioche bun | smash beef patty
grilled onion | tomato relish
Emmental cheese | hand cut fries
- SWB Chicken Burger** R130
Panko crusted chicken breast
spicy mustard mayo | coleslaw
hand cut fries
- No-Bun Beef Burger Bowl** R130
Smashed beef patty | pickled cabbage
salad | feta cheese | foraged greens
tzatziki
- Coffee Rubbed Beef Baguette** R160
Baguette | parmesan | horseradish mayo
gherkins | grilled onions | hand cut fries

From Our Wood Fired Pizza Oven

- 🍷 **Seafood & Chilli Pizza** R250
Grilled prawns | calamari | local mussels
house made chilli oil | pronto fresco
buffalo mozzarella
- Charred Chicken & Chorizo Pizza** R180
Chicken | chorizo | fresh basil
feta cheese | pronto fresco
buffalo mozzarella
- Shaved Parma Ham Pizza** R180
Parma ham | fresh rocket | parmesan
capers | pronto fresco | buffalo mozzarella
- Artichoke & Mushroom Pizza** R180
Local mushrooms | artichokes | basil pesto
fresh greens | pronto fresco | buffalo
mozzarella
- Herbed Margherita Pizza** R140
Fresh basil | pronto fresco | buffalo mozzarella

🍷 *Signature dish*

Menu



Pasta Favorites

Choose from Rigatoni or Tagliatelle

- 🌐 **The Saltwater Bistro** R300
Fresh oysters | prawns | shaved fennel
flaked white fish | white wine velouté
- Chilli Chicken & Bacon** R160
Shredded chicken | homemade chilli oil
smoky bacon | cream cheese
- Heirloom Tomato & Basil Pesto** R160
Napoletana sauce | shaved zucchini
homemade basil pesto | buffalo mozzarella

Main Plates

Pair with your choice of sides from
our Sides Menu R35 per side

- 🌐 **Saltwater Bistro Surf & Turf** R320
Charred beef fillet | grilled prawns
white wine veloute | black rice

- 🌐 **Coal Fired Lamb Rump** R230
Sumac spiced lamb | artichoke
roasted beets | sesame seed | minted jus
- Wood Fired Chicken** R190
Buttermilk marinated chicken | citrus
chimichurri | roasted cauliflower
- Grilled Local Fresh Catch** R260
Curry cream | sweet potato | baby spinach
- Smoked Mojo Pork Ribs** R195
Grilled ribs | pickled cabbage
hand cut fries
- Beer Battered White Fish** R185
Beer battered hake | fresh lemon
homemade tartare sauce
- 🌐 **Forbidden Butter Chicken Curry** R195
Forbidden rice | tomato salsa
rice crisps | chilli
- Coffee Rubbed Ostrich Fillet** R190
Whiskey peppercorn sauce
honey roasted carrots | charred broccoli
- Seared Tuna Verde** R350
Seaweed | potato puree | salsa verde

Much Loved Plant Based Selection

- 🌐 **Roasted Cauliflower & Sweet Potato Buddha Bowl** R170
Black rice | charred broccoli | cauliflower
roasted sweet potato | avocado
coriander dressing
- Roasted Squash & Beetroot Salad** R120
Roasted butternut squash | fresh greens
pickled beetroot | crunchy pumpkin seeds
vegan cheese
- Mediterranean Pita Sandwich** R110
Falafel | marinated roast capsicum
grilled aubergine | baby marrow
hummus | hand cut fries
- 🌐 **Cashew Cream Pasta Pomodoro** R145
Whole wheat tagliatelle | cashew cream
baby spinach | heirloom tomato | zucchini
- Chickpea Burger** R140
Whole wheat bun | grilled onion
chickpea coriander patty | chimichurri
hummus | hand cut fries

🌐 Signature dish

Menu



Wood Fired Premium Beef Cuts

Served with Cowboy Butter & Hand Cut Fries | Natural or pepper crusted

Aged Beef Tomahawk on the Bone - 500g	R370	Choose your side	R35 per side
Aged Beef Ribeye - 350g	R270	Creamy garlic mashed potato	
Aged Beef Fillet - 200g	R280	Baked potato with sour cream or chive butter	
New York Strip Loin - 350g	R270	Roasted butternut, grilled baby marrow, tender stem broccoli tossed with butter	
House made sauces	R30	Forbidden rice	
Whiskey and peppercorn sauce		Hand cut fries	
Mushroom sauce		Savory rice	
Minted red wine jus		Onion rings	
House made chilli oil		Greek salad	
White wine veloute			

Sweet Plates

🌀 **Caramel Basque Cheesecake** - R90

Caramelized popcorn | vanilla cream | salted caramel sauce

Warm Chocolate Fondant - R90

Pecan nut praline | vanilla ice cream

Coconut Panna Cotta - R90

Red berry sorbet | toasted coconut | melon

Saltwater Bistro Cheese Board - R190

Selection of local cheeses | assorted biscuits | homemade preserve | fruit

Please be aware that our kitchen handles nuts, gluten, dairy, and other common allergens. While we take precautions to prevent cross-contamination, we cannot guarantee that any dish is completely free of allergens. If you have specific dietary needs or allergies, please feel free to inform your server.

Cocktails



Please enquire with your server for classic cocktails and mocktails that we serve

SWB Pina Colada

110

Frozen served cocktail with pineapple, mango juice, splash of coconut milk, Bacardi and Malibu

Bloody Mary

120

Tomato juice, bitters, lemon squeeze, vodka, Worcestershire sauce, Tabasco, salt, pepper and celery and crushed ice

Sexy Rexy

90

Frozen/shaken blanco tequila, agave syrup, triple sec, lemon juice and grenadine served in a sugar rimmed glass

Rex Signature

120

Dash of vodka, blue curacao, Butler's peppermint, grenadine, lime and splash of sparkling wine

Aperol Spritz

95

An Aperol shot, splash of sparkling wine and soda on crushed ice with orange slice

Gin Bull

100

A combination of Gin, Vodka, Malibu, Triple Sec, Peach Schnapps and Blue Curacao on crushed ice

Watermelon Rum Bull

110

Malibu, watermelon Red Bull, rosemary spring and ice cubes

Peach Mojito

100

Crushed ice shot of vodka, peach schnapps, fresh lime, mint leaves, peach flavor with splash of lemonade

Amber Honey Tail

110

Shaken cocktail, whiskey, honey, lemon juice, egg white with a dash of Angostura bitters and cinnamon

Porn star martini

100

Shaken cocktail with passion fruit, vodka and a splash of sparkling wine

Negroni

110

A splash of premium gin on the rocks, campari and dash of cabernet sauvignon, served with an orange peel

Mango Daiquiri

100

Frozen cocktail with mango juice, fresh orange, agave syrup, Bacardi and Malibu

Long Island Ice Tea Bull

150

A sexy combination of 5 white spirits, crushed ice and Red Bull

Peach Hennessey Sour

Hennessey, lemon, Angostura bitters and peach on the rocks

VS

185

VSOP

275

Sunburst Sexy Rex

85

A ginologist bitter orange gin with grenadine, agave syrup, soda water and a spring of rosemary

Passionfruit Jar

80

Crushed iced, splash of lemonade, apple juice and freshly squeezed lemon

Mango Margarita

85

Fresh mango puree, SBW syrup, fresh lemon juice and sparkling water, served frozen not shaken

Kahlua Pedro

75

Jamaican Pedro

65

Tropical Pedro

75

Chocolate Pedro

80

African Pedro

75

Heavenly Pedro

80

Mudslide

95

Baileys Coffee

60

Milk Punch

95

Irish Coffee

45

Choice of whisky served with our house coffee

Rum Egnog

95

Espresso Martini

100

Wines



White Wines

SAUVIGNON BLANC

Follow the Track 40 | 150

A combination of passion for impeccable South African wines and the spirit of untouched wilderness. The grapes are softly pressed to capture its delicate fruit component. This wine exhibits varietal flavours of bell pepper, green apple and freshly cut grass.

Franschhoek Cellar 85 | 250

Expressive tropical aromas tinged with capsicum open up to attractive Cape gooseberry, grapefruit and pineapple fruit flavors balanced by a lively but gentle coated acidity.

Porcupine Ridge 230

Intensely flavored with a defined structure and flavors that mature into tropical nuances of passion fruit and papaya.

Durbanville Hills 280

A medium bodied wine with a mixed bowl of tropical fruit flavors, citrus and ends with a sweet fruity sensation.

Boschendal 1685 320

A mélange of yellow and green tropical fruits with hints of citrus. A soft, full-bodied wine with a harmonious palate and coated acidity adding to the zesty, mineral finish.

CHENIN BLANC

Follow the Track 40 | 150

Is the most widely grown vine in South Africa, it exhibits flavours of tropical fruits, melon and white flowers with citrus notes coming through on the finish, exhibiting an exciting balance in the acidity.

Franschhoek Cellar 85 | 250

This fresh, aromatic wine has a one acidity. Pineapple, peach, Chenin Blanc nectarine and honeysuckle aromas are underlined by citrus and stone fruit. A rich mouthful and texture make for an intriguing wine.

Durbanville Hills 255

Tropical fruit and citrus aromas carry through from the nose and linger with a touch of oak spice and a delightful and fruity profile on the palate.

Le Courier by ORWCo 200

An intricate Chenin Blanc with apricot, peach, hints of tropical fruit and floral aromas fresh and upfront on the nose.

Kleine Zalze Cellar Selection 240

Tropical stone fruit Flavors supported by a burst of citrus on the palate. Well integrated with amazing texture. Drink now or be rewarded for cellaring in about 3 years.

CHARDONNAY

Follow the Track 40 | 150

A combination of passion for impeccable South African wines and the spirit of untouched wilderness. This has a dry and creamy palate with citrus and tropical flavours coming through to beautifully combine with a limey fresh mouth feel.

Franschhoek Cellar Unoaked 85 | 250

Pure fruit intensity, with attractive pineapple and citrus notes balanced by a lively acidity and fresh green apple on the finish. Its creaminess and richness, even without the oak, are typical of Franschhoek.

Durbanville Hills 280

Mouth filling with minerality peaches, winter melon and kiwi fruit that ends with a sweet sensation.

Wines



Semi-Sweet Wines

Boschendal Le Bouquet 230

This medium-sweet wine has a delicate freshness, juicy fruit core, embracing characters of peach and apricot with hints of cinnamon honey.

De Krans Premium Moscato Pérle 300

Alluring freshness of tropical fruit, muscat and honey amplified with a fizzy taste and exotic spice.

Rosé

De Krans Moscato 85 | 250

A natural sweet rosé blend. Lush medium bodied wine oozing cranberry and ripe red cherry flavors and friendly tannins layered by earthy mineral and spice nuances.

Sunkissed Natural Sweet 260

A natural sweet rosé blend. Lush medium bodied wine oozing cranberry and ripe red cherry flavours and friendly tannins layered by earthy mineral and spice nuances.

Backsberg Summer Berry 260

Off-dry in style, be delighted by a basketful of juicy strawberry, raspberry sorbet and a crisp yet textured mouthfeel.

Durbanville Hills Merlot 300

The aromas carry through to the fruit-forward palate with prominent nectarines, Turkish delight, rose and lingering red berries. Full and well-rounded with a balanced acidity, a rich and creamy mouthfeel reminiscent of strawberries and cream.

Red Wines

CABERNET SAUVIGNON

Franschhoek Cellar 90 | 270

Blackcurrants and violets on the nose, followed by concentrated dark berry flavors integrated with tobacco and spice from savory oak, a rich mouthful, and a smooth, juicy lingering finish.

Nederburg 310

A rich and full bodied wine with fruit, black cherry and delicate oak spice flavors, velvety tannins and a lingering aftertaste.

Durbanville Hills 340

A rich full bodied wine with fruit, black cherry and delicate oak spice Flavors, velvety tannins and a lingering aftertaste.

SHIRAZ

Follow the Track 45 | 160

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose, red berry fruit, rich mulberry and well integrated vanilla tones follow through onto the palate. A combination of passion for impeccable South African wines and the spirit of untouched wilderness.

Franschhoek Cellar 90 | 265

An elegant fruit forward wine with chalky tannins. Full bodied and generous with exuberant mulberry, plum, pepper and spice, balanced by soft, ripe tannins for a finish with length and finesse.

Brampton 270

A deep ruby color with a dense core, this structured wine has an attractive spectrum of flavors, from the first rich impressions of black cherries and ripe plums brushed by alluring floral notes, to integrated spicy clove and pepper nuances.

Wines



PINOTAGE

Follow the Track 45 | 160

A combination of passion for impeccable South African wines and the spirit of untouched wilderness. Pinotage is a uniquely South African grape, a hybrid of Pinot Noir and Cinsault. With a deep purple tint on the rim, this wine shows delicious flavours of ripe strawberry, juicy plums and rich red cherry on the palate with well-integrated tannin and a soft, smooth finish.

Beyerskloof 110 | 320

Strong plum Flavors with velvety tannins. Well structured, yet elegant and soft. Medium bodied.

MERLOT

Follow the Track 45 | 160

A combination of passion for impeccable South African wines and the spirit of untouched wilderness. This wine exhibits rich dark ruby plum flavours, sweet black cherry with a velvety finish.

Franschhoek Cellar 90 | 270

Attractive plum and black cherry aromas tinged with herbal tea, liquorice and gentle oak spice. Soft and juicy with summer berry flavours that finish smoothly with sour cherry succulence.

Porcupine Ridge 240

Subtle hints of mocha and dark milk chocolate linger on the vibrant Finish.

Kleine Zalze Cellar Selection 290

Show the typical characters of ripe red fruit followed by juicy fruit on the palate.

Durbanville Hills 340

A medium bodied Merlot accentuated by Flavors of soft sweet red and dark fruit, rounded off with silky tannins.

Nederburg the Winemasters 410

Black Forest Gateaux in a glass! Flavours of cocoa and black cherry, with creamy texture and a hint of exotic masala spice and peppercorn. Refreshing and velvety.

Boschendal 1685 500

On the nose pronounced ripe mulberry flavours plays around with soft touches of vanilla and expressive dark chocolate richness. The palate follows through with plush mulberry flavours, but this time more red and vibrant, supported by refined wood tannins and finishing with a combined aftertaste of savoury fynbos and very subtle freshly roasted coffee beans.

RED BLENDS

Douglas Green Merlot/Malbec 220

Lashings of crushed summer berries and Fleshy plum aromas with supple, succulent, generous ripe berry flavors brushed with soft oak spice to a sleek juicy fruit finish.

The Wolfrap Red 210

Spicy, sweet red fruit on the nose with smokey, leathery earth tones on the palate. Complexity comes through with a dry long finish. Tannins are pleasant with a balanced acidity.

Roxton by Brampton 490

The Petit Verdot contributes to the muscular structure of the wine while the Shiraz adds a distinctive flavour and spice to the mid palate. The Malbec adds bright berry fruit. This wine displays delicious dark black cherries with dark chocolate and spice on the mid-palate and a lingering finish.

Fryer's Cove Grenache Cinsault 480

This medium-bodied wine is bright and exuberant in colour with light violet hues. It is packed with aromas of wild raspberry and a hint of clove spice. It boasts smooth tannins with a balanced acidity, giving it a seductive round finish.

Rupert and Rothschild Classique 680

Nuances of fresh cranberry and wild black cherry which evolves into delicate hazelnut truffle chocolate with a silky smooth finish.

Wines



The Chocolate Block 850

An earthy rustic nose gives nuances of leather, earth and spices over a backdrop of blackcurrant and ripe raspberry fruit. Harmonious and powerful on the palate.

PROSECCO

Da Luca 450

Martini 750

Sartori Brut 630

Zardetto Nectar 830

Zardetto Tradizione 830

Zardetto Rose 830

SPARKLING WINES

JC Le Roux Le Domaine 290

All the finesse and freshness of a Sauvignon Blanc intertwines with gentle sweetness of the Muscadel.

JC Le Roux La Chanson 290

A lively, ruby red sparkling wine, it reveals a delightful mélange of sweet fruity flavors suggesting hints of strawberry and plum.

JC Le Roux La Fleurette 290

This lively passion pink sparkling wine entices all the senses. It reveals a delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit. This exuberant bubbly perfectly balances freshness and sweetness with its playful palate of strawberry and sensual plum flavours followed by the richness of Muscat.

METHODE CAP CLASSIQUE

Pongrácz Brut 530

Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive.

Pongrácz Noble Nectar 530

Velvety, creamy butter and citrus notes blend seamlessly with delicate bubble, light yeasty aromas, crisp juicy pears and litchi.

Pongrácz Rosé 530

Perfectly balanced with clean acidity and juicy blackberry fruit innocence.

CHAMPAGNE

Moët and Chandon Brut Imperial 2400

The minerally undergrowth impart a subtle, smoky note that blends with flavor of pineapple, biscuit, salted almond and white peach.

Veuve Clicquot Brut 2600

Tight knit, focused by robust acidity and a streak of minerality. This offers subtle notes of white peach, anise, biscuit and kumquat.

Moët and Chandon Nectar Imperial 2900

Exotic, rich lively Nectar Imperial is a delicious expression of the Moët and Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

Veuve Clicquot Rich 3300

This rich blend is comprised of Pinot Noir, the main pillar of the Veuve Clicquot winemaking, which gives the champagne its fundamental structure. Offers the ideal association of fruity, gourmet flavors, with exotic pineapple and mango brightened by pear and cool notes of lemongrass and verbena.

Beverages



Beers

Amstel Lager	45
Black Label	35
Castle	35
Castle Lite	40
Corona	50
Devils Peak Lager	45
Devils Peak Light	45
Flying Fish	40
Hansa Pilsner	35
Heineken	45
Heineken Draught	65
Heineken Silver	50
Stella Artois	45
Windhoek Draught	50
Windhoek Lager	50

Ciders and Coolers

Bernini Blush	45
Brutal Fruit Ruby	45
Hunters Dry/Gold	45
Savanna Dry/Light	50

Whiskey

Aberlour	85
Bains	40
Chivas Regal	50
Gentleman Jack	45
Glenfiddich 12yr	70
Glenfiddich 15yr	105
Glenfiddich 18yr	200
Glenlivet 12yr	80
Glenlivet 15yr	150
Glenlivet 18yr	230
Glenmorangie	80
Jack Daniel's	35
Jameson Reserve	65
Johnnie Walker Red	40
Johnnie Walker Black	48
Johnnie Walker Gold	100

Johnnie Walker Blue	360
Monkey Shoulder	50
The Glen Grant	40

Brandy

Klipdrift	20
Klipdrift Premium	30
KWV 3yr	20
KWV 5yr	25

Cognac

Courvoisier VS	80
Courvoisier VSOP	150
Hennessy VS	75
Hennessy VSOP	130
Remy Martin VSOP	130

Gin

Amarula Gin	35
Beefeater Pink Gin	35
Bombay Sapphire	45
Hendricks Gin	55
Inverroche Classic/Amber	55
Malfy Original/Lemone/Rosa	50
Phantom	55
Roku Gin	50
Tanqueray	35

Rum

Bacardi Carta Blanca	30
Captain Morgan	25
Malibu	20
Red Heart	25
Southern Comfort	25
Spiced Gold	25
Stroh Rum	70

Beverages



Vodka/Cane

Absolut	35
Belvedere	60
Cruz Original	40
Skyy Vodka	35

Tequila

Don Julio Blanco	150
Don Julio Reposado	120
Olmecca Tequila Gold	35
Olmecca Tequila Silver	35

Liquors

Amarula	25
Baileys Irish Cream	35
Cape Velvet	20
Frangelico	30
Jagermeister	35
Kahlua	30

Non-Alcoholic Beverages

Castle Free	45
Corona Cero Sunbrew	45
Devils Peak Hero	45
Heineken 0.0	45
Savanna 0.0	50
Tanqueray 0.0	35

JC Le Roux Le Domaine 290

All the finesse crisp freshness and gentle sweetness of the original, but in a non-alcoholic alternative

Soda's 300ml 30

Coke, Coke Zero, Cream Soda, Dry Lemon, Fanta Orange, Sparberry, Sprite, Sprite Zero, Stoney Ginger

Mixers 200ml 28

Coke, Dry Lemon, Ginger Ale, Lemonade, Soda Water, Tonic Water

Appetizer, Grapetizer	50
Ice Tea Lemon, Peach	35
Red Bull	50
Tomato Cocktail 200ml	60

Gourmet Milkshakes

Banana shake	65
Bar one shake	60
Coffee shake	60
Lime	55
Marshmallow	65
Mixed berry shake	60
Pina colada and banana	65

Water

La Vie Still/Sparkling 440ml	30
La Vie Still/Sparkling 750ml	60