

Breakfast

Served until (let's be reasonable)

All our eggs are from grain fed chickens & are free from fish meal & animal products

Health Porridge

Oats served with bananas + berries + drizzled with honey

Seasonal Fruit & Plain Yoghurt

Served with honey OR golden syrup

Mixed Muesli & Seasonal Fresh Fruit Salad with Plain Yoghurt

Served with honey OR golden syrup (nuts optional)

Vegetarian Plate

English muffin + sliced avocado + grilled mushrooms + poached egg + baked beans

Flapjacks Stack

Caramelised banana + vanilla crème tranche + maple syrup

Banana Bread French Toast

Fior di latte + berries + orange zest

Double Benedict

2 Poached eggs + toasted English muffin topped with hollandaise sauce – Choice between Bacon OR Salmon

The following breakfasts are served with toast (rye | seeded health | white | sour dough)

Buenos Dias

Egg + bacon + grilled tomato

Beach Blanket Breakfast

2 Eggs + bacon + beef sausage + grilled tomato + mushrooms + grilled baby potatoes

Scrambles

Scrambled eggs + smoked salmon trout + chives

Avo + chilli + feta + coriander

Exotic mushroom + parmesan shavings + truffle oil

Bohemian Beach Bunny

Hollowed mini loaf + bacon + egg + beef sausage + chakalaka salsa

The Med

Grilled halloumi + bacon + avocado + rocket + poached egg + sundried tomato pesto

House Omelette

3 Egg omelette + ham + mushrooms + rosa tomatoes + caramelised onions + cheddar

Omelettes plain

3 Egg omelette / Design your own with any of the following fillings

Extras

Egg | Tomato | Onion | Nuts

Cheese | Avocado | Artichokes | Mushrooms | Spinach

Sausage | Chouriço | Bacon

Parma ham | Salmon

Salads

Mediterranean

Roast vegetables + crispy baby leaf lettuce + goats cheese

Roasted Tomato Caprese

Fresh basil + buffalo mozzarella

Beetroot Carpaccio

Slithered beetroot + rocket + house pickled carrot + onion + goats cheese + pistachio nuts

Bacon & Blue Cheese

Croutons + crispy baby leaf lettuce + rosa tomatoes
(Avocado optional)

Caesar

Poached egg + cos lettuce + rosa tomatoes + croutons + parmesan shavings + our delicious Caesar dressing
(Chicken OR Bacon optional)

Grilled Chicken

Parmesan shavings + crispy baby leaf lettuce + rosa tomatoes + pine nuts + basil oil
(Avocado optional)

Tuna Salad

Tuna + rocket + lettuce + roast peppers + corn + cucumber + carrot + kalamata olives + basil mayo + avocado toast

Smoked Salmon

Crispy baby leaf lettuce + rosa tomatoes + avocado + onions + capers + cream cheese

Chrispy Chicken Liver Salad

Lightly crumbed chicken livers + cos lettuce + tomato + carrot + spring onion + herb yoghurt dressing

Toastie

All sandwiches served until 4pm

Served on your choice of sour loaf | seeded health | rye | short | french bread with a small side order of chips OR salad

Triple Cheese

Chicken Melt

Sun-dried tomato spread + mozzarella + pesto

Cheese, Tomato & Ham

Chicken Mayonnaise

Spicy Mince & Egg

Tuna Mayonnaise

Bacon, Cheese & Guacamole

Tapas

Aceitunas

Marinated olives

Pan Con Tomate

Rustic bread + vine ripe tomatoes + garlic infused olive oil + sea salt

Pesto Pomodoro Flat Bread

Soup of the Day

Stacked Brinjals

Oven baked spinach & ricotta + home made napolitana sauce

Haloumi Cheese

Grilled OR Fried – sweet chilli + lemon wedge

Beef Carpaccio

Marinated in lemon juice & olive oil + fresh rocket + capers + parmesan shavings

Our Famous Spicy Creamy Chicken Livers

Served with bruschetta

Salmon Cakes

Served on wilted spinach + chive crème fraiche

Salmon Tartar

Infused with rosemary oil + capers + red onion + aioli + toast

Grilled OR Fried Calamari

Fresh rocket + coriander aioli OR chills lime dressing

(Squid heads optional)

Paella

Chicken + chouriço + spring peas + pimento + saffron rice

Seafood Paella

Calamari + shrimp + mussels + spring peas + pimento + saffron rice

Albondigas

Spanish style meatballs + spicy onion, tomato & red wine sauce

Champinones

Creamy wild mushroom + garlic + parsley served on brie topped crostini

Buffalo Wings

BBQ chicken wings OR Hot sweet spicy chicken wings

Trinchado

Cubed rump cooked in garlic & red wine + bay leaves + cream

Gambas

Marinated king prawns

Mozzarella Strips

Crumbed & deep fried – served on tomato salsa + guacamole

Chouriço

Flame grilled – served with our famous chilli sauce

Peri Peri Chicken Strips

Lightly grilled chicken strips + spicy peri-peri sauce + bruschetta

Patatas Con Jamón

Fried disk potatoes + crispy jamón + fried egg

Our Favourites

Served with a side order of potato fries | sweet potato fries | rice | vegetables | salad

Brazilian Hotdog

Caramelised onion + tomato + chilli + baguette

Prego

150g Scotch fillet OR Chicken – cooked to perfection

Beer Battered Hake

Served with tartar sauce + coleslaw

Classic Burger

220g Beef burger patty, topped with cheese & served with our mustard mayonnaise + onion rings

Big B Burger

220g pure beef patty + bacon + cheese + mushroom sauce + onion rings

Karoo Lamb Burger

Topped with brinjals + home minced prime rib + caramelized onion + brie

Tequila Lime Chicken Burger

Guacamole + chipotle mayo + jalapeños + bacon + cheese

Crumbed Chicken Burger

Tomato + buffalo milk mozzarella + basil pesto

Butter Chicken Bunny

Hollowed loaf + creamy butter chicken + curry + house pickled + carrots + onion + coriander chutney

Quesadillas

Toasted tortilla with mozzarella base, served with a small side order of chips OR salad

Roast Vegetable

Marinated brinjal + roasted peppers + baby marrows + caramelised onion + basil mayo

Spicy Chicken

Spicy chicken breast + green pepper + onion + peppadew + sour cream

Chouriço & Mushroom

Chouriço + mushrooms + kalamata olives + tomato + guacamole + salsa

Breakfast

Scrambled egg + bacon + tomato + spinach + peppadew + cheese sauce

Steak

Steak + jalapeño + caramelised onions + tomato salsa

BLT

Crispy grilled bacon + shredded lettuce + diced tomato + cream cheese

Pasta

**Your choice of spaghetti, penne or linguini
(Julienne baby marrow optional)**

Halloumi

Halloumi cheese + rosa tomatoes + garlic + lemon juice & a dash of olive oil

Mediterranean Vegetable

Cooked in a napolitana sauce topped with mozzarella balls + fresh basil

Radicchio

Red cabbage + balsamic reduction + blue cheese + thyme

Bacon & Blue Cheese

Baby marrow + creamy sun dried tomato sauce

Salmon & Rosemary

Rosa tomatoes sautéed with baby spinach + asparagus + crème fraîche

Marisco

Calamari + mussels + prawns in a creamy white wine, garlic & paprika sauce

Creamy Chicken & Saffron Spice

With a touch of chilli + garlic + mint

Spicy Chicken & Bacon

Cooked in baby marrow, mild chilli + rosa tomatoes + spinach

Filletto

Spring onions + mushrooms + rosa tomatoes in a creamy white wine & garlic sauce

Lamb

Slow roasted lamb in a rich white wine, tomato & onion sauce

Pizza

All our pizzas are made with a thin fresh tomato & mozzarella base

Margherita

With fresh basil leaves

Goats Cheese

Oven roasted Mediterranean vegetables + red onion + olives + fresh basil

Butternut, Gorgonzola, Honey

Kalamata olives + fresh rocket

Italian Smoked Mountain Ham

Coppa + gorgonzola + fresh rocket

Bacon, Feta & Avocado

Prosciutto

Thinly sliced cured Italian ham + rosa tomatoes + fresh rocket

Cooked Italian Ham

Mushrooms + garlic + olives

Chouriço

Roasted red peppers + caramelised onion + chilli + garlic + fresh oregano

Spicy Southern Italian Salami

Red onions + olives + mushrooms + fresh rocket

Balsamico

Glazed beef fillet in a balsamic reduction + peppadews + feta + fresh rocket

Mexicana

Spicy mince + green peppers + onions + chilli

Spicy Chicken

Onions + green peppers + peppadews + avocado

Mexican Chicken

Red pepper + sweet corn + Spanish onion + coriander aioli

'B' Cubed

Ham + bacon + rocket + rosa tomatoes + avo + mustard basil mayo

'B' Flat

Baby marrow + olives + jalapeño + feta artichokes + red pepper + pistachio nuts + roasted garlic + basil pesto base

Moroccan Flat Bread

Slow cooked Moroccan lamb mince + sultanas + baharat (African spice mix) + fresh mint sprigs + coriander + yoghurt

Desserts

Brownies

Served with cream OR ice cream

Affogato (drowned in coffee)

An Italian dessert consisting of homemade vanilla ice cream topped with a shot of frangelico espresso coffee & biscotti

Berry Spicy Chocolate Sundae

Banoffee in a Jar

Crème Brûlée

Main Course

Served with a side order of potato fries | sweet potato fries | rice | vegetables | salad

Calamari

Grilled OR Fried – Served with a choice of lemon butter or tartar sauce

Kingklip

Grilled to perfection with herbs & served with garlic butter

Prawns Naçional

6 OR 12 King prawns served in creamy beer + peri-peri + garlic sauce

Grilled Chicken

Whole OR Half. Marinated in a peri-peri OR a lemon & herb sauce – Flame grilled to perfection

Crispy Chicken

Topped with pesto + diced cherry tomato + fresh basil

Chicken Breast

Stuffed with spinach & goats cheese + creamy parmesan & beer sauce + crispy bacon

Portuguese Steak

300g rump steak pan fried in a white wine & garlic sauce & topped with a fried egg

Served with recommended side order

Grilled Salmon

Wrapped in parma ham served on a bed of spinach + lentils

Mozambican Prawn Curry

Prawns prepared in a curry infused coconut cream served with rice + sambles

Oxtail

Traditional Spanish recipe with saffron spice + sherry – Served on our homemade mash

Lamb Chops

Marinated in olive oil + rosemary – Grilled to your liking. Served on baby crushed potatoes + fresh rocket + parmesan shavings.

Braised Lamb Shank

Slow cooked in wine + lemon wedges + thyme – Served with caramelised baby onions + leak infused mashed potatoes

Paella

Chicken + chouriço + spring peas + pimento + saffron rice

Seafood Paella

Calamari + shrimp + mussels + spring peas + pimento + saffron rice

A La Plancha

**From the Grill. All meat dishes are served with a side order of your choice.
All cuts available as either salt flake & olive oil grilled or BBQ basted**

Charred rib eye on the bone (600g)

Fillet (260g)

21 Day aged rump (300g)

T-Bone (500g)

Marinated pork ribs (500g OR 1kg)

BBQ beef ribs (500g OR 1kg)

Sauces

Creamy brandy & peppercorn

Creamy blue cheese

Creamy Dijon mustard

Balsamic

Creamy jalapeño, mushroom & peppadew

Creamy mushroom

Speciality Sides

Sautéed baby marrow with garlic and olive oil

Spinach & Lentils

Baby crushed potatoes

Crispy onion rings

Sweet potato fries

Drinks

Hot Drinks

Americano

Cappuccino (regular)

Cappuccino (large)

Espresso (single)

Espresso (double)

Latte

Café Mocha

Hot Chocolate

Red Espresso Cappuccino

Five Roses

Toni Glass Selection

(Please ask your waiter for the selection)

Soft Drinks

Water (small)

Still or Sparkling

Water (large)

Still or Sparkling

Tizer Bottles

Appletiser, Red Grapetiser, White Grapetiser

Cans 330ml

Coke, Coke Light, Coke Zero, Fanta Orange, Sprite, Sprite Zero, Stoney, Tab, Creme Soda

Toni Glass Ice Tea

Berry Baobab

Lemongrass, coconut and ginger

Kiwi, cumber and mint

Sugar Free

Sweet apple and gooseberry

Litchi and lime

Mulberry and marula

Juices

Cranberry, Strawberry, Orange, Mango

Freshly Squeezed

Apple, Carrot, Orange, Beetroot, Pineapple, Seasonal Fruit

Milkshakes

Milkshakes

Chocolate, Vanilla, Strawberry, Coffee, Lime, Bubble Gum, Banana

Decadent Shakes

Cheesecake, Salted Caramel Toffee

Mint and Chocolate, Banana Split, Lemon, Fruita

Smoothies

Coffee Freezo

Nutty Nice

Banana, peanut butter & honey

Green Spinner

Banana, apple, pineapple, baby spinach and strawberry

Granola

Granola, plain yoghurt, banana & honey

Lemon Berry

Mixed Berries, apple & lemon

Hippy Shake

Pineapple, passion fruit, mango, pomegranate juice, banana

Sunrise

Orange, bananas and strawberry

Fruitopia

Berries, passion fruit, strawberries, banana & apple juice

Classic Long

Strawberry Daiquiri

Havana Club Rum blended with fresh lime, strawberry extracts and puree

Pina Colada

Havana Club Rum shaken cold with coconut extracts, fresh cream and pineapple juice.

Served frozen and shaken

Long Island Ice Tea

The usual suspects shaken cold with fresh lemon, strained over cubed ice with your choice of...

Coke, Cranberry, Red Bull

Harvey Wallbanger

Named after a Californian Surfer who loved Galliano. Absolut Blue Vodka chilled orange juice built tall with ice and topped with Galliano

Classic Martini

Your choice of Absolut Vodka or Beefeater Gin. Shaken or stirred, dry or extra dry, created with vision of perfection and topped with your choice of a citrus twist or a cocktail olive

Classic Short

Cosmopolitan

Absolute Blue Vodka shaken cold with Triple Sec, fresh lime and cranberry juice. Flamed with orange zest. Have it classic or with a sweet watermelon twist

Margarita

Olmeecas edicion black tequila, triple sec with freshly squeezed lime. Shaken or frozen and served with a salted rim

Caipirinha

Lime wedges muddled with raw sugar cane syrup and Caçhaca. The authentic taste of Brazil

Mojito

The original Cuban Mojito made with Havana Club 3 year old rum, muddled with fresh mint leaves and lime wedges topped with crushed ice and a splash of Soda

Ciders

Brutal Fruit Strawberry

Dragon Fiery Ginger

Flying Fish Lemon

Red Square

Hunters

Dry, Extreme, Gold

Savanna

Dry, Light

Smirnoff

Guarana, Spin, Storm

Imported

Becks Non-alcoholic

Carona

Grolsch

Guinness

Heineken

Millers Genuine Draft

Peroni
Pilsner Urquell
Stella Artois
Windhoek
Lager, Light, Draft

Speciality & Craft Beer

Fransen Street Irish Red
Fransen Street Cream Ale
Fransen Street Krystal Weiss
Fransen Street Taster
3 x 150ml
CBC Pilsner
CBC Amber Weiss

Great for Groups

BJJ – Bohemian Beach Jar
Vodka, Havana Club Rum, Gin, Triple Sec, Apple Sours, Blue Curaçao & Lemonade
Mojo Jam Jar
Vodka, Mojo Spirits & Lemonade

Frozen Drinks

Mango mania
A perfect infusion of Spiced Gold, fresh frozen mango, passion fruit and banana. Decorated with a strawberry liqueur
Pan Galactic Gargle Blaster
A blend of liqueurs, Absolut Blue Vodka and orange juice to create a smooth sensation and variation of flavours to tingle your taste buds “The rainbow cocktail”
Corona Margarita
Traditional frozen margarita with an upside down Corona

House Wines

Big Oak Red
Clear, medium ruby colour, subtle aromas of plum, red apple and vanilla; dry and medium boiled with pleasant flavours of red plum, black pepper and sweet oak
Berry Bush Rosé
Pale salmon pink / onion skin colour with floral, strawberry, cherry and citrus notes
Pear Tree White
Brilliant pale straw with green and gold glints and a burst of tropical pineapple, passion fruit and honey melon tinged with yellow peach and zesty orange blossom

White Wines

SAUVIGNON BLANC

Stone Town

With the combination of wet and dry grass, gooseberries, and pistachios, this wine from Darling, South Africa offers a true regional expression plus all around quality

Paul Cluver

The colour is clear and bright, with a hint of green with expressive granadilla, elderberry, gooseberry and black currant characteristics

Fat Bastard

Zesty, herbaceous and stony.

Ken Forrester Reserve

A mixture of tropical fruit and a hint of grass aromas with tangy pineapple

Springfield Life From Stone

Fresh, aromatic sauvignon with a mineral core that comes from the quartz in the soil on this lovely family property in Robertson

CHARDONNAY

Diemersdal Unwooded

Spicy aromas with fresh fruit flavours, nuance of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste

Fat Bastard

Round in the mouth with white flower aromas and a long, toasty finish

Glen Carlou

Green fruit with nutty, butterscotch notes and hints of toffee spice, subtle melon and citrus

Protea

Peach, nectarine and honeysuckle aromas mingle with melon

CHENIN BLANC

Ken forrester petit

Green apple, fresh ripe melon with mellow, round and mild honeysuckle fruit

Babylonstoren

A light crisp, elegant dry wine that is fruit driven and juicy. It's unwooded and refreshing with lovely guava and melon flavours

White Blends

BUITENVERWACHTING

Buiten Blanc

A light yet very fruity palate of gooseberry, green melon and hints of green pepper make this a great everyday white wine to enjoy.

Boschendal Boschen Blanc

Vibrant citrus infused with some pear drop sweetness. A hint of honeysuckle, finishing with a balanced elegance.

Pierre Jourdan Tranquille

Light peach notes with a dry finish

Haute-Cabriere Chardonnay Pinot Noir

Healthy fruit intensity with a slight crisp acidity and a long lasting finish

Pinks

Boschendal blanc de noir

Delicious, elegant aroma's and flavours of red cherry and strawberry

Ken Forrester Petit Rose

A bright salmon tinted dry Rosé wine with aromas of freshly picked strawberries and maraschino cherries

Red Wines

MERLOT

Ken Forrester Pat's Garden

Hints of cherries and mint with meat-spice and smoky undertones

Protea

Bright black- and blueberry aromas with cocoa, turned earth, mulberry and cherry vivacity on the nose – sweet and ripe

Meerlust

Intense dark brambly fruit, mulberry, liquorice and damson plum with hints of dark chocolate and spice

Diemersdal

Blackberry and dried fruit aromas along with spicy undertones

CABERNET SAUVIGNON

Tokara

Dark cherries, cassis and a certain savoury saltiness, the wine has a lingering finish with clean silky tannins and a touch of oak sweetness

Welmoed

Ruby red with rich layers of dark fruit aromas followed by subtle nuances of cassis and mint

Allesverloren

Berry flavours with undertones of dark chocolate

SHIRAZ

Protea

Gentle cherry, plum and black fruit aromas mingle with a light spice aroma

Babylonstoren

White pepper, floral and spicy, this wine is made to impress and will most definitely not disappoint

Tokara

The wine has a brilliant deep garnet color with a floral undertone, cloves and vanilla, slight hints of fruits and spices

PINOTAGE

Beyerskloof

Dark fruit and red cherry flavours and hints of oak aroma's

Barista

Raspberries, mocha-toffee and a hint of banana

Red Blends

Terra Del Capo Sangiovese

Strawberry jam, prunes, dried cherry and raspberry with an earthy meatiness.

Rupert & Rothschild Classique

Inviting cranberry and raspberry aromas with an earthy, mineral focus and a lingering cinnamon and walnut finish

BOEKENHOUTSKLOOF

The Chocolate Block

Bursts with raspberries, allspice and a grapefruit-cool-climate-Syrah typicity underscored by darkfruit and floral incense

Roodeberg

Summer berry aroma's complemented by smoky, spicy oak flavours

Meerlust Rubicon

Very deep, youthful colour, and intense almost purple hue. A typical liquorice note also evident on the nose

Marvelous

Syrah blend with Grenache, Mourvèdre and a dollop of Viognier. Aromas of bright, spicy notes initially there's lots of dark plummy fruit too, deftly underpinned by subtle oak spice.

Anthonij Rupert Optima

Alluring spicy aromatic overlay to dark berry and plum fruit with blackcurrant leaf and hint of cracked black pepper

Babylonstoren Babel

This dry full-bodied red wine is a fusion of black currant and spice with a hint of chocolate with sweet tobacco and fynbos

Bubbly

Moët & Chandon

Moët & Chandon Brut Imperial NV

Moët & Chandon Rosé Imperial NV

Veuve Cliquot

Veuve Cliquot Rosé

Veuve Cliquot Brut Yellow Label

Pongrácz Brut

Pongrácz Rosé

Graham Beck Brut Rosé

Pierre Jourdan Brut 375ml