





BREAKFAST

Up and go <i>1 egg, 3 rashers of bacon, grilled tomato, baked beans and toast</i>	42	Breakfast Pizza <i>med margherita topped with mushroom, bacon, fresh tomato and two fried eggs</i>	76
Morning Starter <i>muesli, bulgarian yogurt, fresh fruit and drizzled with honey</i>	58	Pap and Mince <i>bolonaise mince served on pap, two sunnyside up eggs and grilled tomato</i>	80
Full Breakfast <i>2 eggs, 3 rashers bacon, grilled mushroom, grilled tomato, cheese griller and toast</i>	84	Pap and Kaaings <i>a bowl of pap topped with kaaings and an egg</i>	75

SOUPS

Pomodoro Soup <i>rich tomato soups topped with basil and cream served with toasted mozzarella bread</i>	55
Minestrone Soup <i>veggies and pasta in a tomato based soup topped with parmesan and drizzled with olive oil served with sliced panini bread</i>	60
Crème of Mushroom <i>pan fried mushrooms in a bachelmeil and crème sauce topped with parmesan and basil served with sliced panini bread</i>	60

SALADS

	M	L
Caprese Salad <i>slices of tomato marinated in olive oil and balsamic vinegar, mozzarella, rocket and basil leaves</i>	55	85
Chefs Salad <i>salad greens tomato, chicken, bacon, avo and sliced egg topped fresh basil and served with a spicy yogard dressing</i>	65	95
Chicken and avo <i>salad greens and tomatoes topped with sesame fried chicken strips and avo slices</i>	65	105
Greek salad <i>salad greens topped with feta and olives</i>	45	75

STARTERS

Carpaccio <i>thinly sliced beef fillet, topped with onion, capers, olives, rocket, a generous helping of parmesan, drizzled with olive oil and balsamic vinegar</i>	105	Crumbed mushrooms <i>fried golden brown served with blue cheese sauce or tartare</i>	58
OYSTERS <i>jumbo ludritz oysters served on ice and lemon wedges</i>	ea 25	Snails <i>oven baked in garlic butter and topped with mozzarella cheese</i>	68
SALAMANDER OYSTERS <i>jumbo oyster topped with salsa, sourcream and salmon roe</i>	ea 32	Baby lobster tails <i>two baby lobster tails served with a creamy or spicy tomato seafood bisque</i>	125
Baked Jalapenos <i>four jalapenos wrapped with bacon and stuffed with mozzarella and oven baked</i>	70	Cheesy garlic prawns <i>drenched in garlic butter topped with mozzarella and served with brown bread</i>	110
Chicken livers <i>pan fried in butter, onion and peppers tossed in our peri peri sauce served with focaccia bread</i>	58	Calamari <i>125g tender calamari panfried in arabiata sauce and served with pita bread</i>	82
		Mussels <i>10 half shell mussels cooked in napolitana and white wine</i>	65

FOCACCIA

Large pizza base brushed with garlic, rosemary and olive oil	36
Mozzarella	56
Anchovy	55
Cherry tomatoes & olives	50

CHITAS

Large pizza base brushed with garlic and olive oil topped with mozzarella and parmesan	85
Chilli	88
Peppadew	92
Gorgonzola	105

PIZZAS

	M	L		M	L
Marinara <i>tomato base, garlic and oregano (no cheese)</i>	28	40	Mexicana <i>ground beef, beans, peppers, onion, avo and jalapeno</i>	110	125
Margherita <i>tomato base and mozzarella cheese</i>	45	60	Fegato di pollo <i>peri peri chicken livers, onion, peppers and peppadew</i>	100	115
Three cheese <i>gorgonzola, grana padano, mozzarella and fresh basil</i>	105	129	Tika chicken <i>masala chicken, onion, peppadew and feta</i>	100	115
Carribbean <i>banana, bacon and garlic</i>	75	90	Chicken funghi <i>bbq chicken and mushrooms</i>	90	105
Siciliana <i>capers, anchovies and olives</i>	80	95	Familia <i>bacon, avo and chicken</i>	100	115
Prosciutto funghi <i>ham and mushroom</i>	80	95	Vegetariana <i>spinach, mushrooms, peppers and artichokes</i>	100	115
Hawaiian <i>ham and pine</i>	70	85	Meat lovers <i>ground beef, bacon, ham, salami, onion and peppers</i>	130	155
Capricciosa <i>ham, mushrooms, olives and salami</i>	110	125	Seafood <i>tuna, prawns, mussels and calamari</i>	150	165
Greek <i>spinach, feta, olives and bacon</i>	105	125			

EXTRA TOPPINGS

	M	L		M	L
Chilli Garlic Onion Tomato Jalapeno Bun Butter Peppers Mushroom Pineapple Olives Peppadews Capers Spinach Egg	5	7	Mayo Sweet Chilli Chutney Avo Ham Salami Mozzarella Feta Chicken Bacon Bolonaise Anchovy	10	15
	20	25		30	40
Cheese Griller Artichokes Blue Cheese Sauce			Prawns Calamari Mussels Tuna		

Surround yourself with Pizza. Not negativity!



PASTA

Choice of spaghetti, penne or taglatelli. All pastas are served with a garlic pita.

	M	L		M	L
Napolitana <i>tomato, garlic and herb</i>	42	60	Chicken Alfredo <i>chicken and mushroom in bechamel sauce</i>	90	120
Bolonaise <i>traditionally served with spaghetti</i>	80	98	Pepper Fillet <i>pan fried fillet with pepper and bachamel sauce</i>	105	145
Lasagne <i>layers of bolonaise, silky sheet pasta and bachemel topped with mozzarella served with a fresh green salad</i>	105	145	Gamberei e Pecse <i>large prawn tails and hake pan fried in garlic, lemon butter and bachamel sauce</i>	145	165
Penne Alforno <i>penne topped with bolonaise, bechamel and mozzarella and oven baked</i>	100	130	Ocean Marinara <i>prawns, calamari and mussels cooked in a marinara and white wine sauce</i>	135	165
Carbonara <i>crisp bacon, mushroom and salami tossed in spaghetti, warm egg yolk sauce and parmasan (spaghetti recommended)</i>	100	130	GNOCCHI		
Alfredo <i>ham and mushroom in a bechamel sauce</i>	90	120	Napolitana <i>rich tomato and basil sauce</i>	62	95
Pollo e Olive <i>chicken, olive, mushroom, cherry tomotoes pan fried with a hint of chilli in a marinara sauce</i>	95	135	Bolonaise <i></i>	100	125
			Quatro Formaggi <i>gorgonzola, mozzarella and grana panado</i>	115	135

BURGERS

All burgers are served on freshly baked focaccia bun and chips.

Italian Beef Burger <i>200g 100% beef burger topped with mozzarella and marinara sauce</i>	100	Italian Chicken Burger <i>200g chicken fillet topped with mozzarella and marinara sauce</i>	90
Bacon and Cheese <i>200g beef patty basted and topped with bacon and cheddar cheese</i>	125	Formaggi Chicken Burger <i>avo, mozzarella and roquefort sauce peri peri or bbq</i>	135

TOASTIES

Served with chips or fresh garden salad

Cheese	45	Bacon, Mushroom & Cheese	62
Ham, Cheese & Tomato	60	Chicken & Mayo	65
Bacon, Egg & Cheese	63		



GRILLS

250g Fillet <i>char grilled to perfection served with chips or veggies and salad</i>	160	Gillet Il Gambero <i>250g fillet grilled to perfection topped with five large prawn tails in galic and lemon butter served with chips or veggies and a caprese salad</i>	225
Trinchado <i>250g fillet cubed and pan fried with onions and our home made mozambique peri peri sauce served with focaccia bun garden salad</i>	150	Rump Escargot <i>300g rump topped with six snails in a creamy garlic sauce served with chips or veggies and salad</i>	185
Fillet Midollo <i>250g fillet topped with pan fried galic mushrooms and bone marrow served with veggies or chips and salad</i>	205	500g T-Bone <i>pepper and mustard seed crusted topped with herb butter served with chips or veggies and salad</i>	185
Fillet Gorgonzola <i>250g fillet topped with gorgonzola and avo served with chips, veggies and salad</i>	210	Eisbein <i>xl crispy hog served with bacon fried saurkraut, salad, chips or veggies</i>	165
300g Rump <i>served with chips or veggies and salad</i>	145		

SEAFOOD

All seafood dishes served with chips, veggies or rice & salad.

Hake <i>Crisp batter served with chips and salad</i>	Single 80 Double 145	Lobster Tails <i>lobster tails oven baked with butter, lemon, garlic and parsley served with rice, chips or veggies and a greek salad</i>	200g 230 400g 390
Line Fish <i>pan fried in lemon and butter and finished in the wood fire oven</i>	145	Queen Prawns <i>grilled in lemon butter served on a bed of rice, salad, lemon butter and peri peri sauce</i>	250g 155 500g 255
Calamari <i>250g of fried falklands calamari with chips and salad</i>	155	Hake and Prawns <i>large hake and three queen prawns served with lemon butter and garlic sauce</i>	165
Grilled Kingklip <i>pan grilled with lemon and garlic butter served with chip or veggies</i>	185	Seafood platter for one <i>hake, calamari, mussels and prawns served with lemon garlic sauce or peri peri</i>	235
Kingklip Thermador <i>oven baked in a creamy prawn and wine sauce topped with mozzarella served on a bed of spaghetti and greek salad</i>	210	Captains Platter <i>a feast for 2, 200g baby lobster tails, line fish, 250g prawns and 250g calamari</i>	470
Mussel Bowl <i>20 halfshell mussels in creamy a white wine, parsley, onion and garlic sauce served with a pita bread</i>	115	Lobster & Prawns <i>200g baby lobster tails and 500g queen prawns</i>	480



CHICKEN

All chicken served with chips,
veggies or rice and salad

Caprese Chicken **130**
200g chicken breast fillets pan fried in
balsamic vinegar tomatoes and topped
with mozzarella cheese and basil served
with chips or veggies and salad

CHICKEN SCHNITZEL

Mushroom or Cheese Sauce **115**
Blue Cheese Sauce & Avo **145**
Creamy Garlic Prawns **165**

GRILLED CHICKEN

ONLY ON SATURDAYS &
SUNDAYS

½ Chicken flame **125**
grilled lemon and herb or
peri peri served with chips
and coleslaw

1.2 -1.4kg Full Chicken **175**
served with chips or savoury
rice and coleslaw

SIDE ORDERS & MEAL TOP UPS

Sauces	22	Onion Rings	25
<i>mushroom cheese garlic pepper bbq</i>		3x Queen Prawns	42
Small Chips	25	Fried Calamari	55
Large Chips	44	6x Halfshell Mussels	35
Side Veggies	25	Hake	45

KIDDIES



Ham & Pineapple Pizza	40	Chicken Strips & Chips	45
Cheese Pizza	30	Viennas & Chips	35
Kids Cheese Beef Burger	50	Kids Spaghetti Bolognaise	50
Fish Fingers & Chips	45	Mac & Cheese	45

DESSERTS

Italian gelato	per scoop 11	Chocnut Sunday	55
- Blueberry Cheesecake Gelato		Italian kisses	55
- Rocky Road		served with two scoops of sorbet	
- Oreo and cream		Dessert Pizza	75
- Nutella		small pizza base topped with chocolate sauce, pecan nuts, drizzled with honey and bar one topped with ice cream or cream	
- Mint and chocolate chip			
- Chocolate			
- Candy floss			
Sorbet	per scoop 14		
Strawberry Passion fruit Mango Lemon Berries of the forest			



WINES BY THE GLASS

Drostdy Hof Grand Cru	30
Drostdy Hof Stein	30
Drostdy Hof Claret Select	36
Drostdy Hof Extra Light	30
Drostdy Hof Rosé	30

DROSTDY HOF

expertly blended wines

WHITE WINES

- SAUVIGNON BLANC -

Nederburg 56Hundred	138
<i>A refreshing, medium-bodied wine with fresh tropical fruit flavours and a pleasant finish.</i>	
Durbanville Hills	160
<i>Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.</i>	
Fleur du Cap	170
<i>The palate is mineral and linear with a beautiful richness elegantly balanced by the fresh acidity.</i>	

- CHENIN BLANC -

Allesverloren	165
<i>Flavours with hints of almond and ginger tones greet the nose, all of which are well integrated with vanilla oak spice.</i>	
Nederburg 56Hundred	290
<i>Well-balanced wine with delicate layers of stone fruit and citrus undertones.</i>	

- CHARDONNAY -

Durbanville Hills	160
<i>An elegant, well-balanced wine that fills the mouth with sweet fruit, orange zest, leading to a fresh finish.</i>	
Fleur du Cap	1710
<i>Fresh citrus notes are prominent on the nose and it opens up into tropical fruit aromas and just a hint of oak spice.</i>	

- WHITE BLENDS -

Zonnebloem Blanc de Blanc	135
<i>Medium-bodied wine with a refreshing, crisp acidity, plenty of tropical fruit flavors that linger long on the aftertaste.</i>	
Cape Portrait Chenin Blanc / Sauvignon Blanc	140
<i>The wine is fresh with a crisp acidity showcasing lime, citrus, tropical fruit that ends in a sweet sensation.</i>	
Graça	110
<i>Lively coloured with flashes of green, a touch of asparagus on the nose and crisp, lemony, off dry flavours.</i>	
Drostdy Hof Adelpracht Late Harvest	100
<i>Fruity, fresh and honeyed, its notes of sun-dried peaches and apricots are lifted by a lovely acidity.</i>	



ROSÉ WINES

Nederburg Rosé	115
<i>Intense aromas of red berries with a dash of sweetness and a good acid structure.</i>	
Durbanville Hills Merlot Rosé	150
<i>Elegant wine with concentrated sweet mixed berries, rose petals and lime.</i>	
Allesverloren Tinta Rosé	175
<i>Fresh raspberries and strawberries on the palate, with a hint of vanilla.</i>	



RED WINES

- CABERNET SAUVIGNON -

Nederburg	150
<i>A full-bodied wine with ripe fruit, blackcurrant and intricate oak flavour, supple tannins and a lingering aftertaste.</i>	
Zonnebloem	225
<i>Round and full-bodied on the palate, notes of ripe red fruit flavor and juicy tannins and balanced.</i>	
Nederburg Double Barrel Reserve	230
<i>Approachable but well-defined structure with integrated soft tannins and a lovely length.</i>	

- MERLOT -

Durbanville Hills	180
<i>A medium-bodied wine with sweet berry fruit on the palate, rounded off with silky tannins and a full, lingering mouth-feel.</i>	
Nederburg	150
<i>A medium-bodied wine with attractive up-front fruit flavours and a soft, silky texture.</i>	

- PINOTAGE -

Nederburg	215
<i>It's luxuriously, velvety red in colour and shows sweet, juicy plum and red berry aromas with a hint of vanilla wood spice.</i>	
Fleur du Cap	220
<i>Full-bodied on the palate with ripe plum and other berries standing out. The Pinotage is very well balanced with a lingering after taste.</i>	

RED WINES CONTINUED ON NEXT PAGE...



RED WINES CONTINUED

- SHIRAZ -

Nederburg	215
<i>Flavours of red fruit and vanilla with spicy pepper notes.</i>	
Durbanville Hills	180
<i>Soft, mouth-filling wine with silky tannins, sweet dark fruit and hints of vanilla.</i>	

- RED BLENDS-

Nederburg Baronne	160
<i>Full-bodied wine with ripe juicy flavours, soft tannins, and light oakling that is smooth, elegant, and self-assured.</i>	
Zonnebloem Noir de Noir	120
<i>A medium-bodied wine with ripe and juicy red fruit, hints of vanilla and oak spice.</i>	
Nederburg Edelrood	215
<i>Black cherry and ample hedgerow fruits that vie with tobacco leaf, cigar box and cedar adding a savoury nuance, along with spice highlights.</i>	
Cape Portrait Cabernet Sauvignon / Shiraz	140
<i>Strawberry with hints of prune, cinnamon and black pepper. sweet fruit.</i>	

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SPARKLING WINES

J.C. Le Roux La Fleurette	175
<i>It reveals a delightful melange of sweet, fruity flavours with hints of strawberry, plum and tropical fruit</i>	
J.C. Le Roux Domaine	170
<i>The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids supported by an enjoyable aftertaste.</i>	
Durbanville Hills Sparkling Sauvignon Blanc	205
<i>The burst of tiny bubbles on the tongue awakens the palate, allowing it to fully appreciate the fresh fruit flavours of the wine. Invigorating and refreshing.</i>	
Pongrácz	290
<i>This is a timeless Cap Classique with great elegance and complexity.</i>	

*Wine a little,
you'll feel better!*