

## BREAKFAST

### Sanctuary Power Smoothies

Health Smoothie: Green fruits, yoghurt and honey.

Power Smoothie: Muesli, banana, mixed berries, almond milk, yoghurt, vanilla and honey.

R 55

### Omelette

Choose up to 4 fillings:

Ham	Tomato	Cheddar	Mushrooms
Bacon	Onion	Peppers	Feta

R 75

### Eggs Florentine

Poached eggs, baby spinach, mushrooms, potato rosti with hollandaise sauce.

R 75

### Vegan

Potato rosti, beetroot, baby spinach, tomato, mushroom, pumpkin seeds and homemade achar served with a side of baked beans.

R 75

### Open Avo (Seasonal)

**Half:** One piece of toast topped with smashed avocado, olive oil, cracked black pepper, micro herbs, peppadews, feta and fresh lemon. Served with relish on the side.

**Full:** Double the size and double the goodness! Two pieces of toast topped with all of the above.

R 55

85

### French Toast

French toast with a choice of either:

Mushrooms and Cream Cheese.

Crispy Bacon and Maple Syrup.

R 85

### Vegetarian

Served with two eggs, grilled tomato, mushrooms, potato rosti, baby spinach and feta.

R 85

### Eggs Benedict

Hickory ham, poached eggs and potato rosti with hollandaise sauce.

R 95

### Eggs Royale

Poached eggs, baby spinach, Smoked Salmon, potato rosti, and more of that hollandaise

R 110

### Continental

Muesli, fruit salad, yoghurt, pastries, cold meats and cheese.

R 130

## BREAKFAST

### English Breakfast

R 80

**Half:** One egg, one rasher of bacon, a chipolata sausage, mushrooms, potato rosti & grilled tomato.

**Full:** Two eggs, two rashers of bacon, two chipolata sausages, grilled tomato, mushrooms, potato rosti and baked beans.

R 145

### Side Orders / Build Your Own

Grilled Tomato	5	Baked Beans	10	Chicken or Beef Chipolata Sausage	20
Toast	5	Cheese	10	Croissant	20
Mushrooms	10	Potato Rosti	15	Bacon	30
Eggs	10	Avocado	15	Salmon	35

### Mimosa

R 55

The perfect pairing of local Méthode Cap Classique & orange juice to start your day off right.

### Steel Works

R 55

A refreshing South African classic made with cola tonic, bitters, ginger ale, soda water & rounded off with a lemon wedge. Add a shot of brandy or rum to put the steel in steel-works (extra).

### Bloody Mary

R 70

Our take on this brunch classic: vodka, tomato juice, lemon, Worcester-shire & Tabasco sauce and black pepper.

## STARTERS

### Cape Malay Cauliflower

R 55

Crusted cauliflower dumplings with a coriander yoghurt dressing.

### Focaccia

R 60

Crispy flatbread with smashed avocado, garlic, olive oil and cracked black pepper.

### Oxtail Bonbons

R 65

Slow cooked deboned oxtail rolled and dusted in breadcrumbs and served with a butternut puree.

### Chicken Livers

R 85

Spicy pan-fried chicken livers with sriracha and garlic, served with flatbread.

### Braised Beef Short Rib

R 95

Twice cooked beef short rib served with a decadent beer based mature cheddar sauce.

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## SALADS

### Caesar

Romaine lettuce, croutons, parmesan cheese and a boiled egg. Served with a zingy side dressing of lemon, olive oil, egg, Worcestershire sauce, anchovies, garlic, Dijon mustard and black pepper. Add a protein of chicken, bacon or parma ham at R20 each.

R 105

### Quinoa and Pumpkin (V)

Tossed mixed leaves with quinoa, roasted squash, avocado, medley of tomatoes, feta and toasted seeds. Served with a herby yoghurt dressing on the side.

R 125

### Grilled Chicken

Tossed mixed leaves with grilled chicken, tomatoes, fresh peppers, cucumber, and micro herbs. Served with a coconut, olive oil and lemon dressing.

R 135

## SANDWICHES

### Grilled Cheese

3 Cheese: cheddar, boerenkaas and mozzarella.

R 65

### Club

Chicken mayo, bacon, lettuce, fried egg and tomato.

R 125

### Sanctuary

Avocado\*, cream cheese and salmon.

R 135

## PASTA

Choice of Penne / Linguine / Gnocchi.  
Gluten Free Gnocchi or Gluten Free Pasta Available at R25 Extra.

### Mamma Mia

Classic Italian tomato sauce laced with red chilli, thyme and garlic with black pepper.

R 105

### La Gustosa

A duo of fresh and wild mushrooms prepared with garlic, thyme, parmesan, dry white wine and a thick cream. Topped with braised wild mushrooms and dressed white truffle oil.

R 105

### Buonissimo

Fresh basil and pine kernel pesto with fine Italian olive oil and mature parmesan, topped with fresh basil.

R 105

### Add Some Extras

Wild Mushrooms 12      Mozzarella 15      Bacon / Parma Ham / Chicken 20

## BURGERS

Served with hand-cut, twice-cooked fries, red slaw and a mushroom and truffle aioli.

### Angry Chicken Roll

Prego marinated chicken breasts flame grilled and served with fresh baby spinach leaves.

R 115

### Classic Burger With a Twist

Flame grilled beef burger with a smoky bacon dust, on a toasted sesame seed bun with mixed arugula, pickled gherkins, tomato relish & truffle aioli.

R 125

### Plant Based Burger (V)

Delicious plant-based burger patty with tomato, lettuce, red onion and drizzled with a honey yoghurt dressing.

R 170

### Wagyu Beef Burger

Grilled wagyu patty, baby rocket, crispy onion, baked field mushroom, candied pineapple and tomato jam.

R 170

## SPICE UP WITH EXTRAS

Egg	R 10
Cheddar	R 10
Feta	R 10
Mozzarella	R 15
Wild Mushrooms	R 12
Avocado*	R 15
Crispy Steak Bacon	R 20
Smoked Parma Ham	R 20
Flame Grilled Chicken	R 20

## ADD A FEW SIDES

Fries	R 25
Flatbread	R 25
Basmati Rice	R 30
Smashed Potato	R 35
Roast Baby Vegetables	R 40
Side Salad	R 45

## SAUCES

Chilli Garlic Relish	R 20
Black Mushroom Truffle Aioli	R 20
Cheddar Beer Sauce	R 20
Tomato Chutney	R 20
Mushroom Sauce	R 20
Peppercorn and Brandy Sauce	R 20

## PIZZAS

Our homemade bases are made with a mix of the finest 00 stone milled flour and semolina. Baked in our wood-burning oven for a crisp, thin base. **Gluten free bases are available at R25 extra.**

<b>Plain Jane (V)</b> Mozzarella and tomato.	R	65
<b>Rooi Koppie (V)</b> Peppadew, red onion, cracked peppercorn and red chilli.	R	105
<b>Kloof Nek</b> Buffalo mozzarella, salami and fresh basil leaves.	R	140
<b>Gardens (V)</b> Artichoke, feta, chives and fresh rocket.	R	145
<b>Long Street Special</b> Anchovies, black olives and sheep's milk cheese.	R	145
<b>Chicken Prego</b> Wood-fired chicken, cream cheese and our prego sauce.	R	160
<b>Smoky Pork</b> Smoky bacon, feta and avo.	R	160
<b>Bella Afrique</b> Fresh buffalo mozzarella, basil and Parma ham.	R	185

## MAINS

### Chicken and Mushroom Pie

Traditional chicken and mushroom baked pot pie, topped with a flaky puff and served with a side salad.

R 85

### Vegetarian

Crumbed cauliflower croquette served on a roasted brown mushroom with eggplant, sundried tomato pesto and a soy teriyaki sauce.

R 105

### Kuku Paka

Chicken pieces in a medium-heat coconut, groundnut and coriander curry sauce. Served with basmati rice and a homemade achar.

R 155

### Oxtail

Slow-cooked pulled oxtail with gnocchi dumplings and crispy kale, served on butternut puree.

R 165

### Pan Seared Line Fish

Pan seared fish fillet with roast bell pepper puree, served on a bed of lightly roasted baby vegetables.

R 205

### Dry Aged Rib-eye

Flame grilled beef Rib-eye on the bone, served with smashed potatoes and a sauce of your choice. Choose between: Chilli Garlic Relish / Black Mushroom Truffle Aioli / Cheddar Beer Sauce / Tomato Chutney Mushroom or a Peppercorn and Brandy Sauce.

350g

R 225

500g

R 295

## DESSERTS

### Vanilla Panna Cotta

Panna Cotta made with freshly split vanilla pods, served with wild berry compote and strawberries.

R 50

### Chocolate Brownie

Delicious peanut butter chocolate chip brownie, served with vanilla ice-cream and a decadent coffee chocolate sauce.

R 75

### Baked Mascarpone Cheesecake

Topped with white chocolate, Amarula ice cream and cracked honeycomb.

R 75

### Chocolate Wontons

Dark chocolate ganache, peanut butter and roast nut wonton, rolled in cin- namon sugar. Served with mascarpone cream cheese and a chocolate soil.

R 85

## WINE LIST

### CHAMPAGNE

**Moët & Chandon Brut Imperial**

Wine of origin: France

Well balanced with a crisp and fresh entry and hints of orange blossom.

R 1900

**Moët & Chandon Brut Imperial Nectar Rosé**

Wine of origin: France

Intense salmon hue with expressive strawberry and wild cherry aroma.

R 2100

**Dom Pérignon Blanc**

Wine of origin: Champagne, France

Aromas of mandarin and peaches with a subtle vanilla finish.

R 7100

### MÉTHODE CAP CLASSIQUE

**Pongrácz**

Wine of origin: Devon Valley, Stellenbosch

Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate.

R 85 per glass

R 425

**Pongrácz Rosé**

Wine of origin: Devon Valley, Stellenbosch

Classic yeast and biscuit character on the nose with a good fruit/acid balance on the palate.

R 85 per glass

R 425

**Graham Beck Brut**

Wine of origin: Robertson

Delicate aromas of red berries. A lively mousse yet subtle in the mouth.

R 450

**Graham Beck Brut Rosé**

Wine of origin: Robertson

Subtle red berry flavours enlivened by bright acidity. Brisk, yet delicate on the palate, bursting with flavours of freshly crushed berries and hints of oyster shell.

R 450

## WHITE WINES

### SAUVIGNON BLANC

#### **Diemersdal Sauvignon Blanc**

Wine of origin: Durbanville

Tropical fruit, ripe figs and gooseberries are complemented by a crunchy acidity.

R 225

#### **Zonnebloem Sauvignon Blanc**

Wine of origin: Stellenbosch

Defined structure and flavours that mature into tropical nuances of passion fruit and papaya.

R 75 <sup>per</sup> <sub>glass</sub>

R 240

#### **La Motte Sauvignon Blanc**

Wine of origin: Franschhoek

Distinct intensity of gooseberries, apple, lime and pineapple and lively freshness.

R 255

#### **Groot Constantia Sauvignon Blanc**

Wine of Origin: Constantia Sauv Blanc

Bright and light in appearance, tropical fruit like passion fruit, melon with a distinct herbal and white asparagus notes.

R 455

### CHARDONNAY

#### **Durbanville Hills Chardonnay**

Wine of origin: Durbanville

Mix bowl of tropical fruit flavours, citrus and ends with a lingering freshness.

R 65 <sup>per</sup> <sub>glass</sub>

R 220

#### **Warwick First Lady Unwooded Chardonnay**

Wine of origin: Stellenbosch

Fresh tropical fruit with obvious pears and citrus. Soft on the palate. Without the wood makes it a fine drink on any occasion.

R 250

#### **Fat Bastard Chardonnay**

Wine of Origin: Robertson

Made from specially selected grapes from our ripe harvest resulting in a wine which displays intense fruit flavour and character.

R 265

#### **Glen Carlou Chardonnay**

Wine of origin: Paarl

One of the Cape's absolute best, rich buttery tropical fruit flavours with extremely subtle use of oak.

R 320



## CHENIN BLANC

### **Ken Forrester Petit Chenin Blanc**

Wine of origin: Stellenbosch

Intense tropical fruit flavours with well-integrated oak.

R 55 <sup>per glass</sup>

R 180

### **Kanu Chenin Blanc**

Wine of origin: Paarl

Honeysuckle aromas with well balanced fruit and wood intensity.

R 210

### **Cederberg Chenin Blanc**

Wine of origin: Cederberg

Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear.

R 260

## OTHER WHITE VARIETAL

### **Boschendal Blanc de Blanc**

Wine of origin: Coastal

Produced specifically to accompany food. Greeting you with big tropical fruit and citrus aroma.

R 175

### **Buitenverwachting Buiten Blanc**

Wine of origin: Constantia

Charming dry and fruity blend of sauvignon blanc/chenin blanc/riesling.

R 60 <sup>per glass</sup>

R 200

## ROSÉ WINES

### **Anthonij Rupert Protea Rosé**

Wine of origin: Franschhoek

Delightfully refreshing rosé. Orange citrus notes of grapefruit and tangerine.

R 60 <sup>per glass</sup>

R 200

### **Vrede En Lust Jess Rosé**

Wine of origin: Paarl

Coral pink in colour with fresh berry and watermelon notes, and a smooth finish.

R 210

## PINOT NOIR

### **Haute Cabrière Chardonnay – Pinot Noir**

Wine of origin: Franschhoek

Appealing blend with orange blossom and peach aromas.

R 290

## RED WINES

### CABERNET SAUVIGNON

**Anthonij Rupert Protea Cabernet Sauvignon**

Wine of origin: Franschhoek

Firm tannins with delightful hints of cigar box and sweet almond.

R 60 per glass

R 200

**Springfield Wholeberry Cabernet Sauvignon**

Wine of origin: Robertson

Freshly crushed cherry and fynbos whiffs with a luxurious palate.

R 425

**Groot Constantia Cabernet Sauvignon**

Wine of origin: Constantia

Aromatic cassis and red fruit and a velvety texture.

R 670

### PINOTAGE

**Spier Pinotage**

Wine of origin: Stellenbosch

Wild scrub and savoury character with a focused dark fruit centre.

R 225

**Beyerskloof Pinotage**

Wine of origin: Stellenbosch

Plum and black cherries against mocha, cedar & sweet spicy notes.

R 75 per glass

R 260

**Kanonkop Kadette Pinotage**

Wine of origin: Stellenberg

Autumnal, juicy dark fruit is complemented by enticing savoury character with a hint of underlying sweetness.

R 330

### SHIRAZ

**Anthonij Rupert Protea Shiraz**

Wine of origin: Stellenbosch

Red and purple fruit dominates the nose with violets and hints of spice.

R 60 per glass

R 200

**Hartenberg Shiraz**

Wine of origin: Stellenbosch

Refined smokey, fennel character with a silky – smooth mouthfeel.

R 630

**Waterford Kevin Arnold Shiraz**

Wine of origin: Stellenbosch

Riveting leather and all spice bouquet through to a rich fruit palate.

R 800



## MERLOT

### **Anthonij Rupert 'Protea' Merlot**

Wine of origin: Western Cape

Soft and juicy plum and black cherry fruit flavours supported by smooth 200 ripe tannins and well integrated soft oak spice.

R 60 per glass

R 200

### **Zonnebloem Merlot**

Wine of origin: Stellenbosch

Distinctive gamey savouriness and a weighty chocolate feel.

R 275

### **Thelema Merlot**

Wine of origin: Stellenbosch

Hints of dark chocolate complete this wonderfully balanced wine.

R 485

## RED BLENDS

### **Diemersdal Matys**

Wine of origin: Durbanville

Aromas of red ripe berries and hints of dark chocolate. It has a medium-bodied feel on the palate with subtle tannins.

R 60 per glass

R 200

### **La Motte Millennium**

Wine of origin: Franschhoek

A dusty, earthy nose with raspberry and mulberry fruit, cinnamon spice and a hint of mint, promising a complex wine.

R 375

### **Springfield The Work of Time**

Wine of origin: Robertson

This wine is a blend of 4 different grape varieties, the most dominant been merlot. It has deep 'cigar box' and cassis aromas.

R 495

### **Ernie Els "The Big Easy"**

Wine of origin: Stellenbosch

Continues to draw standing ovations. 57% Cab, 29% Shiraz, 9% Merlot & 5% Petit Verdot.

R 450

### **Rupert & Rothschild Classique**

Wine of origin: Franschhoek

A magnificent Merlot-Cab blend. Dark, ripe and serious. A truly great wine.

R 510

### **Meerlust Rubicon**

Wine of origin: Stellenbosch

Iconic Bordeaux-style red. One of South Africa's greatest blends of Cab, Merlot and Cab Franc.

R 1100

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## SIGNATURE COCKTAILS

### Classic Vodka or Gin Martini

R 60

Shaken, not stirred. Who cares?

### Raspberry Daiquiri

R 80

Rum and raspberry, anyone!? Go back to the original with a shaken daiquiri or stick to the perfected frozen style

### Slow Roasted Pina Colada

R 80

Creamy Caribbean rum taste with roasted coconut for extra love

### Mango and Chilli Margarita

R 80

Can't go on that Mexican holiday? Why not settle for the next best thing: tequila and spicy mangos

### Kloof Iced Tea

R 80

A strong bunch of spirits with a splash of lemon, charged with coke.

Option to replace the Coke with Red Bull for an extra boost

R 105

## COCKTAILS ON TAP | KEGTAILS®

### Mango and Passionfruit Mojito

R 80

A tropical twist on the classic mojito, combining rum with mango and passion fruit, fresh mint, sugar syrup and tangy lime.

### Pornstar Martini

R 80

A passionfruit and vanilla cocktail made with a large splash of vodka and passion fruit juice, balanced with lime.

### Pink Grapefruit Collins

R 95

Who doesn't love a classic! Bombay Sapphire, fresh lemon and lime juice, grapefruit and sugar syrup.

### Martini Fiero Spritz

R 95

Amore! Citrus, bittersweet orange and wormwood come together for a bold and zesty Italian inspired cocktail, perfectly charged with crisp sparkling wine.



## BOTTLED BEERS & CIDERS

Amstel Lager	R 30
Peroni	R 33
Castle Lager/Castle Light	R 33
Windhoek Lager/Windhoek Light	R 33
Heineken	R 37
Hunters Dry Cider	R 38
Savanna Dry Cider	R 38

## LIQUEURS (25ML)

Southern Comfort	R 20
Amarula Cream	R 20
Frangelico	R 25
Kahlua	R 30
Cointreau	R 35
Drambuie	R 35
Disaronno Amaretto	R 35
Caramel Vodka	R 40
Grand Marnier	R 50

## ON TAP

Castle Lite	R 50
Ginnic Pink G&T	R 55
Noon Gun Lager/Weiss/IPA	R 55

## APÉRITIFS & PORTS

Pimms	R 20
Medium Cream or Dry Sherry	R 25
Martini Bianco, Rosso or Extra Dry	R 25
Aperol	R 25
Allesverloren Port	R 25
Campari	R 30

## WHISKEY

J&B	R 20
Bell's Old Scotch	R 24
Jack Daniels Tennessee Sour Mash	R 33
Jameson	R 38
Johnnie Walker Red Label	R 25
Johnnie Walker Black Label	R 38

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## PREMIUM WHISKEY

Tullamore Dew	R	33
Chivas Regal 12 year old	R	38
Glenlivet 12 year old	R	50
Highland Park 12 year old	R	62
Ardberg 10 year old	R	72
Macallan 12 year old	R	72
Dalwhinnie 15 year old	R	115
Glenfiddich 21 year old	R	245

## GIN

Gordon's	R	20
Tanqueray	R	25
Bombay Sapphire	R	32
Six Dogs	R	43
Inverroche Classic	R	45
Triple 3 Botanical	R	45

## VODKA

Skyy	R	25
Absolut	R	30
Ketel One	R	36

## COGNAC & BRANDY

Klipdrift Brandy	R	20
Richelieu	R	25
KWV 10 year old	R	28
Richelieu 10 year old	R	30
Hennessey Cognac VS	R	50
Remy Martin VSOP	R	75

## TEQUILA

Olmecca Black	R	30
Olmecca Silver	R	30
Jose Cuervo Gold	R	30
Don Julio	R	55

## BOURBON

Blantons Gold	R	100
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## DIGESTIVES

Jägermeister	R	30
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## RUM

Captain Morgan Dark	R	20
Capitan Morgan Spiced Gold	R	20
Red Heart	R	20
Bacardi	R	22

## COLD BEVERAGES

### Cordials

Lime, Passion Fruit, Kola Tonic R 5

### Fruit Juice (Per Glass)

R 15

### Soft Drinks

Coke, Coke Light, Dry Lemon, Lemonade, Ginger Ale, Tonic Water (Pink/Blue), Soda Water (200ml) R 25

Sprite Zero, Fanta, Crème Soda (330ml) R 28

### Appetizer, Grapetizer (330ml)

R 33

### Tomato Cocktail

R 36

### Iced Tea

R 39

### Red Bull

R 40

### Milkshakes

R 45

### Gourmet Frappe

R 60

- Salted Caramel Cheesecake – topped with pieces of cheesecake
- Butterscotch Brownie – topped with a chocolate brownie
- White Chocolate Fudge – topped with pieces of homemade fudge

### Still Water or Sparkling Water 500ml / 1L

R 23/37

## HOT BEVERAGES/COFFEE BAR

### Espresso: Single or Double

R 22/25

### Speciality Teas

R 28

### Americano

R 30

### Decaf Coffee

R 30

### Flat White

R 33

### Cappuccino

R 33

### Red or Chai Cappuccino

R 33

### Red or Chai Café Latte

R 35

### Dirty Chai

R 35

### Dark or White Hot Chocolate

R 38

### Liqueur Coffee

R 60

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