



# Specials

## BREAKFAST

MONDAY to THURSDAY 8 AM-11 AM

<b>HEALTH</b>	<b>69</b>	<b>DAY BREAKER</b>	<b>69</b>
Muesli, seasonal Fruits, Plain Yoghurt, roasted Nuts & Honey		1 Egg, Bacon, grilled Tomato, Mushrooms, Chips, Toast & a FREE COFFEE or TEA	

WEEKEND HOT BREAKFAST BUFFET 8 AM-11 AM @ R99

## LUNCH

MONDAY to THURSDAY 11 AM-4 PM

HAWAIN OR REGINA PIZZA	95	300 RUMP & CHIPS OR SALAD	95
BURGER, CHIPS OR SALAD	95	PASTA ALFREDO	95
HAKE, CHIPS OR SALAD	95	CHICKEN SCHNITZEL & CHIPS	95
PORTUGUESE 1/2 CHICKEN	95	CHICKEN BOWL (SALAD)	95

## SEAFOOD EXTRAVAGANZA

11AM TILL LATE EVERY DAY  
SERVED WITH CHIPS OR SIDE SALAD

CAMARÃO QUEEN - 8 PRAWNS, GRILLED IN GARLIC & LEMON BUTTER	275
CATCH OF THE DAY - PLEASE ASK YOUR WAITRON	155
SOLE & CAMARÃO - GRILLED WEST COAST SOLE & 4 PRAWNS	245
SOLE & CAJUN STYLE CALAMARI STRIPS	215
CAPE MALAY CHICKEN, PRAWN CURRY. SERVED WITH SAMBALS & POPPADOM	235

4PM - LATE

MONDAY - ORDER ANY PIZZA RECEIVE A FREE GLASS BOSMAN WINE	
TUESDAYS - SUSHI TUESDAY - (FROM 11 AM)	As per Sushi menu
WEDNESDAY - FAMOUS ESPATADA (CHICKEN OR RUMP)	149
THURSDAY - 1/2 KG SWEET BBQ PORK RIBS	149
THURSDAY - SUSHI THURSDAY - (FROM 11 AM)	As per Sushi menu
SUNDAY - PORTUGUESE CHICKEN FOR 2	169

NO MENU SUBSTITUTES ALLOWED / NO SHARING



## BREAKFAST 8AM-12PM

<b>HEALTH</b>	79	<b>DAY BREAKER</b>	69
Muesli, seasonal Fruits, Plain Yoghurt, roasted Nuts & Honey		1 Egg, Bacon, grilled Tomato, Mushrooms, Chips & Toast	
<b>BREAKFAST WRAP</b>	89	<b>COZINHA FEAST</b>	115
Scrambled Eggs, Crispy Bacon, Spring Onion & Cheddar Cheese		2 Eggs, Bacon, grilled Tomato, Mushrooms, Chicken Livers or Savory Mince, Chips & Toast	
<b>CLASSIC BENEDICT</b>	105	<b>OMELETTE</b>	59
2 Eggs, Country Ham, Hollandaise Sauce, toasted English Muffin.		3 Eggs, Cheddar Cheese & Toast	
Healthy option. Change Muffin to Grilled Halloumi: ADD R35		<b>EXTRA TOPPINGS:</b>	
<b>EGGS ROYALE</b>	125	Savoury Mince or Pulled Pork or smoked Salmon Trout or Black Forest Ham or Emmental or Blue Cheese or Chicken Livers or Chorizo	35
2 Eggs, smoked Salmon Trout, Hollandaise sauce, toasted English Muffin.		Bacon or Country Ham or Cheddar or Feta or Avo or Mushrooms or Peppers	25
Healthy option: Change Muffin to grilled Halloumi: ADD R35		Tomato or Onion or Garlic or Chilli or Peppadew	10

## SANDWICHES 8AM-6PM

<b>TOASTED OR PLAIN:</b>		<b>FRESH OPEN SANDWICHES</b>	
White, Brown, Rye, Gluten Free bread or Panini, served with Chips or Salad		Rye or Panini Bread	
<b>CHEESE &amp; TOMATO</b>	69	Healthy option: Gluten Free Bread or Grilled Halloumi Bed ADD: R35	
<b>HAM, CHEESE &amp; TOMATO</b>	79	<b>SMOKED SALMON TROUT, CREAM CHEESE &amp; AVO</b>	125
<b>CHICKEN MAYONNAISE</b>	85	<b>BLACK FOREST HAM, RED ONION, WHITE CHEDDAR &amp; AVO</b>	125
<b>CHICKEN MAYONNAISE &amp; CHEESE</b>	95	<b>CHICKEN MAYONNAISE, EMMENTAL CHEESE, RED ONION &amp; ROCKET</b>	105
<b>BACON, EGG &amp; CHEESE</b>	89	<b>GRILLED CHICKEN, BASIL, FETA &amp; PEPPADEW</b>	105
<b>SAVOURY MINCE &amp; CHUTNEY</b>	85		
<b>SAVOURY MINCE, CHEESE &amp; CHUTNEY</b>	95		



## TAPAS

### Apéritif or Snack

<b>TRINCHADO</b> Chicken or Beef. Served "Spicy" or "Plain"	125	<b>MIGALHA</b> Crumbed Button Mushrooms & Tartar	85
<b>POPPERS DUO</b> Jalapeño, Cream Cheese & Smoky Bacon	95	<b>TACO'S</b> BBQ Pulled Pork & Red Cabbage	85
<b>BARRIGA</b> Crispy Pork Belly & Berry Compote	95	<b>QUESADILLA</b> Your choice: Chicken OR Pulled Pork	105
<b>CAMARÕES</b> 3 Grilled Prawns. Marinated in Ginger, hint of Chilli, Garlic & Lemon juice.	135	<b>FLAMING CHORIZO</b> Brandy flambé Portuguese sausage served with Chimichurri & Spicy Portuguese sauce	125
<b>SPRINGROLLS</b> Duo of Springrolls: Please ask your waitron	85	<b>CALAMARI</b> Cajun Style Grilled Calamari Strips	115

## STARTERS

<b>CHICKEN LIVERS</b> Creamy, Cape Malay Style, medium Spiced, served on toasted Panini bread	85	<b>MUSHROOM SKILLET</b> Baked White Button Mushrooms in a Creamy Garlic sauce with a Parmason crust. Served with toasted Panini bread	125
<b>MUSSEL POT</b> Half Shell Mussels, Durbanville Hills Sauv Blanc Creamy Garlic sauce served with your choice of Panini or Rye bread	145	<b>CARAMUJOS</b> Marinated Snails, Litchi, Smoky Bacon bits, White Wine & Garlic Cream sauce. Served on Toasted Panini bread with a wedge of Brie.	115
<b>DUO OF CARPACCIO (SERVES 2)</b> Smoked Springbok Carpaccio AND Smoked Salmon Trout Carpaccio. Cherry Tomatoes, Red Onion, Parmesan Shavings, Capers, Balsamic Reduction, Garlic Croutons & Lemon Zest	255	<b>VEADO</b> Smoked Springbok Carpaccio, Cherry Tomatoes, Red Onion, Parmesan Shavings, Capers, Balsamic Reduction & Garlic Croutons.	155

## SALADS

<b>CHICKEN BOWL</b> Chicken Satay, Kale, Red Pepper, Red Cabbage, Carrot, Spring Onion, Butter Lettuce, roasted Nuts, & Peanut dressing	135	<b>GREEK SALAD</b> Traditional Style with Croutons	95
<b>TUNA SALAD</b> Black & White Sesame seed crusted Seared Tuna, delectable greens, Guacamole & Mixed Berry Compote	175	<b>POKE BOWLS</b> <b>Your choice of proteins:</b> Teriyaki Marinated Tuna / Salmon OR Grilled Halloumi OR 3 Grilled Prawns	165
<b>SMOKED SALMON TROUT</b> Smoked Salmon Trout, Mixed Lettuce, Butter Lettuce, Cucumber, Peppers, Fried Capers, Red Onion, Cream Cheese & Lemon Dill dressing	145	<b>Sushi Rice OR Rice Noodles:</b> Served with Cucumber, Red Cabbage, Red Pepper, Carrot Sticks, Spring Onion, Pickled Ginger, Sesame Seeds, Avocado, Edamame Beans & Sriracha Mayo	



## CHEF'S SPECIALITY

Preparation on Speciality Dishes estimated 45 minutes

<b>CHICKEN PARMESANO</b>	<b>185</b>	<b>SEARED SALMON</b>	<b>275</b>
Parmesan crumbed Chicken Fillet. Oven Baked. Spicy Pomodoro sauce, served on a bed of Fettuccine Pasta		Medium Pan-seared Salmon, served on Fondant Potatoes. Drizzled with a Lemon butter sauce & a Summer fruit Salsa.	
<b>LAMB CURRY</b>	<b>265</b>	<b>LAMB SHANK</b>	<b>295</b>
Traditional Red Lamb Curry. Served with Savoury Rice, Sambals & Pappadum.		500g Karoo Organic Lamb. Marinated in Garlic, Cumin, Rosemary & Lime juice. Slow oven roasted. Pumpkin & mashed Potatoes. Olive & Red Wine Jus	
<b>SEARED TUNA STEAK</b>	<b>285</b>	<b>PORK BELLY</b>	<b>195</b>
Sesame Crusted Tuna Loin Steak. Fondant Potatoes, drizzled Teriyaki sauce, Pickle Ginger, Avocado & Cilantro		Oven roasted Pork Belly. Red Wine, Rooibos & Black Cherry glaze. Served with Parmesan & Chive Mashed Potatoes	

## THE GRILL

Your side Choices:

Steak Chips or Side Salad or Rosemary Fondant Potatoes or Parmesan Chive Mashed Potatoes or Spicy Savoury Rice

Grill Options:

Herb Crusted or BBQ Baste

<b>RUMP --- 300G</b>	<b>175</b>
<b>RUMP --- 500G</b>	<b>245</b>
<b>SIRLOIN STEAK --- 300G</b>	<b>175</b>
<b>T-BONE STEAK --- 550G</b>	<b>225</b>
<b>BEEF FILLET --- 250G</b>	<b>195</b>
<b>BEEF FILLET --- 500G</b>	<b>SQ</b>
<b>LAMB CHOPS --- 500G</b>	<b>255</b>
<b>SWEET BBQ PORK SPARERIBS --- 500G</b>	<b>195</b>
<b>SWEET BBQ PORK SPARERIBS --- 1KG</b>	<b>275</b>
<b>RUMP ESPATADA --- 500G</b>	<b>275</b>

Variety of sauces available for your enjoyment from R45.  
Please ask your waitron



## SEAFOOD & CHICKEN

Your side Choices:

Steak Chips or Side Salad or Rosemary Fondant Potatoes or Parmesan Chive Mashed Potatoes or Spicy Savoury Rice

### CAMARÃO GRELHADO 295

Grilled Prawns. Marinated in Ginger, hint of Chilli, Garlic & Lemon juice. Drizzled with Chimichurri. Side of Lemon Butter & Peri-Peri sauce.

### CALAMARI 195

Cajun Spiced Calamari Strips, Grilled or Fried, Garlic, Lemon & Butter sauce

### SEAFOOD PLATTER 425

Grilled catch of the Day, 4 Baked Mussels, 4 Grilled Prawns, Calamari Strips. Accompanied by Trio of Lemon Butter, Spicy Portuguese & Chimichurri sauces

### CHICKEN ESPETADA 169

400g Basted Chicken, Pepper, Onion & Garlic, your choice of Portuguese Spicy OR Garlic, Lemon, White Wine & Herb OR Sweet BBQ Basting

### PORTUGUESE CHICKEN 125

Grilled 1/2 Chicken. Your choice BBQ, Portuguese OR Lemon & Herb.

### PANADO DE FRANGO 145

Chicken Fillet, Coated in Seasoned Breadcrumbs Deep fried, served with your chosen Sauce & Side

## PIZZA

Gluten Free option—R35

Served with Chopped Chilli Chimichurri, Parmesan & Garlic on the side

### TRIO OF CHEESES 105

Cheddar, Mozzarella & Danish Feta

### REGINA 125

Country Ham, Mushroom & Mixed Cheese

### HAWAIIAN 125

Ham, Pineapple & Mixed Cheese

### CALIFORNIAN 155

Bacon, Pepperoni, Red Onion, Danish Feta & Avocado

### PORTUGUESA 145

Tomato, Onions, Ham, Chorizo, Red Bell Peppers, Olives & Oregano

### PRESUNTO (NO CHEESE) 155

Garlic Focaccia, Black Forest Ham, Cherry Tomato, Rocket Leaves & Parmesan shavings

### CASA DE FAZENDA 145

Butternut, Spinach, Mushrooms, Olives, Cocktail Tomato, Feta Cheese & Mixed Peppers

### MARGHERITA 115

Cocktail Tomato, Mozzarella Cheese & Fresh Basil

### CALABRESA 145

Pepperoni, Mixed Cheese, Peppadew & Oregano

### MEXICANA 155

Spiced Mince, Mixed Peppers, Red Onion & Avocado

### QUATTRO STAGIONI 155

Ham, Artichokes, Cherry Tomatoes, Basil, Olives & Mixed Cheeses

### BBQ CAÇOILA 135

BBQ Sauce, Pulled pork, Caramelized Onions, Red Peppers & Mozzarella cheese

### TRUTA SALMONADA (NO CHEESE) 165

Garlic Focaccia, Smoked Salmon Trout, Rocket Leaves, Cherry Tomato, Cream Cheese & Capers

### FRUTTI DI MARE 175

Calamari, Prawns, Mussels, Anchovies & Lemon Zest

Extra Toppings can be added to your pizza, fácil !

Toppings range from R18 – R45

Feel free to ask your waitron



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## PASTA

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Pasta Options: Penne, Fettuccine & Spaghetti  
Gluten Free option (Penne & Spaghetti) - R35  
Served with Chopped Chilli, Parmesan & Garlic Focaccia

<b>FRANGO E CHOURIÇO</b>	155	<b>ALFREDO</b>	135
Grilled Chicken & Chorizo, Cherry Tomatoes, Basil Pesto		Ham OR Chicken, Mushroom, Creamy Sauvignon Blanc & Oregano sauce	
<b>BOLOGNESE</b>	125	<b>LASAGNE</b>	145
Homemade Bolognese sauce, Cherry Tomatoes & Basil Leaves		Beef Bolognese served with Garlic & Herb Focaccia	
<b>VEGETARIANO</b>	125	<b>SEAFOOD</b>	175
Mushrooms, Spinach, Onion, Garlic, Chilli, Olives & a Pomodoro sauce		Calamari, Prawn meat, Mussels, Anchovies & a Garlic White Wine sauce	

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## BURGERS

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Your Choices:  
200g Beef, Chicken, or Venison. Served with Chips or Salad

<b>SIMPLES</b>	105	<b>COZINHA</b>	155
Butter Lettuce, Red Onion, Tomato, Pickles, BBQ sauce, Homemade Mustard Mayo		Garnishes, Chorizo, Country Ham, Trio of Cheddar, Emmental & Mozzarella Cheese. Topped with Pickled Red Cabbage Salad.	
<b>SUCULENTO</b>	125	<b>FILÉ MIGNON</b>	205
Your choice of Homemade Sauces: Red Wine Pepper OR Trio Cheese OR Sweet BBQ OR Mushroom OR Prego OR Creamy Garlic		Butter Lettuce, Red Onion, homemade Mustard Mayo, 250g cut Beef Fillet, Portuguese Basted grilled as to your choice, topped with Mushrooms & sliced Emmental Cheese	
<b>CARNE DE PORCO</b>	115	<b>BACON E QUEIJO</b>	135
Loaded with Pulled Pork & Pickled Red Cabbage Salad. (NO PATTY)		Butter Lettuce, Red Onion, Tomato, Pickles, BBQ Basting, homemade Mustard Mayo, sliced Cheddar & crispy Smoked Bacon	
<b>PORTUGUESE PREGO ROLL</b>	125		
Chicken OR Beef. Caramelized Onions & Spicy Portuguese sauce			

Naked Burger add R35  
(Replace Bun with Grilled Halloumi Cheese)

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## WRAPS

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Gluten Free Option Available add R35. Served with Chips or Salad

<b>GRILLED CHICKEN, PEPPADEW, MIXED LETTUCE &amp; HALLOUMI CHEESE</b>	135
<b>CAJUN STYLE CALAMARI, STRIPS, MIXED LETTUCE, BASIL &amp; EMMENTAL CHEESE</b>	155
<b>SEASONAL GRILLED VEGETABLES, HUMMUS, FETA, ROASTED SESAME SEEDS &amp; HOMEMADE HONEY SAUCE</b>	115
<b>BBQ PULLED PORK, COLE SLAW, CARAMALIZED ONION &amp; MOZZARELLA</b>	125



## DESSERTS

CHOCOLATE BROWNIE	75	SOFT SERVE VANILLA ICE CREAM & BELGIUM CHOC SAUCE	65
CHEF'S CAKE OF THE DAY	75	HOMEMADE WAFFLE & VANILLA ICE CREAM	75
TRADITIONAL MALVA PUDDING	75		

## SPECIAL COFFEE'S

AMERICANO	32	LATTE	38
CAPPUCCINO	35	CHAI LATTE	55
JUMBO CAPPUCCINO	38	DIRTY CHAI LATTE	58
FLAT WHITE	35	HOT CHOCOLATE	48
ESPRESSO	28	MILO	48
DOUBLE ESPRESSO	35	VARIETY OF TEA	32
CAFFE MOCHA	58	IRISH COFFEE (SINGLE)	60

All Coffees Available in Decaf - NO EXTRA CHARGE

Milk Options

NO CHARGE - Full Cream & Fat Free

R10 - Soy, Almond & Oat

R10 - Side of Honey

## COLD BEVERERAGES

BOTTLED WATER	25	MIXER 200ML	30
SOFT DRINKS 300ML	32	100 % JUICES	30
ICE TEAS	35	ICE COFFEE'S/FREEZO'S	55
TIZERS	38	FLAVORED BUBBLE TEA'S	65
SLUSH	38	MILKSHAKES	58
ROCK SHANDY	65	SPECIAL SHAKES	75
STEELWORKS	65	CORDIALS (SINGLE)	8

## WINE CELLAR:

We stock a solid selection of Top South African Wines for your enjoyment. Please visit our walk in Wine Cellar to select your bottle of Iconic wine for any occasion.

**NO MENU SUBSTITUTES ALLOWED/ NO SHARING**

Tuesday's & Thursday's

# Sushi



Tuesday's & Thursday's

# Menu

-----		<b>CALIFORNIA ROLL (8PC)</b>		-----	
VEGETARIAN	65	SALMON		75	
CRAB	70	TUNA		75	
SMOKED SALMON	75	PRAWN		75	

-----		<b>MAKI ( 16PC)</b>		-----	
CUCUMBER	65	SALMON		75	
AVO	65	TUNA		75	
CRAB	70	PRAWN		75	
SMOKED SALMON	75				

-----		<b>FASHION SANDWICH (8PC)</b>		-----	
VEGETARIAN	65	SMOKED SALMON		75	
CRAB	70	TUNA		75	
SALMON	75	PRAWN		75	

-----		<b>NIGIRI (4PC)</b>		-----	
CRAB	60	SALMON		70	
TUNA	75	PRAWN		75	

-----		<b>HAND ROLL (2PC)</b>		-----	
VEGETARIAN	65	SALMON		80	
CRAB	70	PRAWN		80	
SMOKED SALMON	80	TUNA		80	

-----		<b>OTHER SUSHI</b>		-----	
SALMON ROSE (4PC)	75	TUNA SASHIMI (3PC)		75	
RAINBOW ROLL (8PC)	75	SALMON SASHIMI (3PC)		75	

## SUSHI PLATTERS

-----		<b>COMBO ROLL @ R195</b>		-----	
AVO MAKI (8PC), RAINBOW ROLL (8PC), CRAB CALIFORNIA ROLL (8PC)					

-----		<b>SALMON @ R215</b>		-----	
SALMON NIGIRI (4PC), RAINBOW ROLL (4PC), SALMON CALIFORNIA ROLL (8PC) & SALMON SASHIMI (3PC)					

-----		<b>TUNA PLATTER @ R215</b>		-----	
TUNA NIGIRI (4PC), TUNA MAKI (8PC), TUNA CALIFORNIA ROLL (8PC) & TUNA SASHIMI (3PC)					

-----		<b>MIXED PLATTER @ R245</b>		-----	
SMOKED SALMON CALIFORNIA ROLLS (8PC), TUNA MAKI (8PC), PRAWN FASHION SANDWICHES (8PC) & CRAB NIGIRI (4PC)					

-----		<b>ROYAL PLATTER @ R295</b>		-----	
SMOKED SALMON CALIFORNIA ROLLS (8PC), TUNA CALIFORNIA ROLLS (8PC), PRAWN FASHION SANDWICHES (8PC), CRAB NIGIRI (4PC) & AVO MAKI (8PC)					