

Bonjour Brckie

9 - 11 am

Health Breakfast (v)

Double strained gourmet Greek yoghurt, oat crumble, almonds, coconut shavings, pistachio nuts and fresh seasonal fruit

85

Apple Pie Oats (v)

Gluten free oats cooked in milk/almond milk, peanut butter, raisins, cinnamon, apple, topped with gluten-free oat crumble, toasted almonds and coconut shavings

69/89

Wakey Bakey Eggs ... for our little-ies

Boiled egg with dippy toast and a babycino

32

Smashed Avo on Toast (v)

Artisanal toast of your choice topped with smashed avo, feta and za'atar

59

Add a poached egg

6

Bambino

Artisanal toast, two eggs, crispy bacon or cheddar cheese and balsamic rosa tomatoes

55

Open Brioche Egg Drop

Toasted brioche bun topped with scrambled eggs, cheese, crispy bacon and caramelized onions

75

Toasted brioche bun topped with scrambled egg, chives, smoked salmon and avo

95

The Greek Goddess

Artisanal toast of your choice, topped with rocket, avo, crispy bacon, feta, balsamic rosa tomatoes and two fried eggs

95

O' Benedict

Bacon

single 85 / double up 135

Artisanal toast, garlic and thyme field mushrooms, wilted baby spinach, bacon, soft poached egg, and hollandaise sauce

Smoked Salmon

single 95 / double up 149

Artisanal toast of your choice, labneh, wilted baby spinach, smoked salmon trout, soft poached egg and hollandaise sauce

Vegetarian Start Me Up (v)

105

Hummus, avo, balsamic rosa tomatoes, garlic and thyme mushrooms, grilled halloumi, corn and chive crumpets topped with poached eggs.

Breakfast Fry Up

single 89 / double up 135

Egg, bacon, roast balsamic tomatoes, garlic and thyme field mushrooms, sausage, and artisanal toast of choice

Spanish Shakshuka

145

A North African dish of eggs poached in a spicy tomato sauce, chorizo sausage, smoked beans and peppers served in a frying pan with a choice of artisanal toast

Brioche French Toast

89

Maple candied bacon, white chocolate soil with a choice of fresh banana or fresh fruit and a drizzle of honey

Keep it Crump-Tious (v)

Crumpet stack, fresh cream, maple syrup and fresh fruit

79

Crumpet stack, fresh banana slices, Bar One sauce & ice cream

79

Open Sandwiches

On your choice of ciabatta, rye or sourdough

Gluten free bread add 15

Hummus, rocket, roast balsamic tomatoes, roast seasonal veg, thyme and garlic mushrooms, avo, crispy onions, basil pesto and feta (v)	119
Rocket, grilled harissa chicken, bacon, roast red onion, avo and feta	139
Smoked salmon, rocket, marinated cucumber, Mediterranean labneh and avo	149
Rocket, cajun beef fillet, red onion, roast peppers, feta, mushrooms, garlic aioli	159

Salads

Greek Salad (v) Mixed greens, cucumber, rosa tomatoes, red onion, peppers, feta and olives	98
Roast Vegetable, Feta and Avo Salad (v) Roast seasonal veg, harissa chickpeas, mixed lettuce, olives, and avo with a tahini dressing	98
Caprese Salad (v) Rocket, tomatoes, fior di latte mozzarella, balsamic reduction and basil pesto	119
Harissa Chicken, Bacon and Avo Salad Mixed lettuce, harissa chicken, bacon, grilled corn, soft poached egg, avo and a peppadew dressing	139
Smashed Chicken and Roast Butternut Salad Grilled lemon and chive chicken breasts served on mixed butter lettuce, roast rosa tomatoes, roast butternut wedges, feta, pine nuts and a mustard and orange dressing	149
Sticky Beef Fillet and Gorgonzola Salad Mixed greens, grilled corn, rosa tomatoes, red onion, gorgonzola cheese crumbles, grilled balsamic fillet served with a vinaigrette dressing	159

Light Meals

Flatbreads

Caprese - Mozzarella, fior di latte, rosa tomatoes, feta, rocket, basil pesto, artichokes reduced balsamic vinegar (v) 75

Spicy Chicken - Mozzarella, onion, mushroom, peppers and avo 79

Turkish Lamb - Tzatziki, rosa tomatoes, mint, flat leaf parsley and feta 89

Parma Ham - Mozzarella, fior di latte, rocket and rosa tomatoes with reduced balsamic vinegar 98

Soup of the day (v) 69
Toasted ciabatta

Mussel Pan 149
Full shell mussels, steamed and served in a creamy white wine bisque and crispy ciabatta

Dargle Valley Pork Rib Eye 129
Marinated and flame grilled served on smashed baby potatoes, roast veg, rocket, feta and reduced balsamic

Battered Fish and Chips 139
Lemon wedges and tartar sauce

Woodfire Cajun Hake 149
Seasonal veg, tartar sauce

Peri-Peri Chicken Steaks 139
Grilled crispy, served on a fresh bulgar wheat and corn salad with tzatziki and tahini dressing

Chicken and Chive Gnocchi 139
Grilled chicken breast served on creamy chive gnocchi topped with crispy onions

Mediterranean Bowls

Bulgar wheat, basil pesto, homemade falafels, rosa tomatoes and cucumber, baby spinach, corn, rainbow slaw, smoked beans, avo, hummus and tahini dressing (v) 119

Harissa chicken, bulgar wheat, basil pesto, tomato, cucumber, corn, slaw, avo and creamy herb dressing 139

Cajun beef fillet, roast veg, bulgar wheat and harissa chickpeas, rocket, rosa tomato, cucumber, avo and tzatziki 159

Brioche Bun Burger

Served with crispy onion rings and chips

Large garlic and thyme field mushroom, smoked beans, avo, caramelized onion (V) 98

Panko chicken breast deep fried, peppadew and sriracha mayo and avo salsa 139

Grilled honey mustard chicken, avo and feta 149

Double Smash Beef Burger and Chips

Pickles, burger mayo, cheese and bacon 159

Truffle mayo, double cheese and crispy onions 159

BBQ, bourbon and maple bacon 159

Woodfire Baked Lasagne

Layers of wide pasta, napoletana and creamy béchamel sauce baked with your choice of:

Veg (v) 119

Beef 149

Lamb 159

Tapas / Starters

Oysters

S.Q

Naked – Tabasco, lemon wedges, black pepper

French Style – Champagne, strawberries

Rockefeller – Baked with butter, herbs, panko crumbs

Whipped Feta Dip (v)

69

Topped with roasted peppers, tomatoes and olives, served with warm focaccia

Crispy Halloumi Chips (v)

75

Peppadew mayo

Mediterranean Dips (v)

79

Hummus, tzatziki and whipped feta served with warm focaccia

Spicy Homemade Fishcakes

79

Rocket and lime mayo

Maple Mustard Pork Belly

79

Grilled crispy with a maple mustard dipping sauce

Peri-Peri Chicken Livers

85

Sautéed and served in our famous peri-peri sauce with a dash of cream and ciabatta

Lamb Kofta

89

Rocket, sumac yoghurt and roast peppers

Phyllo Prawns

95

Greek yoghurt and sweet chilli dip

Camembert Fritte (v)

95

Crumbed, deep fried, rocket and onion marmalade

Marinated Lamb Riblets

98

Grilled to crispy, mint yoghurt

Calamari

115

Grilled or deep fried with lime mayo

Beef Carpaccio

129

Rocket, sundried tomatoes, basil pesto and parmesan shavings

Spicy Spanish Fillet

129

Truffle potato skins, bacon bits, cheddar and garlic aioli

Creamy Herb and Garlic Prawns

139

Baked with mozzarella and served with ciabatta

Sharing Boards

Garlic and herb focaccia (v)

65

Cheese and garlic focaccia (v)

79

Mezze Board - Med dips, focaccia, calamari, marinated lamb riblets, cajun fillet and crispy squid heads

369

Meat Board - Focaccia, sliced rump, lamb riblets, peri chicken steaks and pork belly bites, tzatziki and peri-peri sauce

369

Pasta

Linguine or Penne (Gluten-free pasta R15 extra)

Tortellacchi Spinach and Ricotta (v)	129
Topped with napolitana sauce, basil and pecorino	
Tuscan (v)	129
Onion, mushrooms, sundried tomatoes, baby spinach and olives tossed with cream and parmesan	
Mushroom and Truffle (v)	139
Wild mushrooms, cream, chives, parmesan and truffle oil	
Gorgonzola Gnocchi (v)	149
Roast butternut, creamy gorgonzola, rocket and caramelized walnuts	
Rosemary and Truffle Crème Chicken Gnocchi	169
Baked with crispy bacon bits and parmesan cheese	
Chicken Pesto	169
Chicken strips tossed with garlic, roast peppers, creamy basil pesto and parmesan	
Moroccan Chicken	169
Chicken strips, onion, peppers, mushrooms in a creamy chilli sauce	
Chorizo and Prawn	185
Tossed with a creamy napoli sauce and a touch of chilli	
Gamberi	210
Prawns, fresh cream, white wine, tomato and a hint of chilli	
Slow Cooked Lamb Shank Ragu	235
Served with wide pasta, marinated Fior di Latte and basil pesto	

Pizza

Thin crispy base/ Gluten-free base (R35 extra)

Margherita (v)	98
Tomato, mozzarella and fresh basil	
Vegetarian (v)	129
Tomato, mozzarella, garlic, field mushrooms, spring onions, spinach, sundried tomatoes, chilli jam and feta	
Hawaiian	129
Tomato, mozzarella, bacon and pineapple	
Grecian	149
Tomato, mozzarella, bacon, feta and avo	
Mexicana	149
Tomato, mozzarella, bolognaise, chilli, onion and peppers	
Venezian	155
Tomato, mozzarella, bacon, chorizo, feta and fresh tomato	
Peri-Peri Frango	169
Tomato, mozzarella, onion, mushrooms, peri-peri chicken strips and avo	
Marakesh	169
Mozzarella, creamy harissa chicken, dill yoghurt, crispy onions and fresh coriander	
Alcapone	169
Mozzarella, lemon and cilantro chicken, onion, mushrooms, feta and avo	
Tuscan	179
Tomato, mozzarella, artichokes, crispy parma ham, mushrooms and olives.	
Mediterranean	185
Tomato, mozzarella, chorizo, parma ham, bacon, mushrooms and onion	
Fillet Modena	195
Tomato, mozzarella, feta, marinated balsamic beef fillet, crispy onions, basil pesto and avo	

Le Grande

Pesce

Mediterranean Chicken

Filleted chicken breasts cooked in a creamy mushroom, sundried tomato, paprika and spinach sauce served on rocket and linguine topped with pine nuts

179

Roast Balsamic & Thyme Chicken

Deboned chicken thighs filled with labneh, mushrooms and spinach, roasted in a balsamic, onion and thyme sauce served on sweet potato wedges and seasonal veg

189

Chicken Thermidor

Chicken breasts topped with prawns, thermidor sauce, mozzarella and served on parmesan mash

189

Peri and Rosemary Chicken (30 min)

Deboned 1kg flattie marinated in peri-peri, rosemary and garlic, cooked in the woodfire pizza oven served with shoestring chips

159/269

Carne

Served with your choice of side

Fillet 200g /300g

235/310

Rump 200g/300g

189/235

T-Bone (+/-500g)

269

Smoked Pork Ribs (500g)

289

Lamb Loin Chops

Mustard mash, seasonal veg, port jus

295

Choice of Sauces

35

Cheese, Truffle Mushroom, Creamy Gorgonzola, Gamberi, Creamy Herb, Brandy Peppercorn

Pesce

Calamari

Grilled or deep fried served with a choice of side and sauce

215

Kingklip Odyssey

Grilled, topped with deshelled prawns and a creamy herb sauce, bubbling mozzarella, served on creamy mash with seasonal veg

259

Fresh Line Fish

Ask your waitron what has been hooked today!

S.Q

Grilled Prawns

Lemon and garlic or peri-peri, served with savoury rice

Prince Prawns

198

Queen Prawns

295

Langoustines (when available)

Grilled in lemon, parsley and dill butter

S.Q

Crayfish (when available)

Grilled or thermidor

S.Q

Gourmet Grills

Mushroom and Truffle Fillet 200g / 300g

Served on pan potatoes, roast butternut, baby spinach with a mushroom and truffle sauce

269/345

Best of Both 200g/300g

Fillet topped with pan-fried prawns and gamberi sauce

285/365

Dijon, Avo and Feta Rump 200g/300g

Aged rump topped with creamy dijon sauce, avo and feta

229/275

Bacon, Gorgonzola & Avo Rump 200g/300g

Served with your choice of side

239/285

Speciality Dishes

*All dishes are served as per menu - changes
will be treated as extras*

Cumin Crusted Ostrich Fillet 250g	230
Seared and served on parmesan mash, seasonal veg and a port jus	
Mediterranean Roast Porchetta	230
Slow cooked pork belly roulade, bravas patatas, bourbon and apricot glaze and seasonal veg	
Beef Short Rib	240
Slow cooked and served on creamy parmesan mash and seasonal veg	
Gamberi Con Salsa Cremosae Peperoncino	325
Grilled queen prawns served with our signature sauce	
Red Wine, Balsamic and Rosemary Lamb Shank	360
Served on parmesan mash and seasonal veg	
Rack of Lamb (30min)	S.Q
Marinated in Mediterranean herbs, roasted and served with seasonal veg, parmesan mash and a port jus	

Side Dishes

French Salad	30
Parmesan Mash	30
Seasonal Veg	35
Roast Veg	35
Zucchini Fries	35
Caprese Salad	55

Dessert

Gourmet Ice Cream	69
Ask your server for the flavour of the day	
Crème Brûlée	69
Death by Chocolate	75
Warm chocolate brownie, white soil, toasted meringue and ice cream	
Affogato Cinnamon Churros	79
Vanilla ice cream, espresso, cinnamon churros, with Bar One dipping sauce	
Espresso Martini	79
Vodka and kahlua shaken with a double espresso	
Kataifi Cheesecake	89
Crispy pastry, walnut and pistachio honey syrup and fresh cream	
Cheese Board	89
Cheddar, gorgonzola, camembert, salted biscuits and onion marmalade	

Kiddies

12 years and under and includes an ice cream cone

Mac and Cheese	60
Chicken Nuggets and Chips	60
Margherita Pizza	60
Chicken Burger	60
Bolognaise Penne	60