

à la carte

menu

Breakfast

Served daily from 07h30 until 10h00.

English Breakfast 100

2 eggs (fried, scrambled or poached) served with any 3 of the following:

- Grilled tomato
- Beef sausages
- Mushrooms
- Back bacon
- Pork sausages
- Savoury mince

Served with butter, jam and 2 slices of toast

Omelettes 100

3 eggs, served with 2 slices of toast, butter and jam and side salad or chips

Gypsy ham, cheese and tomato

Bacon and cheese

Bacon, mushroom and tomato



Open Sandwiches

All sandwiches served with a side of chips.

Ham and Cheese 80

Gypsy ham, tomato, grilled cheddar, lettuce and mustard dressing

Bacon and Egg 80

Bacon, fried egg, grilled mushroom, lettuce and tomato concasse

Chicken Mayo 80

Roast chicken and mayo, avo, lettuce and spring onions

Plate of Chips 40

Starters

Prawns Tempura 35 each

Tempura battered and served with a sweet chilli sauce

Mussel Potjie 70

Fresh black mussels in a garlic and white wine sauce, served with rice

Calamari

Grilled: Whole tubes and tentacles grilled in cucumber, herb and garlic butter, served with rice **80**

Fried: Tender calamari strips, flash-fried and served with rice and tartar sauce **85**

Smoked Salmon Trout 100

Thinly sliced smoked salmon trout served on a bed of greens

Grilled Mushrooms 70

Topped with spinach, feta and garlic and drizzled with coriander

Vegetable Spring Rolls 70

Homemade and served with a light sweet chilli dipping sauce

Creamy Chicken Livers 70

Brandy flambéed with bacon bits, in a mushroom and green pepper sauce, served with bruschettas

Salads



Greek 50 starter / 80 main

Olive and feta cheese on a bed of greens

Brie 55 starter / 90 main

Fried sesame seed coated brie cheese, apples, roasted almonds and cranberry drizzle on a bed of greens

Spicy Chicken & Avo 55 starter / 90 main

Pan fried Cajun style chicken strips and avocado on a bed of greens

Blue Cheese 55 starter / 90 main

Blue cheese, cashew nuts, orange segments and raisins on a bed of greens

Calamari 55 starter / 90 main

Grilled calamari strips, dill cucumber, carrots and dressing on a bed of greens

Houw Hoek Caesar 55 starter / 90 main

Bacon, croutons, Parmesan shavings, boiled egg and anchovies on a bed of greens

Pizzas

All pizzas are made with tomato concasse and mozzarella cheese. Thick base on request.

Margherita 85

Fresh tomato and mozzarella

Hawaiian 100

Gypsy ham and pineapple

Regina 100

Ham and mushrooms

Caribbean 100

Bacon and banana

Vegetarian 100

Fresh tomato, mushrooms, olives and green pepper

Romano 100

Chicken, mushrooms, feta and onions

Four Seasons 115

Ham, mushroom, salami and olives

De Luxe 125

Salami, chicken, bacon and beef sausage

Optional extras

Olives, onion, green pepper, peppadews, jalapeño, pineapple, fresh tomato, banana, mushrooms **20**

Feta, camembert, brie, blue cheese, cheddar cheese, bacon, gypsy ham, salami, avocado (seasonal) **25**

Fish



Poached Hake 115

Steamed in cream with julienne vegetables, served on rice

Hake 115

Grilled or fried. Served on rice with either seasonal vegetables, chips or baked potato

Cajun Style Hake 115

Cajun spice coated and grilled. Served on rice with either seasonal vegetables, chips or baked potato

Mussels 115

Fresh black mussels in a creamy garlic, white wine and parsley sauce, with rice

Prawns 40 each

King Prawns (21-25) grilled in lemon or garlic butter or pan fried in peri-peri. Served on rice with either seasonal vegetables, chips or baked potato

Fried Calamari 110

Deep fried strips, lightly dusted in flour and seasoning, served on rice with your choice of seasonal vegetables, chips or baked potato

Grilled Calamari 160

Grilled whole tubes and tentacles grilled in cucumber, herb and garlic butter. Served on rice with your choice of seasonal vegetables, chips or baked potato

Sauces – Tartar sauce, lemon butter, garlic butter **no charge**

Mains

Lasagne 100

Homemade, served with daily vegetables or a side salad

Cashew Nut Stir Fry (v) 105

Cashew nuts, julienne vegetables and soya sauce served on rice.
Extra grilled chicken strips **30**

Vegetarian Platter (v) 120

Fried sesame seed coated brie, vegetable spring roll with sweet chilli sauce and feta / spinach stuffed mushrooms. Served with seasonal vegetables, rice, chips or baked potato

Stuffed Chicken Breast 135

Feta and spinach stuffed, grilled and served with a cream sauce and peppadew drizzling. With seasonal vegetables, rice, chips or baked potato

Chicken Stack 135

Gypsy: Grilled chicken breasts layered with gypsy ham, cheddar and topped with mushroom sauce. With seasonal vegetables, rice, chips or baked potato

Brie: Grilled chicken breasts layered with brie slices and spinach and topped with a warm cranberry and red wine sauce. With seasonal vegetables, rice, chips or baked potato

Schnitzel 125

Crumbed chicken fillet. With seasonal vegetables, rice, chips or baked potato

Sauces – Cheddar, mushroom, black pepper, garlic **35**

Grills

Karan Beef Steaks



Served with seasonal vegetables, rice, chips or baked potato

Sirloin 175

300 g – Tender cuts of sirloin steak grilled to your liking

T-bone 215

500 g – Our classic T-bone grilled to your liking

Pork Loin Chop 150

Two chops grilled to your liking and served with a cranberry sauce

Extra sauces or toppings

Black pepper, cheddar, mushroom or garlic sauce **35**

Garlic and herb butter **35**

Au Poivre: Pepper coated, brandy flambéed with cream **40**

Manhattan: Bacon, sautéed onions and mushroom sauce **40**

Spare Ribs

Juicy spare rib portions. Served with seasonal vegetables, rice, chips or baked potato

Ladies 155

Full Portion 200

Burgers

Fresh ground beef burgers, served with chips

The Sizzler 115

Ground beef, sautéed onions, cheddar, avocado, cheese sauce and jalapeño puree

Sunrise 115

Ground beef, bacon, fried egg and tomato concasse

Chicken 115

Grilled chicken breast, spinach, camembert, pesto, balsamic reduction and mushroom sauce

Kiddies Meals

Toasted Cheese Sandwich and Chips 50

Crumbed Chicken Strips and Chips 60

Fish Fingers and Chips 55

Burger and Chips 65

Cheese Burger and Chips 65

Crumbed Chicken Burger and Chips 65

Ribs and Chips 75

Plate of Chips 40

Ice Cream with Chocolate Sauce 45

Milkshakes

Vanilla, Strawberry, Lime, Banana

Kiddies 35

Large 45



Desserts



Ice Cream 45

A classic – ice cream served with chocolate sauce

Banana Split 65

Ice cream and banana sundae, with chocolate sauce

Fruit Sundae 60

Fresh fruit sundae with ice cream

Lemon Meringue Pie 65

Zesty lemon meringue pie and fresh cream

Chocolate Mousse 60

Light and airy chocolate dessert

Malva Pudding 65

Traditional South African baked dessert served with fresh cream or ice cream

Apple Tart 65

Delicious baked apple tart and a side of fresh farm cream

Cheesecake 65

Our classic rich and creamy cheesecake, served with fresh cream

Crème Caramel 45

Soft custard dessert topped with caramel sauce

Crème Brûlée 50

Custard base capped with crunchy brûléed caramel

Pancakes

Cinnamon – Served with ice cream 55

Banana – Muscadel flambéed banana, ice cream and caramel sauce 65

Chocolate – Filled with ice cream, hot chocolate sauce and nuts 65

Muffins 45

Freshly baked and served with fresh cream and strawberry jam

Scones 45

Scones served with fresh cream and strawberry jam

Don Pedros

Kahlúa 60

Irish 60

Whisky 60

Beverages

Hot Drinks

Filter Coffee 30	Cappuccino 40
Decaffeinated Coffee 30	Chococino 45
Espresso 30	Redchino 40
Double Espresso 40	Hot Chocolate 35
Americano 35	Milo 35
Caffè Latte 40	Irish / Kahlúa Coffee 65
Teas: Ceylon, Rooibos and Earl Grey 30	

Soft Drinks

Lemonade, Soda Water, Tonic, Ginger Ale 200 ml 25
Tomato Cocktail 200 ml 35
Red Bull 250 ml 50
Ice Tea (Peach or Lemon) 300 ml 35
Fanta Orange, Cream Soda, Coke, Coke Light, Coke Zero, Tab 300 ml 25
Dry Lemon, Lemon Twist, Sprite, Sprite Zero, Ginger Beer 300 ml 25
Appletiser, Grapetiser 300 ml 35
Mineral Water: Still or Sparkling 500 ml 20 1 litre 30
Fruit Juices: Orange, apple, mango or cranberry 30
Milkshakes: Vanilla, lime, banana, chocolate, strawberry or coffee 45

Beverages

Spirit Coolers

Brutal Fruit	275 ml	35
Smirnoff Spin, Smirnoff Storm	300 ml	40

Beers & Ciders

Bottled

Castle, Castle Lite	340 ml	30
Castle Milk Stout	340 ml	30
Carling Black Label, Hansa	340 ml	30
Amstel, Amstel Radler	340 ml	30
Heineken	340 ml	35
Windhoek Lager, Windhoek Light	340 ml	30
Hunter's Extreme	275 ml	45
Savannah Dry	340 ml	35
Savannah Light, Savannah Free	340 ml	35
Hunter's Gold, Hunter's Dry	330 ml	35
Miller Draft	330 ml	35
Windhoek Draught	440 ml	35

Draught / On Tap

Castle Draught	300 ml	25	500 ml	45
Castle Lite Draught	300 ml	25	500 ml	45
Black Label Draught	300 ml	30	500 ml	45
Stella Artois Draught	300 ml	30	500 ml	50

Beverages

Spirits

Brandy:	Klipdrift, Richelieu, Olof Bergh	15
	Hennessy VS Cognac	40
Fortified Wines:	Allesverloren Port	20
	Monis Muscadel	25
	Sedgwick's Old Brown Sherry	15
	Sherry: Dry, Medium or Full Cream	20
Gin:	Gordon's	20
	Tanqueray	25
	Beefeater Blood Orange Gin	30
	Punters	40
Liqueur:	Cape Velvet, Amarula	20
	Kahlúa	30
Martini:	Bianco, Rosso, Dry	20
Rum:	Captain Morgan Spiced Gold	20
	Red Heart, Captain Morgan Black Jamaica Rum	20
Shots:	Archers Schnapps	15
	Tang Sour Apple	15
	Jägermeister	35
Tequila:	Olmecca Silver, Olmecca Gold, Jose Cuervo Gold	25
	Ponchos Coffee Tequila	25
	Patrón XO Cafe Tequila	35
Vodka:	Smirnoff 1818	15
Whisky:	Bell's, J&B	25
	Jameson	35