

Breakfast

Served from 9am till 12pm

CLASSIC BREAKFAST

35

2 eggs, 2 slices of grilled tomato, French fries, toast & jams.

ADD EXTRA TO ANY OF THE ABOVE

2 slices prime bacon	19	pan fried mushrooms	24
1 boerewors	19	onion rings	23
1 frankfurter	19	baked beans	18
1 egg	10	cherry tomatoes	18
1 beef sausage	19	avocado ½	20

FRENCH TOAST

60

3 slices French toast, bacon, syrup, grated cheddar cheese and chives.

MEGA FLAP JACK STACK

65

4 Flap Jacks drizzled with either :

Mixed berries & mascarpone **OR**

Belgium chocolate chips, mascarpone & bar one sauce

AVO BABY

80

2 eggs, 2 slices of prime cut bacon, 1 boerewors, ½ avocado or guacamole, grilled tomato, toast & jams.

RIX

71

2 eggs, 3 slices fried haloumi, grilled cherry tomatoes, ½ avocado, French fries, toast & jams.

BAE WRAP

60

Bacon, scrambled egg, cherry tomato & cheddar cheese

Eggs Benedict

On your choice of Toasted English Muffin **OR** Giant Black Mushroom (CARB FREE)

GYPSY HAM BENEDICT

71

2 Poached eggs on top of gypsy ham then smothered in Hollandaise sauce & finally garnished with fresh garden herbs.

SMOKED SALMON BENEDICT

105

2 Poached eggs on top of smoked salmon then smothered in Hollandaise sauce & finally garnished with fresh garden herbs.

PRIME CUT BACON BENEDICT

75

2 Poached eggs on top of Prime cut bacon then smothered in Hollandaise sauce & finally garnished with fresh garden herbs.

ADD FRENCH FRIES

30

NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.

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DISCLAIMER – Please note side dishes may contain traces of nuts

Omelettes

All omelettes served with 2 slices of toast and jams.

BUILD YOUR OWN OMELETTE

Get a plain 3 egg omelette – **Fill with:** **38**

diced bacon	19	caramelised onion	16	diced tomato	9
sliced ham	19	Danish feta cheese	18	mixed peppers	9
bolognese	22	haloumi cheese	35	mushrooms	20
salami	19	cheddar cheese	18	smoked salmon	60
ADD FRENCH FRIES					30

Gourmet Sandwiches

White Bread, Whole Wheat Bread (Toasted or Plain)
or 1 Large Croissant (plain)

SHELLY **59**

B.B.Q. chicken breast, cheddar cheese, pan fried mushrooms, lettuce and tomato.

TANYA **59**

sliced roast beef, gravy, gherkin, lettuce and tomato.

NADINE **59**

chicken mayonnaise, 2 slices prime cut bacon, sliced avocado, lettuce and tomato.

VANESSA **59**

Italian salami, melted mozzarella, sun dried tomatoes and gherkin.

NATALIE **47**

grated cheddar cheese and sliced garden tomato.

LYN **99**

smoked Norwegian salmon, cream cheese, 2 eggs scrambled and tomato

ADD FRENCH FRIES **30**

Breakfast Beverages

FROM THE BEAN

cappuccino	27
macchiato	21
café latte	30
espresso	19
double espresso	23
hot chocolate	30
Americano	24
flat white	27

SELECTED TEAS

Five Roses	20
Earl Grey (Twinings)	25
Rooibos	20

SPECIALITY

Chai	30
Brazilian Hazelnut	30
White Chocolate	30

JUICES

orange	27
pineapple	27
cranberry	27
apple	27
grapefruit	27
fruit cocktail	27

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Starters

PIZZA BREAD – crisp and tasty ... ideal for the table to share! garlic OR herb OR garlic & mozzarella	66
SNAILS Extra blue cheese 18 snails in garlic butter – served with whole wheat bread	69
TRINCHADO – 120g strips of chicken OR beef, lightly fried in olive oil & garlic, covered in a hot, spicy creamy tomato sauce.	Chicken Fillet 62 Beef Fillet 80
CALAMARI RINGS / STRIPS (subject to availability) deep fried until golden brown – served with tartar sauce.	69
MEZZE PLATTER grilled buffalo mozzarella, marinated brinjal, peppers, mushrooms, olives, salami, sun-dried tomatoes, basil pesto, anchovies and humus served with warm pita bread.	99
CAMEMBERT COLBERT crumbed & golden fried – served on a bed of lettuce, with cranberry jelly & a lemon wedge.	73
SOUP OF THE DAY homemade daily – served with wholewheat bread & butter.	54
MUSHROOM PARMESAN baked black mushrooms laced with garlic, Napoli sauce & parmesan cheese.	74
NACHOS to share (2 people) tortilla chips with salsa, guacamole, cream cheese & topped with melted cheddar Add extra: Cancun – Bacon & Jalapeno Tijuana – Chicken & Mozzarella Cheese	7 37 36

SALADS

Avocado subject to availability.

MYKONOS iceberg lettuce, cucumber, tomato, fried haloumi cheese, rocket & bacon.	99
ROQUEFORT iceberg lettuce, cucumber, cherry tomato, Roquefort crumble & avocado / guacamole.	83
GREEK iceberg lettuce, cucumber, cherry tomato, feta cheese & olives.	82
MAESTRO'S CHICKEN with strips of warm chicken breast (BBQ, smokey BBQ OR peri-peri) iceberg lettuce, avocado, tomato, pineapple green peppers & onions.	99
MAESTRO'S STEAK with strips of warm fillet (BBQ, smokey BBQ OR peri-peri) iceberg lettuce, avocado, tomato, pineapple green peppers & onions.	120
SMOKED SALMON iceberg lettuce, tomato, smoked salmon, boiled egg, capers, olive oil.	120
CAPRICE thin slices of buffalo mozzarella balls & tomato garnished with basil pesto OR fresh basil (when in season) – drizzled in balsamic vinegar, olive oil & crushed black pepper.	85

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Fish Dishes

All fish dishes are served with ONE side dish.

Add a sauce of choice: lemon butter, garlic butter or peri peri.

HAKE golden fried in grandma's beer batter recipe.	119
MUSSELS RIESLING in the shell & cooked in a magical sauce of white wine, cream & garlic.	116
CALAMARI RINGS / STRIPS (subject to availability) deep fried until golden brown – served with tartar sauce.	139
KINGKLIP (when available) grilled OR pan fried, brushed with olive oil, garlic, seasoning, & fresh lemon OR Blacken Cajun Style, with olive oil & garlic.	199
TUNA STEAK grilled OR pan fried, brushed with olive oil, garlic, seasoning & fresh lemon OR Blacken Cajun Style, with olive oil & garlic.	199
GRILLED TIGER KING PRAWNS butterfly grilled, brushed with olive oil, garlic, seasoning & fresh lemon.	260
SEAFOOD PLATTER grilled prawns, deep fried calamari rings, kingklip & mussels with a garlic sauce.	230

From the PAN

House Specialities

All pan dishes are served with ONE side dish

HOLLANDSE BIEFSTUK pan fried in butter, topped with pan fried mushrooms	fillet sirloin	209 189
PEPPER STEAK lightly rolled in peppercorns – pan fried in butter - served on a bed of our home-made creamy pepper sauce.	fillet sirloin	209 189
GARLIC STEAK lightly rolled in fresh, pan fried in garlic butter – served on a bed of creamy garlic sauce.	fillet sirloin	209 189
LIMONE lightly fried in butter, white wine & lemon sauce.	veal chicken	145 129
SCHNITZEL crumbed & golden fried to perfection - topped with a herb butter	veal chicken	139 115
SALTIMBOCCA fried in butter, cooked in white wine and sage sauce - topped with bacon.	veal chicken	145 129
PICATA lightly fried in butter & covered with mushroom sauce.	veal chicken	145 129
SORRENTA lightly fried in butter, with mushrooms & Napoli sauce – topped with grilled cheddar.	veal chicken	145 129
TRINCHADO very popular ! 240g strips of chicken OR beef, lightly fried in	beef fillet chicken fillet	205 145

olive oil & garlic, covered in a hot, spicy tomato sauce

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Grills, Designer Burgers and Steaks

All meat dishes are served with ONE side dish.

BASTINGS: House BBQ • Smokey BBQ • Peri-Peri • Rubbed Pepper • Mustard-Seed & Olive Oil Seasoning

FILLET	200g 171	300g 199
SIRLOIN	200g 145	300g 165
SPARE RIBS - Pork	400g 170	800g 225
MAESTRO'S BURGER – Beef OR Chicken		80

PLEASE NOTE: SOME OF THE TOPPINGS BELOW ARE SERVED AT ROOM TEMPERATURE

PAMELA ANDERSON : Booty-licious sliced bacon , cheddar cheese & pineapple	fillet 209 sirloin 189 burger 105
LINDSAY LOHAN : Rehabs favourite sliced bacon, cheddar cheese, caramelised onions & guacamole	fillet 209 sirloin 189 burger 105
ANGELINA JOLIE : To die for Sliced bacon & blue cheese	fillet 209 sirloin 189 burger 105
JESSICA SIMPSON : Oh my word! sliced bacon, peppadew, guacamole & camembert cheese.	fillet 209 sirloin 189 burger 105
THE BACON JAM SLAMMER Bacon jam, fried egg & cheddar cheese	fillet 209 sirloin 189 burger 105
JENNA JAMESON : Open wide for this one	2 x burger patties 123

ADD A SAUCE

19

All cream based sauces are made with fresh cream

CHEDDAR CREAM	MUSTARD CREAM	HOLLANDAISE
CHILLI CREAM	MUSHROOM CREAM	TRINCHADO
GARLIC CREAM	PEPPER CREAM	(hot, spicy cream tomato)
PERI-PERI		

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Wraps

DUCHESS	79
Chicken, pineapple, carrots, peppers, greens, peanuts & Thai green dressing	
DUKE	99
Grilled fillet strips, avo, feta, cherry tomato, greens & mayo	
PINK PANTER	120
Imported Norwegian smoked salmon, cream cheese, scrambled egg, spring onion & cherry tomato	
HIPSTER	79
Lettuce, cabbage, cherry tomato, celery, spring onion, peanuts, sprouts, avo, pineapple, peppers, coriander and tofu	

Sides Dishes must accompany a main dish

ONION RINGS	25	BAKED POTATO	25
PAN FRIED MUSHROOMS	35	MASH	25
FIRE ROASTED VEG.	35	GARDEN SALAD	25
FRENCH FRIES	30	GREEK SALAD	35
SWEET POTATO FRIES	30	RICE	25

Pasta Dishes cooked al dente (the Italian way)

CHOOSE FROM TAGLIATELLE OR PENNE

NAPOLI 	75
traditional Napoli sauce, tomatoes & garlic.	
BOLOGNESE	98
fresh ground beef, tomatoes, onions, garlic & herbs.	
VESUVIANA	130
mixed seafood in a Napoli sauce	
ALFREDO	90
ham, cream, mushrooms & herbs	
MAESTRO	105
chopped ham, ground beef, mushrooms, cream & mozzarella cheese.	
LASAGNE	99
baked layers of pasta, cheese & bolognese.	
AMATRICIANA	90
delicious bacon & onion in a Napoli sauce.	
BOSCAIOLA 	86
fresh mushrooms, onions & basil, in a creamy Napoli sauce.	

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Best Sellers Pizza

No swapping ingredients

Med 24 cm Lrg 31 cm

NAPOLETANA tomato, cheese, anchovies & olives.	93	105
FOUR SEASONS tomato, cheese, salami, olives, asparagus & mushrooms.	105	120
HAWAIIAN tomato, cheese, ham & pineapple.	99	110
EL GRECO tomato, cheese, feta, olives, green peppers & onions.	99	120
JALAPENO tomato, cheese, sliced jalapeno chillies, feta & salami.	99	120
MAESTRO'S Tomato, cheese, crushed green chillies, garlic, capers & salami.	99	120
MEXICANA tomato, cheese, ground beef, crushed green chillies, green peppers, onions & capers.	99	120
BRINDIZE tomato, cheese, bacon, mushroom & onions topped with avocado (when available) / guacamole.	99	120
ANGELINA tomato, cheese, bacon, caramelised onions, peppadews, blue cheese crumble, wilted rocket & avocado (when available) / guacamole.	105	120
SURF & TURF tomato, cheese caramelised onion, grilled BBQ chicken & calamari rings – mixed together.	99	110
MILANO tomato, cheese, bacon, sliced camembert, sliced red onions, wilted rocket & avocado (when available) / guacamole.	105	120
FLORENTINA tomato, cheese, ham, chicken & mushrooms	99	120
FETA BACON tomato, cheese, bacon & feta	99	110
MARGHERITA tomato, cheese, organum	65	75

Build Your Own Pizza

All custom build pizzas will be charged for on a basic margherita

Onion	12	Mushroom	15	Cheddar	18	Ham	18
Garlic	12	Asparagus	15	Cream Cheese	18	Calamari	18
Chillies	12	Olives	15	Feta	18	Chicken	18
Mixed Peppers	12	Jalapenos	18	Blue Cheese	18	Anchovies	18
Banana	12	Avocado ½	20	Mozzarella	18	Salami	18
Pineapple	12	Caramelised Onion	18			Salmon Trout	70
Fresh tomato	12	Capers	15	Camembert	18	Bolognese	35
Rocket	12	Peppadews	15				
Spinach	12						

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Desserts & Cakes

SOFT SERVE ICE CREAM	50
Vanilla soft serve a chocolate dipped wafer Extra BarOne Sauce	5
HOMEMADE BELGIUM CHOCOLATE MOUSSE	55
- duo of white & dark Belgium chocolate mousse.	
HOMEMADE CRÈME BRULEE with Frangelico liqueur.	55
HOMEMADE BELGIUM CHOCOLATE BROWNIES	55
- served with ice cream / cream.	
GREEK YOGHURT CHEESE CAKE	55
OREO CHEESE CAKE	55
CARROT CAKE	55
EXTRA ice cream OR custard	20

Soft Drinks

200ml

Coke	20
Tonic	20
Soda Water	20
Ginger Ale	20
Dry Lemon	20
Lemonade & Soda	20

330ml

Coke	24
Coke Zero	24
Sprite	24
Cream Soda	24
Fanta Orange	24

330ml

Rock Shandy	24
Appeltizer & Red Grapetizer	29
Lipton Ice Tea – Peach & Lemon	29

500ml

Mineral Water – still OR sparkling	22
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JUICES

Orange	27
Grapefruit	27
Pineapple	27
Cranberry	27
Apple	27

MILK SHAKES

Bar One Chocolate	40	Oreo	40
Vanilla	40	Iced Coffee	40
Strawberry	40		
Peppermint	40		
Peanut butter	40		

FREEZO'S

Coffee	40
White Chocolate	40

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Beers Local and Imported

Stella Artois	330ml	30
Amstel	330ml	28
Heineken	330ml	30
Windhoek Lager	330ml	28
Windhoek Light	330ml	28
Windhoek draught (Can)	330ml	36
Black Label	340ml	28
Castle Lager	340ml	28
Castle Lite	340ml	28
Castle Free	340ml	28
Corona	355ml	36

Craft Beers Bottled Draught

Erdinger Non Alcoholic	331ml	36
Erdinger Weissbier – fine (Hefe)	331ml	36
Erdinger Weissbier - Dunkel	331ml	36
Jack Black – Original Brewers Lager	340ml	36
Devils Peak – First Light – Golden Ale	340ml	36
CBC Plisner	340ml	42
AND UNION – Unfiltered Lager	500ml	55

Alcoholic Ciders & Coolers

Savanna Light	330ml	32
Savanna Dry	330ml	32
Hunters Extreme	330ml	30
Hunters Dry	330ml	30
Smirnoff Spin	330ml	35
Smirnoff Storm	330ml	35

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GIN

Gordons	20
Bombay Sapphire	26
Innveroch Classic	30
Tanqueray	26
The Botanist	35
Hendricks	35
Star of Bombay	35

VODKA

Absolut	22
Absolut Vanilla	22
Belvedere	35
Ciroc	35
Grey Goose	35
Skyy Blue	25
Smirnoff 1818	20
Kettle One	25

BOURBON

Jack Daniels	26
Southern Comfort	20
Wild Turkey	26

TEQUILA

Don Julio Reposado	35
Jose Cuervo Gold	25
Jose Cuervo Silver	25
El Jimador Reposado	26
Patron XO Café	30
Jose Cuervo Traditional	30

BRANDY

Courvoisier V.S.	35
Klipdrift	20
Richelieu	20

FORTIFIED SPIRITS

Martini Dry	18
Monis Medium Dry Sherry	18
Allesverloren Port	25

SINGLE MALT

Glenmorangie "The Original" 10 Yr	38
Glenfiddich "Signature" 12 Yr	35
Glenfiddich "Solera Reserve" 15 Yr	50

WISKEY

Bells	20
Bains	25
Chivas Regal 12 Yr	35
J&B Rare	20
Jameson	30
Johnnie Walker Red	22
Johnnie Walker Black	30
Johnnie Walker Gold	45
Johnnie Walker Platinum 18Yr	60

RUM

Barcardi Superior	20
Captain Morgan	20
Spiced Gold	20
Sailor Jerry	22
Pyrat XO Reserve	29

LIQUEUR

Drambuie	25
Amaretto	22
Cointreau	28
Frangelico	24
Grand Marnier	35
Jägermeister	25
Kahlua	22
Malibu	18
Tia Maria	25
Underberg	25
Amarula	18

IRISH COFFEES & DOM PEDRO'S

Amarula	39
Kahlua	39
Jameson	39
Klipdrift	39
Peppermint	39
Jack Daniels	39

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Sexy Cocktails

COSMOPOLITAN		45
Premium vodka shaken with fresh lime, curacao extracts & chilled Cranberry juice – served in chilled martini glass & garnished with a citrus twist		
LONG ISLAND ICE TEA	Coke	56
Four white spirits shaken with triple sec & fresh lemon		
- served long & topped with either Coke OR Redbull.	Redbull	66
PINA COLADA (SHAKEN)		50
Bacardi rum shaken with natural coconut milk extract & fresh Pineapple juice.		
COCONUT AND ORANGE CAIPIRINHA		49
Vodka muddled with fresh limes & orange wedges infused with coconut extract – served over crushed ice		
CUCUMBER AND MINT G'NT		56
Premium Gin shaken with cucumber, fresh lemon & pressed mint leaves - served long & charged with tonic water		
MOJITO		56
Bacardi rum muddled with fresh lime, torn mint leaves & pure cane sugar – churned with crushed ice & charged with soda water		
CHEERY AND MINT MOJITO		56
Cuban light Bacardi rum meddled with fresh lime, cherry extract & torn mint leaves – churned with crushed ice & charged with soda water		
GIN MARTINI (TANQUERAY)		45
This classic cocktail made famous by James Bond – can be served shaken or stirred, dry with a twists or olive & dirty for the olive lovers		
VODKA MARTINI (ABSOLUT)		45
This classic cocktail made famous by James Bond – can be served shaken or stirred, dry with a twists or olive & dirty for the olive lovers		
MARGARITA (JOSÉ CUERVO)		56
Premium silver tequila blended with Monin Triple Sec & freshly squeezed lime juice – served frozen & garnished with fresh lime & sea salt rim.		
STRAWBERRY DAIQUIRI (PURÉE)		56
Bacardi rum blended smooth with wild strawberry purée, fresh lime % sultry strawberry juice		
FROZEN APRICOT CITRUS DAIQUIRI		56
Bacardi rum blended smooth apricot extract, fresh lime & chilled orange		

Non Alcoholic Cocktails

SAFE SEX ON THE BEACH		40
orange juice, cranberry juice & peach extract, topped with soda water – served over ice with a wedge of lemon		
NOJITO		40
fresh lime, mojito mint, cane sugar syrup, topped with soda water - served over ice		
PEACH & PINEAPPLE WHIZ DAIQUIRI		40
fresh pineapple juice blended with peach extract.		

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Champagne Cocktails

By the glass

BUCKS FIZ Champagne & orange juice	40
FRENCH 75 Tanqueray gin & lemon juice	45
AMERICAN IN PARIS Champagne & southern comfort	45
BUBBLY BULL Champagne & Red Buull	49
PORN STAR MARTINI Vanilla vodka, shaken with passionfruit & served with a double tot of sparkling wine on the side	49

Champagne & Sparkling Wines

Corkage: **R35 per bottle. No more than 1 x 750ml bottle per 5 patrons.**

Served by the glass:

J.C. le Roux le Domaine (Semi – Sweet white)		30
J.C. le Roux Sauvignon Blanc (Dry)		30
Pongràcz(Dry)		48
J.C. le Roux le Domaine (Semi – Sweet white)	750ml	120
J.C. le Roux le Chanson (Sweet red)	750ml	120
J.C. le Roux Vibrazia Sauvignon Blanc (Dry)	750ml	135
J.C. le Roux le Domaine NON-alcoholic	750ml	110
Pierre Jourdan Brut	750ml	205
Pierre Jourdan Belle Rose	750ml	205
Pongràcz(Dry)	750ml	235
Pongràcz(Rose)	750ml	235
Moët & Chandon Brut Imperial (White)	750ml	800
Moët & Chandon (Rose)	750ml	900
Moët & Chandon Grand Vintage (White)	750ml	1100
Don Perignon Vintage (Blanc)	750ml	2300

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Dry White Wines

Corkage: R45 per bottle. No more than 1 x 750ml bottle per 5 patrons.
Maximum 4 bottles per group

All wines listed are subject to availability

HOUSE WHITE – Served by the glass

Dry white / Semi sweet / Rosé **30**

CHARDONAY

Van Loveren 750ml **115**

Durbanville Hills 750ml **115**

De Wetshof Finesse 750ml **215**

De Grendel 750ml **250**

SAUVIGNON BLANC

Franschhoek Cellars 750ml **99**

Two Oceans 750ml **99**

Van Loveren 750ml **110**

Durbanville Hills 750ml **115**

Zevenwacht 750ml **140**

BLENDS

Van Loveren Chardonnay Pinot Noir 750ml **105 Boschendal**

Blanc De Blanc 750ml **105 Boschendal Blanc De Noir**

Boschendal Chardonnay Pinot Noir 750ml **165**

Buitenverwachting Buiten Blanc 750ml **115**

Haute Cabrére Chardonnay Pinot Noir 750ml **160**

CHENIN BLANC

Franschhoek Cellars 750ml **95**

Zevenwacht 750ml **150**

Semi Sweet Wines

Nederburg Stein 750ml **99**

Rosé Wines – Served chilled

De Grendel Rosé 750ml **99**

Nederburg Stein 750ml **99**

Nederburg Rosé 750ml **99**

Diemersdal Sauvignon Blanc Rosé 750ml **99**

Zevenwacht 7even Rose 750ml **99**

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Red Wines

**Corkage: R45 per bottle. No more than 1 x 750ml bottle per 5 patrons.
Maximum 4 bottles per group**

All wines listed are subject to availability

HOUSE RED		32
Served by the glass		
CABERNET SAUVIGNON		
Zevenwacht	750ml	180
Zonnebloem	750ml	140
Allesverloren	750ml	199
Kanonkop	750ml	435
SHIRAZ		
De Grendel	750ml	220
Zevenwacht Syrah	750ml	165
Allesverloren	750ml	190
Franschhoek Cellars	750ml	112
MERLOT		
De Grendel	750ml	199
Van Loveren	750ml	120
Buitenverwachting	750ml	225
Plaisir De Merle	750ml	280
PINOTAGE		
Van Loveren Java	750ml	120
Kanonkop	750ml	420
PINOT NOIR		
Haute Cabrière Pinot Noir	750ml	250
Haute Cabrière Noir Unwooded (served chilled)	750ml	170
BLENDS		
Chateau Libertas	750ml	99
Two Oceans Cabernet Sauvignon Merlot	750ml	110
Nederburg Baronne	750ml	110
Alto Rouge	750ml	150
Kanonkop Kadette	750ml	175
Zevenwacht 7even Rood	750ml	99

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Dear Valued Guest

It is a great pleasure to welcome you to Maestro's Franchise Company's flag-ship restaurant – "Maestro's on the Beach"

All meals are made to order, please be patient because good food takes time to prepare. Should you have a time constraint, please inform the Senior Manager on duty, who will endeavour to speed up your requirement.

Please feel at home and take advantage of all that is on offer. Be assured of our constant attention in making your visit memorable.

Not happy, call for the Senior Manager on duty – Still not happy, please call the owners personally during office hours on:

021 551 4992 Mark 082 873 4455 OR Jevan 072 570 5769 OR

Tristan 079 896 4086

WE OFFER THE FOLLOWING SERVICES

SPECIALITY MENU:

Christmas Lunch | New Year's Eve Finger-food |

Mothers day Breakfast Buffet | Valentines Day buffet |

Mothers & Fathers Day Lunch buffet

SPECIALITY MENU:

A la Carte Dining | Buffets | Set Menu's | Cocktail Parties |

Product Launches | Seminars | Conferences | Golf Days |

Anniversaries | Christenings etc.

WEDDING PLANNING:

Hair & Make-up | Photography | Décor |

Or **ANY** Other Special Event that you wish to discuss with us.

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