

STRETТА

CAFE & GRILL

LC LOW CARB MEALS

V VEGETARIAN MEALS

CALL US WE DO TAKEAWAYS
031 765 8862 / 072 050 2252

KITCHEN HOURS
7AM - 9PM (MON - FRI)
8AM - 9PM (SAT, SUN & PUBLIC HOLIDAYS)

WWW.STRETТА.CO.ZA





STRETTA

Signature Blend

In proud association with

LINEAGE

— coffee —

AMERICANO Single **29** | Double **34**

An Espresso topped with Hot Water, served in a 175ml cup.

CORTADO **31**

An Espresso with equal amount of Steamed Milk.

ESPRESSO Single **24** | Double **28**

Roughly 30ml of Coffee extracted under 9 bars of pressure.

CAPPUCCINO Single **34** | Double **39**

An Espresso topped up with Thick Bodied Steamed Milk.

FLAT WHITE **39**

A Double Espresso topped up with Medium Bodied Steamed Milk, served in a glass tumbler.

CAFÉ LATTE **38**

A Single Shot of Espresso served in a 280ml cup with Steamed Milk.

* Milk Alternatives (Almond, Soy & Oat) @ R7 extra

HOT DRINKS

TEA **24**

Rooibos, Five Roses, Green Tea, Earl Grey.

CHAI LATTE **36**

HOT CHOCOLATE **36**

WHITE HOT CHOCOLATE **36**

MILO **38**

RED CAPPUCCINO **38**

Delicious caffeine free alternative made from 100% Pure Rooibos Tea, topped with Honey.

DIRTY CHAI **44**

Chai with a shot of Espresso

SMOOTHIES & MILKSHAKES

ICED COFFEE **42**

A shot of Espresso, Cold Milk, Honey & Ice Cubes.

STRAWBERRY | VANILLA | COFFEE | HORLICKS **48**

BAR ONE MILKSHAKE **55**

CRUSHED OREO MILKSHAKE **55**

LIME & MINT SMOOTHIE **55**

PEANUT BUTTER & BANANA SMOOTHIE **58**

CRAZY BERRY SMOOTHIE **58**

A combination of Frozen Berries blended with a hint of Mint & Lime Zest.

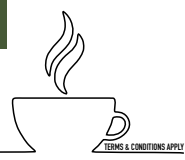
THE DAY STARTER SMOOTHIE **58**

A variety of Seasonal Fruits combined with Green Tea Extract & Honey.

KICK-START YOUR DAY WITH A

Breakfast

DELICIOUS



(7:00AM - 11:30AM)

BREAKFAST

CROISSANT WITH CHEESE & JAM	40
SINGLE EGG ON TOAST WITH BACON	40
COOKED OATS	40
BOLOGNESE BREAKFAST 1 Egg with Bolognese Sauce on a Slice of Toast.	60
DOUBLE BOLOGNESE BREAKFAST 2 Eggs with Bolognese Sauce on 2 Slices of Toast.	95
SUNRISE BREAKFAST 2 Eggs, Crispy Bacon, Tomatoes in a Napolitana Sauce served with White, Brown or Rye Toast or Sourdough Bread.	49
STRETTA MUESLI Muesli topped with Greek Yoghurt & Honey.	55
SMASHED AVO ON SOURDOUGH (avo seasonal) Topped with Danish Feta, Peppadews, Wild Rocket & Balsamic Glaze.	69
ROSTI BREAKFAST Crispy Potato Rosti's with Bacon, Salsa & 2 Poached Eggs. Add Avo (seasonal) for R20	75
STRETTA LOW CARB (LC) Scrambled Eggs, Avo (seasonal) & Bacon with Chopped Spring Onions.	75
SAUSAGE PANINI Pork Sausages, Tomato Salsa, Caramelised Onions, Wild Rocket & a Fried Egg on Toasted Panini.	80
BREAKFAST WRAP Mushrooms, Bacon, Cheese & Scrambled Egg. Served with a Portion of Chips.	95
CHORIZO PAN Chorizo, Bacon, Tomatoes & Salsa, Topped with 2 Oven-Baked Eggs, served with Toasted Panini.	95
STRETTA OMELETTE A three Egg Omelette topped with Mozzarella & served with Toasted Panini & Salsa CHOOSE 3 INGREDIENTS FROM BELOW: Ham Mushroom Onion Caramelised Onion Green Pepper Bacon Brie Banana Bolognese Tomato Red Onion Fresh Chilli Cheddar	95
TUSCAN BREAKFAST Sliced Pork Sausage, Bacon, Italian Beans & Cherry Tomatoes mixed with Napoli Sauce & served with Toasted Ciabatta.	99
ROSTI BENEDICT Crispy Potato Rosti, Streaky Bacon, Poached Eggs & drizzled with Hollandaise Sauce	105
FRENCH TOAST Made with a Croissant Loaf topped with Bacon, Blueberry Coulis & Mascarpone.	110
STRETTA BREAKFAST 2 Eggs, Crispy Bacon, Pork Sausage, Mushrooms, Tomatoes in Napolitana Sauce, Potato Rosti & Toasted Panini. Add Chips for R15	115

*Ask your waiter about our bread options with selected breakfasts

ANTIPASTA

GARLIC FOCACCIA	55
Garlic, Fresh Rosemary & Flaked Sea Salt.	
TOMATO & BASIL PESTO FOCACCIA	75
FETA, MOZZARELLA & CARMELISED ONION FOCACCIA	85
CHICKEN LIVERS	75
Creamy Peri-Peri Chicken Livers with Toasted Ciabatta.	
STEAK STRIPS	110
Fillet Steak Strips served in either a Creamy Chilli, Garlic or Mushroom & Marsala Sauce with Toasted Ciabatta.	
CALAMARI (PAN OR DEEP FRIED)	99
Garlic & Lemon Butter, Peri-Peri or Cajun Butter.	
BEEF CARPACCIO	120
With Wild Rocket, Shaved Parmesan & Extra Virgin Olive Oil.	

INSALATA

ZUCCA SALAD	99
Roasted Butternut, Bacon, Feta, Red Onion & Lettuce drizzled with Balsamic Glaze & topped with Grana Padano.	
CHICKEN & AVO	109
Lettuce, Tomato, Cucumber, Grilled Chicken Breast & Fresh Avo (seasonal) with Stretta's Secret Dressing.	
CARPACCIO INVOLTINI	135
Smashed Avo & Danish Feta, wrapped with Beef Carpaccio on a Mixed Salad, topped with Grated Parmesan & drizzled with Balsamic Glaze.	

LIGHT MEALS

SANDWICHES ARE AVAILABLE ON WHITE OR BROWN BREAD OR AS AN OPEN SANDWICH ON FRESH SOURDOUGH. INCLUDES A SIDE SALAD OR CHIPS. (UNFORTUNATELY NO SHARING ON LIGHT MEALS)

HICKORY HAM, CHEESE & TOMATO	69
CHICKEN MAYONNAISE	69
CHICKEN, MAYO & BACON WRAP	89
Flour Wrap filled with Chicken, Mayo and Grilled Bacon.	
STEAK STRIPS & CHEESE WRAP	129
Flour Wrap filled with succulent Grilled Steak Strips, Cheddar Cheese & Caramalised Onions.	

BURGERS

ALL BURGERS ARE FLAMED GRILLED WITH OUR SECRET STRETTA BASTING ACCOMPANIED WITH RUSTIC CUT CHIPS & CHILLI BEER-BATTERED ONION RINGS. LOW CARB BURGERS ARE ACCOMPANIED WITH A STRETTA SIDE SALAD.

STRETTA CHICKEN BURGER	115
Grilled Chicken Breast - Lemon & Herb or Peri-Peri. Served on a Toasted Burger Bun.	
CHEESE BURGER	115
Hand Pressed Beef Patty, grilled and basted & served with lettuce Tomato and a Slice of Cheddar on a Toasted Burger Bun.	
LOW CARB CHICKEN BURGER	140
200g Grilled Chicken Breast topped with Bacon & Avo (seasonal) and a Creamy Feta Sauce.	
LOW CARB BEEF BURGER	140
200g Grilled Beef Burger Patty topped with Bacon, Avo (seasonal) & a Creamy Feta Sauce.	
RAREBIT BURGER	155
Topped with Sweet Chilli Bacon & Smothered with Homemade Welsh Rarebit. Served with Chips & Onion Rings.	

PASTA

Favourites

AGLIO E OLIO (V)	85
Spaghetti with Olive Oil, Garlic, Chilli & Chopped Parsley.	
PENNE NAPOLI (V)	90
Homemade Napolitana Sauce.	
SPAGHETTI BOLOGNESE	120
ALFREDO	120
Tagliatelle with Sliced Ham & Mushrooms in a Creamy Parmesan Sauce.	
PUTANESCA	125
Linguini with Napolitana Sauce, Olives, Capers, Anchovies & Parsley.	
MELANZANE ALLA PARMIGIANA (V)	135
Layers of Fried Aubergine, Napolitana Sauce, Bechamel & Grated Parmesan. Topped with Mozzarella & baked in our Pizza Oven.	
BEEF LASAGNE	135
Accompanied with a Stretta side salad.	

STRETTA SIGNATURE PASTAS

AMATRICIANA	115
Penne Pasta in a Napoli Sauce with Bacon & a hint of Red Chilli.	
BELLA	120
Linguine with Olive Oil, Roasted Butternut, Crispy Bacon, Feta & a hint of Chilli.	
ZUCCA (V)	125
Spaghetti with Roasted Butternut, Caramelised Onion, Feta, Bread Crumbs, Parmesan & Balsamic Glaze.	
FEGATINI DI POLLO	125
Penne with Creamy Peri-Peri Chicken Livers.	
PICANTI	130
Penne with Bolognese, Ginger, Chilli, Garlic, Cream & Brandy.	
POLLO PEPPADEW	130
Tagliatelle in a Creamy Chicken & Peppadew Sauce.	
POLLO PESTO	135
Penne with Crispy Bacon, Brown Mushrooms, Chicken Strips, Basil Pesto & Cream.	
GORGONZOLA	165
Rigatoni in a Creamy Gorgonzola Sauce topped with Wild Rocket & Parma Ham	
PESCATORE	225
Tagliatelle with Grilled Prawns, Calamari & Mussels in a Creamy White Wine Sauce.	

GLUTEN FREE PASTA OR GNOCCHI ADD **R30**

GOOD FRIENDS, GOOD FOOD,
GOOD TIMES

PIZZA

MARGHERITA (V) Napolitana Based Pizza topped with Mozzarella.	89
FORRESTA (V) Marinated Brown Mushrooms, Feta, Chilli & Onion.	119
SICILIANA Olives, Capers & Anchovies.	129
POLLO Grilled Chicken, Caramelised Onion, Feta & Peppadews.	129
RUSTICA Chorizo, Marinated Mushrooms, Mascarpone, Mazavaroo & Wild Rocket.	139
QUATTRO STAGIONI Artichokes, Ham, Olives & Mushroom.	139
ALLISIMO Feta, Avo (seasonal) & Bacon.	139
PIZZA BOLOGNESE Bolognese, Chilli, Onions & Feta.	139
VENEZIA Chorizo, Feta, Bacon & Fresh Tomato.	145
BRIE Brie, Bacon, Cranberry Sauce & Fresh Wild Rocket.	145
RAPHAEL Blue Cheese, Parma Ham, Fig Preserve & Fresh Rocket.	145
PIZZA NYC Pepperoni, Olives, Onions & Green Peppers.	145
LORENA Mushrooms, Brie, Danish Feta & Caramelised Onions.	145
MANZO White Base Pizza with Gorgonzola, Beef Carpaccio, Wild Rocket, Shaved Parmesan & Fresh Lemon.	155
CARNE Chorizo, Bacon, Ham, Bolognese, Onion & Chilli.	159
PIZZA PARMA Bufala Mozzarella, Wild Rocket & Parma Ham.	170
ADD OUR HOMEMADE GLUTEN FREE, VEGAN PIZZA BASE	35
TURN YOUR PIZZA INTO A CALZONE (FOLDED)	30

Build your own **PIZZA**

MARGHERITA BASE	89
CHOOSE YOUR TOPPINGS BELOW:	
Anchovy Chorizo Bacon Brie Blue Cheese Chicken Ham Mozzarella Artichokes Mushrooms Avo (seasonal)	25 ea
Cherry Tomatoes Jalapeño Danish Feta Caramalised Onions Black Olives Peppadews Capers Red Onions Rocket Pineapple Fig Preserve	20 ea

MAINS

ALL MAINS SERVED WITH EITHER CHIPS / MASH / VEG OR A ROASTED BUTTERNUT, FETA & RED ONION SALAD.

HAKE & CHIPS	140
Grilled or Beer Battered & Deep Fried, served with Chips & Homemade Tartar Sauce.	
POLLO ZUCCA	145
Pan-Fried Chicken Strips in a Creamy Butternut & Spinach Sauce.	
POLLO PICCATA	145
Pan-Fried Chicken Strips in a Creamy Mushroom & Marsala Sauce.	
POLLO MILANESE	155
Crumbed Chicken Fillet with Spaghetti Napoltanai served with Roasted Lemon, Buttered Green Beans & Grated Parmesan.	
WOOD FIRED BABY CHICKEN (45min)	Half Full
Marinated in Lemon & Herb or Peri-Peri & Open Roasted in our Pizza Oven.	120 190
PAN OR DEEP FRIED CALAMARI	220
Garlic & Lemon Butter, Peri-Peri or Cajun Style. Served with either Chips, Roasted Vegetables or a Side Salad.	
WOOD FIRED HALF CHICKEN & CALAMARI (45min)	225
Lemon & Herb or Peri-Peri served with Chips or Salad.	

STRETTA GRILLS

CHAR GRILLED & BASTED TO PERFECTION, ALL OUR STEAKS ARE SERVED WITH BEER BATTERED ONION RINGS & STRETTA SIDE OF YOUR CHOICE.

	200g / 300g
SIRLOIN	160 / 210
Prime 'A' grade Sirloin Grilled & Basted to perfection. Served with Chips.	
McNABB MEDALLIONS	210
Beef Fillet Medallions on Potato Rostis with a Madagascan Green Peppercorn Sauce.	
FILLET	195 / 235
PEPPER CRUSTED FILLET	190 / 240
600g PORK LOIN RIBS	235
Succulent Pork Loin Ribs, Grilled on an Open Flame then Basted with our Secret Sauce and Stretta Seasoning.	

SAUCES & SIDES

STRETTA SAUCES	35
Blue Cheese Pepper Mushroom Garlic Butter Picanti (Cream, Chilli, Ginger & Brandy) Bacon & Feta	
STRETTA SIDES	40
- Homemade Garlic Mash - Rustic Cut Chips - Roasted Mediterranean Vegetables & Buttered Green Beans - Roasted Butternut & Feta Side Salad	

DOLCE

HUBERTOS ICE CREAM (ask your waitron for options)	50
CRÈME BRÛLÉE	50
CASSATA ICE CREAM SLICE	55
BAKED CHEESECAKE (ask your waitron for cheese cake of the day)	60
CHOCOLATE FONDANT	65
NOUGAT & ESPRESSO	69
ROCKY ROAD FROZEN GRAPES & GRAPPA	69
MAMA MIA BROWNIE	69
With Hubertos Vanilla Ice Cream.	

Kids



STRETTA

CAFÉ & GRILL

UP TO 12 YEARS OLD

BREAKFAST

SCRAMBLED EGG ON TOAST	35
FRIED EGG, BACON & TOAST	35

LUNCH & DINNER

PENNE NAPOLI Homemade Napolitana Sauce	40
TOASTED HAM & CHEESE WITH CHIPS	45
CRUMBED CHICKEN STRIPS WITH CHIPS	45
TOASTED CHICKEN MAYO WITH CHIPS	50
SPAGHETTI BOLOGNESE Stretta's Famous Bolognese Sauce	50
PENNE ALFREDO Ham & Mushroom in a Creamy White Sauce	50
MARGHERITA PIZZA Napoli Sauce & Mozzarella	60
HAWAIIAN PIZZA Ham & Pineapple	70

DESSERT

ICE CREAM & CHOCOLATE SAUCE	30
CHOCOLATE BROWNIE & ICE CREAM	35



STRETTA

CAFE & GRILL

REVENANT

REBIRTH OF TRADITIONAL WINEMAKING

HOUSE WINE



CARAFE
(250ML)

R48



BOTTLE
(750ML)

R135

CHENIN BLANC

A variety of yellow fruits and limes on the nose. A fresh acidity with a lingering mouth feel on the palate.

SAUVIGNON BLANC

Fresh and zesty with grassy and dry by leaf aromatics. The finish is ripe & gently honeyed with crisp green apple fruit & fresh acidity.

ROSE

Freshness on the nose derives from vibrant red berries and pomegranate, enhanced by soft floral notes.

SYRAH

Prominent notes of dark fruit and floral notes. The palate shows fresh acidity and great structure, developing into a spicier character and ending with well-balanced, ripe tannins.

LISTA DEI VINI



SAUVIGNON BLANC

LA CAPRA	55	160
Fresh melon, grapefruit and gooseberries on the nose. The palate is well-balanced with minerality and a fresh citrus finish.		
VAN LOVEREN		180
Fragrant tropical style with attractive gooseberry and fig character.		
ANURA	68	185
Mineral, grassy, green fig tones combined with pineapple, lemon, granadilla and grapefruit flavours.		
DURBANVILLE HILLS	68	185
Full-bodied wine with a refreshing crisp acidity, ending with a combination of tropical fruit and citrus.		

CHENIN BLANC

LA CAPRA	55	160
Flavours of summer fruits and citrus, with smooth texture & balanced acidity on the palate.		
DURBANVILLE HILLS	68	185
Fragrant blend of pineapple, peaches and sweet fruit flavours. An abundance of fruity aromas, citrus and stone fruit.		
LONGRIDGE		295
A fresh wine with a lovely hue, bursting with aromas of ripe guava, pineapple, kiwi, green apple and a hint of strawberry, ending with a well-balanced acidity and a lingering finish.		

CHARDONNAY

PROTEA	55	160
An unoaked Chardonnay packed with citrus fruit vibrance and succulent nectarine, finishing with a well-rounded lemon cream flavour.		
VAN LOVEREN		180
This unwooded Chardonnay is delicate & refreshing bursting with fruit flavours. Beautiful aromas of pear, apple, citrus & white peach are found on the nose with a lemon freshness that lingers on the palate.		

WHITE BLEND

BALANCE SAUVIGNON BLANC SEMILLON	50	145
Ripe peach & pineapple with asparagus undertones.		
LEOPARDS LEAP - LOOKOUT CAPE LEOPARD	50	145
Bursting fragrant aromas of tropical fruit supported by an elegant fresh white pear and pineapple bouquet.		
PIERRE JOURDAN TRANQUILLE		170
A gentle, elegant wine with a fragrant bouquet, fine fruit and a dry finish.		

SEMI-SWEET

LE DOLCE VITA	40	110
A semi-sweet wine which has lovely litchi tones to it. Light in style so you will be looking for the second glass.		

ROSÉ

PEARLY BAY SWEET ROSÉ	50	130
This fantastic summer drink with its crisp finish, has finely structured tannins and a gentle sweetness on the palate.		
VAN LOVEREN - DAYDREAM		180
A crisp off dry wine with upfront fresh floral flavours & a soft fruity finish. The Chardonnay contributes elegance & crisp acidity whilst the Pinot Noir brings intensity in flavours. An off dry wine.		
LONGRIDGE - THE EMILY	75	215
A fresh wine with a lovely hue, bursting with aromas of ripe guava, pineapple, kiwi, green apple and a hint of strawberry, ending with a well-balanced acidity and a lingering finish.		

FRIZZANTE (BUBBLY)

PANDORA'S BOX - THE BISCUIT TIN BRUT	180
Flavours of creamy toast and biscuits over layer a solid fruit foundation.	
PANDORA'S BOX - CHERRY BLOSSOM NECTAR	180
Floral flavours overflowing with ripe cherries and candy floss.	
DURBANVILLE HILLS	215
The burst of tiny bubbles on the tongue awakens the palate, allowing it to fully appreciate the fresh, tropical fruit flavours of the wine.	
PONGRACZ BRUT	295
Delicate yeasty tones, layered with toast and ripe fruit. It imparts a wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste.	
PONGRACZ ROSE	295
This enticing Rosé enralls with a wonderful foamy mouthful of blackberry fruit flavours and delicate yeasty tones that linger long on the palate.	

VINO ROSSO (RED)

MERLOT

LA CAPRA	55	150
Soft, ripe redcurrant fruit aromas with a smooth and integrated plum palate. A happy accompaniment to a pasta night.		
VAN LOVEREN		180
Lightly oaked full bodied wine with strawberry & black berry notes on the nose & a rich fruity palate with balanced tannins that ensure easy drinking.		
DURBANVILLE HILLS	68	185
Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins.		
ANURA	80	225
Intense flavours of ripe blackberry, red berry and blackcurrent. Hints of mint and violet aromas including tones of dark chocolate and coffee.		

PINOTAGE

VAN LOVEREN		180
Oak matured with vibrant plum & ripe berry fruit on the palate. The wine has an intense aroma of roasted coffee beans followed by a smoky mocha-java aftertaste.		
NEDERBURG		195
Cinnamon spice and lively black and red berry fruit compote in a tasty, succulent package. Poised and energetic with good frame and balance.		
LONGRIDGE		350
An elegant, well rounded wine with soft juicy tannins. The nose offers sweet spices, cassis and ripe berries, sugared orange peel, rooibos and a smoky charcuterie character, which follows through onto a palate, with a savoury lingering aftertaste.		

SHIRAZ

DURBANVILLE HILLS	68	185
Concentration of ripe plum and rich red fruit with hints of black pepper and sweet spice. Soft and elegant tannins on the palate.		
HARTENBERG - DOORKEEPER		235
The palate is soft on entry with flavours of mixed spice and nuances of white pepper. Mid-palate is very elegant, melded and juicy, slipping into a soft and succulent finish.		

CABERNET SAUVIGNON

VAN LOVEREN		180
This vintage is beautifully aromatic and perfectly balanced with soft plum and ripe summer berry and black current flavours followed by a round finish.		
DURBANVILLE HILLS	68	185
An elegant, medium-bodied wine with ripe red fruits on the palate, followed by hints of dark chocolate.		
WARWICK FIRST LADY		225
Deep dark fruits dominate with blackberry compote and black plum complimented with spicy aromatics of clove and cinnamon.		

VINO ROSSO (RED)

RED BLENDS



CARAFE
(250ML)



BOTTLE
(750ML)

BALANCE RED

50

145

Classic blend of Merlot & Cabernet Sauvignon. Full ripe blackberry aromas combined with cooked plum & anise undertones.

KONKELBERG ROUGE

190

This refreshing and smooth wine with its soft tannins is bursting with ripe black cherries and rose petals. Fynbos and vanilla on the palate adds extra complexity. Predominantly Shiraz with a hint of Cabernet Franc.

ANURA LEGATO

68

185

A soft, rich mid palate of blueberry and hint of orange peel. Lingering touch of cloves, dark chocolate and spice on the finish.

ALTO ROUGE

225

Fresh red fruit flavours on the palate, backed-up by soft, elegant tannins. Long balanced finish.



GLASS

PORT

ALLESVERLOREN

20

A voluptuous praline and candied orange peel on the palate with wonderful balance between acidity and alcohol, finished off with lingering spicy fruit and a hint of dark chocolate ganache.

SHERRY

OLD BROWN SHERRY

15

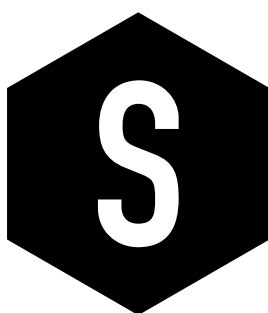
Sweet on the palate, with just a hint of spice. It also has a nutty appearance and warm taste.

MONIS MEDIUM CREAM

20

Silky smooth with a hint of sweetness and a nutty character. Long, silky flow across the palate with rich rather than sweet fine raisins, citrus and Christmas pudding flavours ending in a long finish.

VINI LIQUOROSI





COCKTAILS

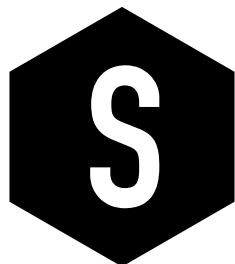
MOJITO	60
Bacardi White Rum, Mint, Menta Cubano, Lemon Juice, Soda	
OLD FASHIONED	60
Jack Daniels, Angastora Bitters, Sugar, Fragranced with Orange.	
LEMON DROP MARTINI	60
Vodka, Limoncello & a fresh squeeze of Lemon.	
COSMOPOLITAN	65
Count Pushkin Vodka, Triple Sec, Sir Juice Cranberry, Da Vinci Simple Syrup.	
PASSIONQUILA	65
El Jimador Reposado, Roses Passion Fruit, Lemon Juice, Mango Juice.	
MARGARITA SHAKEN OR FROZEN	70
El Jimador Reposado, Triple Sec, Lime Juice.	
ESPRESSO MARTINI	70
Vodka, Kahlua, Double Espresso..	
NEGRONI	70
Campari, Gin, Triple Sec.	
LADY JANE	70
Gin, Cherry Blossom, Passionfruit Syrup, Cordial, Pink Tonic.	
LONG ISLAND ICED TEA	80
Count Pushkin Vodka, Bacardi White Rum, Gordon's Gin, Triple Sec, El Jimador Blanco, Splash of Coke, Da Vinci Simple Syrup, Lemon Juice.	
STRAWBERRY DAIQUIRI	80
Bacardi White Rum, Strawberry Liqueur, Strawberry Puree.	
SEX ON THE BEACH	80
Count Pushkin Vodka, Archers Peach Schnapps, Orange Juice, Grenadine Syrup.	
PASSION VANILLA MOJITO	80
Bacardi, Menta Cubano, Vanilla Syrup, Passionfruit Cordial, Mint, Soda Water.	
HAZELNUT ESPRESSO MARTINI	80
Frangelico, Kahlua, Double Espresso, Hazelnut Syrup.	
PINA COLADA FROZEN OR SHAKEN	80
Malibu, Coconut Cream, Pineapple.	

MOCKTAILS

STRAWBERRY DAIQUIRI	50
MANGO DAIQUIRI	50
PASSIONQUILA	50
LADY JANE	50
MOJITO	50
PASSION VANILLA MOJITO	50

SHOOTERS

OYSTER	30
Cactus Jack Original, Black Pepper, Tobasco Sauce.	
STRAWBERRY LIPS	30
SPRINGBOK	35
Peppermint Liquor, Amarula Cream.	
EL JIMADOR BLANCO OR REPOSADO	35
BLOWJOB	40
Kahlua Coffee Liquor, Amarula Cream, Fresh Cream.	
KISS ON THE LIPS	40
Strawberry Liquor, Strawberry Lips, Nachtmusik.	
JAGERMEISTER	35
DON JULIO REPOSADO TEQUILA	55



Chefs Specials

BEEF CARPACCIO FOCACCIA - R145

Garlic Focaccia topped with Beef Carpaccio,
Shaved Parmesan & Wild Rocket.

PASTA PERI-PERI - R145

Tagliatelle with Grilled Chicken &
Chorizo in a Creamy Peri-Peri Sauce.

PIZZA GIACOMO - R175

White Pizza Base with Gorgonzola, Biltong,
Honey & Wild Rocket.

AGNELLO - R275

Slow Roasted Lamb Shank with Mashed Potatoes
& Buttered Green Beans.
Served with a Red Wine & Rosemary Jus.

CRUMBLE DI MELE - R65

Apple Crumble with Huberto's Vanilla Ice Cream.

