



Welcome to @ThePlace2B. Our South African inspired family restaurant is something completely different yet at the same time comforting and familiar.

With tranquil vistas, we encourage you to enjoy the Place for you to truly just be. Good company sets the scene for you to relax and unwind whilst our dedicated, passionate hosts assure you of a memorable dining experience.

@ThePlace2B is well-known for its paired tasting trays, including Agars Craft Beer, Journeys End Boutique wines and the newly introduced Craft Gin tasting trays.

Our a la carte menu offers something for everyone's palette with the freshest of produce harvested in the Estate nursery.

Bon Appetite!





In 1995 the Gabb family (originally from Shropshire, UK) took control of this picturesque wine farm surrounded by 20 ha of gorgeous vineyards. They have invested heavily in both the vineyards and the winery since then – with the estate growing to 120ha by July 2011.

The initial Journey's End investment was made by Roger Gabb, who, at that time, was Founder and Managing Director of Western Wines. Following the sale of Western Wines to Constellation brands in 2006, the family turned their focus to their estate, Journey's End. Upon taking the helm in 2007, Roger's son Rollo has since invested further into the estate through vineyard purchases and infrastructure.

Among the long rolling south-facing slopes of the Stellenbosch winelands, caressed by cool coastal breezes, lies the boutique winery and vineyard, Journey's End. With only a handful of premium, hand-crafted wines produced here, the focus is very much on quality.

Hand-crafted Wine

No more than 25,000 dozen bottles of estate wine are produced in a typical vintage – many of which regularly collect trophies on the international circuit. In fact, thanks to its sea-facing slopes, excellent soils and the exceptional wines emerging from the general area, the Schapenberg terroir has begun to draw comparison with the likes of Bordeaux.

Tasting Trays

Full House (All 8 wines) Paired with Snacks – R 255-00
Unpaired – R 190-00

Cellar Range (2 White & 2 Red) Paired with Snacks – R 100-00
Unpaired – R 70-00

Varietal Range (1 White & 3 Reds) Paired with Snacks – R 190-00
Unpaired – R 155-00





Journeys End Red Wines

Griffin Syrah

750ml – R465

Layers of red and black berries mingle with smoky spice and dark-toned fruit. Succulent and silky smooth, the result of an excellent vintage.

Cape Doctor

750ml – R465

This special vintage is produced only in the most exceptional years. A perfectly balanced smooth body with a deep fruitcake richness, cinnamon and nutmeg.

Journey's Cabernet Sauvignon

750ml – R320 | 375ml Carafe – R180

A well-crafted red with a core of rich blackcurrants and black plums and a savoury overlay of white pepper and mixed spice. **Tasting Tray Pairing – Biltong**

Journey's End Shiraz

750ml – R320 | 375ml Carafe – R180

This complexly layered wine has an expressive nose, with the rich flavours of brambleberries, campfire smoke and dusty savoury spice shining through. **Tasting Tray Pairing – Goats Cheese**





Journeys End Red Wines (Cont.)

Journey's End Merlot

750ml – R320 | 375ml Carafe – R180

Attractively youthful, raspberries and cherries, which acts as foil for the oak, cedar plus sweet spice, cinnamon and nutmeg from French and American Barrels. Succulent and ultra-smooth on the palate. **Tasting Tray Pairing – wors**

The Pastor's Blend Cabernet Sauvignon Merlot

750ml – R172 | 375ml Carafe – R102-50

A marriage of classic Bordeaux varieties, resulting in an elegant, harmonious wine. Flavours of juicy plums and brambleberries, a savoury spice dusting from oak and some dried herbs.

Tasting Tray Pairing – Ostrich Carpaccio

The Huntsman Shiraz Mourvèdre

750ml – R172 | 375ml Carafe – R102-50

Full-bodied and smoothly luscious, this red wine reveals the expected hedgerow fruit, scrub, dried herbs and white pepper, along with an evenly oak structure.

Tasting Tray Pairing – Milk Choc

Wild Child Grenache Rose R162

750ml – R162 | 375ml Carafe – R97-50





This unique Rose' was carefully crafted with succulent strawberry, luscious cherry and raspberry flavours with subtle rose petal undertones and hints of peach and apricot with a slightly oaked barrel taste.

Journeys End White Wines

Destination Chardonnay

750ml – R465

The Destination is the pinnacle of white winemaking at Journey's End and is only produced during exceptional vintages. This wine is characterised by a sweeping spread of rich fruit and is given texture and resonance from generous oaking. An admirable harmony of flavours ranging from ripe peach and apricot to citrus peel and lemon preserve accompanied by toasted pine nuts and a long lasting creamy textured finish.

Journey's End Chardonnay

750ml – R300 | 375ml Carafe – R170

Expressive fruit, initially lemon and citrus, but under that it's more tropical and pineapple, all seamed through with crushed almond, savoury oak tones. Silky with a tangy finish from the fruit and acid combination, extending the flavours.

Tasting Tray Pairing – Calamata olives

The Weather Station Sauvignon Blanc

750ml – R162 | 375ml Carafe – R97-50

A fresh wine full of vitality, the complex taste of melon and grapefruit on a bed of apple and bosc pear. Full of flavour and character.

Tasting Tray Pairing – Dried Mango





Journeys End White Wines (Cont.)

Haystack Chardonnay

750ml – R162 | 375ml Carafe – R97-50

Oak and fruit are perfectly matched, with the flavours of citrus peel and melon enriched by a subtle, savoury biscuit overlay. The limey acidity gives this wine a food-friendly freshness.

Tasting Tray Pairing – Brie Cheese

Sparkling Wines

Robertson Sparkling Rose R175

JC Le Roux La Domaine R175

JC Le Roux Vallee R275

Graham Beck Brut R320

Papillon Non-Alcoholic Blush R135





Non-Alcoholic Wines

Van Loveren Radiant Red Almost Zero

R155

A smooth red with mulberry flavours.

Van Loveren Wonderful White Almost Zero

R155

Delicate flavours of apple, citrus and tropical fruit with a crisp and lingering after-taste.

Leopard's Leap Natura De-Alcoholised Classic

White R155

Versatile & Delicious – Crisp & refreshing with tropical fruit flavours and an integrated palate.





Non-Alcoholic Sparkling Wines

Van Loveren Papillon Non-Alcoholic Blush

R135

A delightful sparkling white with festive flavours of sun-kissed grapes.

J.C Le Roux Non-Alcoholic Le Domaine

R155

An enchanting sparkling white that comes alive on the palate. It has all the finesse, crisp freshness and gentle sweetness of J.C. Le Roux Le Domaine, but in a non-alcoholic alternative. Its mouth-filling sweetness and clean finish will enliven any occasion.

J.C Le Roux Non-Alcoholic La Fleurette

R155

This enchanting, passion pink Non-Alcoholic sparkling blush entices all the senses. It reveals fruity flavours with hints of strawberry and plum. The balance of freshness and sweetness typical of the original J.C. Le Roux La Fleurette is pure delight. This effervescent non-alcoholic alternative is sure to uplift any occasion.





Craft Beers 500ml - R47-50 | 300ml half - R40
8 Beer Tasting Trays Paired with Snacks - R115-00
Unpaired - R75-00



	<p><i>Wild Berry Ale</i></p> <p>A refreshing summer ale that combines premium malt and hops with fresh strawberries and raspberries. Well-balanced with berry colour, aroma, and finish, it pairs well with fresh air and lazy sunny afternoons under the African sky.</p> <p>Tasting Tray food pairing - Pickles</p>
	<p><i>Jozi Blonde</i></p> <p>This Blonde Ale is a smooth, easy-to-drink beer with some fruity notes from cascade hops. Light honey malt rounds out this friendly, thirst-quenching beer.</p> <p>Tasting Tray food pairing – Chilli Choc</p>
	<p><i>North Side Pilsner</i></p> <p>This is a crisp, refreshing Bohemian Pilsner with floral aroma, combining subtle spice from Saaz hops with a rich, breadly maltiness.</p> <p>Tasting Tray food pairing – Blue Cheese</p>
	<p><i>English Ale</i></p> <p>This is a flavourful yet refreshing session beer. Roasted toffee and caramel malt flavours are balanced by noble English hops to deliver this moreish, easy-drinking amber ale.</p> <p>Tasting Tray food pairing - Raisins</p>

	<p><i>Red Ale</i></p> <p>Agar's Red Ale is styled on the American Amber and is very drinkable with loads of citrus and spicy hop flavours. This is a medium to full-bodied beer with significant caramel richness.</p> <p>Tasting Tray food pairing – Spicy corn</p>
	<p><i>American Pale Ale</i></p> <p>This smooth and satisfying Pale Ale is a clean, fresh, and hoppy beer. There is a good balance between the bready biscuit malt and the citrus floral aromas.</p> <p>Tasting Tray food pairing – Cheese griller</p>
	<p><i>Tomahawk IPA</i></p> <p>Tomahawk IPA is a hop-head's delight, exuberantly unbalanced with aggressive bitterness and juicy, citrusy hop flavours. The malt profile is clean and simple with just enough caramel sweetness to provide support.</p> <p>Tasting Tray food pairing – Butter chicken curry</p>
	<p><i>Black Mamba Stout</i></p> <p>A dark, full-bodied roasty ale with a silky mouthfeel. Brooding dark chocolate and a cappuccino flavour combined with subtle fruit and earth notes from noble English hops.</p> <p>Tasting Tray food pairing – Dark Choc</p>



CHOOSE YOUR BREW!

BITTERNES	COLOUR		ALCOHOL %
	Dark Brown	BLACK MAMBA STOUT	5
	Medium Brown	ENGLISH ALE	4.5
	Light Brown	RED ALE	5
	Orange	AMERICAN PALE ALE	5.2
	Light Orange	WILD BERRY ALE	4.5
	Yellow-Orange	TOMAHAWK IPA	7
	Light Yellow	NORTH SIDE PILSNER	4.5
	Very Light Yellow	JOZI BLONDE	4.5

Agar's Brewery opened its doors on 1st August 2014.

The Agar family has a long tradition of brewing, dating back to 1852 when Charles Agar brewed pineapple beer in Durban. Mike Agar, the Brewmaster, has been brewing for over 25 years, and developed his passion whilst watching his grandfather brew in the 60's and 70's in Zululand. His hands-on approach has ensured that Agar's produces consistently high quality beer and that the brewery is one of the highest rated in South Africa. Mike is ably supported by his brother Donovan who takes care of our growing sales footprint whilst focusing on building strong customer relationships.

Agar's Brewery only uses the finest ingredients sourced from around the world to craft a family of distinctive beers, including its Jozi Blonde, Red Ale, White Dog Saison, American Pale Ale and Tomahawk IPA. Newly introduced to our range include the Warrior IIPA and our latest North Side Bohemian Pilsner.





COCKTAILS

MOJITO R65

Light Rum, lime, soda water, sweet & sour mix, mint and lemon

MARGARITA R65

Tequila ,triple sec , lime , coated salt and lemon (Shaken or Frozen)

PINA COLADA R65

Light Rum, Coconut liqueur, vanilla ice cream & pineapple juice

BLUE LAGOON R65

Vodka , Gin ,Blue Curaco ,Sprite ,orange and cherry





COCKTAILS (Cont.)

STRAWBERRY DAIQUIRI R65

Strawberry liqueur, light rum ,triple sec, lime juice & strawberry juice

APPLE SOUR DAIQUIRI R65

Apple sours, light rum, triple sec, lime juice & cherry

SEX ON THE BAR R65

Peach schnapps, vodka, light rum, orange juice , grenadine, Orange slice and cherry

LONG ISLAND ICED TEA R80

Cane, vodka, light rum, gin, triple sec, lime & coca cola





Bottled Beer

*Amstel, Black Label, Castle Lite,
Castle, Hansa, Millers, Windhoek Light*

R28

Heineken R33

Windhoek Draught 440ml R39

Corona R45

Noon-Alcoholic Castle Free R28





Ciders & Coolers

Hunters Dry R33

Flying Fish – Lemon R33

Savannah Dry / Light R35

Smirnoff Spin, Smirnoff Storm, Bacardi

Breezer (Lime) R39





THE
CAPITAL
DISTILLERY

Curious and adventurous individuals who appreciate their six senses being stimulated by delicious things.

We believe in pure, clean spirits where we pride ourselves on having no additional additives, clarifiers, purifiers, colourants or flavourants.

What you see, smell and taste comes straight from the still. Patiently crafted by hand in South Africa's Capital City, Pretoria

All Craft Gins – R42

Gin Tasting Trays – R108

*Select 4 craft Gins to Taste, served on our unique Tasting Trays
with either Indian or Sugar Free Tonic*



FLOWSTONE

The inspiration for Flowstone is rooted in the incredible landscape of The Cradle of Humankind an internationally proclaimed World Heritage Site. This spectacular area, where man's early ancestors roamed is our home. It was here that we first experimented with Wild Cucumber as a garnish in a sundowner – and the idea of Flowstone Gin was born.

Crafted in the Cradle of Humankind. Flowstone was conceived and perfected amid the wonderfully diverse vegetation of the Cradle of Humankind, a World Heritage Site where our earliest ancestors took their first steps. It's very name coming from the rock formations that define the area. Drawing its flavours from the rich palette of indigenous bushveld botanicals Flowstone's unique gins were crafted to capture the essence of this African wilderness.








Capital Gins

	<p style="text-align: center;"><i>Alchemist</i></p> <p>Quite a spicy gin with dominant notes of cinnamon, cloves and roasted citrus. Best paired with the rind of a lemon, plain tonic and plenty ice. A sophisticated spirit, triple distilled for smoothness and vapour infused for serious flavour explosion.</p> <p>Botanicals: Juniper berries, Real (Ceylon) Cinnamon, Cloves, Fennel, Star Anise, Coriander, Green Cardamom, Roasted Citrus (Lemon & Orange)</p>
	<p style="text-align: center;"><i>Pink Lady</i></p> <p>The 'Party-in-your-mouth Gin'! There is such a variety of flavours here, the thyme keeps it grounded while the vanilla adds something sweet. Strong focus on the floral hibiscus, vanilla, thyme and grapefruit. Even though it jumps about in your mouth its a very pleasing, smooth gin best paired with the rind of a grapefruit, plain tonic and plenty ice.</p> <p>Botanicals: Juniper Berries, Coriander, Green Cardamom, Hibiscus Flowers, Thyme Madagascar Bourbon Vanilla Beans, Grapefruit rind.</p>
	<p style="text-align: center;"><i>Indigo</i></p> <p>Quite a particular gin, looking for an appreciative palate. Infused with lavender, rosemary and orange. Best paired with the rind of an orange, plain tonic and plenty ice. A mellow gin, triple distilled for smoothness and some very curious but delicate flavours peeping through. That is the mystery of the Indigo.</p> <p>Botanicals: Juniper Berries, Lavender flowers (Margaret Roberts), Rosemary, Star Anise, Fennel, Coriander, Green cardamom, Orange rind</p>





Flowstone Gins

	<p><i>Bushwillow Gin</i> 🍂</p> <p>This is the most striking gin in our range. It is full-flavoured with unusual and seductive woody, earthy notes. The Bushwillow seed pods impart a robust, rich, nutty, warmth that envelopes the mouth. It is unlike any other gin – anywhere! The taste lingers on the side of the tongue inviting another sip.</p>
	<p><i>Marula Gin</i> 🍋</p> <p>Clear Juniper creates the backbone, and floral depth is provided by Bushveld Wild Pear, Dombeya rontundifolia, flowers from Acacia caffra the Bushveld's delightful Sweet-thorn Acacia, and Buddleja salvifolia.</p>
	<p><i>Wild Cucumber Gin</i> 🍈</p> <p>Smooth, fresh and clean, to this distinctive and complex cucumber gin. Clear notes of cucumber combine with an edge of kiwi. Clear juniper adds middle to high notes.</p>
	<p><i>Snuffbox Gin</i> 🍇</p> <p>The fruit has an intoxicatingly complex smell that includes notes of cacao, burnt caramel and dessert wine intertwined with warm almost fruity notes.</p>

“Hand crafted premium Gins rooted in Africa.”





Add Indian Tonic or Mixer of your choice

– R20

Mixers

Soda Water, Tonic Water, Sugar Free

Tonic, Ginger Ale,

Pink Tonic, Bitter Lemon, Lemonade R20

Roses Passionfruit, Lime or Cola Tonic

R8-50

Tomato Cocktail R30





Whisky

Bells, J & B R27

Jameson,

Johnnie Walker Black, Jack Daniels

R41

Southern Comfort R29

Hennessy v s R60

Glenfiddich 12Yr Special Reserve R55





Brandy

Klipdrift, Richelieu Brandy R25

Klipdrift Premium R28

Rum

Bacardi, Captain Morgan, Red Heart,

Captain Morgan Spiced Gold R28





Other Spirits

Smirnoff Vodka, Gordons Gin R26

Bombay Sapphire Gin R39

Cane R22

Liqueurs / Shooters

Amarula Cream, Kahlua, Peppermint

Liqueur, Apple Sours, Flying Springbok

R25

Jägermeister, Jose Cuervo Gold Tequila

R30





Specialty Drinks

Alcoholic

*Amarula Coffee, Irish Coffee, Kahlua
Coffee, Dom Pedro R45*

Non-Alcoholic

*Milkshakes (vanilla, chocolate, lime,
strawberry, banana & bubblegum)*

R39





Cold Drinks

*Coke, Coke Light, Fanta, Sprite, Sprite
Zero, Cream Soda, Coke Zero, Sparletta,
Energade (Naartjie or Blueberry) - R22*

Fuze Iced Tea (Lemon, Peach) R27

Fruittree (Orange or Tropical) R29

Appletiser, Grapetiser (red) R30

Still or Sparkling Water R16

Milkshakes (assorted flavours) R32

Red Bull R38





Non-Alcoholic Ciders & Beers

Savanna - Lemon Non-Alcoholic Cider

R36

Castle Free Non-Alcoholic Beer

R28





Coffee & Hot Chocolate

Filter Coffee with milk R22

Filter Coffee with Cream R30

Decaf Filter Coffee R27

Americano R24

Cappuccino R27

Cappuccino with Cream R35

Decaf Cappuccino R30

Latte R33

Espresso Single R17

Espresso Double R28

Dark Hot Chocolate R30





Tea

Rooibos Tea R18

Five Roses Tea R18

Earl Grey Tea R20

Chai Tea R20





Breakfasts

(Served until 11am)

The Farmhouse – R79

2 Farm Eggs Cooked to Order, 2 Rashers of Bacon, 1 Pork Or 1 Beef Sausage, Mushrooms, Baked Beans, Grilled Tomato & Fried Onions Served With 2 Slices of Toasted Homemade toast & Butter with preserves

The Benedict

Traditional Eggs Benedict (With Sliced Ham) –

R83

Smoked Trout Eggs Benedict – R99

Eggs Florentine (Spinach) – R79

The Plain Omelette – R45

3 Farm Egg, Plain Omelette Served With 2 Slices of Toasted Homemade toast & butter with preserves

**** Add Fillings to Your Omelette ****

Bacon R22, Mushrooms R17, Beef Bolognaise R30, Cheddar Cheese R20, Tomato R7, Onion R6





On the Go - R55

2 Eggs, Baked Beans, 2 Rasher Bacon and Grilled Tomato Served With 2 Slices of Toasted Homemade Toast & Butter and preserves

****Top Up Your Plate with Extras****

2 Rashers of Bacon R22, 1 Pork Sausage R18, 1 Beef Sausage R18, Mushrooms R17, Grilled Tomato R7-00, Beef Bolognese R30, Cheddar Cheese R20, 2 Slices of Toasted Homemade Bread with Butter and Jam on The Side R18-00

Vegetarian

Spicy Shakshuka - R65

2 Poached eggs cooked in a spicy shakshuka sauce with flat bread

Vegetarian Breakfast - R70

2 Hash Browns, 1 Vegetable sausage, baked beans, tomato, mushrooms and Toast with butter and preserves. Eggs optional free extra

Vegetarian Omelette - R70

3 eggs, spinach, feta cheese & toast with butter & preserves

Health Breakfast - R69

Layers of Fresh, Plain Farm Yoghurt, Mixed Berries, Muesli and Honey





Starters

Soup of the Day R53

Served with fresh home-baked bread.

Baked Brie Pot R85

Delicious baked brie served with homemade cranberry sauce
homemade melba toast, and a fresh herb salad.

Pot Bread Bunny Chow R65

Mini pot bread filled with creamy peri-peri chicken livers. Hot, or Not!

Smoked Trout R96

Thinly sliced smoked trout with horseradish cream, nestled on a bed of greens with cracked black pepper
and capers. Served with fresh homemade bread.

Squid Heads R72

Lightly crumbed and flash fried served with a Peri Peri Mayonnaise

Prawns R95

Infused in white wine, with a tomato and leek sauce, served with focaccia and a green salad





Salads

Garden Salad Full R50 Half R37

A fresh garden-to-table salad served with a sprinkling of toasted seeds.

Or spice up with the following:

Lemon & Honey Chicken – Full R84 Half

R69

Bacon and Local Blue Cheese – Full R88

Half R74

Feta and Olive – Full R70 Half R53





Light Meals

Chicken Coronation R139

Tender Chicken breasts in a light curry mango mayonnaise served in a pita bread with a side of salad.

Ostrich Ploughman's Platter R152

Ostrich Carpaccio, Pickles, Cheeses, Fruits, Side Salad & Fresh Bread

Gourmet Burgers

Our homemade 200g patties on a freshly baked brioche bun, layered with seasonal greens, pickles, and cheddar cheese. Served with your choice of sides

Beef, or Chicken R109, Lamb R134

For R20 add either a cheese, mushroom, or pepper sauce.
Other available extras; bacon (R22), extra cheese (R20) or egg (R10).
See our vegetarian section for our vegetarian burger option





Grills

The Karoo Plate R189

Melt in your mouth 350g middle cut lamb ribs, marinated in rosemary and lemon & garlic, with 100g seasonal venison/farm miniwors, served with potato wedges or chips.

Lamb Shank R225

Succulent oven-roasted 450 - 500g lamb shank in a rich red wine sauce, served with creamed potato mash and seasonal farm-to-table vegetables

Rump Steak (300g) R178 (200g) R135

Grilled prime farm-reared rump steak served with hand-cut potato wedges and seasonal farm-to-table vegetables.

Add a Sauce to your Steak R20

Blue Cheese, Creamy pepper, Creamy mushroom, Brandy and Green Peppercorn, Classic Cheese

Grilled Brisket R135

400g grilled brisket with creamed spinach and creamed potato mash or pap with rich gravy sauce

Sweet and Spicy Pork Ribs R165

Served with chips or homemade potato wedges

Chargrilled Pork Chops R148

2 x 175g Pork Loin Chops grilled to perfection, served with a homemade cranberry sauce and your choice of sides

Sides - Potato wedges, Chips, salad, seasonal vegetables, cream spinach, pap, Butternut & mash





Chicken

Classic Chicken Tikka Masala Curry R143

Tender chicken breasts gently sautéed in aromatics, in a rich spicy yoghurt-based sauce. Served with fragrant Basmati rice and sambals. (Mild, Medium or Hot).

Quarter Chicken R130

2 x 250 gram barbecue or peri-peri flavoured quarter legs, served with butternut and cream spinach

Chicken Saltimbocca R139

225 gram breast wrapped with parma ham and sage in white wine sauce
Served with chickpeas infused garlic, coriander and seasonal vegetables

Sides - Potato wedges, Chips, salad, seasonal vegetables, cream spinach, pap, Butternut & mash





Seafood

Pan Fried Kingklip R185

Delicately cooked to perfection and served with a fresh lemon and herb butter sauce OR orzo salad with citrus and pepper sauce

Pan Fried Farm Trout R185

Our specialty served with an almond butter sauce and your choice of sides

Classic Prawn Tikka Masala Curry R178

Tender prawns gently sautéed in aromatics, in a rich, spicy, yoghurt-based sauce. Served with fragrant Basmati rice and a selection of sambals. (Mild, Medium or Hot).

Sides - Potato wedges, Chips, salad, seasonal vegetables, cream spinach, pap, Butternut & mash





Vegetarian

Vegetable Curry R115

Richly spiced seasonal vegetables served with rice and condiments

Thai Curry Veggie Wrap R95

Thai spiced seasonal vegetables in a tortilla wrap, served with salad

Morogo Cream Cheese Pie R115

Layers of delicately seasoned creamed garden spinach layered with phyllo pastry and served with a Greek-style salad

Vegetarian Burger R99

Our homemade chickpea pattie on a freshly baked bun, layered with seasonal greens and pickles, and Cheddar cheese. Served with a portion of hand-cut potato wedges or chips

Sides - Potato wedges, Chips, salad, seasonal vegetables, cream spinach, pap, Butternut & mash





Desserts

Decadent Chocolate Mousse R50

Coffee & Pecan Gelato R55

Creamy Peppermint Crisp Pudding R45

Ice Cream & Chocolate Sauce R48

Berry Tiramisu R50

Banoffee Meringue Mess R49

Apple and Custard Crumble with Ice Cream

R55

Speak to Your Waitron about Dessert Specials





For the Kids

*Homemade Cheeseburger (100g Chicken or
Beef) and*

Hand-cut Potato Wedges R55

Spaghetti Bolognese R58

*Chicken Strips and Hand-Cut Potato
Wedges Basket R49*

*Fish Nuggets and Hand-Cut Potato
Wedges Basket R40*

Mini Porkies & Smiles R53





Kids Desserts

Magic Snowball R38

Cookie Monster R37

Ice Creams R39

Vanilla / Chocolate

Boxed Fruit Juices Available R15

