

# 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

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

# 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	<b>27</b>
macchiato	<b>21</b>
café latte	<b>30</b>
espresso	<b>19</b>
double espresso	<b>23</b>
hot chocolate	<b>30</b>
Americano	<b>24</b>
flat white	<b>27</b>

## SELECTED TEAS

Five Roses	<b>20</b>
Earl Grey (Twinings)	<b>25</b>
Rooibos	<b>20</b>

## JUICES

orange	<b>27</b>
pineapple	<b>27</b>
cranberry	<b>27</b>
apple	<b>27</b>
grapefruit	<b>27</b>
fruit cocktail	<b>27</b>

## SPECIALITY

Chai	<b>30</b>
Brazilian Hazelnut	<b>30</b>
White Chocolate	<b>30</b>

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## Starters

<b>PIZZA BREAD</b> – crisp and tasty ... ideal for the table to share! garlic <b>OR</b> herb <b>OR</b> garlic & mozzarella	<b>66</b>
<b>SNAILS</b> <b>Extra blue cheese 18</b> snails in garlic butter – served with whole wheat bread	<b>69</b>
<b>TRINCHADO – 120g</b> strips of chicken <b>OR</b> beef, lightly fried in olive oil & garlic, covered in a hot, spicy creamy tomato sauce.	<b>Chicken Fillet 62</b> <b>Beef Fillet 80</b>
<b>CALAMARI RINGS / STRIPS</b> (subject to availability) deep fried until golden brown – served with tartar sauce.	<b>69</b>
<b>MEZZE PLATTER</b> grilled buffalo mozzarella, marinated brinjal, peppers, mushrooms, olives, salami, sun-dried tomatoes, basil pesto, anchovies and humus served with warm pita bread.	<b>99</b>
<b>CAMEMBERT COLBERT</b> crumbed & golden fried – served on a bed of lettuce, with cranberry jelly & a lemon wedge.	<b>73</b>
<b>SOUP OF THE DAY</b> homemade daily – served with wholewheat bread & butter.	<b>54</b>
<b>MUSHROOM PARMESAN</b> baked black mushrooms laced with garlic, Napoli sauce & parmesan cheese.	<b>74</b>
<b>NACHOS</b> to share (2 people) tortilla chips with salsa, guacamole, cream cheese & topped with melted cheddar <b>Add extra:</b> <b>Cancun – Bacon &amp; Jalapeno</b> <b>Tijuana – Chicken &amp; Mozzarella Cheese</b>	<b>75</b> <b>37</b> <b>36</b>

## SALADS

**Avocado subject to availability.**

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

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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.

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

## From the PAN

## House Specialities

All pan dishes are served with ONE side dish

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

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**

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

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

<b>PAMELA ANDERSON</b> : Booty-licious sliced bacon , cheddar cheese & pineapple	fillet <b>209</b> sirloin <b>189</b> burger <b>105</b>
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<b>LINDSAY LOHAN</b> : Rehabs favourite sliced bacon, cheddar cheese, caramelised onions & guacamole	fillet <b>209</b> sirloin <b>189</b> burger <b>105</b>
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<b>ANGELINA JOLIE</b> : To die for Sliced bacon & blue cheese	fillet <b>209</b> sirloin <b>189</b> burger <b>105</b>
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<b>JESSICA SIMPSON</b> : Oh my word! sliced bacon, peppadew, guacamole & camembert cheese.	fillet <b>209</b> sirloin <b>189</b> burger <b>105</b>
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<b>THE BACON JAM SLAMMER</b> Bacon jam, fried egg & cheddar cheese	fillet <b>209</b> sirloin <b>189</b> burger <b>105</b>
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<b>JENNA JAMESON</b> : Open wide for this one	2 x burger patties <b>123</b>
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**ADD A SAUCE** **19**

**All cream based sauces are made with fresh cream**

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

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# Wraps

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

## Sides Dishes must accompany a main dish

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

## Pasta Dishes cooked al dente (the Italian way)

**CHOOSE FROM TAGLIATELLE OR PENNE**

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

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

# 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

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

## Soft Drinks

<b>200ml</b>		<b>330ml</b>	
Coke	20	Coke	24
Tonic	20	Coke Zero	24
Soda Water	20	Sprite	24
Ginger Ale	20	Cream Soda	24
Dry Lemon	20	Fanta Orange	24
Lemonade & Soda	20		

<b>330ml</b>	
Rock Shandy	24
Appeltizer & Red Grapetizer	29
Lipton Ice Tea – Peach & Lemon	29

<b>500ml</b>	
Mineral Water – still OR sparkling	22

<b>JUICES</b>		<b>MILK SHAKES</b>			
Orange	27	Bar One Chocolate	40	Oreo	40
Grapefruit	27	Vanilla	40	Iced Coffee	40
Pineapple	27	Strawberry	40		
Cranberry	27	Peppermint	40		
Apple	27	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

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

# Non Alcoholic Cocktails

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

## **NO CHEQUES ACCEPTED UNLESS BANK GUARANTEED WITH I.D.**

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DISCLAIMER

# Champagne Cocktails

By the glass

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

# Champagne & Sparkling Wines

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

Served by the glass:

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

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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

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

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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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