

Breakfast



THE CLASSIC / 90

Free range eggs as you like them w/ braaied boerewors, bacon, grilled tomato and mushrooms, baked beans w/ your choice of toast

ZAATAR CRUMBED HALLOUMI / 90

w/ 2 poached eggs, curly kale, tomato & bean 'smoor', avocado & crostini

GEORGE'S EGG FLORENTINE / 90

w/ smoked Franschoek trout, sage-Hollandaise, 2 poached eggs your way & wilted baby spinach (on toasted brioche)

AVOCADO TOAST / 90

Woodstock bakery sourdough w/ olive oil & sea salt, radish and baby garden leaves (add 2 poached eggs or crispy Bergdale bacon)

VANILLA POPPY SEED PANCAKES / 85

made to order w/ caramelised banana, whipped creme fraiche, pistachios & lavender honey

BERRY HEALTHY BOWL / 85

Yoghurt (milk or coconut) , house-roasted oat granola, seasonal fruit & berries, vanilla bean berry compote, sprinkled chai seeds & coconut shavings w/ acai & goji berry

COFFEE & TEA

Espresso	25
Americano	28
Cappuccino	35
Moccachino	30
Macchiato	28
Cortado	35
Hot chocolate	35
Chai latte	35
Enmasse Select Teas	35

Black Breakfast, Connoisseur, Twilight Zone, Mint, Jasmine Queen, Green Rooibos

FRESH PRESSED JUICES / 35

Orange, grapefruit, apple

HOUSE JUICE BLENDS / 45

Cure last night or kick off the morning with these fresh pressed juice blends

Talk to us regarding what's pressing & juicing this morning.

*Life is
always
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the pool.



Lunch and Dinner

SALDANHA BAY OYSTERS / 90
served with sauce Mignonette & lemon

HEY HEY MEZE! / 120
hummus 3 ways, crispy house-rolled pitta,
vegetable crudites & grilled artichokes (vegan)

SMALL PLATES

BETROOT & BULGUR WHEAT SALAD / 100
watercress, organic baby beets, chopped nuts &
toasted seeds w/ citrus dressing (vegan)

CURED FRANSCHHOEK TROUT / 130
w/ honey mustard, sour cream, melba toast &
apple

FRENCH ONION SOUP / 110
toasted brioche w/ aged Montague plaaskaas **

CRISPY SPICED SQUID / 130
charred onion & masala mayo, fragrant herb
& citrus salad w/ pickles & lime

BURRATA & STICKY AUBERGINE / 130
Ciao Ciao burrata, organic curly kale, chilli,
fennel, pomegranate & nigella seeds

SPICY KAROO LAMB RIBS / 140
w/ mielie salsa, house-made BBQ sauce,
cucumber relish **

PEAR & GORGONZOLA TARTLET / 120
(baked to order – vegan option avail on request)
w/ rocket / walnut salad & Rozendal vinaigrette

BABY COS LETTUCE, ANCHOVY, EGG / 120
white anchovy, Caesar dressing, aged Dalewood
Boland, dried tomato & crunch-crumbed egg **

BIG PLATES

SEARED ATLANTIC YELLOWFIN TUNA / 220
w/ fennel & caper salad, lime & chilli **

COAL-ROASTED AUBERGINE & LABNEH / 170
tomato & chickpea leblebi- style stew w/ braaied
flatbread, coriander & almond (vegan avail)

LOCAL LINEFISH OF THE DAY / 220
w/ Saldanha Bay mussels, gnocchi & beurre
blanc

BUTTERNUT & SAGE RISOTTO / 180
(starter portion / 110) made w/ olive oil **
roasted local sunchokes & pine-nuts

FROM OUR INDOOR WOOD-FIRE

Grilled to order over SEKELBOS wood coals on
the indoor braai. Dry-aged OAK VALLEY steak &
KAROO LAMB, served with a sauce and your
choice of 2 sides from below SIDES section.

Beef fillet	220g / 270
Beef sirloin	250g / 270
Beef Ribeye	240g / 280
Lamb loin chops (thick cut)	230g / 280

SAUCES

BBQ steak sauce / Red wine jus/ Peppercorn/
Bearnaise

**SIDES (Add some extras to your meal / choose 2
for above braai dishes)**

STEAMED GREENS / 75
w/ parsley, toasted almonds & Rio Largo olive oil

MAC N CHEESE / 75
3 cheeses w/ bechamel sauce **

SMALL HOUSE SALAD / 75
seasonal vegetables & leaves w/ vinaigrette

HAND-CUT CHIPS / 75
w/ truffle & chives

PUMPKIN FROM THE BRAAI / 75
w/ lentils & sour cream **

DESSERTS

BAKED BUTTERMILK CHEESECAKE / 90
w/ almond & pear vanilla bean ice cream &
brandy sous vide pear

70% AFRIKOA CHOC FONDANT / 100
(Please allow 15-20 minutes)
w/ Cointreau caramelised orange gelato, orange
compote & dark chocolate tuiles **

GIGI CHURROS / 70 (Ideal for Sharing)
fried to order, sugar dusted, dark chocolate
& vanilla bean dipping sauce **

**We work closely with our amazing
suppliers, and endeavour to incorporate
seasonal, organic fruit and veg into our
menu, along with traceable free-range meat.
*We serve sustainable, local line-caught fish
*Free range chicken and eggs ONLY
*Dietary requirements? Let's talk about it!
*Starred ** items are HOUSE FAVOURITE*



Cocktails

🔥 Alcoholic ☹ Non-Alcoholic ✨ CBD

INNERBLOOM

🔥 Botanist Gin / 115

☹ John Ross Non-Alcoholic / 75

Hibiscus, raspberry, grapefruit & tonic water

☹ **BARTENDER'S SPECIAL** / 65

A mix of some funky non-alcoholic ingredients we have behind the stick at the time and soda.

✨ **CALI CHI SPRITZ** / 75

Dope Grapefruit, Non-Alcoholic Bubbly & House Citrus Syrup.

✨ **HIGH HEALTH BALL** / 80

Dope Grapefruit, Orgeat almond syrup, mint & black pepper

✨ **MERRY FASHIONED** / 90

CBD Vanilla Oil, house made virgin fashioned mix & orange zest

✨ **INTERSTELLA COSMO** / 90

CBD Cinnamon Oil, cranberry, citrus syrup, fresh lime & ginger

✨ **IRIE COFFEE** / 90

CBD Cinnamon Oil, espresso, cranberry vanilla syrup & plantain vanilla coconut cream (Served hot)

DAIQUIRI

🔥 Floating Dutchman Cape Rum / 80

☹ Abstinence Non-Alcoholic / 75

Straight up, with citrus & sweetness

FRENCH SEVENTY-FIVE

🔥 Bulldog Gin / 85

☹ John Ross Non-Alcoholic / 75

And lemon juice & sweetness with bubbles

GIGI CLUB

🔥 Tanqueray No.10 & Cinzano Dry / 85

☹ John Ross Non-Alcoholic / 70

With a frothy Hibiscus, Raspberry & lemon mix

🔥 ✨ **THE DUDE ABIDES** / 180

Karo Brandy, Hope Vodka, Amarula, CBD Cinnamon & cold brew syrup

🔥 **STRIPPER SPRITZ** / 150

Vanilla Belvedere vodka, granadilla pinot noir chardonnay, elderflower & coconut water

🔥 **SILK SHEETS** / 120

Remy Martin VSOP, Cointreau, Chocolate Chai Vermouth Bianco & citrus.

🔥 **MOSCOW MULE** / 80

Ketel One, ginger beer, citrus, Angostura Aromatic bitters

🔥 **WHISKEY SOURS** / 85

A smooth frothy mix of Bulleit Bourbon, fresh lemon juice, sweetness and Angostura bitters

🔥 **MAITATA** / 85

Da Tulha Cachaca Silver, granadilla, red pepper rosemary, almond and lemon

🔥 **GEORGE OF THE JUNGLE NO.2** / 95

Monkey Shoulder Scotch, Wixworth Gin, orgeat almond syrup, pineapple, tepache and basil

🔥 **CHEESY PICKUP** 90

Triple 3 Raspberry, Coconut yogurt, tennis biscuit syrup & citrus.

🔥 **BLOSSOMS THE BRISTOL BULLDOG** / 90

Bulldog Gin, Wild Turkey Bourbon, Aperol, cherry blossom and grapefruit

🔥 **BUBBLE & SPICE** / 90

Hope Esperanza, Vermouth Spiced Campari & Aperol topped with bubbles.

🔥 **PALOMA** / 95

Espolyn Blanco, Citrus & grapefruit soda

🔥 **ROYAL EIGHTY EIGHT** / 200

Hendricks Gin, peach puree, lemon with Butterfly Pea Flower Moet & Chandon

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