

## BREAKFAST

*(Includes a cup of tea or filter coffee, or a glass of fruit juice)*

### Traditional English Breakfast 135

Two eggs, three rashers bacon, pork or beef chipolata, sautéed mushrooms, grilled tomato, spiced baked beans, toast

### Americano Breakfast 135

Two American pancakes served with two fried eggs, fried banana, three rashers bacon and maple-flavoured syrup

### Omelette 135

3-Egg omelette with a choice of fillings – ham, cheddar cheese, fried tomatoes, sautéed mushrooms, fried peppers, fried onion, toast

### HakMuffin 135

Toasted English muffin with a pure beef patty, melted cheddar cheese and an egg, served with a side of French fries

### Continental 155

Croissant, muffin, grated cheddar cheese, sliced ham, preserves, toasted granola, seasonal fruit salad, full cream Greek yoghurt drizzled with honey

## LIGHT MEALS

### Toasties

*(white or brown bread)*

Cheese and tomato 60 | Cheese and ham 60

Ham, cheese and tomato 65

Bacon and egg 65 | Bacon and banana 65

Bacon and Cheese 65 | Bacon, egg and cheese 75

Chicken mayonnaise 70 | Chicken mayo and cheese 75

### Fries

Plate of French fries 55

Side portion of French fries 35

### Garden Salad 95

*Add Crispy Bacon Bits 110*

*Add Grilled Cajun Chicken Strips 120*

Lettuce, avocado, feta, red onion, cucumber and cherry tomatoes, served with balsamic vinaigrette and toasted ciabatta

### Tramezzini 145

*(served with French fries or side salad)*

Bacon, avocado, feta, cheddar and mozzarella

Chicken mayo with cheddar and mozzarella

### Korean Fried Chicken 155

Crunchy-coated deboned chicken wings in a spicy

Korean gochujang sauce, tossed in sesame seeds and

served with cucumber salad and mini pita bread

## STARTERS

### Goulash Soup 95

A warming and hearty Hungarian soup with chunks of beef, vegetables and tomato, a blend of herbs and spices with a predominant taste of paprika, served with toasted ciabatta

### Peri-Peri Chicken Livers 85

Crispy fried chicken livers in a creamy lemon, garlic and chili sauce, served with brown bread

### Deep Fried Camembert (v) 95

Deep fried crumbed camembert, drizzled with sweet chili sauce and served with ciabatta crostini, fig preserve and toasted almonds

### Curried Pumpkin, Carrot and Coconut Soup (v) 85

Deliciously creamy and smooth, topped with roasted pumpkin seeds and served with toasted ciabatta

### Garlic Snails 95

Garlic snails with gorgonzola and mozzarella, served with brown bread

### Grilled Calamari 110

Tender calamari tubes, beautifully seasoned and flash-fried, tossed in garlic lemon-butter sauce and served with brown bread

## SAUCES & COMPOUND BUTTERS

Pepper sauce, Mushroom sauce, Cheesy garlic sauce 55

Biltong butter, Café de Paris butter 45

### Beef Burger 145

*(served with French fries)*

Pure beef patty on a toasted bun with lettuce, tomato, caramelised onion, melted cheddar cheese, pickles, burger sauce

### Southern Fried Chicken Burger 145

*(served with French fries)*

On a toasted bun with lettuce, tomato, caramelised onion, melted cheddar cheese, pickles, burger sauce

### Vegan Burger 145

*(served with French fries)*

Veggie patty on a toasted bun with lettuce, tomato, caramelised onion, pickles (V+)

### Chicken Pie 155

*(served with French fries or side salad)*

Creamy chicken and mushroom pie with sundried tomatoes and parsley

### Macaroni Cheese 145

*(served with a side salad)*

*Add Crispy Bacon Bits R155*

The ultimate comfort food!

## MAIN COURSE

### Sirloin Steak 195 | Fillet Steak 215

250g Sirloin or Fillet steak served with a complimentary sauce or butter of your choice, French fries and seasonal vegetables

### T-Bone Steak 245

500g T-Bone steak served with a complimentary sauce or butter of your choice, French fries and seasonal vegetables

### Chicken Schnitzel 165

Served with mushroom sauce, French fries and seasonal veg

### Beef Curry 195

Hot and spicy 'Durban' beef curry, served with fragrant Basmati rice and sambals

### Butter Chicken 175

A mild chicken curry in a cream and tomato-based sauce, served with fragrant Basmati rice, topped with cilantro

### Fish Combo 195

Grilled fish of the day with calamari tubes, served with garlic lemon-butter sauce, savoury rice or French fries and seasonal vegetables

### Ravioli (v) 195

Chef's ravioli in a creamy parmesan, baby spinach and sundried tomato sauce, topped with toasted walnuts

### Chickpea Curry (V+) 145

Creamy coconut infused chickpea curry topped with cilantro and served with fragrant Basmati rice

### Eisbein 195

Deep fried, served with German mustard, sauerkraut, creamy mashed potato and savoury gravy

### Lamb Chops 245

3 Succulent, rosemary infused lamb chops, served with French fries or mashed potato, savoury gravy and seasonal vegetables

### Oxtail Stew 230

An all-time favourite - served with creamy mashed potato and seasonal vegetables

## DESSERT

### Vanilla Ice Cream & Choc Sauce 65

### Amarula Cheesecake 70

Creamy fridge cheesecake infused with Amarula, topped with passionfruit coulis

### Chelsea Bread and Butter Pudding 70

Served with home-made custard

### Hot Chocolate Pudding 70

Served with vanilla ice cream or Chantilly cream

### Apple Crumble 70

Served with vanilla ice cream or Chantilly cream



Hakumatata



## DESSERT BEVERAGES

Whisky Dom Pedro 75  
Kahlua Dom Pedro 75  
Irish Coffee with Jameson 75  
Kahlua Coffee 75

## HOT BEVERAGES

### Coffee

Filter Coffee 20  
Americano 25  
Cappuccino 35  
Double Espresso 30

### Tea

Five Roses 20  
Rooibos 20  
Earl Grey 30

## Chocolate Beverages

Hot Chocolate 35  
Café Mocha 40

## BEERS

Amstel 35  
Black Label 35  
Castle Lager 35  
Castle Lite 35  
Hansa 35  
Heineken 40  
Heineken Zero 40  
Windhoek Draught 45

Look out for our 'Beer Bucket'  
specials

## CIDERS & COOLERS

Hunters Dry 40  
Hunters Gold 40  
Savanna Dry 40  
Savanna Light 40  
Smirnoff Spin 40  
Smirnoff Storm 40

## MILKSHAKES

Vanilla, Chocolate, Strawberry,  
Bubblegum, Lime 45

## FRUIT JUICE

Orange, Fruit Cocktail, Cloudy  
Apple, Guava 40

## WATER

Still or Sparkling Water (500ml) 25

## SOFT DRINKS (330ml)

Coke, Coke Zero, Crème Soda, Fanta Orange,  
Sparberry, Ginger Beer, Sprite, Sprite Zero 27

Appletizer, Red Grapetizer, Peach Ice Tea,  
Lemon Ice Tea 35

Red Bull 40

## MIXES (200ml)

Lemonade, Soda Water, Indian Tonic, Pink  
Tonic, Blue Tonic, Ginger Ale, Dry Lemon 25

Angostura Bitters 20

Cordials 10

(Lime, Cola Tonic, Passion Fruit, Grenadine)

## LIQUEURS & SHOTS

Amarula 20  
Kahlua 30  
Lovoka Caramel 30  
Strawberry Lips 20  
Southern Comfort 20  
Peppermint Liqueur 20  
Triple Sec 20  
Old Brown Sherry 12  
Olmeca Reposada Gold 32  
Olmeca Silver 32  
Jagermeister 35  
Jack Daniels Honey 35

## COCKTAILS

Mojito 75 | Virgin 45  
Strawberry Daiquiri 85 | Virgin 45  
Pina Colada 85 | Virgin 45  
Margarita 95 | Virgin 45

## THIRST QUENCHERS

Rock Shandy 55  
Steel Works 55

## SHOOTERS

Springbokkie 40  
Jagerbomb 75  
African Tequila Sunset 75

## WHISKY

J&B 25  
Bells 25  
Jack Daniels 30  
Jameson 35  
Johnnie Walker Red 28  
Johnnie Walker Black 40

## BRANDY

Klipdrift 20  
Klipdrift Premium 25  
Richelieu 20

## RUM

Captain Morgan Dark Rum 22  
Captain Morgan Spiced Gold 20  
Bacardi White Rum 25

## VODKA & CANE

Smirnoff 20  
Absolut 30  
Cape to Rio Cane 20

## GIN

Gordon's Dry 20  
Tanqueray 35  
Beefeater Pink 32

## SPARKLING WINES

JC Le Roux Le Domaine 225  
JC Le Roux La Chanson 225  
JC Le Roux Le Domaine Non-Alcoholic 225  
Durbanville Hills Sparkling Honeysuckle Demi Sec 250  
Durbanville Hills Sparkling Sauvignon Blanc 250  
Pongracz Brut 395  
Pongracz Rosé 395  
Pongracz Noble Nectar Demi Sec 395

## WHITE WINE

Leopard's Leap Sauvignon Blanc 175 | Glass 60  
Leopard's Leap Chardonnay 175 | Glass 60  
Leopard's Leap Chenin Blanc 175 | Glass 60  
Leopard's Leap Lookout Semi Sweet 175 | Glass 60  
Haute Cabriere Chardonnay / Pinot Noir 275

## ROSE WINE

Leopard's Leap Lookout Rose 175 | Glass 60  
Protea Rose by Anthonij Rupert 200

## RED WINE

Leopard's Leap Merlot 190 | Glass 65  
Leopard's Leap Pinotage 190 | Glass 65  
Leopard's Leap Cabernet Sauvignon 190 | Glass 65  
Alto Rouge 275  
Rupert and Rothschild Classique 495

# Hakunamatata



All food and beverages subject to availability  
No alcohol will be sold to persons under 18