



# THE BOAT HOUSE

## MENU





## MAINS

### TAPAS

|                                                                                                                                                                                        |              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>CHICKEN SKEWERS</b><br>Honey and garlic infused cubed chicken pieces with rocket and balsamic                                                                                       | <b>R 88</b>  |
| <b>CHICKEN WINGS</b><br>Our secret recipe is not so secret. Just quality ingredients. Our wings are grilled and available in either peri-peri, BBQ or lemon and herb with a fresh slaw | <b>R 95</b>  |
| <b>CHICKEN LIVERS</b><br>Sautéed in a peri-peri tomato-based sauce, onions and served with bruschetta                                                                                  | <b>R 96</b>  |
| <b>THAI FISH CAKES</b><br>Delicately flaked fish with fragrant herbs and spices                                                                                                        | <b>R 94</b>  |
| <b>MUSSELS</b><br>Mussels in a creamy white sauce. Served with crispy bruschetta                                                                                                       | <b>R 108</b> |
| <b>JALAPENO POPPERS</b> 🍷<br>Spicy and filled with cheese                                                                                                                              | <b>R 85</b>  |
| <b>NACHOS</b> 🍷<br>Tortilla chips with cheese, tomato salsa, guacamole, jalapenos and crème fraîche ( <b>chicken +25 , beef mince +30</b> )                                            | <b>R 104</b> |
| <b>HALLOUMI</b> 🍷<br>Grilled halloumi with asparagus and hollandaise sauce                                                                                                             | <b>R 112</b> |
| <b>FALAFEL</b> 🍷<br>Vegan savoury chickpea rounds, served with quinoa, cherry tomatoes & tzatziki                                                                                      | <b>R 108</b> |
| <b>SAMOOSA' S</b><br>A choice of chicken, lamb or veg served with a sweet and spicy dip                                                                                                | <b>R 70</b>  |

### SALADS

|                                                                                                                                                                                                              |              |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>CHICKEN SALAD</b><br>Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast topped with parmesan cheese and a boiled egg. Served with bruschetta and a creamy Caesar dressing on the side | <b>R 130</b> |
| <b>NICOISE SALAD</b><br>Mixed green leaves, peppers, julienne carrots, sliced boiled eggs and tuna ( <b>add avo +30</b> )                                                                                    | <b>R 128</b> |
| <b>CAPRESE</b> 🍷<br>A simple Italian salad of mozzarella cheese surrounded by fresh tomatoes, basil pesto, fresh basil leaves and seasoned with salt, pepper and olive oil                                   | <b>R 120</b> |
| <b>GREEK</b> 🍷<br>Mixed green leaves, fresh sliced tomatoes, onion, cucumber, feta and olives                                                                                                                | <b>R 125</b> |

### LA PIZZERIA

Our regular bases are hand crafted, made from wheat flour and is vegan friendly. Prepared the classic Napolitana way, with our dough resting for at least 24 hours. Our pizzas are cooked in a brick oven at between 380-500 degrees Celsius.

|                                                                                        |              |
|----------------------------------------------------------------------------------------|--------------|
| <b>CLASSIC</b>                                                                         |              |
| <b>GARLIC FOCACCIA</b><br>Lightly salted and flavoured with garlic and olive oil       | <b>R 60</b>  |
| <b>MOZZARELLA FOCACCIA</b><br>Classically Italian!                                     | <b>R 80</b>  |
| <b>ORIGINAL MARGHERITA</b> 🍷<br>Napolitana tomato base with mozzarella and fresh basil | <b>R 95</b>  |
| <b>SALUTE</b> 🍷<br>Mushrooms, onion, fresh chopped spinach, feta                       | <b>R 112</b> |
| <b>VEG</b> 🍷<br>Peppers, olives, mushrooms, onion, mozzarella                          | <b>R 120</b> |
| <b>MAUI</b><br>Ham, cheese and pineapple                                               | <b>R 125</b> |
| <b>EL CHAPO</b><br>Beef bolognese, bell peppers, red onion, chilli and garlic          | <b>R 130</b> |
| <b>SUPREMA DI POLLO</b><br>Grilled chicken, barbeque sauce, red onion, mushrooms       | <b>R 135</b> |

### LA PIZZERIA

#### SIGNATURE

|                                                                                                                                                                |              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>FAB</b><br>Feta, Avocado* and Bacon                                                                                                                         | <b>R 145</b> |
| <b>THE RAJ</b><br>Butter chicken, halloumi, red onion, Italian cherry tomatoes, coriander                                                                      | <b>R 150</b> |
| <b>RONALDO</b><br>Peri chicken strips, chorizo, bell peppers, mozzarella                                                                                       | <b>R 152</b> |
| <b>LAMB</b><br>Lamb with caramelised onions, coriander, Italian cherry tomatoes                                                                                | <b>R 159</b> |
| <b>CARNE</b><br>Salami, bacon, chorizo, caramelised onions and rocket*                                                                                         | <b>R 169</b> |
| <b>FILLETO</b><br>Pepper-crusted fillet strips (cooked medium) with caramelised onions, mushrooms*, wild rocket, shaved Parmesan cheese and balsamic reduction | <b>R 178</b> |
| <b>SEAFOOD</b><br>Grilled prawns, mussels, calamari tubes and rings topped with a marinara dressing                                                            | <b>R 182</b> |

#### ADDITIONAL TOPPINGS

|                                                                   |            |
|-------------------------------------------------------------------|------------|
| Mozzarella                                                        | <b>+30</b> |
| Chicken                                                           | <b>+25</b> |
| Bacon                                                             | <b>+35</b> |
| Avo*                                                              | <b>+30</b> |
| Caramelised Onions, Cherry Tomatoes, Jalapeno, Basil, Rocket*     | <b>+20</b> |
| Should you like a wheat free, cauliflower or baby marrow base add | <b>+30</b> |

### PASTA

|                                                                                                                                                                                                                            |              |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>MAC AND CHEESE</b> 🍷<br>Well not quite! Our twist on the classic! Penne pasta, cheese sauce, topped with cheddar cheese ( <b>add chicken +25</b> )                                                                      | <b>R 96</b>  |
| <b>SPAGHETTI AGLIO E OLIO</b> 🍷<br>Garlic, chilli, fresh chopped spinach and extra virgin olive oil tossed with spaghetti, topped with grated Parmesan cheese. Simple yet delicious! ( <b>add chicken +25, prawn +45</b> ) | <b>R 99</b>  |
| <b>PENNE ARRABIATA</b> 🍷<br>Napolitana sauce with a hint of chilli, garlic and peppers ( <b>add chicken +25, prawn +45</b> )                                                                                               | <b>R 108</b> |
| <b>SPAGHETTI BOLOGNESE</b><br>A hearty beef bolognese in Napolitana sauce. Slow-cooked and indulgent                                                                                                                       | <b>R 125</b> |
| <b>POLLO PICCANTE</b><br>Butter chicken, organic yoghurt, coriander                                                                                                                                                        | <b>R 135</b> |
| <b>PENNE BAGGIO</b><br>Grilled chicken with mushrooms tossed in olive oil topped with a dash of basil pesto                                                                                                                | <b>R 138</b> |
| <b>FETTUCCINE ALFREDO</b><br>Crispy bacon with brown mushrooms in a creamy white sauce                                                                                                                                     | <b>R 142</b> |
| <b>LASAGNE (BEEF / CHICKEN / VEG)</b><br>Authentic layered pasta in a creamy white sauce topped with mozzarella cheese accompanied by a side salad                                                                         | <b>R 155</b> |
| <b>LAMB PENNE</b><br>Lamb, sautéed in red peppers and onions with a dash of chilli and garlic in a Napolitana sauce                                                                                                        | <b>R 160</b> |
| <b>PENNE CON PESCE</b><br>Grilled prawns, mussels, calamari tubes and rings in a Napolitana sauce, with a slight dash of chilli                                                                                            | <b>R 182</b> |



## THE GRILL ROOM

### TASTE RIBS

Our famous pork loin ribs, marinated in our homemade sauce. Served with fries or a side of your choice (half portion 200)

**R 380**

### TOMAHAWK FIORENTINA

600g Wet-aged prime tomahawk rib eye steak. Rubbed in olive oil, cracked pepper and Himalayan salt. Served on the bone with rustic chips

**R 320**

### FILLET STEAK

A delectable 200g choice. Aged for a minimum of 28 days. BBQ Basted or rubbed in extra virgin olive oil, cracked pepper and Himalayan salt. Served with a side of your choice

**R 180**

### RUMP STEAK

300g Aged for a minimum of 28 days. BBQ basted or rubbed in extra virgin olive oil, Himalayan salt and black pepper. Served with a side of your choice. Grilled the way you prefer

**R 185**

### LAMB CHOPS

Succulent Karoo free range chops (4 x 100g), basted or rubbed in olive oil, cracked pepper and Himalayan salt. Served with a delicious mash or a side of your choice

**R 260**

### PARMESAN-CRUSTED CHICKEN

Chicken breasts coated in panko crumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside  
Served with a sauce and side dish of your choice

**R 145**

### FULL CHICKEN

Full Portuguese style chicken, grilled in your choice of either peri-peri, BBQ or lemon and herb sauce. Served with chips and 4 rolls (half portion 120)

**R 209**

#### ADD ON - SIDE ORDERS + 50

Mash, Fries, Pan-fried Mushrooms\*, Creamed Spinach, Butternut, Oven-roasted Vegetables, Side Greek Salad

## SEAFOOD

### FISH AND CHIPS

Classic deep water hake served with chips and tartare sauce

**R 135**

### CALAMARI

Grilled Cajun-style or fried calamari tubes and heads with savoury rice and chips

**R 179**

### QUEEN PRAWNS

Grilled in either lemon butter, garlic butter or home-made peri-peri sauce, served with your choice of sides

**8 | R 120  
12 | R 290**

### KINGKLIP CURRY

Kingklip fillets simmered in fresh ginger, onion, garlic, chilli and tamarind  
Served with fragrant basmati rice

**R 255**

### TERIYAKI SALMON

Seared salmon fillet marinated in a sweet and savoury teriyaki sauce and topped with sesame seeds on a bed of rice and sautéed green beans

**R 275**

## BURGERS & BUNS

### BEEF BURGER

Home-made 100% thick beef burger (200g), served with fries

**R 99**

### CHEESE BURGER

Home-made 100% thick beef burger (200g), cheese, served with fries

**R 125**

### BACON AND CHEESE BURGER

100% beef burger (200g) with bacon and cheese, served with fries

**R 140**

### LITE BURGER

100% beef burger (200g) served on a bed of lettuce with mushroom sides (no bun)

**R 95**

### LAMB BURGER

Spicy lamb patty, with lettuce with onions and tomato

**R 120**

### CHICKEN BURGER

Panko crumbed chicken, fresh slaw, mayo served with fries

**R 120**

### VEGAN BURGER

Vegan burger, with sweet chilli, white onion, lettuce, tomato, mushrooms and tzatziki

**R 128**

### PREGO ROLL

Delicious and succulent peri-basted steak stacked on a Portuguese roll served with fries (also available in chicken)

**R 110**

## PLATTERS & BOARDS

### CENTRO

Wors, meatballs, samoosas, steak strips, onion rings, chips (serves 1-2)

**R 185**

### CASA

Cheese grillers, wors, russian, chicken strips, onion rings, chips and a dip (serves 1-2)

**R 195**

### CICCHETTI

Wings, chicken strips, chicken skewers, samoosas, onion rings, chips (serves 1-2)

**R 225**

### LA FAMIGLIA

Ribs, wings, meatballs, chicken strips, chorizo, samoosas, chips (serves 4-6)

**R 720**

### LA VIDA LOCA

12 Grilled queen prawns, full chicken, grilled calamari, garden salad, chips, rice and rolls. (serves 4-6)

**R 695**

### MEDITERRANEAN PLATTER

Salami, ham and chorizo alongside a selection of cheeses, served with bruschetta, hummus and marinated olives. (serves 2-4)

**R 480**

### SHISA NYAMA

There is no better way to experience South African culture. Half a kilogram of boerewors, 2 x chuck Steak and 6 x full chicken wings. Served with traditional pap, sous, salsa, and spinach (serves 2-4) – no substitutions

**R 480**

## SPECIALITY DISHES

### ★ LAMB CURRY

Our signature spicy lamb curry with potatoes. Accompanied by rice, sambals and a side green salad

**R 165**

### ★ CHICKPEA AND POTATO CURRY

Creamy chickpea with soft potato cubes. Served with fragrant basmati rice and side sambals

**R 129**

### ★ LAMB SHANK

Tender, slow-roasted lamb shank and reduced in a deep red wine and vegetable jus. Served with a delicious mash. (prep. time 40mins)

**R 265**

### ★ HARDBODY CHICKEN

Traditional free range chicken cooked in spices, served with pap or rice, spinach and side salsa

**R 175**

## DESSERT

### CAKE SELECTION

Ask your waiter about our selection of cakes

**R 65**

### CRÈME BRULÉE

Creamy and baked with a brittle top of melted sugar

**R 68**

### CHOCOLATE BROWNIE

Sticky chocolate brownie served with ice or whipped cream

**R 75**

### TIRAMISU

Coffee and cocoa flavoured Italian dessert classic

**R 75**

### MILK TART

Baked delight with fresh milk, cinnamon and sugar

**R 67**



VEGETARIAN



VEGAN





## DRINKS

### COOLDRINKS

**CANS** R 25  
COKE, FANTA, SPRITE, TAB

**MIXERS** R 20  
TONIC, SODA

**FRESH JUICES** R 30  
*Ask your waiter about our selection of fresh juices*

**ICE-TEA** R 30  
BOS, LIPTON

**STILL WATER** S / R 20  
*Bottled still water (small, large)* L / R 40

**SPARKLING WATER** S / R 22  
*Bottled sparkling water (small, large)* L / R 45

### MILKSHAKES

**GOURMET MILKSHAKES** S / R 42  
*Choose from a variety of flavours:* L / R 75  
- Strawberry Dreams  
- Oreo Grande  
- Peanut Butter Bomb  
- Coffee Dream  
- Thrilla In Vanilla  
- Aero-plane

### COFFEE

**CAPPUCCINO** R 34  
**CAFFE LATTE** R 42  
**AMERICANO** R 26  
**MACCHIATO** R 32  
**CAFFE MOCHA** R 45  
**ESPRESSO** Single / R 24  
Double / R 40

### HOT DRINKS

**MILO** R 38  
**HOT CHOCOLATE** R 42  
**WHITE HOT CHOCOLATE** R 42  
**RED CAPPUCCINO** R 40  
**CHAI LATTE** R 42  
**ENGLISH TEA** R 25  
**ROOIBOS** R 32  
**EXTRAS**  
*Decaf*  
*Shot of syrup (Caramel, Hazelnut, Vanilla) +12*  
*Milk alternative (Almond, Oat, Macadamia) +10*  
*Honey +10*

### BEERS

|              |      |                                             |      |
|--------------|------|---------------------------------------------|------|
| CASTLE LAGER | R 32 | WINDHOEK LAGER                              | R 38 |
| HANSA LAGER  | R 32 | STELLA ARTOIS                               | R 42 |
| BLACK LABEL  | R 32 | WINDHOEK DRAUGHT                            | R 42 |
| CASTLE LITE  | R 32 | CORONA                                      | R 42 |
| AMSTEL LAGER | R 35 | DRAUGHT SELECTION                           | SQ   |
| HEINEKEN     | R 38 | <i>Ask your waiter for in-store options</i> |      |
|              |      | HEINEKEN ZERO                               | R 39 |

### CIDERS & COOLERS

|                   |      |                  |      |
|-------------------|------|------------------|------|
| SAVANNA DRY       | R 44 | SMIRNOFF SPIN    | R 44 |
| SAVANNA LIGHT     | R 44 | BRUTAL FRUIT     | R 44 |
| HUNTERS DRY/ GOLD | R 40 | KLIPPES AND COLA | R 44 |
| RED SQUARE        | R 42 | GIN AND TONIC    | R 40 |

### BRANDY, COGNAC & RUM

|                       |       |                         |       |
|-----------------------|-------|-------------------------|-------|
| KWV 3 YO              | R 30  | REMY MARTIN COGNAC VSOP | R 105 |
| RICHELIEU             | R 30  | SOUTHERN COMFORT        | R 30  |
| KLIPDRIFT PREMIUM     | R 35  | SPICED GOLD             | R 30  |
| KWV 10 YO             | R 45  | CAPTAIN MORGAN RUM      | R 30  |
| HENNESSEY COGNAC VS   | R 63  | RED HEART               | R 30  |
| HENNESSEY COGNAC VSOP | R 105 | BACARDI BLANCA          | R 38  |

### VODKA

|          |      |           |      |
|----------|------|-----------|------|
| SMIRNOFF | R 28 | BELVEDERE | R 60 |
| CRUZ     | R 35 | CIROC     | R 60 |
| SKYY     | R 35 |           |      |

### GIN

|                 |      |                    |      |
|-----------------|------|--------------------|------|
| GORDON' S       | R 28 | INVERROCHE CLASSIC | R 44 |
| TANQUERAY       | R 38 | INVERROCHE AMBER   | R 55 |
| WHITLEY NEILL   | R 35 | TANQUERAY 10       | R 65 |
| BOMBAY SAPPHIRE | R 38 | HENDRICKS GIN      | R 65 |

### TEQUILA, CREAMS, APERITIFS & SHOOTERS

|                    |      |                    |      |
|--------------------|------|--------------------|------|
| APPLE SOURS        | R 25 | JOSE CUERVO GOLD   | R 35 |
| PEPPERMINT LIQUEUR | R 25 | JOSE CUERVO SILVER | R 35 |
| POTENCY            | R 28 | CACTUS JACK        | R 35 |
| AMARULA            | R 28 | JAEGERMEISTER      | R 40 |
| STRAWBERRY LIPS    | R 28 | DON JULIO REPOSADO | R 85 |

### WHISKY

|              |      |                        |      |
|--------------|------|------------------------|------|
| J&B          | R 30 | BAINS SINGLE GRAIN     | R 40 |
| BELLS        | R 32 | JAMESON                | R 38 |
| JW RED LABEL | R 38 | JW BLACK LABEL         | R 45 |
| JACK DANIELS | R 38 | JAMESON SELECT RESERVE | R 55 |

### SINGLE & BLENDED MALT WHISKY

|                   |       |                     |       |
|-------------------|-------|---------------------|-------|
| GLENFIDDICH 12 YO | R 75  | MACALLAN 12 YO      | R 99  |
| GLENFIDDICH 15 YO | R 99  | MACALLAN 15 YO      | R 150 |
| GLENFIDDICH 21 YO | R 235 | JW GREEN LABEL      | R 95  |
| GLENLIVET 12 YO   | R 75  | JW GOLD LABEL 18 YO | R 135 |
| GLENLIVET 15 YO   | R 99  | JW BLUE LABEL       | R 230 |
| GLENMORANGIE 10   | R 65  | RESERVED COLLECTION | SQ    |

*Kindly ask your waiter for more information on limited release spirits available for bottle sales*



## COCKTAILS

### STEELWORKS

Cola tonic, ginger beer, bitters, lemon and soda

### MIMOSA

Sparkling wine topped with orange juice

### CLASSIC MARTINI

Vodka or gin with vermouth. Shaken or stirred

### MOSCOW MULE

Vodka, spicy ginger beer, and lime juice, garnished with a slice of lime

### COSMOPOLITAN

Vodka, triple sec, cranberry juice, and lime juice

### MARGARITA

Shaken tequila, orange liqueur, and lime juice served on a salt rimmed glass

R 52

R 60

R 70

R 75

R 78

R 78

### APEROL SPRITZ

Aperol liqueur, sparkling wine, topped with soda

### STRAWBERRY DAQUIRI

Blended frozen cocktail of rum, strawberry, lime juice

### PINA COLADA

Blended frozen cocktail with rum, coconut milk, and pineapple juice

### MOJITO

Muddled white rum, sugar, lime juice, crushed ice and mint topped with soda

### LONG ISLAND ICE TEA

Vodka, white rum, blanco tequila, gin, triple sec charged with coca cola

### THE BOATHOUSE

Vodka, peach schnapps, blue curacao, banana liqueur, grenadine, orange juice

R 80

R 82

R 82

R 90

R 120

R 128

## WINE LIST

### CHAMPAGNE

#### DOM PERIGNON BLANC

Caramel and chocolate with hints of vanilla and nutty oak

R 7200

#### VEUVE CLIQUOT BRUT

Light strawberry, green apples, zesty

R 1500

#### MOET ET CHANDON ROSE

Light strawberry, green apples, zesty

R 1400

#### MOET ET CHANDON

Biscuit with hints of crisp apple and citrus

R 1150

### METHODE CAP CLASSIQUE MCC

#### GRAHAM BECK ROSE

Aromas of raspberries and cherries

R 470

#### GRAHAM BECK BRUT

Light, limey fresh fruit on the nose and rich creamy complexity

R 460

#### PONGRACZ BRUT MCC

Berries, cream, caramel

R 360

### SAUVIGNON BLANC

#### GHOST CORNER

Gooseberries, yellow apple, floral notes

R 490

#### SPRINGFIELD LIFE FROM STONE

Zesty, stony and intense

R 330

#### LA MOTTE

Light strawberry, green apples, zesty

R 260

#### DIEMERSDAL

Complex with and array of tropical fruit, ripe figs and gooseberries

R 180

#### DURBANVILLE HILLS

Fresh apple, lime, kiwi

R 200

### CHARDONNAY

#### NEWTON JOHNSON SOUTHEND

Flowery, green limes, grapefruit

R 450

#### LANZERAC

Ginger biscuit, caramel, toasty oak

R 350

#### FAT BASTARD

Medium-bodied wine with tropical fruit aromas. Rich buttery notes and vanilla

R 240

#### DURBANVILLE HILLS

Aromas of fresh pear, yellow peaches, fresh orange, ripe apricots, citrus and a hint of vanilla.

R 200

### CHENIN

#### KEN FORRESTER FMC

Fresh honey, peach and vanilla

R 1100

#### KEERMONT RIVERSIDE CHENIN

Rich, tropical fruit, oak

R 800

#### ALVI'S DRIFT

Combination of fruity and intense aromas, complexity and length

R 200

#### DURBANVILLE HILLS

Crisp with lush tropical fruit, ripe pear and citrus aroma

R 200

### PINO GRIGIO

#### BRAMPTON

Fresh citrus, pineapple, peach

R 230

### WHITE BLEND

#### FAIRVIEW BERYL BACK

Litchi, honey, orange

R 610

#### SPRINGFIELD MISS LUCY

A brilliant blend of sauvignon blanc, pinot gris and semillon

R 320

#### HAUTE CABRIERE

Citrus, pear, lime

R 240

#### ZONNEBLOEM

Citrus, crisp apple, tropical fruit

R 200

### ROSE

#### DELAIRE- GRAFF

Strawberry, pink grapefruit, candyfloss

R 340

#### WATERFORD

Delicate apricot, fresh cherry, white floral and citrus blossom

R 310

#### DIEMERSDAL

Firm berry-fruit with a brisk freshness

R 200

#### DURBANVILLE HILLS

Red berries and rose petals

R 200

### CABERNET SAUVIGNON

#### GROOT CONSTANTIA

Dark chocolate, plum, blackcurrant

R 500

#### LA MOTTE

Smoked wood, plum, violet

R 270

#### BRAMPTON

Layers of red cherry, mulberry and blackcurrant

R 240

#### WARWICK

Blackberries, anise, dark chocolate

R 230

### MERLOT

#### FRANSCHHOEK CELLARS

Spicy with notes of plum, oak and cherry

R 240

#### DU TOITSKLOOF

Ripe cherry and mint flavours mingle pleasantly with light smokiness from the oak

R 220

#### DURBANVILLE

Blackcurrant, ginger, vanilla

R 200

### PINOT AGE

#### DIEMERSDAL

Vanilla, spices, dark chocolate

R 260

#### BEYERSKLOOF

Black cherries, plum, coffee

R 240

#### SPIER

Hints of crunchy red fruit, chocolate and roasted coffee

R 220

### SHIRAZ

#### TOKARA

Wild berries, Baking Spice, Smoky Charcuterie

R 300

#### DURBANVILLE HILLS

Fruit sweetness with aromas of mulberries, dried herbs and white pepper

R 200

### RED BLENDS

#### KANONKOP PAUL SAUER

Vanilla, berry jam, almonds

R 2100

#### THELEMA RABELAIS

Cassis, vanilla, cedar wood

R 1450

#### MEERLUST RUBICON

Plum, cassis, oak

R 920

#### THE CHOCOLATE BLOCK

Turkish delight, cedar, redcurrant

R 530

#### RUPERT AND ROTHSCHILD CLASSIQUE

Ripe fruit, toasted almond, oak

R 450

#### KANONKOP KADETTE

Berries, banana, plum

R 250

#### ALTO ROUGE

Dark berries, vanilla, oak

R 230

### BY THE GLASS

Ask your waiter about our pouring house selection

R 70





# BREAKFAST

## CLASSIC BREAKFAST

### FULL BREAKFAST

2 x Bacon | 2 x Eggs | 2 x Pork sausages | Baked Beans | Grilled Tomato  
Sautéed Mushroom | Choice of Bread

R 128

### LAMB

2 x Eggs | 2 x Lamb sausages | Baked Beans | Grilled Tomato | Choice of Bread

R 95

### ENGLISH

2 x Eggs | 2 x Bacon | Chips | Grilled Tomato | Choice of Bread

R 82

### SUNRISE BREAKFAST

Bacon | 2 x Eggs | Grilled Tomato | Choice of Bread

R 59

## EGGS BENEDICT

### AVO

Smashed Avo | Poached Eggs | Parmesan Shavings | Rocket

R 92

### CLASSIC

Poached Eggs | Hickory Ham | Hollandaise | Toasted English Muffin | Wild Rocket

R 102

### ROYALE

Salmon | Poached Eggs | Hollandaise | Toasted English Muffin | Chives

R 120

## TOASTS & TOASTIES

### TOASTED CHEESE

Cheddar | Choice of Bread (White, Brown, Sourdough, Rye)

R 55

### CHICKEN MAYO

Chicken | Chives | Mayo | Choice of Bread (White, Brown, Sourdough, Rye)

R 70

### AVO ON RYE

Smashed Avo | Rocket | Lemon

R 70

### SCRAMBLE

Scrambled Eggs | Finely Chopped Chilli | Coriander | Sliced Avo | Feta  
(White, Brown, Sourdough, Rye)

R 92

## BOWLS

### OATS

Oats | Sliced Banana | Sliced Apple | Cinnamon | Honey

R 70

### HEALTH BREAKFAST BOWL

Low Fat Plain Yoghurt | Granola | Fresh Seasonal Sliced Fruit | Pomegranate

R 80

### CHICKEN LIVERS

2 x Poached Eggs | Peri Chicken Livers | Toast

R 90

## SWEET

### MUFFIN

Ask waiter for available flavours

R 45

### BUTTER CROISSANT

Cheddar | Jam

R 50

### FRENCH TOAST

Cinnamon sugar | Whipped Cream | Strawberries | Syrup

R 75

### FLAPJACK STACK

Chocolate sauce | Whipped cream | Strawberries | Syrup

R 79

## COFFEE

### CAPPUCCINO

R 34

### CAFFE LATTE

R 42

### AMERICANO

R 26

### MACCHIATO

R 32

### CAFFE MOCHA

R 45

### ESPRESSO

Single | R 24

Double | R 40

## HOT DRINKS

### MILO

R 38

### HOT CHOCOLATE

R 42

### WHITE HOT CHOCOLATE

R 42

### RED CAPPUCCINO

R 40

### CHAI LATTE

R 42

### ENGLISH TEA

R 25

### ROOIBOS

R 32

### EXTRAS

Decaf

Shot of syrup (Caramel, Hazelnut, Vanilla) +12

Milk alternative (Almond, Oat, Macadamia) +10

Honey +10

## COOLDRINKS

### CANS

R 22

COKE, FANTA, SPRITE, TAB

### MIXERS

R 18

TONIC, SODA

### FRESH JUICES

R 28

Ask your waiter about our selection  
of fresh juices

### ICE-TEA

R 30

BOS, LIPTON

### STILL WATER

S / R 20

Bottled still water (small, large)

L / R 40

### SPARKLING WATER

S / R 22

Bottled sparkling water (small, large)

L / R 45

## MILKSHAKES

### GOURMET MILKSHAKES

S / R 42

Choose from a variety of flavours:

L / R 75

- Strawberry Dreams

- Oreo Grande

- Peanut Butter Bomb

- Coffee Dream

- Thrilla In Vanilla

- Aero-plane



VEGETARIAN



VEGAN





# KIDS MENU

CHICKEN STRIPS AND CHIPS

R 70

CHICKEN NUGGETS AND CHIPS

R 70

TOASTED CHEESE AND CHIPS 🌿

R 55

FISH FINGERS WITH CHIPS

R 60

PLATE OF CHIPS

R 50

HOT DOG (CHICKEN)

R 50

KID' S BEEF BURGER AND CHIPS

R 65

MARGHERITA PIZZA 🌿

R 70

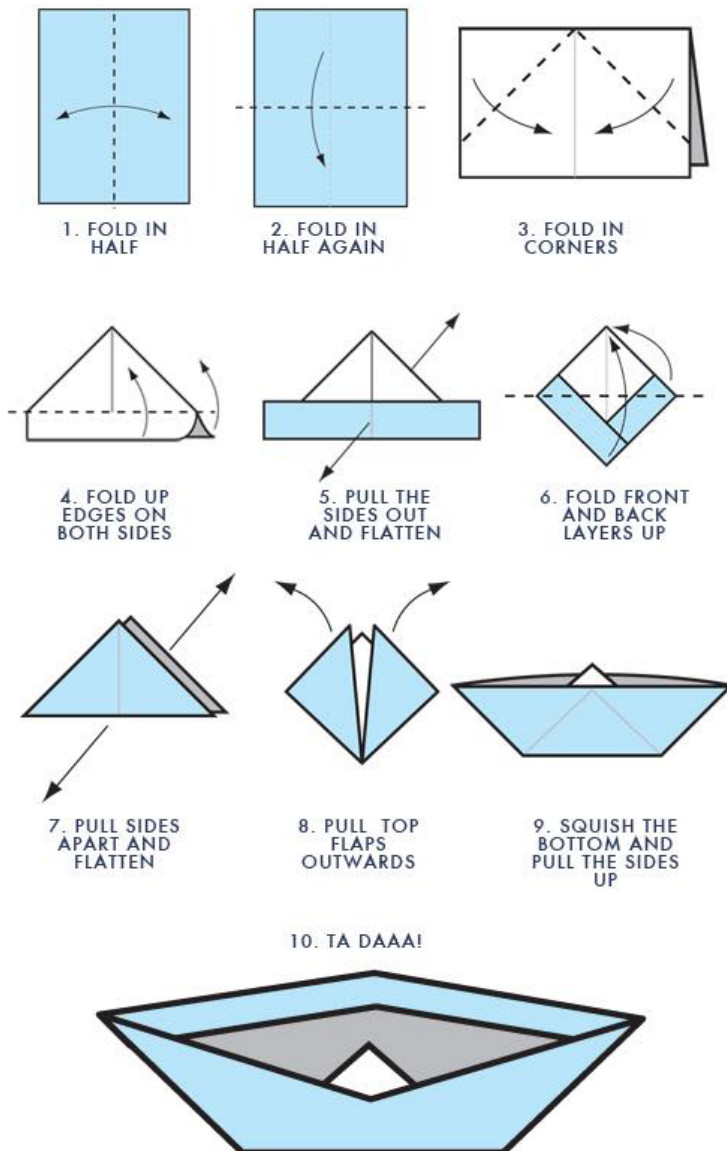
HAM AND CHEESE PIZZA

R 80

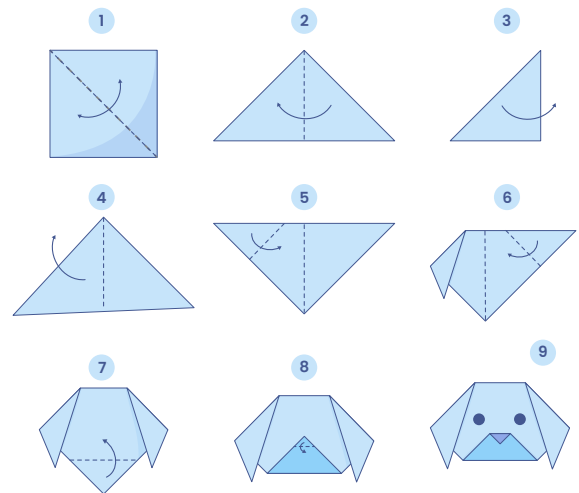
MAC' AND CHEESE 🌿

R 65

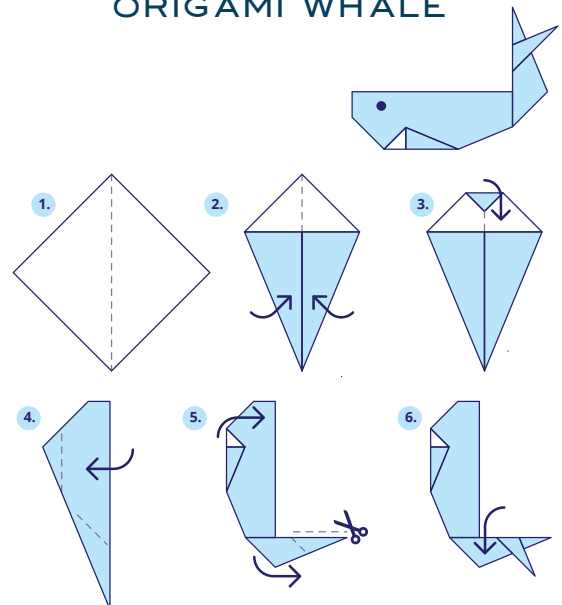
## ORIGAMI BOAT



## ORIGAMI DOG



## ORIGAMI WHALE



### Allergen notice:

Kindly be advised that foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.





# THE BOAT HOUSE

BOAT HOUSE CELL:  
066 090 7081

