

Cold Drinks

Rock Shandy	R28
Appletiser 330ml	R22
Grapetiser Red 330ml	R22
Coke 300ml Bottle	R12
Coke Light 330ml	R16
Coke Zero 330ml	R16
Sprite 330ml	R16
Sprite Zero 330ml	R16
Cream Soda 330ml	R16
Fanta Orange 330ml	R16
Peach Ice Tea 330ml	R19
Lemon Ice Tea 300ml	R19
Tonic Water 200ml	R16
Lemonade 200ml	R13
Dry Lemon 200ml	R13
Ginger Ale 200ml	R13
Tab 330ml	R13
Soda Water 200ml	R13
Red Bull 250ml	R29
Tomato Cocktail 200ml	R19
Still Water 500ml	R11
Still Water 1lt	R18
Sparkling Water 500ml	R11
Sparkling Water 1lt	R18

Hot Beverages

Filter Coffee	R15
Cappuccino	R17
Café Latte	R19
Hot Chocolate	R19
Choc-o-Chino	R23
Red Latte	R19
Red Cappuccino	R18
Rooibos Tea	R13
Ceylon Tea	R13
Green Tea	R14
Single Espresso	R15
Double Espresso	R18
Americano	R16

Shakes

Bar One	R25
Iced Coffee	R25
Banana	R21
Lime	R21
Chocolate	R21
Strawberry	R21
Bubblegum	R21

Starters

Garlic and Feta Pita	R24
Crumbed Mushrooms with Tartare Sauce and Lemon	R41
Calamari Strips 120g Calamari Strips, Deep Fried with Tartare Sauce and Lemon	R45
Creamy Prawn and Mussels Prawn & Mussel Meat, covered with creamy cheese and served with toasted bread	R66
Camembert Served with Cranberry Sauce and toasted bread	R52
Carpaccio Springbok Served with Parmesan Cheese, red onions and toasted bread	R69

Salads

Greek	Side	R22	Full	R44
Green	Side	R16	Full	R32
Chicken				R62
Green Salad, topped with sweet Chilli Chicken, Peppers and Sesame Seeds				



Baskets

Served with chips

CALAMARI BASKET	R52
HAKE BASKET	R52
CHICKEN FINGER BASKET	R52
RIB BASKET	R70

Seafood

SEAFOOD COMBO	R150
5 Prawns, 120g Calamari and 100g Hake, served with tartare sauce and lemon	
HAKE	R76
Good old Hake and Chips - Deep Fried with Tartare Sauce and Lemon	
HAKE AND CALAMARI COMBO	R94
Deep Fried served with Tartare Sauce and Lemon	



CALAMARI STRIPS	R78
240g Calamari Strips, Deep Fried served with tartare sauce and lemon	
PRAWNS	R150
Prawns, Pan Fried with Garlic and Lemon Butter	

Note : All product weight mentioned is the raw weight before cooking.
Preparation times may take between 45-60 minutes during peak season

Grills & Combos

SIRLOIN

200g R85
300g R115

FILLET

200g R115
300g R150

RUMP

300g R115
400g R140

BBQ RIBS



400g R110
600g R155

SURF & TURF

R125

200g Sirloin, 120g Calamari strips with tartare sauce and lemon

PEPPER STEAK

R160

300g Rump or Sirloin with a black Pepper crust and pepper sauce

served with
chips or
mash and
vegetables

FUSION FILLET

Butterflied Fillet, flambeed with brandy, served with mushroom sauce

200g R145 300g R175

HOUSE STEAK

R150

300g Rump or Sirloin, topped with bacon, camembert cheese and toasted onions.

Sauces

Cheese R14
Mushroom R14
Green Pepper R14
Creamy Garlic R14

Side Items

Onion Rings R13
Vegetable of the Day R17
Chips - Small R15
Chips - Large R27
Sauerkraut R11
Bratkartoffeln R16

served with
rice or chips
or mash and
vegetables

Special Meals

FUSION DELUXE

R95

Three Pork Medallions, layered with Feta & Pepperdews, drizzled with Garlic and Herb Butter

EISBEIN

Served with Sauerkraut

Ladies SQ
Men SQ

WIENER SCHNITZEL

Pork Schnitzel, Crumbed and Pan Fried

R91

CHICKEN SCHNITZEL

Crumbed, Pan Fried Chicken Breasts, with a sauce of your choice

R67

CHICKEN CORDON BLEU

Chicken Envelope, Deep Fried, Filled with Ham & Cheese

R96

FUSION CORDON BLEU

Pork Envelope, Deep Fried, Filled with Ham & Cheese

R106

CHICKEN MOUTARD

Chicken Fillet with Bacon and Sauted Onions, topped with Moutard Sauce, Parmesan Cheese and Pepperdews

R95

Kids Meal

Kids Ribs R64
Kids Calamari R44
Kids Chicken Fingers R44
Kids Hake Nuggets R52
Kids Cheese Burger R52



Kids Drinks & Ice Cream

Nesquik - Strawberry, Chocolate R16
Juice - Orange, Strawberry R16
Single Ice Cream Scoop R11
Double Ice Cream Scoop R19
Ice Cream includes Bar One Sauce

Burgers



Chicken Tikka Burger
served with chips

R55

Steak Roll

R70

Steak, Feta and Gherkins in a toasted roll served with chips

Regular Burger

served with chips

R60

Cheese Burger

served with chips

R65

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Desserts

APFELSTRUDEL

R35

Served with Cream or Ice Cream



ICE CREAM AND BAR ONE SAUCE

R30

MALVA PUDDING

R32

Served with Cream or Ice Cream

PEPPERMINT CRISP SUNDAE

R46

Don Pedros

CLASSIC

Single R33

Double R41

Banana, Frangelico, Cape Velvet, Tia Maria, Amarula
Jamesons, Peppermint, Kalua

TURKISH DELIGHT

R37

Rose and Chocolate Liqueur

FUSION

R37

Cranberry Liqueur with Chocolate Biscuits

PEPPERMINT TWIST

R37

Peppermint Liqueur with Chocolate Biscuits

LIQUEUR COFFEE

Single

R33

Double

R41



BRAND NAMES, LOGOS AND TRADEMARKS USED HEREIN ARE FOR ILLUSTRATION PURPOSES ONLY
AND REMAIN THE PROPERTY OF THEIR RESPECTIVE OWNERS

Starters

Lamb Seekh Kebab R52

Tasty Lamb mince Kebabs on a skewer

Tandoori Lamb Chops R72

Delicious grilled Lamb Chops marinated with cloves, nutmeg, cardamom and yogurt

Chicken Malai Tikka R48

Succulent pieces of chicken laced with cream and grilled in a Tandoor oven

Chicken Tikka R48

Scrumptious chicken pieces marinated in yogurt and spices and grilled in a Tandoor oven

Chicken Hariyali Kebab R48

Appetizing chicken pieces marinated in spices, mint and coriander and grilled in a Tandoor oven

Prawn Tikka Kebab R76

Mouth-watering prawns marinated in spices and grilled in a Tandoor oven

Fish Tikka R48

Flavoursome fish pieces marinated and cooked in a Tandoor oven

Paneer Tikka R48

Delectable cottage cheese marinated in a sauce and grilled in a Tandoor oven

Vegetable Pakoda R32

Crunchy and spicy vegetable bites

Pepper Gobhi R38

Spicy cauliflower battered and fried with a hint of pepper and celery

Samosas

Lamb or Chicken R8

Veggie or Cheese and Corn R6

Eggplant Finger Chips R30

Deep fried eggplant marinated in a spicy batter

Salads

Tandoor Chicken Salad R42

Marinated chicken pieces served on a crispy green salad

Green Salad R32

Traditional green salad

Lamb or Chicken Dishes

Traditional Curry R72 (C) R88 (L)

Traditionally prepared Lamb or Chicken pieces in a curry gravy with potatoes

Roganjosh R78 (C) R92 (L)

Boneless pieces of Lamb or Chicken prepared in an onion and masala gravy

Khorma R78 (C) R92 (L)

Lamb or Chicken prepared in a cashew nut gravy sauce

Jalfrezi R78 (C) R92 (L)

Tender Lamb or Chicken prepared in a mixed vegetable curry sauce

Vindaloo R78 (C) R92 (L)

Lamb or Chicken prepared in a spicy curry with a mixture of chillies, potatoes and vinegar

Dhal Gosht R72 (C) R88 (L)

Lamb or Chicken prepared in lentils curry

Kadhai R72 (C) R88 (L)

Lamb or Chicken cooked in an exciting blend of spices with a tomato gravy

Madras R78 (C) R92 (L)

Lamb or Chicken prepared in a gravy of coconut milk and spices

Chicken Dishes

Chicken Tikka Masala R78

Tandoor oven Chicken prepared in a creamy onion and tomato gravy

Butter Chicken R78

Grilled Chicken pieces prepared in a creamy spicy tomato and butter gravy

Chicken Bhoona R78

Chicken pieces prepared in a gravy of garlic, ginger, onion and tomato

Chilli Chicken R78

Fried Chicken prepared with a combination of vegetables and Chinese flavours

Tandoori Chicken R58

¼ Chicken grilled in the Tandoor oven and served with spicy chips

Seafood

Prawn Tikka Masala R104

Prawns cooked in a fresh tomato and onion gravy

Butter Prawns R104

Prawns cooked in a creamy tomato and butter gravy

Prawn Khorma R104

Prawns cooked in a cashew nut paste

Prawn Vindaloo R104

Prawns cooked in a spicy curry with a mixture of chillies

Served with rice and papadums

Vegetarian Dishes

Palak Paneer R72
Home made Cottage cheese cooked with spinach

Kadhai Paneer R72
Home made Cottage cheese cooked in a thick based tomato gravy and peppers

Paneer Tikka Masala R72
Home made Cottage cheese cooked in a creamy spicy tomato and butter gravy



Paneer Korma R72
Home made Cottage cheese cooked in a cashew nut paste

Vegetable Korma R68
Vegetables cooked in a cashew nut paste

Mattar Mushroom R62
Mushrooms and green peas sauteed in masala gravy

Dhal Makhni R58
Black lentils cooked with fresh cream and butter

Tadka Dhal R58
Yellow lentils cooked with garlic and cumin seeds

Jeera Aloo R52
Potato cubes prepared with onion, cumin seeds and amchoor

Served
with rice
and
papadums

Breads

Plain Naan R14

Butter Naan R15

Garlic Naan R16

Garlic Chilli Naan R16



Cheese Naan R24

Peshwari Naan R28

Chicken Naan R30

Onion Naan R16

Tandoori Roti R11

Butter Roti R13

Papadums R5



Biryani - cooked with Basmati Rice

Vegetable Biryani R68

Chicken Tikka Biryani R78

Lamb Biryani R94

Prawn Tikka Biryani R114

All served with Riata
A sauce of yogurt, fresh
herbs and spices



Desserts

Sooji Ka Halwa R28

Semolina Pudding

Vermicelli R32

Traditional vermicelli pudding
served warm and garnished with
crushed almonds



Beers & Ciders

Amstel	R20
Black Label	R18
Castle Lager	R18
Castle Lite	R20
Guinness	R40
Heineken	R24
Peroni	R24
Windhoek Lager	R20
Windhoek Light	R20
Windhoek Draught	R24
Tafel Lager	R20
Hansa Pilsener	R18
Grolsch	R22
Weiss Beer	SQ
Smirnoff Black Ice	R24
Hunters Dry	R20
Hunters Extreme	R24
Hunters Gold	R20
Savanna Dry	R21
Savanna Lite	R21
Smirnoff Spin	R20

Spirits and Rum

Smirnoff Vodka	R13
Gordon's Gin	R13
Malibu	R13
Bacardi	R13
Peach Schnapps	R13
Red Heart Rum	R13
Spiced Gold	R13
Captain Morgan	R13

Whiskey

Bell's	R14
Bain's	R18
Black Bottle	R19
Chivas Regal	R25
J&B Rare	R16
Jack Daniels	R18
Jameson's	R18
Johnnie Walker	R24
Black Label	
Johnnie Walker	R20
Red Label	
Southern Comfort	R14

Brandy & Cognac

Klipdrift	R13
Klipdrift Premium	R15
Richelieu	R13
Olaf Bergh	R11
KWV - 3 Year	R14
KWV - 5 Year	R17
KWV - 10 Year	R19
Besquit Classique	R32
Remy Martin	R41

White Wine Blends

Graca R68
Zesty White Wine - all round fun and easy drinkable wine.

Drosdy - Hof Extra Lite R60
Soft and Refreshing, with flavours of Grape. Ends in a clean crisp taste

Groote Post old Man's Blend White R105
Clean and Crisp displaying the freshness and Citrus tang on the nose.

Boland Bon Vino Dry White - 500ml R41

Wine Per Glass

Darling Cellars	Alexander Fontein
R24	R20
R26	R23

Semi Sweet - White

Swartland Bukettraude R68
Typical full rich Muscat flavours with Apricot Tones

Sauvignon Blanc

Darling Cellars R79
Lots of Passion Fruit, guava and grassy flavours on the nose.

Alexanderfontein R115
Tropical aromas of Fig, Gooseberry and White Peach.

Groote Post R145
Fruit driven flavours of Lime, Gooseberry and Kiwi Fruit, underpinned by a thread of minerality.

Chenin Blanc

Boland R76
Flavour profiles vary between pronounced Guava, ripe Apple and Pear.

Groote Post R108
A bright full styled Chenin with strong Guava and Green Apple flavours. This is value for money.

Chardonnay

Groote Post R135
Unwooded - Full of Citrus and lime with a generous palate of marmalade and preserved ginger

Ondine R165
White Peach, Lemon Zest and sweet vanilla and Toasty Oak

Red Blends

Groote Post Old Man's Blend R120
Fynbos and Spice with abundant Red Berry and rich Plum flavours on the palate

Bon Vino Red 500ml R45
A smooth and light bodied style red Wine, perfect for everyday enjoyment

Neethlingshof Malbec R130
Floral and Violet fragrances interwoven with oak, spice and dark chocolate

Merlot

Darling Cellars R88
A soft Fruity Wine with Plum and Mulberry flavours both on the nose and palate

Zonnebloem R120
A medium-to-full bodied wine with delicate fruit and well integrated wood flavours

Alexanderfontein R120
Chip of the old Block. Red Berry aromas, with Strawberry being prominent, greets the nose

Cabernet Sauvignon

Alexanderfontein R125
Red Berries with hints of vanilla and spice

Darling Cellars R85
A bouquet of currents and cassis give way to a palate of dark berries and black berries

Pinotage

Beyerskloof R115
Pure primary Fruit aromas with hints of Plum and Red Cherries against Mocha and Cedar Notes

Barista R120
Mulberry and Chocolate, Marachino Cherry and Plum

Shiraz

Fat Bastard R145
The fully bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit and well integrated vanilla tones

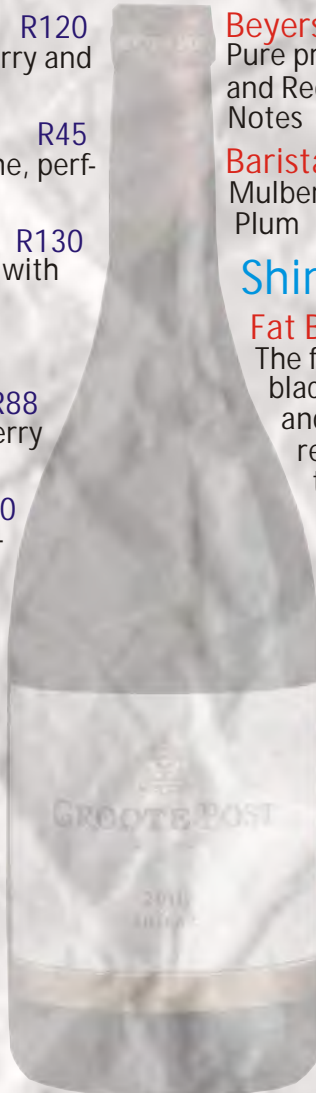
Groote Post R165
Full bodied and generous wine displaying characteristic scents of white pepper and violets on the nose with dark fruit and a full array of spices on the palate presented in a smooth and elegant style.

Arabella R70
Deep burgandy red in colour with inviting aromas of vanilla and mocha

Rosé

Graca R55
Zesty wine - all round fun and easily drinkable

Beyerskloof - Dry Rosé R105
Abundance of sweet red cherries, candyfloss and ripe strawberry aromas



R86



JC Le ROUX LA CHANSON

R208



PONGRACZ

R86



JC Le ROUX LE DOMAINE