

BREAKFAST

SERVED ALL DAY

CLASSIC

2 Eggs (Fried, Poached or Scrambled), Mushroom, Rosti, Tomato, Streaky Bacon & Pork Sausage. **Bread:** Ciabatta, White, Brown

R110

9TH HOLE

2 Eggs (Fried, Poached or Scrambled), Tomato, Streaky Bacon & Rustic Fries.
Bread: Ciabatta, White or Brown

R80

WILD MUSHROOMS ON SOURDOUGH (V)

Wild Mushrooms in Parsley Garlic Butter, Poached Egg & Toasted Sourdough.

Add:

+ Streaky Bacon

R115

R35

3-EGG OMELETTE

Smoked Salmon Trout, Cream Cheese, Dill & Capers
Bacon, Red Pepper, Tomato & Onion

R130

R105

THE CRUNCH (V)

Homemade Granola, Yoghurt, Seasonal Fruit & Local Honey.

R95

HEALTHY START

Scrambled Eggs, Spring Onions, Tomato, Avo (Seasonal), Spicy Roasted Onion Mayo & Toasted Ciabatta.

R80

EGGS BENEDICT

Toasted English Muffin, 2 Poached Eggs & Hollandaise Sauce.

Add:

+ Streaky Bacon

+ Smoked Salmon

+ Mushrooms & Spinach

R90

R35

R55

R20

EGGS ST FRANCIS

Toasted English Muffin, Streaky Bacon, Jalapēno, Mushrooms, Poached Egg & Hollandaise Sauce.

R130

BREAKFAST BUN

Scambled Eggs, Streaky Bacon, Cheddar on a Toasted Bun.

R85

CONTINENTAL SELECTION

Please enquire about our daily offers.

Gluten-free & Sourdough bread available at an additional charge.

V - VEGETARIAN, ✓ - VEGAN, G - GLUTEN FREE



HOT BEVERAGES

Americano	R30	Red Cappucino	R38
Cortado	R35	Chai Latte	R40
Decaf Americano	R30	Milo / Hot Chocolate	R40
Cafe Latte	R40	Café Mocha	R45
Cappucino	R38	Iced Coffee	R35
Baby Chino	R20	Tea Selection	R30
Decaf Cappucino	R38		
ESPRESSO			
Single	R25		
Double	R35		

SMOOTHIES

Seasonal Fruit	R65
Banana, Honey & Yoghurt	R60
Raspberry, Lemon & Basil	R68
Coffee, Peanut Butter & Yoghurt	R62
Mango & Orange	R65

LINKS CAFÉ MENU

MEALS ARE SERVED FROM 08H00 – 19H30

CIABATTA TOASTIES

R80

Bacon, Mushroom, Feta & Grilled Onions.
Grilled Vegetables, Basil Pesto & Mozzarella (V).
Smoked Chicken, Peppadew & Mozzarella.
Pastrami, Gherkin, Mustard & Cheddar.
Grilled Chicken, Jalapeno & Cheddar.

CLUB SANDWICH

R90

Roast Chicken, Bacon, Tomato, Cheddar, Fried Egg, BBQ Mayo on Toasted Bread
(Ciabatta, White or Brown).

SALADS

CAPRESE (V)

R110

Buffalo Mozzarella, Tomatoes, Red Onion, Basil & Balsamic Reduction.

Add:

+ Sliced Beef Biltong
+ Bacon

R35

R35

SMOKED CHICKEN

R140

Smoked Chicken, Bacon, Cos Lettuce, Parmesan, Croutons, Egg & Herbed Vinaigrette.

GRILLED VEGETABLE COUSCOUS (V)

R90

Couscous, Seasonal Grilled Vegetables, Chickpeas, Sundried Tomatoes, Basil
Pesto Dressing.

Add:

+ Grilled Chicken Strips
+ Beef Strips

R35

R35

BURGERS

CLASSIC SMASH BURGER

R125

2 x 100g Beef Patties, Cheddar, Gherkins, Links Burger Sauce on Toasted Sesame
Bun & Rustic Fries.

SANTA'S BURGER

R165

2x 100g Beef Patties, Streaky Bacon, Jalapeno, Cheddar & Coriander Mayo & Rustic Fries.

CHICKEN PREGO

R135

150g Grilled Chicken, Prego Sauce, Peppadews, Red Onions, Tomatoes & Rustic Fries.

BATTERED HAKE

R135

150g Beer-Battered Hake, Coleslaw, Lemon Garlic Mayo & Rustic Fries.

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LIGHT MEALS

FISH & CHIPS

200g Beer Battered Hake (optional grilled available), Lime Aioli & Rustic Fries.

R135

CALAMARI

200g Calamari (Crumbed or Grilled), Sweet Chilli Mayo, Charred Lime & Rustic Fries.

*Local Calamari Available

R165

SQ

CRISPY FRIED CHICKEN LIVERS

200g Crumbed & Fried Chicken Livers, Creamy Peri-Peri Sauce & Toasted Ciabatta.

R120

HOMEMADE POT PIES

Please enquire about our daily offers. Served with Mashed Potatoes & Seasonal Grilled Vegetables.

R90

SIGNATURE DISHES

CHICKEN SCHNITZEL

200g Crumbed Chicken, Cheddar Melt Sauce. Choice of Rustic Fries, Side Salad or Garlic Mashed Potatoes.

R165

CHICKEN PARMIGIANO (G)

Crumbed or Grilled Chicken, Napolitana Sauce, Basil, Mozzarella. Choice of Rustic Fries, Side Salad or Garlic Mashed Potatoes.

R175

CREAMY CHICKEN SPINACH & SUN-DRIED TOMATO TAGLIATELLE

Cajun Grilled Chicken Breast, Creamy Sundried Tomato, Spinach & Garlic Sauce, Tagliatelle Pasta, Shaved Parmesan & Basil. Gluten-free pasta available.

R125

BEEF LASAGNE

Slow-Braised Tomato Ragout, Parmesan Shavings, Basil Pesto & Side Salad.

R170

BEEF SIRLOIN, WINGS & CALAMARI TRIO

200g Grilled Sirloin, 6 x Wings, Crumbed Calamari Strips, Lime & Sriracha Mayo with optional Rustic Fries or Side Salad.

R225

SWEET AND SOUR PORK

200g Sweet & Sour Pork, Steamed Rice, Spring Onions & Peppers.

R145

GRILLS

Served with choice of Rustic Fries or Side Salad.

BEEF SIRLOIN 250g (G)

+ Creamy Mushroom & Black Pepper
+ Cheese & Bacon
+ Chimichurri

R195

R40

R40

R30

PERI-PERI CHICKEN LEG QUARTER 250g (G)

R115

BBQ PORK RIBS 500g (G)

500g (pre-cooked weight) BBQ Glazed Basted Ribs, Coleslaw & Rustic Fries. Basting on the Side.

R175

V - VEGETARIAN, ✓ - VEGAN, G - GLUTEN FREE. GLUTEN FREE PASTA AVAILABLE.



PIZZA

MEALS ARE SERVED FROM 11H00 – 19H30

*Large Pizza, Tomato Passata, Mozzarella & Fresh Herbs.
Gluten-Free Pizza available at an additional charge.*

AMERICANO Spicy Pepperoni, Garlic, Mozzarella & Sliced Jalapēno & Basil.	R160
NEW ORLEANS Cajun Chicken, Pineapple, Bacon & Sweet Chilli.	R160
DIAVOLA Salami, Bacon, Sundried Tomato & Pesto.	R160
CHICKEN SUPREME Shredded Chicken, Feta, Peppadew, Avo (Seasonal), Mayo & Fresh Basil.	R185
REGINA Gypsy Ham & Mushroom	R160
HAWAIIAN Gypsy Ham & Pineapple	R155
MARGHERITA (V) Mozzarella Cheese, Sun-blushed Tomato & Oregano.	R120
FOCCACIA Feta, Tomato & Oregano.	R80
VEGETARIAN (V) Mushrooms, Spinach, Peppadews, Feta, Mozzarella & Avo (seasonal).	R135
CAMEMBERT, FIG & ROCKET (V) Camembert, Fig & Rocket.	R145

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DESSERTS

STICKY APPLE SPONGE PUDDING

With Caramel Sauce. Served with Vanilla Ice Cream.

R65

BRULÉED VANILLA ROOIBOS CHEESECAKE

Served on a Biscuit Crumble

R70

PEPPERMINT CARAMEL TERRINE

With a Crème Chantilly.

R65

PECAN CHOC BROWNIES

Served with Vanilla Ice Cream.

R75

HART'S VANILLA ICE CREAM

Served with Chocolate Sauce.

R50

LIQUID DESSERTS

AFFOGATO

Espresso, Vanilla Bean Ice Cream, Choice of Baileys, Frangelico or Kahlua.

R60

AMERICAN FUDGE DOM PEDRO

Bourbon & Crumbled Fudge.

R60

SHAKES

Chocolate, Strawberry, Vanilla, Bubblegum, Salted Caramel, Cookies & Cream.

R50

KIDDIES MENU

SERVED ALL DAY

KIDDIES BREAKFAST

Scrambled Eggs, Bacon, Cheddar and Toast.

R45

CHICKEN LITTLE

Crispy Chicken Nuggets (8), Shoestring Fries & Tomato Sauce.

R50

BEEF BURGER

Grilled Beef Patty (100g), Cheddar, Shoestring Fries & Tomato Sauce.

R65

CHICKEN BURGER

Grilled Chicken Fillet (100g), Cheddar, Shoestring Fries & Tomato Sauce.

R50

KIDDIES PIZZA (only available from 11h00)

HAWAIIAN

Gypsy Ham & Pineapple

R70

MARGHERITA (V)

Tomato & Mozzarella

R60

KIDDIES FRIES (V)

Rustic Shoestring Fries & Tomato Sauce.

R30

FRANKIE & CHIPS

Frankfurter, Rustic Shoestring Fries and Tomato Sauce.

R40

ICE CREAM

2 scoops Vanilla Ice Cream with Chocolate Sauce.

R30

MILKSHAKES

Chocolate, Strawberry, Bubblegum, Vanilla or Cookies & Cream.

R30

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JACK'S BAR

TAPAS

MEALS ARE SERVED FROM 08H00 – 19H30

Small plates of bite-sized dishes that are meant to be shared amongst a group.

THAI STYLE FISH CROQUETTES

Panko Crumbed Hake and Potato Croquettes, Japanese Mayo & Coriander Slaw.

R70

GARLIC, HERB AND FETA FLATBREAD (✓)

Chilli Oil Drizzle & Hummus

R55

CHICKEN GOUJONS

Fried Buttermilk Marinated Crumbed Chicken Strips & Chipotle Mayo.

R80

MARINATED OLIVES (✓) (G)

Citrus, Garlic and Fennel Marinated Calamata & Green Olives.

R50

SQUID HEADS

Fried Squid Heads and Tentacles, Garlic & Lemon Aioli.

R50

VENISON CARPACCIO (G)

Rocket, Parmesan, Chimichurri Sauce & Pine Nuts.

R75

STICKY BUFFALO WINGS

BBQ Basted Buffalo Wings

R75

ARANCINI BALL (V)

Mushroom and Gorgonzola, Basil Pesto & Balsamic Syrup.

R75

JALAPENO, BACON AND CREAM CHEESE CROQUETTES

Served with a Sweet Chilli Sauce.

R70

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WINE LIST

LEOPARD'S LEAP – HOUSE WINE

(Franschhoek | Renier van Deventer)

Glass | Bottle

SAUVIGNON BLANC

A zesty palate with succulent gooseberry, passion fruit and Granny Smith apple flavours that impart freshness.

R55 | R170

CHENIN BLANC

Upfront flavours of summer melon, white peach and ripe guava fill out the ripe and accessible palate.

R55 | R170

ROSÉ

A lively combination of citrusy pomelo and cranberry fruit flavours, ending with a clean, fruity finish.

R55 | R170

CABERNET SAUVIGNON

Layers of red cherry, blackberry and mulberry, underlined by subtle oak spice nuances of nutmeg and cinnamon.

R55 | R170

BUBBLES

KRONE ROSÉ VINTAGE CUVÉE BRUT

(Tulbagh | Stephan de Beer)

Salmon-pink with rosewater and sour fig notes. Red fruits and candied orange on a soft, full palate.

R360

KLEINE ZALZE BRUT

(Stellenbosch | RJ Botha)

Elegant, complex Cap Classique with strawberry, blackberry and biscuit bouquet richness.

R300

TRANQUILLE SPARKLE

(Franschhoek | Tim Hoek)

Pale, dry rosé with red apples, cherries, lime, and a lingering dry finish.

R270

LEOPARD'S LEAP SPARKLING CHARDONNAY PINOT NOIR

Franschhoek | Renier van Deventer)

Effervescent strawberry bubbles, raspberry and citrus flavours with a light citrus finish.

R260



SAUVIGNON BLANC

TOKARA (Elgin & Stellenbosch Stuart Botha) Fresh lime blossom, ripe passion fruit, oyster shell salinity.	R260
ESCAPE (Hermanus David Nieuwoudt) Green melon, lemon-lime zest, saline edge.	R260
LA MOTTE (Franschhoek Edmund Terblanche) Lemon, lime, gooseberry, winter melon.	R240
THELEMA (Stellenbosch Duncan Clarke) Tropical fruits, pineapple, full zesty palate.	R230
DIEMERSDAL (Durbanville Juandre Bruwer) Tropical fruit, figs, gooseberries with mineral crispness.	R210
SPIER (Stellenbosch Anthony Kock) Passion fruit, gooseberries, green and yellow peppers, sparkling acidity.	R145

CHARDONNAY

DE WETSHOF LIMESTONE HILL (Robertson Peter De Wet) Apple, grapefruit, chalky, citrus-filled finish.	R250
FAT BASTARD (Robertson Rianco van Rooyen) Tropical fruit, vanilla, acacia flower.	R195
BOSMAN GENERATION 8 (Wellington Maria Gant) Stone fruit, honeydew melon, crisp aftertaste.	R170
LEOPARD'S LEAP (Franschhoek Renier van Deventer) Citrus, melon, pear, buttery biscuit notes.	R170

CHENIN BLANC

CEDERBERG

(Cederberg | Jean Nel)

White pear, green apple, granadilla, lemon sherbet finish.

R250

ERNIE ELS BIG EASY

(Stellenbosch | Louis Strydom)

Apple, mango, pineapple, crushed limes.

R180

KLEINE ZALZE CELLAR SELECTION

(Stellenbosch | RJ Botha) – Tropical and stone fruit, citrus burst.

R150

WHITE BLENDS

HAUTE CABRIÈRE CHARDONNAY PINOT NOIR

(Franschhoek | Tim Hoek)

Strawberries, melons, apples, rose petals.

R210

THELEMA MOUNTAIN

(Stellenbosch | Rudi Schultz)

Passion fruit, gooseberry, apricot, melon.

R180

KEN FORRESTER PETIT NATURAL SWEET

(Stellenbosch | Shawn Mathyse)

Melon, guava, pineapple, honeyed notes.

R180

ROSÉ

LA MOTTE VIN DE JOIE

(Franschhoek | Edmund Terblanche)

Melon, grapefruit, nectarine, candyfloss.

R230

HAUTE CABRIÈRE

(Franschhoek | Tim Hoek)

Strawberries, melons, apples, rose petals.

R200

ESCAPE

(Hermanus | David Nieuwoudt)

Pale pink, red berries, lime, minerality.

R170

LEEUVENKUIL

(Swartland | Madre van der Walt)

Raspberry, peach, tart cherry, salinity.

R155

CABERNET SAUVIGNON

LA MOTTE

(Franschhoek | Edmund Terblanche)

Blackcurrant, violets, plum, cedar.

R300

RUSTENBERG

(Stellenbosch | Murray Barlow)

Dark berries, tobacco, lengthy palate.

R240

WARWICK THE FIRST LADY

(Stellenbosch | JD Pretorius)

Blackberry, black plums, chocolate, earthy finish.

R240

DE KRANS BASKET PRESS

(Calitzdorp | Christoff de Wet)

Ripe cassis, friendly tannins, chilled-friendly.

R155

MERLOT

DIEMERSDAL

(Durbanville | Juandre Bruwer)

Blackberry, cedarwood, mint, smooth finish.

R270

STELLENRUST

(Stellenbosch | Herman du Preez)

Blackcurrant, plum, liquorice.

R200

DAVID FINLAYSON

(Stellenbosch | David Finlayson)

Berry medley with anise, vanilla

R200

KLEINE ZALZE CELLAR SELECTION

(Stellenbosch | RJ Botha)

Red berries, velvety tannins, vibrant finish.

R165

SHIRAZ

ESCAPE

(Hermanus | David Nieuwoudt)

Cranberry, violet, sweet spice, black tea.

R380

ZANDVLIET

(Ashton | Jacques Cilliers)

Plums, blackcurrants, chocolate, spice.

R255

SHIRAZ

SARONSBERG PROVENANCE

(Tulbagh | Daniela Jansen)

Dark fruits, florals, fynbos, full-bodied.

R250

LEEUVENKUIL

(Swartland | Madre van der Walt)

Toast, cinnamon, smoky berry.

R155

PINOTAGE

BEYERSKLOOF

(Stellenbosch | Anri Truter)

Red berries, plum, elegant tannins.

R185

KEN FORRESTER PETIT

(Stellenbosch | Shawn Mathyse)

Dark fruits, mulberries, bacon, cherry.

R180

RED BLENDS

BOEKENHOUTSKLOOF THE CHOCOLATE BLOCK

(Swartland | Marc Kent)

Cedar, redcurrant, Turkish Delight, marzipan.

R470

ERNIE ELS BIG EASY RED

(Stellenbosch | Louis Strydom)

Dusty graphite, oak spice.

R300

CEDERBERG MERLOT SHIRAZ

(Cederberg | Jean Nel)

Berries, plums, leather, soft finish.

R260

LA MOTTE MILLENNIUM™

(Franschhoek | Edmund Terblanche)

Blueberries, raspberries, toffee, cinnamon.

R230

DIEMERSDAL CAB SAUV MERLOT

(Durbanville | Juandre Bruwer)

Plums, berries, chocolate, oaky finish.

R210

KLEINE ZALZE CELLAR SELECTION

(Stellenbosch | RJ Botha)

Plum, savoury Merlot notes, elegant wood.

R165