



## HOT DRINKS

SINGLE ESPRESSO .....	12
DOUBLE ESPRESSO .....	16
MACCHIATTO .....	20
AMERICANO .....	18
FLAT WHITE .....	22
CAFE LATTE .....	25
CAFE MOCHA .....	26
RED CAPPUCINO.....	20
HOT CHOC .....	25
TEA .....	12
Ceylon/Earl Grey/ Rooibos / Green	
IRISH COFFEE .....	40
Amarula/ kahlua/ frangelico/ Jamesons	

## SATISFY THAT SWEET TOOTH

CHOCOLATE BROWNIE.....	45
Laced with pecan nuts and dates , served with white chocolate mousse.	
ICE CREAM SUNDAE.....	45
An ice cream and sweets medley fit for any sweet tooth.	
CRÈME BRULEE.....	45
Vanilla crème brûlée served with a berry compote and homemade biscotti.	
SEASONAL FRUIT SALAD.....	45
Served with homemade sorbet.	
DOM PEDRO.....	40
Amarula/ kahlua/ frangelico/ Jamesons	

**DO INQUIRE ABOUT OUR SEASONAL DESSERT SPECIALS**

## AFTER DARK LIQUEURS & SPIRITS

COINTREAU.....	27
LEMONCELLO.....	22
AMARULA.....	18
KAHLUA .....	21
FRANGELICO.....	22
ANTONELLA GRAPPA.....	24
JAGERMEISTER.....	22
PATRON XO.....	29
HENNESEY VSOP.....	46
BISQUIT XO.....	180
VS.....	37
VSOP.....	60
REMY MARTIN VSOP.....	50

## A WEE DRAM PREMIUM IRISH & SCOTTISH WHISKEYS

GLENMORANGIE LASANTA .....	48
18 YEAR .....	95
GLENLIVET 12 YEAR .....	40
15 YEAR .....	60
MACALLAN SIENA .....	78
CHIVAS REGAL.....	30
FAMOUS GROUSE.....	20
BAINS.....	22
JAMESON .....	30
JAMESON SELECT.....	36
JOHNNIE WALKER BLACK.....	35
BELVENIE 12 YEAR.....	50
15 YEAR.....	80

## A TOUCH OF TWANG

JACK DANIELS NO. 7.....	25
GENTLEMAN JACK .....	30

## BOARDS

PICK SHARE ENJOY

BAR NIBBLES.....	50
Biltong, Roasted Mixed Nuts & Homemade Veg Crisps.	
ZUCCHINI FRIES.....	35
Coated with a crispy buttermilk and polenta crust served with homemade garlic aioli.	
CHILLI POPPERS.....	45
3 Cream cheese & feta stuffed jalapeno peppers with a polenta crumb, deep fried & served with a sweet chilli sauce.	
ODYSSEY SLIDERS.....	50
3 Mini beef burgers with feta, camembert & cheddar toppings.	
SESAME DUCK SPRINGROLLS.....	60
Braised duck wrapped in phylo pastry with orange & soya sauce.	
SCOTCH EGGS.....	45
Whole soft boiled egg, wrapped in a homemade sausage mix, crumbed and deep fried.	
MUSHROOM & POLENTA BITES.....	45
Crispy polenta topped with sautéed mushroom and fontina cheese with a basil napoletana sauce.	
PATAGONIAN CALAMARI.....	55
Crispy fried in a zingy lemon dusting OR grilled with garlic & chilli served with lemon wedges and homemade tarter sauce.	
HAKE GOUJONS.....	50
Lightly battered and fried hake bites served with homemade tarter sauce and lemon wedges.	
BAKED CAMEMBERT.....	60
Whole baked camembert wheel served with preserved fig & almond crumble with homemade crostini.	
LAMB LOLLIPOPS.....	60
Infused with rosemary and served with a brandy & black pepper dipping sauce.	
THE CHARCUTERIE.....	65
A selection of 3 local cheeses, rolled beef carpaccio, prosciutto, preserves, roasted tomatoes and olives.	
THE VEGETARIAN.....	45
Grilled aubergine, roasted butternut, roasted peppers, olives, marinated artichokes, rocket, feta, hummus & crostini.	

## GASTRO PUB CLASSICS WITH A TWIST

LAMB BOURGUIGNON.....	125
Organic Karoo lamb stewed in red wine served with crispy polenta, aubergine and zucchini.	
CLASSIC FISH & CHIPS.....	90
Lightly battered hake, deep fried and served with handcut fries, homemade tarter sauce and mushy peas.	
MUSHROOM RISOTTO.....	85
Mushrooms, a hint of thyme, truffle oil and finished with parmesan shavings.	
LEMON CHICKEN.....	95
Free-range chicken breast, finished in a lemon, white wine and parsley dressing, with steamed fine beans and fries.	
250G SIRLOIN & SIDES.....	150
Served with sauteed mushrooms.	

Your choice of sauce:

BRANDY BLACK PEPPER/  
CHIMICHURRI OR  
BEARNAISE

Your choice of side:

SALAD / FRIES / MIXED VEG.

**100%  
FREE  
RANGE**

THE ODYSSEY BURGER.....	85
100% beef patty OR Grilled chicken breast, with jalapeno salsa, caramelised onions, cheddar cheese & tomato relish. Served with handcut fries.	
FIG & CAMEMBERT BURGER.....	85
100% beef or chicken served with camembert, fig preserve and toasted almonds. Served with handcut fries.	
VEGETARIAN BURGER.....	70
Mushroom, butternut & feta patty with all the trimmings. Served with handcut fries.	
GLUTEN FREE BURGER.....	+ 10
No bun - Your choice of one of the above served on a large field mushroom. Served with handcut fries.	

## ON THE LIGHTER SIDE

ROASTED ROOT VEG SALAD.....	65
Seasonal root veg with mixed baby leaves, avo, tomato, feta & flaked almonds with a balsamic reduction.	
PEAR & BLUE CHEESE.....	55
Poached pears served with mixed leaves, rocket crumbled blue cheese, walnuts and caramelised onion.	
ADD SLICED SIRLOIN.....	@30

CLASSIC CAESAR.....	75
Cos, boiled egg, grilled chicken, bacon, anchovies, croutons & parmesan shavings.	
SPRINGBOK CARPACCIO.....	65
Served with peppered strawberries, rocket, parmesan & pepperdews, drizzled with a balsamic reduction.	
SALMON FISHCAKE.....	60
Lightly crumbed homemade fishcakes with a seasonal side salad, lemon wedges and aioli.	