

MENU



	DRINKS		Wind #	Wing caye
NON-ALCOHOLIC Water: Still or Sparkling - 1 Litre Sparkling Grape Juice		10	20	77.0
		10	28	336
LOWER ALOCHOL WINE		4-		07.4
Laborie Lazy Days Cheina Blanc		15	39 45	234
Laborie Lazy Days Shiraz Laborie Lazy Days Rosé		20 15	45 39	270 234
Laborie Lazy Days Rose		15	33	254
BUBBLY				
MCC Blanc de Blancs		30	105	630
MCC Brut		30	88	528
MCC Brut Rosé		30	105	630
MCC Jean Taillefert			299	1794
WHITE WINE				
Laborie Chardonnay		20	49	294
Laborie Sauvignon Blanc		20	49	294
Laborie Limited Collection Chardonnay		40	76	456
RED WINE				
Laborie Merlot/Cabernet Sauvignon		25	65	390
Laborie Merlot		25	65	390
Laborie Cabernet Sauvignon		25	65	390
Laborie Shiraz		25	65	390
Laborie Limited Collection Shiraz		40	85	510
Laborie Limited Collection Pinot Noir		40	85	510
Laborie Jean Tailefert		50	225	1 350
Laborie Merlot/Cabernet Sauvignon 1500ml			112	672
Pineau de Laborie		20	77	462
Alambic Brandy		30	190	1 140
ROSÉ/PINOT NOIR Laborie Chardonnay/Pinot Noir		20	45	270
		20	40	270
CRAFT BEER				
Craft beer of the day		35		



KIDDIES MEALS

The original Mac'n cheese / bacon	35
Luigi's spaghetti bolognaise	45
Free-range Chicken schnitzel / fries	48
KID'S DESSERTS	
Belgian waffles with syrup and vanilla ice cream	25
Chocolate brownie with chocolate ice cream	3C

TASTE PIZZA MENU

GARLIC & HERB PIZZA BREAD: Garlic, olive oil, herbs	35
MARGHERITA: Italian tomato sauce, mozzarella, oregano (kiddies under 12 only)	60/45
REGINA: Margherita base with ham and mushroom	82
POLLO: Roasted spicy chicken, roasted red pepper, feta	85
TROPICANA: Bacon, banana	82
VEG LOVER: Roasted broccoli, black mushroom and aubergine with smoked garlic and basil pesto	90
QUATTRO STAGIONE: mushroom, smoked ham, marinated artichokes and olives	98
ITALIAN: Salami, Avocado, cherry tomatoes and chilli	92
KAROO: Pulled Karoo lamb shoulder, feta, spinach, oven-dried cherry tomatoes, mint, smoked salt	108
BANTING BASE: Cauliflower base (21cm base) Including Italian tomato sauce, oregano and then build your own	60
 GLUTEN FREE BASES: Gluten free bases consist of: Tapioca Flour, Sunflower oil, Maize Starch, White Sugar, Rice Flour, Psyllium Husk, Potato Starch, Maize Flour, Eggs, Plant Fiber, CMC (Emulsifier), Salt, Rice Starch, Preservative (citric acid), Yeast. (31cm base) 	30
Including Italian tomato sauce, oregano and then build your own	
KIDDIES DOUGH BALL	15
BUILD YOUR OWN TOPPINGS: "Please note that the above pizzas have been created with specific flavours in mind, and costed accordingly, therefore no substitutions can be made."	
Tomato, broccoli, spinach, aubergine, wild rocket, caramelized red onion, oven-dried cherry tomatoes, smoked garlic, black mushrooms, chilli, olives, banana, basil pesto	12
Avocado, smoked mozzarella, feta, roasted red pepper, bacon, sun-dried tomato, smoked ham, salami, marinated artichokes	16
Pulled Karoo lamb shoulder	24



MENU @ TASTE

Smoked salted homemade crisps / droëwors / soft beef biltong / olives	
Cream of butternut and potato soup / chevin and herb ravioli	50
Grilled calamari and squid salad / mixed salad leaves / peppadew / coriander dressing / green herb oil	
Roasted beetroot and feta risotto / shaved parmesan / crisp beetroot	75
Gourmet chicken burger / rocket / aged smoked melted cheddar / crisp pancetta / cocktail gherkins / fries	80
Grilled hake / bacon and spring onion mash / fine beans / garlic and lemon butter sauce	
Slow cooked oxtail / roasted orange sweet potato mash / pearl onions / baby carrots / wilted pock choy / rosemary jus	135
DESSERTS	
Sticky toffee pudding / vanilla crème fraiche	40
Chocolate mud cake / vanilla ice cream	
Local artisan cheese / home-made preserves / fresh fruit / assorted home -made biscuits and crackers SINGLE PLATE	78
DOUBLE PLATE	150