

GIANT FRESH JUICES

Green Machine R 55

Bursting with goodness! Broccoli is high in vitamin C, and the apple? keeps the Dr. away! And we add lemon for a good measure!

Earth Quencher R 50

A carrot and orange bomb to wake up your senses with a blast of lemon and kiwi sending you on a thirst quenching ride.

Kickoff R 50

Spicy ginger, apple and beetroot extravaganza containing a lemony orange twist and a carrot to lead you right back to your next sip!

The Mind-blowing Combo R 55

Try all our juices in this explosive trio! One of each juice in a miniature form!

The Infuser R 50

A lemonade, ginger ale and soda infused bubbly! pineapple, granadilla, lemon, carrot and cucumber for a luxurious treat!

GREENERY & HEALTHY

Mediterranean Platter (V) S R 55 M R 98

Falafel, hummus, feta, babaganoush, grissini sticks marinated olives, grilled artichoke hearts, spiced cous cous salad, melba toast.

Caesar Salad S R 50 M R 80

Cos lettuce, garlic croutons, anchovy, boiled eggs, crisp macon, parmesan cheese flakes.

With Cajun Chicken S R 65 M R 105

With Grilled Calamari Strips S R 65 M R 105

Vegetable Hand Roll (V) R 69

Crisp julienne of vegetables, sweet & sour sticky rice, noodle salad, coriander & sesame soy dipping sauce

Panzanella Summer Salad (V) S R 50 M R 80

Marinated baby & plum tomatoes, capers, pickled cucumber Peppers, red onion, ciabatta

Crispy Lemon Dusted Calamari R 105

Watercress, cucumber ribbons, paper fennel, radish, litchi & creole dressing

Spicy Chicken & Cheddar Quesadilla R 105

Tomato & onion salsa, guacamole and sour cream.

Biltong & Strawberry Salad (N) S R 60 M R 95

Baby leaves, blue cheese, crispy carrot, raw beets and dukkah.

THERE'S ALWAYS ROOM

Chilli Churros R 55

Mini sugared Spanish doughnuts, chilli chocolate sauce.

Our Homemade Ice-creams & Sorbet R 55

Choose your favourite 3 from toady's selection

Chocolate Lava Cake R 75

Berry compote and fresh cream

Milk "Tert" (Local favorite) R 60

Baked cinnamon custard served in an unconventional way.

Tasting Plate (N) R 95

Ideal for 2 to share, a selection of our most popular desserts in miniature form.

FROM THE FLAME

250g Beef Rump R 185, 250g Ostrich Fillet R 199,

Whole Spatchcock Baby Chicken R 160,

8 Tiger Prawns R 225, Catch of the Day R 159,

All grills come with seasonal vegetables and your choice of mushroom sauce, peppercorn jus or lemon butter sauce.

Lamb Burger R 135

200g ground lamb, feta cheese, onion marmalade, skinny fries

Double Cheese Burger R 120

200g ground beef, gouda, mozzarella, barbeque glaze, skinny fries

SIDE ORDERS R 30

Skinny Fries, Fat Chips, Root Vegetable Crisps,

Steamed baby Potatoes, Tempura Vegetables,

Side Mixed Leaf Salad

EVERYONES FAVOURITES

Cape Club R 125

Triple layer, grilled beef minute steak, chicken breast, egg, homemade BBQ mayo, skinny fries

Tandoori Lamb Pita R 89

Spiced lamb kofta, crisp lettuce, cucumber, plum tomato, humus & minted yoghurt

Beef Panino R 89

Beef pastrami, melted cheddar, gherkin, lime & mustard spiked shredded cabbage, prego sauce

Asian Chicken Wrap R 85

Stir-fried chicken breast, Asian vegetable slaw

Barbequed Sticky Wings R 79

Sticky chicken wings, blue cheese sauce, vegetable crudité

Spaghetti Meat Balls R 105

Minced beef steak, plum tomato, onion, garlic, Italian herbs.

Deep-fried Arancinni (V) R 80

Crumbed mushroom risotto, herb cream sauce, baby summer vegetables, rocket leaves & shaved pecorino

Benguela Hake Tempura R 110

Skinny fries and spicy lemon & garlic dip

Lemon & Coconut Black Mussels R 89

300g Black mussels steamed in a coconut broth, crusty bread

Penne Provençale (V) R 85

Penne pasta, tomato ragout, feta, olives and roasted vegetables

SIGNAL HILL LOUNGE & TERRACE

STUFF WE WANT YOU TO KNOW

We hope you enjoy your time with us and feel

"home away from home"

For those with special dietary requirements or allergies who may wish to know the ingredients used, please speak to our outlet manager

(N) Contains Nuts (V) Vegetarian

All prices include VAT