



WINE LIST

SPARKLING WINE

J.C. LE ROUX SPARKLING WINE

SAUVIGNON BLANC	165
PER GLASS	49
LE DOMAINE	165
PER GLASS	49
LA FLEURETTE	165
PER GLASS	50
LA CHANSON	165
PER GLASS	50
NECTAR DEMI-SEC	175
PER GLASS	55
NECTAR DEMI-SEC ROSÉ	175
PER GLASS	55
J.C. LE ROUX MIMOSA	49

J.C. LE ROUX MCC

SCINTILLA	450
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J.C. LE ROUX NON-ALCOHOLIC

LE DOMAINE	149
LA FLEURETTE	149

PONGRACZ

BRUT	379
ROSÉ	379

POPTAILS

ELDER FIZZ	89
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SWEETEN YOUR DAY WITH THIS GIN POPTAIL - AN APPLE AND COCONUT POPSICLE IMMERSSED IN A SPARKLING GIN, ELDERFLOWER AND LITCHI COCKTAIL, TOPPED OFF WITH J.C. LE ROUX NECTAR DEMI-SEC.

SUNSET ROSE	89
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VODKA AND ORANGE GETS A SASSY TWIST WHEN COMBINED WITH THYME SYRUP AND A SPLASH OF J.C. LE ROUX NECTAR DEMI-SEC ROSÉ. SERVED WITH A RASPBERRY AND GINGER POPSICLE TO ADD A FIERY CHILL.

STRAWBERRY DAQUIRI	85
MOJITO	85
PIÑA COLADA	85
G&T GRAPEFRUIT	89



WINE LIST

WINE

WHITE WINE

SAUVIGNON BLANC	
DURBANVILLE HILLS	189
PER GLASS	69

CHENIN BLANC	
DURBANVILLE HILLS	189

CHARDONNAY	
DURBANVILLE HILLS	189

ROSÉ	
NEDERBURG	175

RED WINE

MERLOT	
DURBANVILLE HILLS	189
PER GLASS	69

CABERNET SAUVIGNON	
DURBANVILLE HILLS	189

SHIRAZ	
DURBANVILLE HILLS	189

CIDER

SAVANNA DRY	49
SAVANNA LIGHT	49
SAVANNA NON-ALC	45
HUNTER'S DRY	47

BEER

HEINEKEN	45
HEINEKEN SILVER	45
HEINEKEN 0.0.	42
WINDHOEK LAGER	48
WINDHOEK DRAFT	48

WHISKEY

BAIN'S	39
THREE SHIPS 3YO	29



WINE LIST

BRANDY

KLIPDRIFT PREMIUM 35

GIN

AMARULA GIN 33

VODKA

CRUZ VINTAGE BLACK 39

APERITIF

NACHTMUSIK 33

LIQUEUR

AMARULA CREAM 33

LIMONCELLO 42

PEPPERMINT 29

COLD & ICE DRINKS

SOFT DRINKS 34

(COKE, COKE ZERO, FANTA ORANGE, CREME SODA)

TIZERS 45

MIXERS 200 ML 28

ROCK SHANDY 59

STILL/SPARKLING WATER SMALL 27

STILL/SPARKLING WATER LARGE 47

LOCAL ICED TEAS 38

ORANGE JUICE JUG 119

ORANGE JUICE 35

MILKSHAKES 49

(ENQUIRE ABOUT FLAVOURS WITH YOUR WAITER)



WINE LIST

TEAS

FIVE ROSES, ROOIBOS	29
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COFFEES

SINGLE ESPRESSO	29
DOUBLE ESPRESSO	35
AMERICANO	35
DECAF AMERICANO	39
CAFFE LATTE	42
CAPPUCCINO	40
DECAF CAPPUCCINO	43
MACCHIATO	32
ICED COFFEE	49
IRISH COFFEE	69
IRISH COFFEE DOUBLE	79
ROOIBOS CAPPUCCINO	42
HOT CHOCOLATE	39
CHAI LATTE	39

GELATI CAFFE

DOM PEDRO	65
DOM PEDRO DOUBLE	85



EGGS CAN BE ORDERED
POACHED, SCRAMBLED
OR FRIED

BREAKFAST

SERVED
FROM 9:00 - 11:00

CHAMPAGNE BREAKFAST 175
2 EGGS, BACON, MUSHROOM, TOMATO, CHIPS,
AND A SIDE SERVING OF TOAST WITH A
MIMOSA OR ORANGE JUICE

EL CLASSICO 139
2 EGGS, BACON, MUSHROOM, TOMATO,
CHIPS AND A SIDE SERVING OF TOAST

PETIT EL CLASSICO 109
1 EGG, BACON, MUSHROOM, TOMATO,
CHIPS AND A SIDE SERVING OF TOAST

EGGS BENEDICT 99
POACHED EGGS, CRISPY BACON AND AN
ENGLISH MUFFIN WITH HOLLANDAISE SAUCE

FRENCH TOAST 95
GOLDEN FRIED FRENCH TOAST STACKED
WITH HONEY GLAZED BANANA AND NUTS
ADD BACON 22

AVOCADO & HUMMUS ON CIABATTA 99
ADD EGG 16
ADD BACON 39

THREE-EGG OMELETTE 99
FILLED WITH CHERRY TOMATO, BACON,
MUSHROOMS, AND CHEESE

WILD WEST OMELETTE 119
FILLED WITH BACON, FETA AND CHERRY
TOMATO, SERVED WITH A SIDE OF AVO

MIMOSA

OUR LE DOMAINE MIXED WITH CHILLED
ORANGE JUICE 49

KIDS BREAKFAST MENU

FRENCH TOAST FINGERS SERVED WITH
BERRIES, CINNAMON SUGAR AND SYRUP 65

SCRAMBLED EGG AND TOAST 55
ADD BACON 39

NO SPLIT BILLS • NO SHARING •
ALL ITEMS SUBJECT TO AVAILABILITY •
10% SERVICE CHARGE ON TABLES OF 6 OR MORE •
PLEASE NOTIFY YOUR WAITER OF ANY FOOD ALLERGIES

ANTI PASTI

LUNCH MENU

SERVED FROM 11:30 - 16:00

RISOTTO BALLS 119

GOLDEN FRIED RISOTTO BALLS WITH MIXED MUSHROOMS, TRUFFLE OIL, OLIVE OIL AND FRESH HERBS

GRILLED CALAMARI 109

CALAMARI TUBES GRILLED IN A LEMON BUTTER AND PARSLEY SAUCE, SERVED WITH RICE

PRAWN SPRING ROLLS 139

TWO SPRING ROLLS STUFFED WITH PRAWN, MOZZARELLA, CORIANDER, SERVED WITH AVOCADO

VEGETABLE SPRINGROLLS 99

TWO SPRINGROLLS STUFFED WITH MOZZARELLA, PEPPERS AND CORIANDER, SERVED WITH AVOCADO

CHICKEN LIVERS 105

CHICKEN LIVERS PREPARED IN A NAPOLI AND ONION SAUCE, SERVED ON CIABATTA

PORK ON PORK 139

PORK FILLET WRAPPED IN BACON, PORCINI MUSHROOMS, TRUFFLE OIL AND BASIL ON CIABATTA WITH A SIDE SALAD

CHEESE & CHARCUTERIE PLATTER 259

ASSORTMENT OF CHEESES, CURED MEATS, PRESERVES, FRUIT AND BREADS

SNAILS CLASSICO 115

PREPARED IN A TRADITIONAL CREAMY GARLIC AND PARSLEY BUTTER SAUCE, SERVED WITH CIABATTA

CRUMBED CAMEMBERT 119

GOLDEN FRIED CAMEMBERT TOPPED WITH CRANBERRIES, SERVED WITH CIABATTA

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PIZZA BREAD & INSALATE

LUNCH MENU

SERVED FROM 11:30 - 16:00

PIZZA BREAD 60

FRESHLY BAKED WITH OREGANO AND OLIVE OIL

PIZZA BREAD WITH CHEESE 95

FRESHLY BAKED WITH GARLIC, OREGANO, OLIVE OIL AND MOZZARELLA CHEESE

FOCACCIA 65

FRESHLY BAKED THIN BREAD WITH GARLIC, OREGANO AND OLIVE OIL

FOCACCIA ATHENA 99

FRESHLY BAKED THIN BREAD WITH GARLIC, OREGANO AND OLIVE OIL, TOPPED WITH FETA, ONION AND ROSEMARY

BACON, FETA AND AVOCADO SALAD 159

CRISPY BACON, AVOCADO, GREEN PEPPERS, ONION, OLIVES, CROUTONS AND FETA, SERVED ON A BED OF CRISP GREENS

GREEK SALAD 115

TOMATO, ONION, GREEN PEPPERS, FETA AND OLIVES, SERVED ON A BED OF CRISP GREENS

CRUMBED CHICKEN SALAD 159

CRUMBED CHICKEN STRIPS, AVOCADO, PEPPADEW, TOMATO, ONION, CROUTONS AND FETA, SERVED ON A BED OF CRISP GREENS

PRAWN,CALAMARI,FETA & AVOCADO SALAD 179

GRILLED PRAWNS, GRILLED CALAMARI, TOMATO, FETA AND AVOCADO, SERVED ON A BED OF CRISP GREENS

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GLUTEN FREE BASES 30
VEGAN CHEESE 45

PIZZA

LUNCH MENU

SERVED FROM 11:30 - 16:00

MARGHERITA	109
TOMATO AND MOZZARELLA	
REGINA	139
TOMATO, MOZZARELLA, MUSHROOM AND HAM	
HAWAIIAN	139
TOMATO, MOZZARELLA, HAM AND PINEAPPLE	
FARAI'S	139
TOMATO, MOZZARELLA, BACON AND PINEAPPLE	
MARINARA	215
TOMATO, MOZZARELLA, CALAMARI, PRAWNS, CHILLI AND GARLIC	
PEPPERONI	149
TOMATO, MOZZARELLA, SALAMI, OLIVES, CHILLI AND GARLIC	
QUATTRO STAGIONI	169
TOMATO, MOZZARELLA, HAM, MUSHROOM, ARTICHOKE AND OLIVES	
QUATTRO FORMAGGI	159
TOMATO, MOZZARELLA, PARMESAN, BLUE CHEESE AND BRIE	
VEGETARIAN	139
TOMATO, MOZZARELLA, ARTICHOKE, GREEN PEPPER, ONION AND OLIVES	
MEXICANA	165
TOMATO, MOZZARELLA, BOLOGNAISE, ONION, GREEN PEPPER AND CHILLI	
O'MUSTAFA	179
TOMATO, MOZZARELLA, CHICKEN, ONION, OLIVES, GREEN PEPPERS, MUSHROOM AND SUNDRIED TOMATO	
SEPRIANO	175
TOMATO MOZZARELLA, BACON, FIG, BLUE CHEESE AND GARLIC	

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GLUTEN FREE BASES 30
VEGAN CHEESE 45

PIZZA

LUNCH MENU

SERVED FROM 11:30 - 16:00

PETER'S 209

TOMATO, MOZZARELLA, BEEF FILLET, RED
ONION, MUSHROOM AND AVOCADO

THE DON 209

TOMATO, MOZZARELLA, BEEF FILLET, VEAL,
SALAMI, HAM, CHORIZO AND CHILLI

THE BENONI 155

TOMATO, MOZZARELLA, BACON, BANANA AND
MUSHROOM

THE WILD WEST 179

TOMATO, MOZZARELLA, BACON,
FETA AND AVOCADO

THE NOT SO WILD 179

TOMATO, MOZZARELLA, CHICKEN, FETA AND
AVOCADO

BARBADOS 175

TOMATO, MOZZARELLA, CHICKEN,
PINEAPPLE, PEPPERS AND FETA

EXTRAS

OLIVES, PINEAPPLE, PEPPERS,
ONION, ROCKET, CORIANDER 22

MUSHROOM, PEPPADEW 25

BACON, HAM, CHORIZO,
CHICKEN, SALAMI, ARTICHOKE 39

FETA, BLUE CHEESE, BRIE,
MOZZARELLA, FIG PRESERVE 39

BOLOGNAISE 49

AVOCADO **50**

BEEF FILLET 109

PRAWNS 109

GLUTEN FREE BASE 30

VEGAN CHEESE 45

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ALL MAIN MEALS SERVED WITH
YOUR CHOICE OF MASHED POTATO,
FRIES, RICE, OR SALAD.

S N I A M

LUNCH MENU

SERVED FROM 11:30 - 16:00

ROXIS RIB'S	
STICKY BBQ PORK RIBS 400G	279
CHICKEN WINGS	175
CHICKEN WINGS COOKED IN A STICKY BBQ SAUCE	
FILLET	279
250G BEEF FILLET	
BABY CHICKEN	245
BABY CHICKEN DRESSED IN GARLIC, LEMON AND OREGANO, COOKED IN OUR WOOD-FIRED OVEN	
FISH OF THE DAY IN LEMON BUTTER	SQ
GRILLED IN LEMON BUTTER AND PARSLEY SAUCE	
MOZAMBICAN PRAWNS	SQ
MOZAMBICAN PRAWNS GRILLED IN A LEMON BUTTER OR PERI-PERI SAUCE	
LAMB SHANK	299
LAMB SHANK COOKED IN A RED WINE AND ROSEMARY SAUCE	
GRILLED CALAMARI	199
CALAMARI TUBES GRILLED IN A LEMON BUTTER AND PARSLEY SAUCE	
OXTAIL	259
COOKED IN RED WINE WITH TOMATO AND ONION	
EXTRAS	
CHEESE SAUCE	39
PEPPER SAUCE	39
MUSHROOM SAUCE	39
FRIES	45
MASHED POTATO	45
RICE	30
SIDE SALAD	45
PASTA	40

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A CHOICE OF LINGUINE, PENNE
OR SPAGHETTI

GNOCCHI 10
GLUTEN FREE PASTA 25

PASTA

LUNCH MENU

SERVED FROM 11:30 - 16:00

PASTA

NAPOLETANA	119
TOMATO, BASIL AND GARLIC	
ALFREDO	155
HAM, MUSHROOMS AND CREAM	
POLLO	179
CHICKEN AND SEASONAL VEGETABLES COOKED IN A CREAMY PESTO SAUCE	
BOLOGNAISE	165
LEAN BEEF MINCE COOKED IN A TOMATO SAUCE	
LASAGNE	179
BEEF LASAGNE COOKED IN OUR WOOD-FIRED OVEN	
MIKE'S SPECIAL	209
DESHELLED PRAWNS, CALAMARI, CHILLI AND HERBS	
PRAWNS & CALAMARI	215
DESHELLED PRAWNS AND CALAMARI COOKED IN A NAPOLI AND CREAM SAUCE	
STELIOS	215
STRIPS OF BEEF FILLET, MUSHROOM AND PEPPERS COOKED IN A CREAM SAUCE	
GIOVANNI	189
TOMATO AND CREAM, MUSHROOM, BACON AND VEGETABLES	
CON FUNGHI	149
MIXED MUSHROOMS, TRUFFLE OIL AND HERBS	
SCAMPI	209
PRAWNS IN CREAMY TOMATO SAUCE	

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DESSERT & KIDS MENU

LUNCH MENU

SERVED FROM 11:30 - 16:00

DESSERT

CRÈME BRÛLÉE	79
CHEESECAKE CONTAINS NUTS	85
BAR-ONE CHEESECAKE CONTAINS NUTS	89
CHOCOLATE VOLCANO	79
ICE CREAM AND CHOCOLATE SAUCE	65
MALVA PUDDING	75

KIDS MENU

UNDER 10 YEARS

MARGHERITA PIZZA	75
HAWAIIAN PIZZA	85
REGINA PIZZA	85
SPAGHETTI BOLOGNAISE	89
CHICKEN STRIPS AND CHIPS	85
POPSICLE ENQUIRE ABOUT FLAVOURS WITH YOUR WAITER	19

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