

# Breakfast

<p><b>PARMESAN SCRAMBLED EGGS &amp; CROISSANT</b> <b>140</b></p> <p>Scrambled eggs, freshly baked croissant, rocket, bacon and balsamic roasted cherry tomatoes</p>	<p><b>THE FULL ENGLISH</b> <b>105</b></p> <p>Eggs, bacon, mushrooms, tomatoes, spicy baked beans, sausage and toast</p>
<p><b>EGGS BENEDICT</b> <b>95</b></p> <p>Two poached eggs and bacon on an English muffin, topped with hollandaise</p>	<p><b>BREAKFAST BURGER</b> <b>180</b></p> <p>A beef burger with tomato chilli chutney, bacon, rocket, fried egg and hollandaise</p>
<p><b>EGGS ANY WAY</b> <b>65</b></p> <p>Two eggs (boiled, fried, scrambled or poached) with roast tomato, bacon and toast</p>	<p><b>IRISH OATS</b> <b>V</b> <b>80</b></p> <p>With cream, honey and a shot of Jamesons whiskey</p>
<p><b>OMELETTE</b> <b>110</b></p> <p>Three egg omelette with mozzarella and your choice of three fillings. Served with toast</p> <ul style="list-style-type: none"> <li>• Caramelised onions</li> <li>• Mushrooms</li> <li>• Cherry tomatoes</li> <li>• Bacon</li> <li>• Ham</li> </ul>	<p><b>BELGIUM WAFFLES</b> <b>V</b> <b>80</b></p> <p>With ice cream and maple syrup</p>
<p><b>EGGS ONASSIS</b> <b>155</b></p> <p>Two poached eggs and smoked salmon on an English muffin, topped with hollandaise and capers</p>	<p><b>FIVE STACK FLAP JACKS</b> <b>100</b></p> <p>With salted butter, bacon, maple syrup and warm berry compote</p>

<b>EXTRAS:</b>	
Toast	<b>5</b>
Egg	<b>7</b>
Avocado	<b>40</b>
Cherry tomatoes	<b>15</b>
Mushrooms	<b>10</b>
Bacon	<b>25</b>
Salmon	<b>100</b>

# Kids Breakfast

FOR CHILDREN UNDER 12

<p><b>EGG AND BACON</b> <b>50</b></p> <p>One egg (boiled, fried, scrambled or poached) served with bacon and toast</p>	<p><b>JUNGLE OATS</b> <b>35</b></p>
<p><b>CROISSANT</b> <b>V</b> <b>60</b></p> <p>With butter and jam</p>	<p><b>FRENCH TOAST</b> <b>V</b> <b>50</b></p> <p>Served with bacon</p>
<p><b>+ ADD: Nutella</b> <b>20</b></p>	<p><b>BELGIUM WAFFLES</b> <b>V</b> <b>60</b></p> <p>With ice cream</p>
	<p><b>THREE STACK FLAPJACKS</b> <b>60</b></p> <p>With bacon and maple syrup</p>

## Starters

<b>SOUP OF THE DAY</b> <span>V</span>	70	<b>PERI PERI CHICKEN LIVERS</b>	90
With toasted ciabatta		With toasted ciabatta	
<b>CRUMBED BRIE CHEESE</b> <span>V</span>	145	<b>FALKLAND ISLAND CALAMARI</b>	110
Almond and panko crumbed brie cheese with a walnut-cranberry relish		Grilled or fried with ginger caramel, lime mayo and tomato chilli chutney	
<b>PULLED PORK SPRING ROLLS</b>	98	<b>SALMON FISH CAKES</b>	100
With sweet chilli and coriander pesto dipping sauces		With a Greek salad	

## Salads

<b>CHICKEN CAESAR SALAD</b>	130	<b>CAPRESE SALAD</b> <span>V</span>	135
With bacon, garlicky croutons and a creamy anchovy dressing		With buffalo mozzarella, tomatoes, basil, aged balsamic and olive oil	
<b>ROASTED BUTTERNUT SALAD</b> <span>V</span>	130	<b>+ ADD:</b>	
Lettuce, rocket, roasted cherry tomatoes, avocado, toasted almonds, feta and a citrus-mustard dressing		Grilled chicken	35
		Fishcakes	40
		Salmon	100

## Pasta

<b>BOLOGNAISE</b>	110	<b>GNOCCHI</b> <span>V</span>	130
Tagliatelle with bolognaise		Housemade gnocchi with tomato, spinach and mascarpone	
<b>CALAMARI</b>	160	<b>BUTTERNUT</b> <span>V</span>	125
Tagliatelle with calamari and baby marrow in a mild peri peri cream sauce		Penne with caramelised butternut, rocket, feta, a toasted seed and nut dukkah and light cream	
<b>ORIENTAL</b>	135	<b>PRAWN AND CHORIZO</b>	195
Penne with mildly spiced chicken, light cream, tomato and Mrs Balls chutney		Penne with garlic sautéed prawns and chorizo in a creamy tomato sauce with coriander and rocket	

## Pizza

<b>GARLIC FOCACCIA</b> <span>V</span>	75	<b>THE PAULIE GEE</b>	170
		Salami with hot (chilli) honey	
<b>MARGHERITA</b> <span>V</span>	95	<b>THE MEAT LOVERS</b>	160
		Bacon, ham and bolognaise	
<b>THE HONOLULU</b>	140	<b>CHICKEN OLIVANA</b>	165
Ham and pineapple		Grilled chicken, olives, mushrooms and peppadews	
<b>THE DRAKENSBERG</b>	175	<b>ROSSA VERDE</b>	155
Bacon, avo and feta		Grilled chicken, cherry tomatoes and basil pesto	
<b>THE DRAGONVIEW</b> <span>V</span>	155		
Halloumi, cherry chilli jam, garlic and rocket			

# Sandwiches & Burgers

<b>STEAK SANDWICH</b>	<b>180</b>	<b>DRAGONVIEW BEEF BURGER</b>	<b>170</b>
Caramelized onions, rocket, brandy peppercorn dipping sauce and fries		With cheddar, bacon, sticky onions, burger mayo and fries	
<b>SMOKED CHICKEN PANINI</b>	<b>165</b>	<b>DRAGONVIEW CHICKEN BURGER</b>	<b>150</b>
Emmenthaler cheese, rocket, avocado and tomato with a honey and mustard drizzle and fries		Crumbed chicken breast, bacon, brie cheese, lettuce, tomato, mayo, onion rings, cranberry sauce and fries	
<b>THE CLUB</b>	<b>105</b>		
Chicken mayo, bacon and cheese			
<b>CHICKEN MAYONNAISE</b>	<b>80</b>		
<b>CHEESE</b> 	<b>70</b>		

+ ADD: Plant based patty  **60**




# Mains

<b>HAKE</b>	<b>165</b>	<b>LAMB CURRY</b>	<b>205</b>
Grilled or fried hake served with a caper lemon butter sauce, fries or a side salad		Served with rice and sambals	
<b>CALAMARI</b>	<b>195</b>	<b>CHICKEN AND PRAWN CURRY</b>	<b>195</b>
Grilled or fried calamari served with tartare sauce, fries or vegetables		Durban style chicken and prawn curry with rice and sambals	
<b>PORK RIBS</b>	<b>200 / 360</b>	<b>RUMP STEAK</b>	<b>200 / 250</b>
400g or 800g of grilled pork ribs with fries or salad		200g or 300g rump steak, served with a garlic butter sauce, vegetables and fries	
<b>PORK BELLY</b>	<b>195</b>		
Chef Daniel's famous pork belly served with red wine sauce, mashed potatoes and vegetables			
<b>LAMB LOIN CHOPS</b>	<b>295</b>		
Infused with rosemary and garlic, drizzled with a chimichurri sauce served with fries and vegetables			
<b>EISBEIN</b>	<b>195</b>	<b>GRILLED FILLET OF BEEF</b>	<b>280</b>
Served with mashed potatoes and vegetables		Chargrilled fillet of beef, brandied green peppercorn sauce with vegetables and fries	
		<b>CHICKEN STACK</b>	<b>165</b>
		Layered grilled chicken breast, bacon and brie served on a mélange of roasted vegetables with a whole grain mustard and mushroom sauce	

## Dessert

<b>CRÈME BRÛLÉE</b>	70	<b>AFFOGATTO</b>	65
<b>BELGIUM CHOCOLATE TART</b> With homemade lemon curd ice-cream	80	Vanilla ice-cream served with a freshly pulled espresso accompanied by a shot of Frangelico/Kahlua/Amaretto	
<b>CARROT CAKE TRIFLE</b> With spiced syrup, candied pecans and cream cheese mousse	78	<b>ICE CREAM &amp; CHOCOLATE SAUCE</b>	45
<b>BELGIUM WAFFLES</b> With ice cream or cream	80	<b>HOMEMADE ICE CREAM (PER SCOOP)</b>	38
		Ask your waitron about the available flavours	
<b>+ ADD TOPPINGS:</b>	50	<b>GOURMET MILKSHAKE</b>	75
Chocolate		Ask your waitron about the available flavours	
Caramel			
Berries		<b>CAKES</b>	
		Ask your waitron about the available cakes	

## Kids Mains

<b>BURGER AND FRIES</b>	95	<b>CRUMBED CHICKEN STRIPS</b>	85
Beef or chicken		With fries	
<b>+ ADD: Plant based patty</b> 	60	<b>PIZZA</b>	85
		Cheese or ham and cheese	
<b>MAC &amp; CHEESE</b> 	70	<b>HAKE GOUJONS AND FRIES</b>	85
<b>SPAGHETTI</b>	75	<b>SUBSTITUTE:</b> 	30
Bolognaise or napoletana sauce		Fries for mashed potatoes and vegetables	
<b>RIBS</b>	120		
200g ribs served with fries			

## Kids Dessert

<b>ICE CREAM AND CHOCOLATE SAUCE</b>	45	<b>BELGIUM WAFFLES</b>	60
Served in a bowl or cone		With ice cream	
<b>CREATIVE ICE CREAM</b>	70	<b>MILKSHAKES</b>	40
With fun toppings (smarties, jelly beans, chocolate sauce and gums)		Ask your waitron about the available flavours	

## Soft Drinks

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<b>STILL / SPARKLING WATER</b> 440ml	30	<b>APPLETIZER / GRAPETIZER</b>	45
<b>ICE TEA</b>	32	<b>FRUIT JUICE</b>	50
<b>SOFT DRINKS</b> Coke / Coke Light / Coke Zero / Fanta / Sprite / Crème Soda	32	<b>TONIC WATER / BLUE TONIC / PINK TONIC / TONIC ZERO / SODA WATER / LEMONADE / GINGER ALE</b>	29

## Speciality Drinks

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<b>MILKSHAKES</b> Ask your waitron about the available flavours	60	<b>DOM PEDRO</b> Jameson / Amarula / Kahlua	75
<b>AMARULA HOT CHOCOLATE</b>	65	<b>IRISH COFFEE</b> Jameson / Amarula / Kahlua	75

## Hot Drinks

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<b>CAPPUCCINO</b>	36	<b>HOT CHOCOLATE</b>	45
<b>DOUBLE CAPPUCCINO</b>	42	<b>CAFFÉ MOCHA</b>	50
<b>AMERICANO</b>	30	<b>TEA</b> Five Roses, Rooibos, Green Tea, Earl Grey, Chamomile, English Breakfast	28
<b>DOUBLE AMERICANO</b>	40	<b>CAFFÉ LATTE</b>	38
<b>SINGLE ESPRESSO</b>	25	<b>CORTADO</b>	40
<b>DOUBLE ESPRESSO</b>	40		

## Beers & Ciders

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<b>DRAKENSBERG BREWERY ON TAP</b> Pilsner or Red Ale	75	<b>FLYING FISH</b>	38
<b>CASTLE LITE / CASTLE LAGER / CASTLE MILKSTOUT / HANSA / BLACK LABEL</b>	36	<b>HUNTERS DRY / GOLD</b>	45
<b>AMSTEL</b>	38	<b>WINDHOEK DRAUGHT</b>	48
<b>SAVANNA DRY / LIGHT</b>	50	<b>HEINEKEN</b>	46

# Bubbles



GRAHAM BECK BRUT NV (375ml)	250
KLEINE ZALZE CAPE NECTAR DEMI SEC	345
L'ORMARINS BRUT NV	355
BOSCHENDAL BRUT ROSE'	385
SILVERTHORN RIVER DRAGON NV	485
JACQUE BRUERE BRUT	510
BOTTEGA PROSECCO BRUT NV	675
MOET & CHANDON IMPERIAL BRUT NV	1450
MOET & CHANDON NECTAR IMPERIAL NV	1700
VEUVE CLIQUOT BRUT NV	1800

# White Wine



## SAUVIGNON BLANC



DIEMERSDAL	60	205
WATERFORD PECAN STREAM		225
CAPE OF GOOD HOPE 'ALTIMA'		330
GROOTE POST 'SEASALTER'		370

## CHARDONNAY

HARTENBERG UNWOODED	65	215
DE WETSHOF 'LIMESTONE HILL'		240
OAK VALLEY 'BENEATH THE CLOUDS'		320
MEERLUST		725

## CHENIN BLANC

KAAPZICHT	60	210
BROOKDALE 'MASON ROAD'		255
DE MORGENZON 'DMZ'		290
RAATS ORIGINAL		370

## WHITE BLENDS & AROMATIC WINES

DE KRANS MOSCATO (SEMI SWEET)		185
BUITENVERWACHTING BUITEN BLANC		170
FAIRVIEW FIZZY VINHO VERDE		200
HAUTE CABRIERE CHARD - PINOT NOIR		235


## ROSE'

DIEMERSFONTEIN	55	195
NEIL ELLIS 'WILDFLOWER'		210
BABYLONSTOREN		290

# Red Wine



## MERLOT

		
PROTEA	55	180
GLENELLY		320
HARTENBERG		500
STEENBERG		510

## PINOTAGE

KLEINE ZALZE 'CELLAR SELECTION'	60	205
PAINTED WOLF		235
KAAPZICHT 'SKRAALHANS'		325
RIJKS TOUCH		365

## SHIRAZ

LEEUWENKUIL		195
DIEMERSDAL		290
LA MOTTE		400

## CABERNET SAUVIGNON

PORCUPINE RIDGE		170
WARWICK 'FIRST LADY'		260
USANA 'THE FOX'		435

## PINOT NOIR

OAK VALLEY 'SOUNDS OF SILENCE'		355
CREATION		540
NEWTON JOHNSON 'WALKER BAY'		625

## RED BLENDS

KAAPZICHT 'KALEIDOSCOPE'	60	215
KANONKOP KADETTE CAPE BLEND		280
ALTO ROUGE		255
WATERFORD 'ANTIGO'		425
ANTHONIJ RUPERT 'OPTIMA'		520
VILAFONTE 'SERIOUSLY OLD DIRT'		530
MEERLUST RUBICON		995

# Cocktails

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<b>DRAGON TEARS</b>	<b>85</b>
Vodka, orange juice, cranberry juice	
<b>ITALIAN GIN AND TONIC</b>	<b>110</b>
Italian lemon infused gin, tonic and rosemary	
<b>CHERRY AND LIME SMASH</b>	<b>120</b>
Gin, amarena cherries, lime, soda, bitters	
<b>APEROL SPRITZ</b>	<b>120</b>
Aperol, Prosecco, soda	
<b>RAFFLE'S SINGAPORE SLING</b>	<b>90</b>
Gin, Triple sec, cherry, lime, pineapple, Grenadine	
<b>SALTED CARAMEL MARTINI</b>	<b>115</b>
Vodka, Amarula, caramel, cream, Drakensberg chocolate	

# Spirit Free

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<b>GIN AND BLACKCURRANT</b>	<b>120</b>
Tanqueray 00, blackcurrant and appletizer	
<b>THE CRANBERRY COLLINS</b>	<b>120</b>
Tanqueray 00, cranberry, elderflower, citrus, soda	

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**PLEASE NOTE:** Prices are subject to change. Our kitchen uses tree nuts, traces of which may be found in certain dishes. We reserve the right to add 10% service charge to tables of eight or more. A corkage fee is payable.