

## tea selection & hot drinks

add vanilla   hazelnut   caramel _____	R10
add almond milk   oat milk _____	R15
add pouring cream _____	R15
<b>tea</b> _____	R25
ceylon tea   rooibos   earl grey   green   chamomile peppermint   jasmine green   very berry   honey bush rooibos chai   black chai   vanilla rooibos	
<b>signature tea</b> _____	R35
fresh ginger   honey   lemon	
<b>chai latte</b> _____	R40
<b>dirty chai latte</b> _____	R58
<b>red flat white   red cappuccino</b> _____	R40
<b>red latte</b> _____	R45
<b>turmeric &amp; ginger latte</b> (unsweetened) _____	R45
<b>green matcha latte</b> _____	R45
(sweetened with coconut sugar)	
<b>manna brew superfood flat white</b> _____	R40
<b>hot chocolate</b> _____	R40
<b>chilli hot chocolate</b> _____	R45
<b>vegan hot chocolate (vg)</b> _____	R50

## coffee

add vanilla   hazelnut   caramel _____	R10
add almond milk   oat milk _____	R15
add pouring cream _____	R15
<b>espresso</b> _____	R30
<b>double espresso</b> _____	R35
<b>espresso macchiato</b> _____	R35
<b>americano</b> _____	R30
<b>flat white   cappuccino</b> _____	R35
<b>decaff flat white   cappuccino</b> _____	R38
<b>café latte</b> _____	R45
<b>café mocha</b> _____	R45
<b>cortado</b> _____	R35
<b>vietnamese drip coffee   condensed milk</b> (iced or hot) _____	R50
<b>classic iced coffee</b> _____	R45
double espresso   ice   full cream milk	
<b>French press for one</b> _____	R35
<b>French press for two</b> _____	R65
<b>Irish Coffee</b> _____	R75

## cold beverages

<b>still   sparkling water</b> _____ 330ml	R20
_____ 750ml	R50
<b>assorted cordials</b> _____	R10
roses cola tonic   roses passionfruit   roses lime   sugar free elderflower   sugar free pink lemonade sugar free lemonade   sugar free unicorn	
<b>fitch &amp; leedes sodas</b> _____	R25
club soda   indian tonic   ginger ale   lemonade   pink tonic	
<b>coke   coke zero   fanta orange</b> _____	R27
<b>theonista craft sodas</b> _____	R50
original ginger beer   sugar free ginger beer	
<b>happy culture kombucha</b> _____	R50
<b>cold pressed raw juices</b> _____	R65
• <b>go green:</b> apple   cucumber   kale   celery   lemon   parsley   mint	
• <b>immune booster:</b> orange   carrot   lemon   ginger   cayenne pepper	
• <b>just beet it:</b> beetroot   apple   cucumber   lemon   mint	
• <b>seasonal fruit:</b> apple   pineapple   orange	
add: ginger   mint _____	R15
<b>ceres juices</b> _____	R25
mango   apple	
<b>soga certified organic orange juice</b> _____	R38
<b>soga certified organic orange ice lolly</b> _____	R28
<b>just berry smoothie</b> _____	R65
yoghurt   mixed berries or seasonal fruit	
<b>tomato cocktail</b> _____	R35
<b>bloody mary</b> _____	R80
<b>appletiser   grapetiser</b> _____	R30
<b>rock shandy</b> _____	R65
soda water, lemonade & bitters	
<b>steel works</b> _____	R70
cola tonic, soda water, ginger ale & bitters	
<b>bos ice tea</b> _____	R30
lemon   peach   berry	
<b>old fashioned milkshakes</b> _____	R65
vanilla   berry   chocolate   banana   lime   coffee   strawberry   unicorn (vanilla, strawberry, raspberry, cotton candy, bubblegum)   peanut butter)	
<b>Dom Pedro</b> _____	R85

## non-alcoholic drinks

Heineken 00 \_\_\_\_\_ R40

Savannah Non-Alcoholic \_\_\_\_\_ R35

## bottled beer & cider

Windhoek Lager \_\_\_\_\_ 330ml R45

Windhoek Draught \_\_\_\_\_ 440ml R50

Heineken \_\_\_\_\_ 330ml R45

Corona \_\_\_\_\_ 355ml R50

Old Harbour Craft Lager \_\_\_\_\_ 440ml R55

Savannah Dry Cider \_\_\_\_\_ R36

## methode cap classique

Villiera Tradition Brut \_\_\_\_\_ 750ml R395

Villiera Tradition Brut \_\_\_\_\_ 375ml R260

## white wines

Creation Whalepod \_\_\_\_\_ R60 | R220

Sauvignon Blanc

Lomond \_\_\_\_\_ R65 | R255

Sauvignon Blanc

Gabrielskloof \_\_\_\_\_ R70 | R275

Chenin Blanc

Seven Springs \_\_\_\_\_ R65 | R255

Unoaked Chardonnay

## rosé

Domaine des Dieux Petit Rose \_\_\_\_\_ R60 | R240

Domaine Grier French Rose \_\_\_\_\_ R85 | R340

## red wines

Gabrielskloof \_\_\_\_\_ R80 | R330

The Blend

Lomond

Lomond Syrah \_\_\_\_\_ R75 | R285

*corkage R45 per 750ml bottle – maximum 2 bottles per table*

### Opening Hours

Monday to Friday: 08h30 to 16h00

Saturday and Public Holidays: 08h30 to 15h00

Sunday: 08h30 to 14h00 – Breakfast, brunch & early lunch

Right of admission reserved • Menu and prices subject to change