



Blue Bay Café

A menu based on simplicity, finesse and flavour forms the ethos of our restaurant's new food movement. It's where Saldanha Bay's local and fresh ingredients have travelled with us, on our quest to bring worldly flavours that lend themselves to what still remains "Wes kus, bes kus"

WINTER BREAKFAST, LUNCH & DINNER MENU

Breakfast served from 6:30am to 10:30am | Lunch served from 12pm to 3pm | Dinner served from 5pm to 9:30pm
1 April 2017 – 31 October 2017

*Under 18's are not allowed to be served at the bar counter. No alcohol may be served before 11am. Right of admission reserved.
Corkage is charged at R60 per 750ml bottle of wine only.*

DRINKS LIST

TEA AND COFFEE

FILTER COFFEE	R15
DECAF FILTER COFFEE	R16
ESPRESSO OR AMERICANO (espresso with hot water)	
Single	R17
Double	R30
CAPPUCCINO	R22
SELECTION OF TEAS	R15
HOT CHOCOLATE	R25
CAFÉ LATTE	R25



SPECIALITIES

We charge a flat rate for the base. You can add your choice of liquor, single or double.

IRISH COFFEE	R15
DOM PEDRO	R20

MILKSHAKES

VANILLA, CHOCOLATE, STRAWBERRY, BUBBLEGUM, COFFEE, LIME, BANANA	R35
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SOFT DRINKS

COKE / COKE LIGHT / COKE ZERO	R20
CREAM SODA	R20
FANTA ORANGE / FANTA GRAPE	R20
SPRITE / SPRITE ZERO	R20
STONEY	R20
BOS ICE TEA (Lemon & Peach)	R26
APPLETIZER / GRAPETIZER	R28

WATER & JUICE

KIDS BOX FRUIT JUICE	R15
GLASS OF JUICE	R20
STILL / SPARKLING WATER (500ml)	R18
STILL WATER (1.5L)	R22
SPARKLING WATER (1L)	R20

MIXERS

COKE	R17
SODA WATER / TONIC WATER / DRY LEMON / GINGER ALE / LEMONADE	R17
RED BULL	R38
TOMATO JUICE	R25
COLA TONIC / PASSION FRUIT / LIME CORDIAL	R6

CIDERS / COOLERS

HUNTERS DRY	R28
SAVANNA DRY / SAVANNA LIGHT	R30
FLYING FISH (Lemon)	R25
SMIRNOFF SPIN	R30
REKORDERLIG (Wild Berries or Strawberry & Lime)	
500ml Bottle	R60
Jug	R110

BEERS

AMSTEL	R25
BLACK LABEL	R24
CASTLE LAGER	R23
CASTLE LITE	R25
HEINEKEN	R28
WINDHOEK DRAUGHT	R30
WINDHOEK LAGER	R25
BECKS NON ALCOHOLIC BEER	R35

CRAFT BEERS

DARLING BREW SLOW BEER DRAUGHT	R40
DARLING BREW ROGUE PONY (500ml)	R56
DARLING BREW GYPSY MASK (500ml)	R58
DARLING BREW SUNGASER (500ml)	R55
CEDERBERG BOGGOM BLONDE ALE (440ml)	R55
CEDERBERG VOERTSEK IPA (440ml)	R55
CBC KRYSTAL WEISS (340ml)	R40
CBC LAGER (340ml)	R38

We offer sandwiches, pizzas and cakes between services.

Please note that a 10% gratuity will be added to your bill for tables of 10 people or more.



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DRINKS LIST

LIQUEURS

AMARULA	R12
AMARETTO	R22
KAHLUA	R20
FRANGELICO	R20
CAPE VELVET	R12
NACHTMUSIEK	R12
BUTLERS BLUE / BUTLERS PEPPERMINT	R15

SHOOTERS

Please ask our waiter for our speciality shooter menu.

JAGERMEISTER	R25
CARVO CARAMEL VODKA	R22
OLMECA GOLD TEQUILA	R22
EL JIMADOR REPOSADO	R25
EL JIMADOR BIANCO	R22
PONCHOS	R22
TIO JUAN	R20
STRAWBERRY LIPS	R15

WHISKEY

BELLS	R20
CHIVAS REGAL	R33
FAMOUS GROUSE	R20
SCOTTISH LEADER	R16
JACK DANIELS	R25
JAMESON	R32
J&B RARE	R20
JOHNNIE WALKER RED	R22
JOHNNIE WALKER BLACK	R36



BRANDY

KWV 10 YEARS	R25
KLIPDRIFT	R16
KLIPDRIFT PREMIUM	R18
RICHELIEU	R16
OLOF BERGH	R16

RUM

RED HEART	R18
CAPTAIN MORGAN	R18
SPICED GOLD	R15
BACARDI	R19
SOUTHERN COMFORT	R16
MALIBU	R15
JERRY'S RUM	R12

VODKA

COUNT PUSHKIN	R12
SMIRNOFF 1818	R12

GIN

GORDON'S	R10
TANQUERAY	R22
AMBER INVERROCHE	R28

OTHER

PIMM'S NO 1	R12
BLOODY MARY	R40
ROCK SHANDY	R32
MARTINI ROSSO / MARTINI DRY / MARTINI BIANCO	R10
CINZANO ROSSO	R10
REPUBLIC JAM JAR: Cherry & Dragonfruit, Coconut & Vanilla, Pineapple & Jackfruit	R50

PORTS AND SHERRY

ALLESVERLOREN	R20
OLD BROWN SHERRY	R15
RC CAPE RUBY PORT	R12
MONIS MEDIUM CREAM	R15

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WINES

WHITE WINES

SAUVIGNON BLANC

Groote Post R145
Gooseberries are the standout fruit of this vintage. Ripe figs and granadilla abound on the nose and palate. This vintage is fruit driven with a vibrant acidity and a hint of grass on the finish.

**Darling Cellars "Bush Vine" Sauvignon Blanc - Bottle R90
- Glass R30**
Grassy, nettles and subtle flintiness on the nose with tropical fruit and guava flavours on the palate. An elegant wine with a crisp finish.

Malkopbaai Sauvignon Blanc R140
Tropical fruits and green pepper with a balanced minerality and complimented by freshness. Fantastic with seafood, a fresh salad or enjoy with fun friends.

**Duckitt Sauvignon Blanc - Bottle R95
- Glass R30**
The Duckitt Sauvignon Blanc was created to over deliver in quality, consistency and value for money. This wine has an intense nose of tropical fruit enhanced by a hint of grass and minerality.

Cederberg Sauvignon Blanc R170
An aromatic Sauvignon Blanc with grassy notes, white asparagus undertones and strong hints of capsicum, gooseberries and lemon zest. A refreshing, crisp acidity finishes off the initial sensation of creaminess on the mid-palate.

CHARDONNAY

Groote Post Unwooded Chardonnay R150
The wine has lovely citrus and lime tones on the nose. This vintage is made in a fresher, leaner style than before. The palate has a honeyed structure and the wine's balanced acidity will have the wine ageing well in the bottle for a good year or two.

**Darling Cellars "Quercus Gold" Chardonnay - Bottle R90
- Glass R30**
85% Chardonnay, 15% Viognier. White pears and tropical fruit on the nose. Clean, rounded mouthfeel with juicy peach flavours on the palate.

CHENIN BLANC

**Riebeek Cellars - Bottle R85
- Glass R30**
Packed with upfront tropical fruit, the nose charms with an abundance of guava and gooseberries. The palate follows through with fruit flavours, balanced by a crisp acid to ensure a fresh and fruity style of wine.

Darling Cellars "Arum Fields" Chenin Blanc R75
Fruity, crisp, wine with pungent guava, passionfruit and lemon zest on the nose. These follow on the palate with a refreshing finish.

Malkopbaai Chenin Blanc R145
This lightly wooded wine has delicate aromas of melon, granny smith apple and honey suckle. It will pair well with light green curry or any Mediterranean inspired dishes.

Cederberg Chenin Blanc R160
The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear. Five months lees contact ensured a mouth coating creaminess on the palate with a lively crisp acidity to finish off. Altitude vineyards make this Chenin Blanc truly unique.

BLENDS

Duckitt Chardonnay Pinot Noir R95
This wine has a wonderful floral nose with a balanced acidity and long lingering finish, it is a wine that can be enjoyed at any occasion

Darling Cellars Sweet R75
Guava, white pears and citrus makes in the main aroma components of this fruit salad nose and palate. A nice fresh wine with good balance between acidity and alcohol with no treacle effect. Makes for a perfect summer daytime drink!

**Darling Cellars Chenin / Sauvignon Blanc - 500ml R45
- 750ml R75**
Explosion of tropical and citrus notes on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones.

SPARKLING WINE

**JC Le Roux Le Domaine - 750ml R120
- 187ml R40**
J.C. Le Roux Le Domaine is a delightful sparkling wine that comes alive on the palate. It has all the finesse and freshness of a Sauvignon Blanc, intertwined with the gentle sweetness of the Muscadelle, while keeping its crisp youthfulness intact. Low in alcohol, its mouth-filling sweetness and clean finish will enliven any occasion.

Simonsig Kaapse Vonkel R200
Whimsical aromas of dried apple rings with bubble wrapped layers of apricot and red cherries. The flavour of freshly baked bread comforts the palate while the fresh acidity is cause for a party frenzy. A youthful mousse refreshes the mind and soul. A toast to elegance and perfection.

Groote Post MCC R200
This MCC is salmon-pink tinged with flavours of strawberry and hints of yeasty biscuit. It is crafted according to the age-old tradition of second fermentation in the bottle.

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RED WINES

MERLOT Groote Post Merlot A wine with tremendous balance of fruit, tannin and oak. Ripe plum and mint flavours support a juicy mid palate that lingers and lingers.	R190	PINOTAGE Darling Cellars Chocoholic Pinotage This decadently delicious Pinotage-based wine has a dash of Mourvedre which adds delicious blackberry fruit to this velvety-textured wine.	R105
Darling Cellars "Six Tonner" Merlot - Bottle - Glass Soft, fruity wine with juicy ripe plum and mulberry on the nose and palate. Subtle use of oak gives the wine appealing balance.	R100 R35	Malkopbaai Pinotage This wine is elegantly soft and easy-drinking, with ripe, red fruit flavours and a medium-bodied palate. To be enjoyed with juicy steak, curries or great company.	R145
SHIRAZ Riebeek Cellars Shiraz - Bottle - Glass The Riebeek Shiraz is a lively rich wine, full bodied with a subdued smokiness on the nose and a pallet of ripe fruit and interesting spice.	R95 R35	BLENDS Happy Dragon Blend - Bottle - Glass (89% Pinotage; 11% Shiraz)	R95 R30
Darling Cellars "Black Granite" Shiraz Medium-bodied with wild berries, ripe plums and dark chocolate on the nose. Opulent fruit and integrated wood adding structure.	R105	Duckitt Merlot/Cab/Cab Franc Dark intense ruby red colour. Rich red and black berry flavours with a hint of cigar box. This vintage is full bodied with prominent black currant and spicy flavours, supported by subtle wood and ripe tannins.	R100
The Very Sexy Shiraz Full bodied wine with intense spicy flavours. This full bodied shiraz has an intense complex nose of white pepper, cloves, cinnamon and mulberries.	R130	The Dark Side Cabernet/Shiraz Blend Incomparably richer, juicier, bigger, bolder – and proud of it. A very well structured wine with rich mulberry fruit and a firm finish. Savoury characteristics with a light smoky undertone.	R100
Teubes Shiraz A full bodied wine with spicy notes and succulent raspberry flavours. This wine would be a great accompaniment to a pepper steak.	R200	Inkspot Vin Noir A wine of inky concentration with an unparalleled richness in the mouth. The prime expression of low-yielding, dryland bush vines. Suitable for pairing with spicy modern cuisine, or even as an on-the rocks aperitif in summer.	R95
Neil Ellis Groenekloof Shiraz Red purple colour. Pure blackberry fruit with underlying white pepper, liquorice aromas and hints of violets. Elegant but concentrated palate with underlying cedar spice and a finely balanced tannin structure.	R140	Cederberg Merlot/Shiraz A fantastic blend of 69% merlot and 31% shiraz. Sweet plums and blackcurrants from the merlot and cherries and spice from the shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate. This red blend is a must with every braai, but also suited to rich game dishes.	R180
CABERNET SAUVIGNON Riebeek Cellars Combining the black berry flavours and elegant structure of a timeless Cabernet Sauvignon with the ripeness and roundness of a Merlot and you have a wine that is very well structured but accessible for every day enjoyment.	R95	ROSÉ Darling Cellars Sweet Rosé - Bottle - Glass 90% Bukkettraube/10% Ruby Cabernet. A blushing new blend showing fruity and floral aromas. A soft, friendly wine with balanced sweetness.	R80 R30
Darling Cellars Reserve Terra Hutton - Bottle - Glass A Classic and fruit driven Cabernet, with a dark intense colour. Blackcurrants, cassis and roasted almonds on the nose.	R95 R35	Riebeek Cellars Pinotage Rosé This wine is made from 100% Pinotage grapes, harvested early while temperatures are still relatively low and then the juice is left on the skins until optimum flavour and colour has been obtained.	R85
		Cederberg Sustainable Rosé The Cederberg Rosé, made of single vineyard Shiraz on sandstone soil, shows elegant aromas of strawberries, watermelon and cotton candy. It has a dry entry with a creamy palate yet it has a crisp finish. This shiraz-based Rosé has an exotic coral pink appearance, a real summer refresher!	R120

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