

Important Information

WE ARE CASHLESS

Cash will not be accepted under any circumstances.

GRATUITY

A 10 % gratuity is added to tables of 10 or more patrons.

CORKAGE

Corkage is charged at R80 per bottle.
Only wine is permissible.

BOOKINGS

Bookings essential as our restaurant is often booked up for private functions. Bookings can be made via 022 714 1177 and by selecting option 3 on the menu choice.

Please send us a WhatsApp via our WhatsApp line:
073 655 2075 or find us on Dineplan.

2026 MENU

Welcome to the Bay Club and Social



BREAKFAST MENU

Breakfast is served to in house and walk in guests from 6:30H till 10:30H, daily.

SMALL PLATES & SUMMER SALAD MENU

Discover our small plate menu concept.
A series of smaller refined dishes to be shared around the table.
We recommend 2 small plates per person.

CLASSIC MENU

Discover our Bay Club & Social Classics.
Heartier favourites of our guests, dishes which have remained with us for many years. All dishes are served as main courses.

A La Carte Breakfast

CONTINENTAL BREAKFAST

R181

Selection of cereals, and breads, seasonal cut fruit & yoghurts Croissant, pastry, cold meats.

Cheese, Jam & Marmalade.

Fruit juice, filter coffee or tea.

FULL HOT BREAKFAST

R173

2 eggs, 3 pieces of streaky bacon, fried tomatoes, 2 beef or pork sausage, Sweetcorn fritter, and baked beans, toast & farm butter.

LIGHT HOT BREAKFAST

R92

2 eggs, 2 pieces of streaky bacon, toast & butter.

BREAKFAST BAGELS

Toasted Bagel, cream cheese and two eggs

R89

Add bacon + **R35**

Toasted bagel, cream cheese, pastrami/ham and pickles

R98

THREE EGG OMELETTE & TOAST

R70

Add Cheese + **R 28**

Add Bacon + **R 35**

Add Tomato + **R21**

SOUR DOUGH TOAST

R75

Served with farm butter, jam selection and cheddar cheese.

BUTTER CROISSANT

R79

Served with farm butter, jam selection and cheddar cheese.

TOASTED SANDWICH

R81

Bacon, egg and cheese toasted sandwich on sourdough bread.

From the Earth

CAULIFLOWER FLORETS

R127

Nappe glazed in butter, hummus, basil pesto, toasted almond, fresh herbs.

HARISSA ROASTED AUBERGINE

R120

Popped sorghum, barley, cucumber, labneh, parsley, mint.

SEASONAL TEMPURA VEGETABLES

R135

Sesame ponzu dip

CHICKPEA, SWEETCORN, CHILLI & CORIANDER FRITTERS

R124

Tomato Chilli Jam

JALAPEÑO & CHEESE BOMBS

R117

Sweet Chilli sauce

From the Ocean

THAI GREEN CURRY FISHCAKES

R120

Tartar sauce and fresh salad and herbs.

SALDANHA BAY PREMIUM OYSTERS

Each

R45

Per six

R255

GRILLED SARDINES

R113

Sourdough, blush tomatoes, shaved fennel, red onion, parsley.

SALT & PEPPER CALAMARI SKEWERS

R164

Nuoc cham dressing, lemon emulsion

ASIAN STYLE TEMPURA MUSSELS

R145

Sesame, Sweet Soy Reduction, togarashi Japanese mayo emulsion & lime.

From the Butcher

CHICKEN LIVER PARFAIT

R128

Brandy consommé jelly, sliced grapes, wildflowers, and crostini.

KOREAN FRIED CHICKEN WINGS

R136

Gochujang butter, spring onion and sesame

BEEF SIRLOIN SATAY SKEWERS

R198

Grain mustard, honey, thyme

Summer Salads

TRADITIONAL GREEK SALAD

R156

Cucumber, tomatoes, feta block, red onion, olives, green pepper, Rozendal vinegar, cold pressed olive oil and dried oregano

FETA AND PESTO SALAD

R165

Lettuce, tomato, cucumber and spring onions topped with creamy feta & Basil Pesto
Add Chicken + **R 56**

CARROT AND CABBAGE SLAW

R89

Carrot & cabbage slaw with a citrus ginger dressing
Add Chicken + **R 56**

Bay Club Classic

SALDANHA BAY MUSSELS

R158

French mirepoix, herb oil, flatleaf parsley, vetkoek

PORK BELLY

R199

Pomme puree, mint & lemon zest gremolata, sauteed fine green beans

BUTTER CHICKEN CURRY

R168

Fragrant rice, sambal & Lachha Paratha

SEARED PRAWNS

R274

8 prawns, seared LM style, burnt lime, Portuguese olive oil, parsley vinaigrette.

BRAISED SHORT RIB

R255

Ginger & teriyaki slow braised short rib, fragrant rice

**ALL MENU ITEMS BELOW ACCOMPANIED BY A CHOICE OF SIDES
CHIPS/SALAD/VEG OR SAVORY RICE**

GRILLED FRESH FISH

R239

Green garden sauce of anchovy, mustard, garlic, herbs, and vinegar

SEAFOOD PLATTER FOR 2

R700

4 Prawns, fresh fish, calamari, sardines, mussels, and tartare sauce

SIRLOIN STEAK WITH CAFÉ DE PARIS BUTTER

R288

300 Grams – Herb, anchovies, garlic butter.
Side sauces are included and can be selected from the list of sides below.
Argentinian Chimichurri (Olive oil, parsley, garlic, and chili), Pepper Sauce or Beef Jus.

SMASH BEEF BURGER

R186

200g pure beef patty sweet pickles, slice of cheese, sliced red onion, mustard, mayo & tomato sauce.

Bay Club Classic

LEVAIN BATTERED, CRISP HAKE	R174
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Crisp batter, tartar of pickles and dill.

OLLIE'S CRUMBED CHICKEN BURGER	R180
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Inspired by chef Ollie's Chicken Katsu Sando with panko crumbed chicken breast, shredded lettuce and Tonkatsu sauce

CALAMARI STRIPS	R188
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Salt & pepper fried/grilled calamari, and tartare sauce

GLAZED PORK RIBS 300/600G	R206/R403
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Pastas

FRESHLY BAKED LASAGNA	R197
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Oxtail Ragu, bechamel sauce, homemade pasta

POTATO GNOCCHI	R130
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Summer green peas, parmesan, garlic cream, bacon crisps.

RAVIOLI & GREEN SAUCE	R205
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Spinach & ricotta ravioli, garlic, cream, lemon zest and parmesan

CHICKEN AND TOMATO LINGUINI	R167
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Linguini in a rich, creamy tomato sauce with chicken and fresh basil

MUSSELS AND SQUID INK SPAGHETTI	R164
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Squid ink pasta, creamy tomato sauce with mussels and flat leaf parsley

Toasted Sandwiches

CHEDDAR CHEESE	R 68
CHICKEN MAYO	R 82
BACON, EGG & CHEESE	R 81
BRAAI BROODJIE	R 77
CHEESE, BACON & JALAPENO	R 85

All sandwiches are served with hand cut fries.

Sides-All Served As Extras

HAND CUT FRIES	R 45
SMALL GREEK SALAD	R 68
BUTTERNUT PUREE AND SPINACH	R 66
SAVORY RICE	R 65

Kids Menu

PANKO FISH STRIPS & FRIES	R 87
PANKO CHICKEN STRIPS & FRIES	R 98
BEEF OR CHICKEN SLIDER & FRIES	R 75
CHEESE TOASTIE & FRIES	R 60
HAND CUT FRIES	R 45
BABYDINNER	R 30

Butternut puree, farm butter and marmite.

MINI PIZZAS	R 75
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Two mini Cheese and tomato pizzas

Kids Desserts

HOME-MADE ICE CREAM	R 52
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Two small scoops of vanilla ice cream chocolate sauce and sprinkles

TAKE A LOOK AT OUR ICE CREAM FRIDGE BY THE ENTRANCE FOR SOME OF OUR FAVORITE SUMMER ICE CREAM LOLLYS.

From the pastry chef

WHITE CHOCOLATE CRÈME BRULÉE	R 54
FROZEN MERINGUE TERRINE / SEMI FREDDO Crushed meringue, lemon zest, condense milk frozen into a terrine, macerated fruits	R 86
PETITE FOURS PLATE A selection of small bites from the chef Salted caramel cheesecake, Mini crème Brulée, homemade toasted coconut marshmallow, chocolate brownie	R 94
AFFOGATO Vanilla Crème Anglaise ice cream, espresso shot	R 80
ESPRESSO MARTINI Tronk Voel artisanal vodka, distilled on the West Coast, Kahlúa liqueur, espresso shot	R 90
CHOCOLATE MALVA PUDDING A warm delicious chocolate malva served with a scoop of home made vanilla ice cream	R 106

Ice Cream

Three flavours of homemade churned ice cream & macerated fruit Vanilla Crème Anglaise & Chocolate & salted caramel	R111
TAKE A LOOK AT OUR ICE CREAM FRIDGE BY THE ENTRANCE FOR SOME OF OUR FAVORITE SUMMER ICE CREAM LOLLYS.	

Cake

Vanilla & lemon cheesecake	R 95
Chocolate cake	R 95

Coffee, Tea's & Hot Drinks

AMERICANO	R40
FLAT WHITE	R45
ROOIBOS CAPPUCINO	R46
Served with cinnamon & honey	
CAPPUCINO	R43
CAFÉ LATTE	R48
SINGLE ESPRESSO	R35
DOUBLE ESPRESSO	R40
COFFEE MOCHA	R55
TEA - CARMIÓN SELECTION	R30
TEA - ROOIBOS	R28
CHAI LATTE	R45
DIRTY CHAI	R65
HOT CHOCOLATE	R48
IRISH COFFEE BASE	R50
Select your spirit from the drinks menu as an additional charge	
DOM PEDRO	R45
Select your spirit from the drinks menu as an additional charge	
ESPRESSO MARTINI	R90
Tronk Voelartisanalvodka, distilled on the West Coast, Kahlúa liqueur, espressoshot	

Hot Drink Additions

MAKE A COFFEE DECAF - ADD	R12
MILK ALTERNATIVES ALL DRINKS	R12
Oat or Macadamia - add	
MILK ALTERNATIVES CAFÉ LATTE	R16
Oat or Macadamia - add	

Cap Classique

VILLIERA SHOOTING STAR BRUT -Bottle	R320
VILLIERA SHOOTING STAR BRUT -Glass	R70
Stellenbosch -50% Chardonnay, 30% Pinot Noir, 20% Pinotage	
PAPILLON MIMOSA	R220
A sparkling wine with lively orange-inspired flavours.	
VILLIERA BRUT ROSÉ STELLENBOSCH	R335
35% Pinot Noir, 30% Chardonnay, 30% Pinotage, 5% Pinot Meunier	
VILLIERA SWEET NECTAR	R325
Western Cape - Demi Sec Cap Classique	
GRAHAM BECK BRUT	R380
Robertson - Chardonnay 51% , Pinot Noir 49%	

Rosé & Pinot Noir

NEIL ELLIS WILDFLOWER CINSAULT ROSÉ	R250
Dry Provence-style rosé - 100% Cinsault	
VILLIERA DOMAINE GRIER	R275
South of France - Grenache 70%, Carignan 30%	
DARLING CELLARS PYJAMA BUSH ROSÉ	R165
Darling, WestCoast - 96% Sauvignon Blanc, 4% Grenache	
STETTYN CHARDONNAY PINOT NOIR	R200
Villiersdorp - 60% Chardonnay, 40% Pinot Noir	
SHACKLETON PINOT NOIR	R310
Villiersdorp- 100% Pinot Noir	
CREATION PINOT NOIR	R385
Hermanus - 100% Albarin	

White Wine

DARLING CELLARS ARUM FIELDS CHENIN Darling, West Coast - 100% Chenin Blanc	R165
DARLING CELLARS BUSH VINE SAUVIGNON BLANC Darling, West Coast - 100% Sauvignon Blanc	R165
DARLING CELLARS SWEET WHITE NV Darling, West Coast - 50% Muscat, 50% Chenin Blanc	R155
DARLING CELLARS BLEND - 500ml Bottle Darling, West Coast - 71% Chenin Blanc, 29% Sauvignon Blanc	R85
DARLING CELLARS BLEND Darling, West Coast - 71% Chenin Blanc, 29% Sauvignon Blanc	R150
CEDERBERG CHENIN BLANC Cederberg - 100% Chenin Blanc	R250
CEDERBERG SAUVIGNON BLANC Cederberg - 100% Sauvignon Blanc	R285
NEIL ELLIS WEST COAST SAUVIGNON BLANC Darling, West Coast - 100% Sauvignon Blanc	R250
FRYERS COVE SAUVIGNON BLANC Doringbaai, West Coast - 100% Sauvignon Blanc	R265
GROOTE POST SEA SALTER Darling, West Coast - 90% Sauvignon Blanc, 10% Semillon	R300
RALL GRENACHE BLANC Piekenierskloof - 100% Grenache Blanc	R410
DE WETSHOF LIMESTONE HILL CHARDONNAY Robertson - un-oaked Chardonnay	R245
AA BADENHORST SECATEURS CHENIN BLANC Swartland - 100% Chenin Blanc	R230

Red Wines

BABYLONS PEAK GRANACHE Paardeberg, Swartland - 100% Grenache	R280
DARLING CELLARS BLACK GRANITE SHIRAZ Darling, West Coast - 100% Shiraz	R190
DARLING CELLARS SIX TONNER MERLOT Darling, West Coast - 100% Merlot	R195
DARLING CELLARS CAB SAUV / MERLOT 500ml bottle - Darling, West Coast - 58% Cabernet Sauvignon, 27% Merlot, 15% Cinsaut	R85
DARLING CELLARS CAB SAUV / MERLOT Darling, West Coast - 58% Cabernet Sauvignon, 27% Merlot, 15% Cinsaut	R150
CEDERBERG MERLOT / SHIRAZ Cederberg - 54% Merlot and 46% Shiraz	R265
LA MOTTE MILLENNIUM Walker Bay, Franschhoek and Stellenbosch 52% Merlot, 30% Cab Franc, 10% Petit Verdot & 8% Malbec	R275
AA BADENHORST SECATEURS BLEND SWARTLAND 50% Shiraz, 25% Cinsault & 25% Grenache	R265
ZANDVLIET SHIRAZ Roberston - 100% Shiraz	R275
BLAAUWKLIPPEN ZIN FANDEL Stellenbosch - 100% Zinfandel	R315
KLIENE ZALZE CAB - SAV Stellenbosch - 100% Cabernet Sauvignon	R345
LE RICHE CAB SAUV Stellenbosch - 100% Cabernet Sauvignon	R530

Cocktail Menu

We have refined our cocktail menu to a selection of four of highly specialised and unique drink experiences with the view of less is simply more. Each cocktail is a blend of fresh juices, herbs and mixers crafted by our skilled mixologist, Dale Parker. We encourage guests to sample all four of our incredibly delicious mouth enhancing cocktails as we have carefully adjusted the liquor component to allow you to enjoy the full board of cocktail offerings, without any, serious "impaired effects".

BAY CLUB MARTINI **R90**

Locally Crafted no frills gin, house blueberry sour mix, aquafaba foam and topped with fresh thyme to entice the nose

GRAPE FRUIT MARGARITA **R90**

Tequila Blanco, Grapefruit juice, lime sour mix, Aquafaba salt foam, wedge of citrus

CAP CLASSIQUE MOJITO **R95**

White Rum, lime sour mix, mint, double strained in a Marie Antoinette champagne Glass, charged with Villiera starlight Cap Classique.

ESPRESSO MARTINI **R90**

Tronk Voel artisanal vodka, distilled on the West Coast, Kahlúa liqueur, espresso shot

Classic Drinks

BLOODY MARY **R98**

BAY CLASSIC TEQUILA SUNRISE **R85**

MIMOSA **R80**

ROCK SHANDY **R60**

CAPERITIF & TONIC **R65**

CAPERITIF, GRAPEFRUIT & SODA **R75**

Beer

CASTLE LITE **R45**

HEINEKEN **R49**

HEINEKEN ZERO - NON ALCOHOLIC **R49**

WINDHOEK DRAUGHT **R55**

BLACK LABEL **R45**

CORONA **R55**

Draught Beer

DARLING SLOW BEER 500M L **R75**

Ciders

HUNTERS DRY **R49**

SAVANNA **R55**

BRUTAL FRUIT **R45**

Water

STILL WATER - 750ML	R65
SPARKLING WATER - 750ML	R65
STILL WATER - 350ML	R35
SPARKLING WATER - 350ML	R35

Mixes

FITCH & LEEDES PREMIUM MIXER	R28
Dry lemon	
Ginger ale	
Lemonade	
Soda	
Tonic	
Tonic Lite	
Grapefruit tonic	

Other Mixes

RED BULL	R57
TOMATO COCKTAIL	R78

Cordial

COLA TONIC CORDIAL	R10
LIME TONIC CORDIAL	R10
PASSION FRUIT CORDIAL	R10

Soft Drinks

APPLETIZER WHITE	R64
APPLETIZER RED	R64
COKE 300ML	R39
COKE ZERO 300ML	R39
SPARBERRY 300ML	R39
CREAM SODA 300ML	R39
CAPPY JUICE BREAKFAST BLEND 330ML	R44
CAPPY JUICE ORANGE 330ML	R44
FANTA ORANGE 300ML	R39
SPRITE 300ML	R39
STONEY 300ML	R39

Milkshake

SMALL	R50
Vanilla, Strawberry, Chocolate, lime, bubble-gum	
LARGE	R65
Vanilla, Strawberry, Chocolate, lime, bubble-gum	
COFFEE MILK SHAKE	R85

Whiskey & Bourbon

BELLS	R27
J & B RARE	R26
JACK DANIELS - BOURBON	R38
JAMESON ORIGINAL	R42
JOHNNIE WALKER BLACK	R50

Brandy

KLIPDRIFT PREMIUM	R25
OLOF BERG	R20
RICHELIEU	R22

Gin

NO FRILLS GIN - LOCALLY PRODUCED GIN	R32
NIGHTSHADE - LOCALLY PRODUCED GIN	R45
INVERROCHE CLASSIC	R53
INVERROCHE AMBER	R53
GORDON'S	R20

Ports Sherry & liqueur

PIMMS	R16
ALLESVERLOREN	R25
OLD BROWN SHERRY	R10
AMARULA	R25
KAHLUA	R31

Tequila

EL JIMADOR REPOSADO	R41
EL JIMADOR BLANCO	R41

Vodka

TRONK VOËL - LOCALLY PRODUCED CRAFT VODKA	R32
SMIRNOFF 1818	R20

Rum

SOUTHERN COMFORT	R23
BACARDI BLANCO	R27
CAPTAIN MORGAN	R25
CAPTAIN MORGAN SPICE GOLD	R26
MALIBU	R22

Shooters

JÄGERMEISTER	R35
CARVO CARAMEL	R27

Bitter

ANGOSTURA BITTERS	R10
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