



MENU

TAPAS

FRESH OYSTERS (3)

3 fresh oysters served on ice served with lemon wedges, black pepper & Tabasco sauce. 60

ROCKAFELLA OYSTERS (3)

3 wood-oven baked oysters in creamed in creamed spinach, oozing with mozzarella .75

GARLIC SNAILS

Garlic butter pan-fried snails served with bread fingers. 62

CALAMARI STARTER

Our famous calamari, grilled or crumbed and deep fried. 65

CHICKEN LIVERS

Chicken livers pan-fried in butter with a choice of peri-peri or tomato-cream sauce and panini slices. 54

STICKY CHICKEN WINGS (6)

6 Buffalo wings in a sweet 'n sticky basting with Bruce Lee sauce. 55

KALAHARI POPPERS

Pulled lamb, (slow-roasted on an open fire) with peppadews & cheese encased in crunchy phyllo pastry. 40

LIGHTHOUSE RIB 'BITS'

Delicious, sticky, more-ish cut pork ribs, the perfect nibble. 69

MARINATED OLIVES

Tangy, tasty olives well marinated in our homemade marinade. 20

FETA CHEESE

A bowl of crumbly, salty feta cheese in a bowl of rosemary olive oil dressing. 28

ROASTED AUBERGINE

Olive oil basted, wood oven roasted cubed aubergine. 28

CHICKPEA & BABY SPINACH

Simple, hearty, Vegan comfort food. 30

GARLIC PIZZA BREAD

Wood fired oven pizza base (15cm) brushed with olive oil and garlic, sprinkled with origanum and cheese. Served with a homemade Tzatziki dip. 20

SLICED CHORIZO

Smoky, cured chorizo sausage served with a spicy tomato relish to excite your tastebuds. 54

HONEY MUSTARD BASTED PULLED PORK

Slow-roasted pulled pork smothered with a honey-mustard sauce and topped with caramelized onions. 59

PICA PAU SPICY BEEF

Grilled, sliced spicy beef served with a piquanté dipping sauce.. 66

'WINE-Y' GARLIC MUSSELS

Black mussels pan-fried in a garlic & wine sauce.: a local Long Beach day favourite. 62.

'CRABBY' SHRIMP CROQUETTES (2)

Bob & Patrick's crabby patties but fancy :) delicious hake, shrimp, crab and mashed potato croquettes. 42

MEZE

STRAND SEAFOOD MEZE 450 serves 4-6

Rockafella Oysters
Calamari Starter
Tempura Prawns
Shrimp Croquettes
Garlic & White wine Mussels (2portions)
Garlic Pizza Bread

"GREEN" MEZE 275 serves 4-6

Garlic Pizza Bread
Marinated Olives
Roasted Aubergine
Chickpea & Baby Spinach Garlic
Spring Rolls
Crumbed Mushrooms

BUTCHER'S MEZE 425 serves 4-6

Pica Pau Spicy Beef
Lighthouse Rib 'Bits'
Chicken Wings
Honey & Mustard Basted Pulled Pork
Sliced Chorizo
Kalahari Poppers

BAKES

JETTY FISH BAKE

Chunky line fish bites, mussels, shrimps and calamari, topped with cheddar cheese and tomato and wood fire oven-baked. 112

"GREEN LASAGNE"

Tomato, spinach, mushrooms and garlic layered between grilled aubergine and white sauce, topped with cheddar cheese and baked to perfection in our wood fire oven. 98

MAMA'S LASAGNE

Beef bolgonaise mince layered between lasagne sheets with bechamel sauce, topped with cheese and baked in our wood-fire oven. 106

BURGERS

CHICKEN & AVO BURGER

150g flame grilled chicken breast topped with cream cheese, avo slices and 1000 island sauce, garnished with a tomato slice, lettuce, and onion, on a sesame seed burger bun. Served with chips. 104

SAUCY BURGER

150g Flamed grilled 100% ground beef patty topped with a sauce of your choice. Garnished with sliced tomato, lettuce, gherkin and onion, on a sesame seed bun brushed with chili mayo. Served with chips. 112

SAUCES

Garlic Butter 28

Creamy Garlic Sauce 28

Mushroom Sauce 28

Pepper Sauce 28

Cheese Sauce 28

Monkey Gland Sauce 28

Mexican Chilli Sauce 28

Bruce Lee Sauce 28

BACON & BLUE CHEESE BURGER

100% ground beef patty: flame grilled, smothered with mature blue cheese sauce, and topped with a crispy bacon rasher, garnished with a tomato slice, lettuce, onion, and gherkin, on a sesame seed bun. Served with chips. 104

THE FAMOUS LIGHTHOUSE TOWER BURGER

Triple layer of flame grilled basted beef patties, crumbed pineapple ring, cheese slices, bacon, lettuce, tomato and onion rings, drizzled with both cheese and monkey gland sauce. Served with chips. 188

BEEF RIB & BACON BURGER

De-boned slow braised beef ribs in a sticky, smoky basting sauce, topped with cheese and bacon, garnished with sliced tomato, lettuce, onion and gherkin, on a sesame seed bun. Served with chips. 168

STEAK & EGG BURGER

150g Fillet steak, topped with a fried egg and caramelized onion, garnished with sliced tomato, lettuce, and gherkin on a sesame seed bun brushed with chilli mayo. 114 Served with chips. **add bacon: 30 add cheese 15**

CHEESE BURGER

Flamed grilled beef patty topped with a cheese slice. Garnished with lettuce, sliced tomato, gherkin and onion. Serve with chips 108. **add bacon: 30**

SIDES

Onion Rings 28

Side Salad 38

Chips 28

Seasonal Veggies 38

Crumbed Mushrooms 38

Chopped Jalapeño Chillies 18

Blue Cheese 38

GRILLS

Our flame-grilled beef steaks are seasoned with salt, cracked black pepper. All grills are served with your choice of home style chips, onion rings, salad or seasonal vegetables.

BEEF SIRLOIN

300 g Sirloin - tender and tasty, a good all rounder. 184 **add garlic butter or a sauce 30**

CHICKEN KILDARE

Lighthouse Cordon Bleu re-imagined: Crumbed chicken breast stuffed with garlic and cheese and deep fried until golden brown. Served with a choice of cheese or mushroom sauce, or half and half. 114

NAMIBIAN ORYX STEAK

300 g Oryx steak with bacon served with your choice of blue cheese sauce or berry marmalade. 194

Please note:

We do not recommend that steaks are cooked beyond medium, as doing will effect the taste and size of your steak.

RARE

very red, cool centre

Medium RARE

warm, red centre

Medium

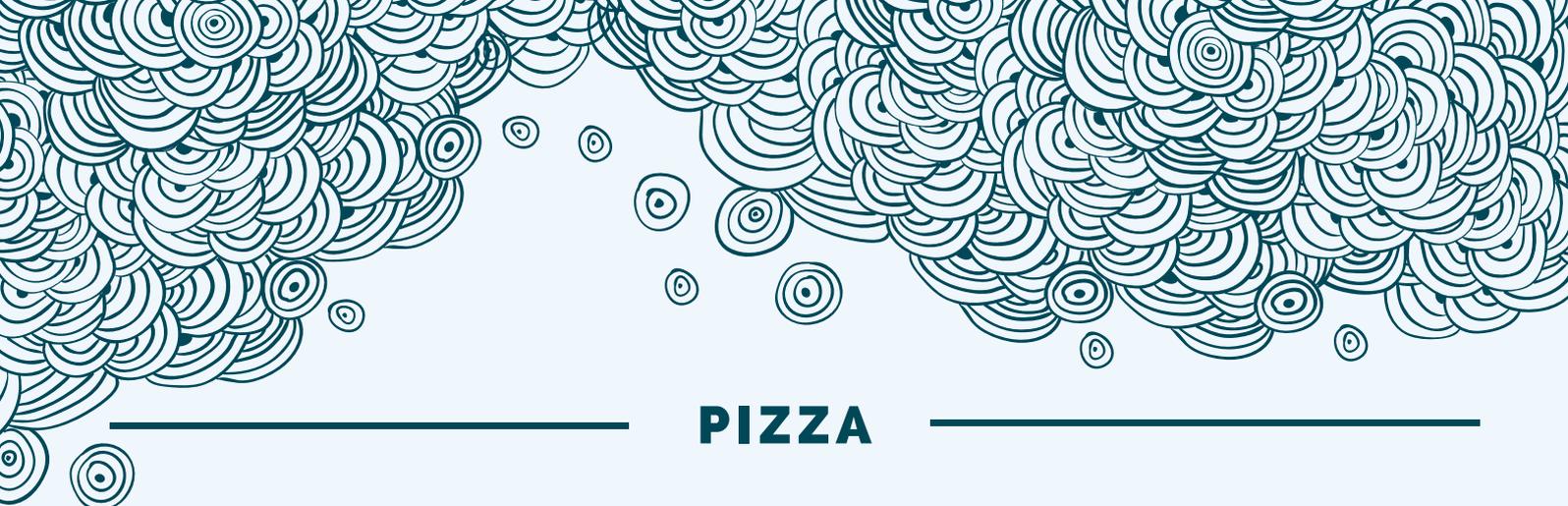
pink centre

Medium Well

slightly pink centre

Well Done

cooked throughout, no pink



PIZZA

MARGHERITA

Oven roasted tomato base, herbs and cheese. 98

CHICKEN MAYO

Oven roasted tomato base, herbs, cheese and shredded oven roast chicken 'n mayo. 129
add pineapple 27

MEAT LOVER'S

Oven roasted tomato base, herbs, cheese, bacon, ham, smoked sausage, mushrooms, green pepper and sticky bbq sauce. 130

MEXICANA

Oven roasted tomato base, herbs, cheese, beef mince, baked beans, red onion, chilli & garlic 148
add a shot of tequila 20 (to drink)

EL GRECO

Oven roasted tomato base, herbs, cheese, Kalamata olives, spinach, feta and sun dried tomatoes. 127



PIZZA STAR

The Princess of all Pizzas, our signature STAR shaped PIZZA

Oven roasted tomato base, herbs, cheese, blue cheese zucchini, caramelized onions. Drizzled with, balsamic reduction and topped with fresh rocket. 132

EXTRAS

**Ham, Mushrooms Green Peppers,
Pineapple ,Garlic, Chopped Chillies
Onions 27 (per topping)**

**Olives, Pepperoni, Bacon, Mozzarella,
Anchovies, Feta, Peppadews,
Sundried Tomatoes, Blue Cheese 29
(per topping)**

HAWAIIAN

Oven roasted tomato base, herbs, cheese, ham, pineapple, green pepper and peppadews. 109
add feta 29

LIGHTHOUSE SEAFOOD

Calamari, crab sticks, mussels, tuna, capers, spring onions and anchovies with dollops of tartare sauce. 176

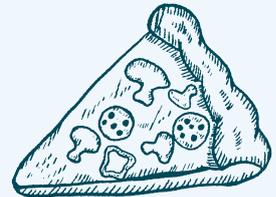
MOLE

Oven roasted tomato base, herbs, cheese, garlic, feta, anchovies, chillies & capers. 144

LA FAMILIA

Our GIANT FAMILY SIZED PIZZA

Choose 4 quarters of any of the following pizzas, mix and match or 4 of the same. 458:
1. El Greco, 2. Margherita, 3. Hawaiian,
4. Chicken, 5. Meat Lover's,
6. Mexicana, 7. Mole



****All our Pizzas are available as calzones **
(folded over pizza-pies)
except the PIZZA STAR and LA FAMILIA**

SEAFOOD

BATTERED/GRILLED HAKE

Succulent hake encased in beer batter and deep fried or grilled to perfection. Served with chips or rice and tartare sauce. 127

LIGHTHOUSE CALAMARI

Our most famous dish - super soft calamari, served crumbed and fried or grilled. Served with rice or chips. 138

HAKE & CALAMARI

If you can't choose, have them both!! Served with chips or rice. 156

FRESH DAILY

SOUP OF THE DAY 74

PASTA OF THE DAY 114

CHEF'S SALAD 74



SWEETS

'BURNT' BASQUE CHEESECAKE

Traditional Spanish cheesecake, oven baked, ultra creamy, with a crispy crust. 57

CHURROS

Fried dough fingers, coated in cinnamon and sugar, served with a chocolate dipping sauce. 55

MILKSHAKES

Strawberry, Vanilla or Chocolate. 40

CHOCOLATE GANACHE TART

Elegant dark chocolate ganache in short crust pastry. 63

ICE CREAM 'N SAUCE

Vanilla ice cream served with
Cara-Amarula Sauce 59
Chocolate Sauce 49



TIRAMISU BREAD PUDDING

Moist, coffee and Kahlua flavoured bread pudding featuring Tiramisu flavours, drizzled with mascarpone sauce. 62

CAKES ON DISPLAY

A selection of decadent cakes on display, ask your waiter for the day's offerings. 70

DOM PEDRO

Blended vanilla ice cream with your choice of Kahlua, Whiskey, Amarula or Peppermint liqueur. 64

DRINKS

BEER

HANSA DRAUGHT 330ML
HANSA DRAUGHT 500ML 27
CASTLE LITE DRAUGHT 330ML 21
CASTLE LITE DRAUGHT 500ML 27
WINDHOEK LIGHT 23
WINDHOEK LAGER 29
WHK DRAUGHT (BOTTLE) 440ML) 41
TAFEL LAGER 29
TAFEL RADLER 29
CLAUSTHALER (NON ACLOHOLIC) 32
NAMIB DUNES 440ML (BOTTLE)

CIDER

HUNTERS GOLD 37
HUNTERS DRY 37
SAVANNA LIGHT 37
SAVANNA DRY 37

APERITIFS

OLD BROWN SHERRY 26
SHERRY MEDIUM CREAM 26
PORT 26
MARTINI BIANCO 26
MARTINI ROSSO 26

SPIRITS

GIN 26
CANE 26
VODKA 26
RUM 26
BACARDI 26
SPICED GOLD 26
CAPTAIN MORGAN 26
MALIBU 23
STROH RUM 43
JAMESON 32
SOUTHERN COMFORT 31
JACK DANIELS 31

SHORTS

AMARULA 26
KAHLUA 32
PEPPERMINT 26
GINGER 26
KLEINER KEILER 29
TEQUILA 29
JÄGERMEISTER 32
UNDERBERG 48
FÄLLINGER 37
STROH RUM 43

SOFT DRINKS & SODAS

COKE (200ML) 16
COKE ZERO (330ML) 24
FANTA (330ML) 24
CREAM SODA (330ML) 24
LEMONADE (200ML) 16
SODA (200ML) 16
TONIC WATER (200ML) 16
DRY LEMON (200ML) 16
GINGER ALE (200ML) 16
WATER STILL (500ML) 21
WATER SPARKLING (500ML) 21
APPLETIZER (330ML) 35
GRAPETIZER (330ML) 35
MONSTER ENERGY (500ML) 42
TOMATO COCKTAIL (200ML) 26
ROCK SHANDY 39
ORANGE JUICE (330ML) 28
GUAVA JUICE (330ML) 28

HOT DRINKS

CAFÉ AMERICANO 22
ESPRESSO 22 DOUBLE 37
CAPPUCCINO (MILK FROTH) 26
CAFÉ LATTE 31
IRISH/ KAHLUA/AMARULA COFFEE 61
HOT CHOCOLATE 33
POT OF TEA 21





WINE LIST

WHITE WINES

HOUSE WINE

Protea Sauvignon Blanc 39
Protea Merlot 39
Protea Rose 39
Glühwein 39

CHENIN BLANC

Durbanville Hills Chenin Blanc

An abundance of fruity aromas, citrus with a sweet oak spice. A medium bodied wine with a sweet lingering finish. 157

Protea Chenin Blanc

Fresh enticing aromas of apple, white pear and summer fruits are supported by gentle floral notes that invite you in for more. The palate is clean and refreshing, with succulent flavours of white peach and kiwi fruit vying for dominance. Crispy apple, pear and nectarine flavours are also present and beautifully balanced with a firm, fresh acidity which lingers seamlessly in a long finish. 187

Ernie Els Big Easy Chenin Blanc

Ripe mandarin and lime on the nose, leading to notes of early spring jasmine and cling peaches. The tropical palate is richly textured with hints of wild herbs and Indian spice, adding complexity and good depth. 187

CHARDONNAY

Durbanville Hills Chardonnay

Aromas of yellow citrus, stone fruit, orange blossom and a hint of sweet oak. An elegant, well-balanced wine that fills the mouth with sweet fruit, orange zest, leading to a fresh finish. 157

Protea Chardonnay

Appealing stone fruit and citrus – grapefruit and oranges – whiffs on the nose. The palate is bright, vibrant and fresh with vivid grapefruit and nectarine flavours. There is a gentle suggestion of marmalade with a lees element adding extra fullness to the mouth. Lovely tang of acidity, which is not overplayed. Light to medium bodied with good length, the wine is unfussy and approachable but with a long finish. 187

Niel Joubert Chardonnay

Packed with ripe tropical aromas and hints of sweet vanilla. A medium to full bodied wine delivering all that the nose promised, delightfully mellow with a long-lasting finish. 187

Springfield Wild Yeast Chardonnay

Springfield Wild Yeast Chardonnay 2018 is a creamy white wine with rich aromas of white and tropical fruits. On the palate it is complex, fresh and well balanced. A fruity, elegant and flavoursome wine right to the end. White wine Aged on its lees 267.



WINE LIST

WHITE WINES

SAUVIGNON BLANC

Durbanville Hills Sauvignon Blanc

Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish. 157

Protea Sauvignon Blanc

Good complexity shines through with a summer fruit medley combined with hints of asparagus and fresh cut grass. The palate is pure, clean and refreshing on entry, with well rounded, juicy tropical fruit adding weight and balance. Hints of wet stone and flint end with a lively and long finish. 187

Springfield Life From Stone

The minerality is balanced with fruitiness and notes of red pepper and granadilla can be found on the nose and palate. Life from Stone derives its name from the incredibly rocky soils in which it is grown. Every year the vineyard battles against nature in order to produce highly concentrated, powerful wines with a flinty, mineral character true to the quartz rock in which it is grown. 237

SWEET WHITE

Robertsons Natural Sweet White

Youthful, fragrantly refreshing sweet wine with tropical fruit salad flavours. 102

WHITE BLENDS

Niel Joubert Herr Leicht

(Nouvell/Sauvignon Blanc/Chenin Blanc)
Freshly sliced Forelle pears, with a sprinkle of aromatic herbs. The flavours follow that theme, crisp pear with some apple and a herbal note. 187

Beyerskloof (Chenin Blanc / Pinotage)

A light colour with a fresh golden tint. Complex tropical/citrus fruit aromas giving way to notes of passion fruit, pineapple, lemons and pear. Good primary fruit with hints of mineral, citrus and tropical fruits. 187

Springfield Ms. Lucy (Sauvignon Blanc/Semillon/Pinot Gris)

The wine explodes with grapefruit on the nose, followed by more crisp grapefruit on the palate, with added melon. 267





WINE LIST

RED WINES

MERLOT

Protea Merlot

Vibrant black cherry and plum aromas with a hint of tomato plant and dark chocolate. The wines has instant appeal with soft, squish, succulent dark fruit with a light tobacco leaf edge. Ample plum and cherry with spice highlights and deeper earth- and cocoa notes below. 187

Niel Joubert Merlot

Nose packed with ripe plums, chocolate, violet and vanilla. Light touch of sweet oak. Soft, almost juicy tannins in long, well-rounded finish. 237

Noble Hill Merlot

A deep, clear colour with an intense aroma of fruitful ripe plum and a hint of tobacco leaf. The palate is focused with lingering black fruit and robust tannins. 237

Hillcrest Estate Quarry Merlot

Displays a deep purple hue with red berry and sour cherry notes on the nose. Black current follows through to the palate with a delicious dark chocolate finish and a lingering oaky note. 287

SHIRAZ

Noble Hill Syrah

Fresh black cherries, liquorice, and black pepper. The wine is light, smooth and balanced. 157

Protea Shiraz

A combination of red and purple fruit dominates the nose with violets and hints of spice. The pallet dances with a combination of raspberry and black current and fades into a smokey and flinty finish. Soft and elegant tannins are well supported by good structure and body. 187

Tokarra Shiraz

Aromas of plums, blackberries and briary fruit emanate with underlying notes of dried herbs black olives and cured meats and a hint of cedar wood. Flavours on the palate are quite savoury and herbal with a good support of red fruit notes. 287





WINE LIST

RED WINES

CABERNET SAUVIGNON

Nederburg Cabernet Sauvignon

Aromas of sweet red fruit and blackcurrant, with a hint of spice and well-integrated oak. A rich and full-bodied wine with ripe fruit, blackcurrant and delicate oak spice flavours, velvety tannins and a lingering aftertaste. 157

Protea Cabernet Sauvignon

The wine is juicy and soft supported by firm tannins with delightful hints of cigar box and sweet almond. The palate finishes on an earthy and graphite note, with a perfect balance between fruit and oak. 187

Peter Falke Cabernet Sauvignon

A beautiful wine with rich garnet hues. Full bodied with exceptional character, intense dark fruit flavours, subtle violet undertone, a hint of liquorice and earthiness. The French oak is perfectly balanced for a lovely lingering finish. 267

Lynx Cabernet Sauvignon

On the nose you have a bouquet of Violets intertwined with aromas of black and blue berries and a hint of Tobacco. On the pallet you have an elegant tannin structure with dark berries, cassis and a long finish. 267

Thelema Cabernet Sauvignon

Complex and stylish, with aromas of ripe blackcurrant, dark chocolate and pencil shavings. This wine is bone dry, yet exhibits a lovely sweet fruit character on the palate, with a lovely long finish. 587

PINOTAGE

Kaapzicht Pinotage

Forward wild fruit, prune and youngberry with toasted cedar, vanilla and gun smoke. The palate starts out racy, with a red fruited bright core and firm tannins, developing further complexity of sour cherry, cola, green olives and smoke. A distinctive expression of the variety. 267

Beyerskloof Pinotage

Strong red berry and plum flavours with elegant tannins. Well balanced, medium-bodied wine with a fresh finish. 237

Zonnebloem Pinotage

Elegant aromas of dark purple fruit and oak spice. A full-bodied wine, bursting with cherry flavours and spice. Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate. 197

Backsberg Pinotage

Ripe cherry, coffee bean and sweet strawberry flavours are complimented by subtle undertones of dried herbs. This Pinotage has a juicy mouth-feel with supple, sweet tannins. 267





WINE LIST

RED WINES

RED BLENDS

Nederburg Baronne

(Cabernet Sauvignon and Shiraz blend)

Aromas of red berries and cherries, vanilla oak spice and a hint of chocolate. A rich, medium-bodied wine with ripe plum, prune and dark fruit flavours, and a pleasant tannic structure. 157

Noble Hill Bloem

(Syrah/Mourvedre blend)

In this blend, black currant and cherry fruit aromas are balanced with exotic spice and earthy undertones. The wine is smooth with a dry, lingering finish. 157

Beyerskloof

(Cabernet Sauvignon/Merlot)

Vibrant, ripe plums and cassis reminds of Christmas-pudding with nutty textures and a hint of spice. A clean entrance on the palate with some blackcurrant and oaky characters. Medium bodied and drinkable with firm ripe tannins, good acidity and a firm structure. 187

Hillcrest Estate Robbenzicht

(Cabernet Sauvignon/Merlot)

Rich deep garnet red colour. Concentrated berry flavours on the nose. A medium bodied, well integrated wine. A majority of Merlot (56%) gives vibrant fresh fruit flavours while equal volumes of Cabernet Sauvignon & Cabernet Franc impart elegance, structure & soft silky tannins. 267

Peter Falke

(Cabernet Sauvignon / Cabernet Franc)

Dark garnet hue, full and rich aromas of Cabernet Sauvignon dominance on the nose. Cassis and sweet red fruits, a well-balanced wine with superb lingering tannins on the palate. 499
Aromas of sweet red fruit and blackcurrant, with a hint of spice and well-integrated oak. A rich and full-bodied wine with ripe fruit, blackcurrant and delicate oak spice flavours, velvety tannins and a lingering aftertaste. 157





WINE LIST

ROSÉ DRY

Durbanville Hills Rosé

Hints of raspberries and strawberries dusted with rose petals. Refreshing and light-bodied with an abundance of fresh summer berries on the palate. 157

Protea Rosé

Gentle nectarine and lemon zest. Tangy entry to the mouth with vivide lemon and citrus zest flavor. Juicy succulence with more stonefruit apparent, along with light fruity hints of plum and red cherry. A lively, vibrant mouthful which finished nicely dry. 187

Longridge The Emily Rosé

A fresh wine, bursting with aromas of ripe guava, pineapple, kiwi, fresh citrus and kumquat preserve, green apple and ending with a well-balanced acidity. 237

ROSÉ SWEET

Robertson Natural Sweet Rosé

The Natural Sweet range is made in its own unique way by blending varietals to showcase fruity and fresh floral flavours. 102

BUBBLY SWEET

JC Le Roux Le Chanson (Red)

A lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum. 137

JC Le Roux Le Domainé (White)

A bright, green-yellow sparkling wine which has a bubbling muscat aroma supported by cheerful fruit flavours on the nose. The palate is alive with sweet tropical fruits in perfect harmony with natural fruit acids supported by an enjoyable aftertaste. 137

BUBBLY DRY

Hoopenburg Blanc De Noir (Rose)

Upfront aromas of strawberries and raspberries, with subtle hints of flowers and spice. The palate is extremely fresh and fruity, with a very fine grained mid palate tannin. 157.

Durbanville Hills Honeysuckle

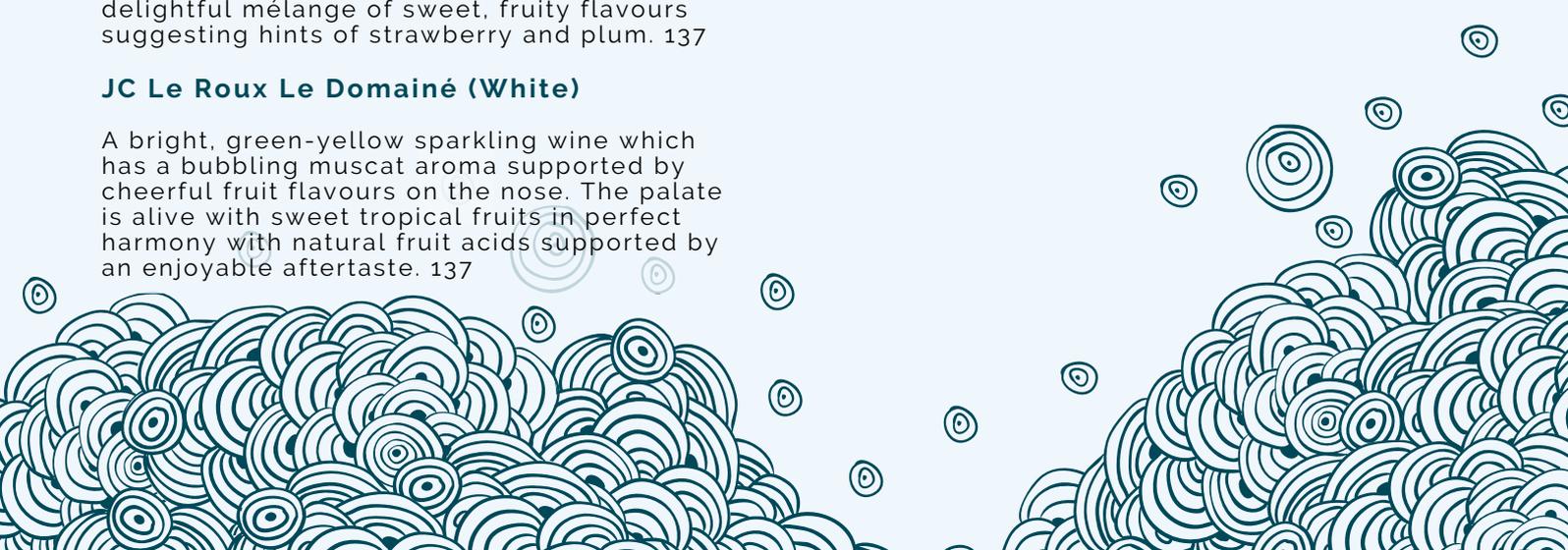
Delightful aromas of citrus, peaches, apricots, sweet melon and mixed fruit. Medium to full-bodied with fleshy ripe peaches, lime, citrus and zest. The aftertaste is lingering and refreshing with a superb balance between sugar and acid. 157.

Nederburg Première Cuvée Brut (White)

Mineral, green apple, honey, grassy aromas with some gooseberry in the background. Round, fresh, slightly sweet and foamy entry. Leesy, green apple, citrus rind, kiwi, grassy flavours. Simple, easy stuff 187.

ALCOHOL FREE

Robertson Sparkling Pink - 137
Aromas of Turkish delight, cinnamon and hints of strawberry allude to the flavours of this spectacular tasting wine.



BREAKFAST

EGGS ON TOAST

Two eggs, scrambled or fried, served with a slice of buttered toast. 29

BACON & EGGS

Two eggs, scrambled or fried, two rashers of streaky bacon and a slice of buttered toast. 39

BREAKFAST PIZZA

Oven roasted tomato base, three eggs, three rashers of streaky bacon and sliced beef sausage, topped with cheese. 120

ADD ONS

Beef Sausage 16 Pork Sausage 16 Baked Beans 16 Avocado slices 20

Grilled tomato 14 Fried onions 14 Grated cheese 12

LIGHTHOUSE BREAKFAST

THE FULL MONTY:

Two eggs, scrambled or fried, two rashers of streaky bacon, 100g sirloin steak, beef sausage, cocktail tomatoes, caramelized onions, fried mushrooms and chips. Served with a slice of buttered toast. 129

3 EGG OMLETTE

3 whisked and seasoned eggs served with buttered toast. 32

FILLINGS

Grated Cheddar Cheese 12

Ham 16

Green Peppers 16

Three Cheese 18

Tomato 10

Onions 10

Mushrooms 16

Bacon 16

FRENCH TOAST

2 slices of fluffy French toast. Served with honey / syrup. 38

TOPPINGS

Grated Cheese 12

Bacon 12

Banana 12

HOT DRINKS

CAFÉ AMERICANO 22

ESPRESSO 22 DOUBLE 37

CAPPUCCINO (MILK FROTH) 26

CAFÉ LATTE 31

IRISH/KAHLUA/AMARULA COFFEE 61

HOT CHOCOLATE 33

POT OF TEA 21

