

# FOOD MENU

MONDAY TO SUNDAY 06h00 - 22h00 | LAST ORDERS 20h30

## BREAKFAST

### EGGS BENEDICT (SF)

Two poached eggs, English muffin, cream cheese and hollandaise sauce

Smoked Norwegian salmon and fried capers 185

Leberkäse and caramelised onions 135

### SALMON ON TOAST 170

Scrambled eggs, topped with Norwegian smoked salmon and cream cheese

### FULL ENGLISH BREAKFAST (SF) 130

Eggs, toast, BBQ baked beans, mushrooms, sausage and bacon

### POWER BOWL (V) 105

Fresh seasonal fruit salad with a choice of Bulgarian or Greek yoghurt topped with crunchy house granola and berry compote

### OMELETTE 60

Fillings:

Cheese 30

Ham 35

Bacon 35

Tomato 30

Mushrooms 30

Peppers 25

Onions 10

Smoked salmon 50

Butterfish 50

### PANCAKE OR WAFFLE (SF) 95

Bacon, maple flavoured syrup and fruit salad on the side

## KIDS BREAKFAST (SF)

### FRENCH TOAST AND BACON 55

### MINI ENGLISH BREAKFAST 60

Two eggs, toast and bacon

### PANCAKE STACK 50

## SOUP

### CRAB CHOWDER 145

Served with fresh, homemade bread

### FRENCH ONION SOUP (V) 120

Served with Welsh rarebit

### ROASTED TOMATO AND GARLIC (V) (VG) 115

Served with fresh, homemade bread

## SALADS

### COBB SALAD (GF) (SF) 160

Lettuce, boiled egg, fresh corn kernels, cocktail tomato, pickled red onion, crispy bacon, smoked chicken and feta

### CAPRESE (GF) (SF) (VG) 125

Sliced tomato, mozzarella and fresh basil

### ROASTED BEETROOT (GF) (SF) (V) 165

Goat cheese, basil, balsamic glaze, avocado and toasted cashew nuts

### NIÇOISE (GF) (NF) (SF) 150

Tuna, boiled eggs, olives, greens and vinaigrette

### POACH PEAR AND WALNUT (SF) (V) 130

Poach pear, walnut, blue cheese and mix lettuce

### QUINOA SALAD (GF) (LF) (V) 140

Roast peppers, baby marrow, red onion and mushroom with honey and mustard dressing

## SANDWICHES

*Served with your choice of a green salad or french fries  
(Choice of bread: White, Whole Wheat, Brown, Ciabatta, Bagel, Rye)*

### VEGETARIAN (V) (SF) 140

Grilled artichoke, balsamic roasted baby tomatoes, burrata cheese and basil pesto  
(burrata can be removed for vegans)

### SMOKED SALMON 230

Smoked salmon, dill, ricotta, pickled red onion and capers

### THE REUBEN 150

Pastrami, sauerkraut, mature cheddar and Thousand Island dressing

### PULLED PORK 160

Shredded slow-cooked pork, pickled dill, tomato and pickled red onion

## PIZZA

*(All pizzas are made with shredded mozzarella)*

### MARGHERITA 145

Roasted tomato sauce, mozzarella and basil leaves

### SEAFOOD PIZZA 245

Garlic oil, smoked snoek, smoked butterfish, mussels, capers, red onion and arugula

### VEGETARIAN PIZZA (V) 175

Roasted beetroot, butternut, avocado, feta and balsamic

### ADDITIONAL TOPPINGS

Ham	35	Pineapple	20
Salami	30	Bell peppers	20
Bacon	40	Peppadews	25
Chicken strips	30	Pickled red onion	15
Beef strips	55	Chilli	25
Prosciutto	115	Garlic	20
Mozzarella	35	Avocado	30

## PASTA (SF)

### SLOW COOKED PAPPARDELLE 175

Seasonal – Beef brisket will be used when Oryx is not available

### PASTA VERDE (V) 135

Onion, garlic and basil pesto

### PASTA ROSSO (V) 155

Onion, garlic, fresh tomato, sundried tomato and red pepper pesto

### HOMEMADE NAMIBIAN LASAGNE 200

Seasonal – Beef brisket will be used when Oryx is not available

### HOMEMADE VEGETARIAN LASAGNE (V) 165

Layers of seasonal vegetables, roasted tomato and garlic sauce



## SLOW FOOD

### BRAISED BRISKET (SF) (NF) 150

Beef brisket braised in red wine, garlic, onion, baby mushroom, served with mash and seasonal vegetables

### COQ AU VIN (SF) (NF) 165

Served with jasmine rice and seasonal vegetables

### LENTIL CURRY (V) (LF) 125

Served with jasmine rice and homemade Naan bread

### BRAISED OXTAIL (SF) 280

Served with your choice of mash or jasmine rice and seasonal vegetables

## STARTERS

### OYSTERS (LF) (GF) (NF)

Fresh oysters 3 | 6 135 | 255

Baked oysters 3 | 6 140 | 260

### GRILLED CALAMARI (LF) (GF) (NF) 90

Salt and pepper calamari, lightly spiced tomato chutney and olive crumble

### STEAK TARTARE (SF) (LF) (NF) 210

Seasonal – Prime Beef will be used when Oryx is not available

### MUSHROOM AND THYME ARANCINI (V) 140

Breaded crispy risotto balls infused with wild mushroom and fresh thyme, served with a roasted tomato sauce

### SMOKED SALMON ROULADE 190

Norwegian smoked salmon wrapped around whipped cream cheese and herb filling and drizzled with dill oil

### SWAKOPMUND ASPARAGUS AND POACHED EGG (V) (LF) 130

Seasonal  
(poached egg can be replaced with aioli for vegans)

### BAKED BRIE (V) 210

Honey and rosemary baked brie with fig jam, pecan nuts and crispy toasted baguette

## MAINS

### WILD MUSHROOM RISOTTO (GF) (VG) (SF) (NF) (V) 145

Medley of wild mushrooms, finished with truffle oil and shaved Parmesan

### T-BONE 500 G (GF) (SF) (NF) 395

### SIRLOIN 300 G (GF) (SF) (NF) 275

Steaks are served with french fries and seasonal vegetables and your choice of sauce: Madeira, pepper, mushroom or garlic butter

### CATCH OF THE DAY (LINE FISH) 275

Served with Parmesan potatoes and seasonal vegetables

### PERI-PERI CHICKEN 165

Served with your choice of mash or jasmine rice and seasonal vegetables

## SIDES V SF

French fries	45
Mash	40
Jasmine rice <span>GF</span> <span>LF</span>	45
Seasonal vegetables <span>GF</span>	55

## MILKSHAKE DELI

Chocolate and Oreo crumble	55
Strawberry and berry crumble	55
Toasted marshmallow and fudge	60
Salted caramel and candied popcorn	55

## KIDDIES SF

SPAGHETTI BOLOGNAISE	75
CHICKEN BITES AND FRIES <span>LF</span>	70
MAC AND CHEESE	75
MINI PIZZA	70
Margherita and Ham	

BURGER SLIDERS	125
OPEN GRILLED HAM AND CHEESE SANDWICH	70
ICE CREAM AND HOT CHOCOLATE SAUCE	45

## DESSERTS

APPLE CRUMBLE TART	75
Served with lemon and thyme gelato	
MANGO PANNA COTTA	85
Creamy vanilla panna cotta layered with vibrant mango jelly, topped with fresh mango	

CHOCOLATE FONDUE	125
Warm, velvety chocolate fondue served with a tangy mixed berry compote and creamy vanilla gelato	
MALVA PUDDING	75
Served with your choice of brandy and caramel sauce or homemade custard	

