



RESTAURANT MENU

At our restaurant, we take pride in preparing each and every meal fresh to order. Your meal will be worth the wait.

Monday to Friday:
9am - 4:30pm
Weekends & Public Holidays:
9am - 3pm
Breakfast:
9am - 12am
Lunch:
12am - 4pm

OUR MENU IS CRAFTED WITHOUT SPECIFIC CONSIDERATION FOR SPECIAL DIETARY REQUIREMENTS. IF YOU HAVE ANY DIETARY RESTRICTIONS, KINDLY INFORM YOUR WAITER.

HOT BEVERAGES

CAPPUCINO.....	R40.00
DECAF CAPPUCINO.....	R45.00
AMERICANO.....	R30.00
CORTARDO.....	R40.00
MACCHIATO.....	R40.00
CAFÉ LATTE.....	R45.00
CHAI LATTE.....	R50.00
DIRTY CHAI LATTE.....	R45.00
HOT CHOCOLATE.....	R45.00
WHITE HOT CHOCOLATE.....	R45.00
RED CAPPUCINO.....	R45.00
MILO.....	R45.00



SINGLE ESPRESSO.....	R20.00
DOUBLE ESPRESSO.....	R30.00
RED ESPRESSO.....	R35.00
CEYLON TEA.....	R25.00
ROOIBOS TEA.....	R30.00
MOCHA.....	R45.00
ICED MOCHA.....	R45.00
FLAT WHITE (DECAF +R5).....	R40.00
ICE COFFEE.....	R40.00

ADD MILK.....R5.00

COLD BEVERAGES

COKE.....	R25.00
COKE ZERO.....	R25.00
SPRITE.....	R25.00
APPLETIZER.....	R35.00
CREAM SODA.....	R25.00
SPARBERRY.....	R25.00
STILL WATER 500ML.....	R15.00
SPARKLING WATER 500ML.....	R15.00
SPARKLING WATER 1L.....	R25.00
ORANGE JUICE.....	R40.00

BEER SELECTION

WINDOEK DRAUGHT.....	R45.00
CORONA EXTRA.....	R45.00
SAVANA DRY.....	R40.00
SAVANA LIGHT.....	R40.00
RR RED.....	R40.00
BITBURGER PREM PILS.....	R45.00
BITBURGER RADLER.....	R45.00

MILKSHAKES

STRAWBERRY
CHOCOLATE
VANILLA
COFFEE

R50.00

POPCO R40.00 ICE CREAM

GRANADILLA CREAM, MANGO STRAWBERRY, MANGO SUGAR-FREE, NEAPOLITAN, ORANGES & LEMONS, STRAWBERRY CREAM, WATERMELON
BELGIAN CHOCOLATE, SALTED CARAMEL, VANILLA, CHOCOLATE

BREAKFAST

9 am – 12 am

ST BLAIZE BREAKFAST	R120.00
SOUTH AFRICAN PURE BEEF WORS, 2 RASHER BACON, SCRAMBLED EGGS, MUSHROOM, GRILLED TOMATOES, TOAST	
ST BLAIZE HEALTH BREAKFAST	R85.00
MUESLI AND YOGHURT WITH FRESH FRUIT	
EGG ON TOAST	R75.00
SLICE OF TOAST WITH SCRAMBLED EGG	
CROISSANT WITH EGG*	R85.00
PLAIN CROISSANT WITH SCRAMBLED EGG	

***CHECK WITH YOUR WAITER ON THE AVAILABILITY OF CROISSANTS.**

ADDITIONAL PRESERVES.....R5.00

CAKES

CHOCOLATE CAKE	R65.00
CARROT CAKE	R65.00
BAKED CHEESECAKE	R75.00

LUNCH

12am – 4 pm

TUNA SALAD	R120.00
BILTONG SALAD	R120.00
MINI PLATTER	R110.00
MUSSEL POT WITH A GLASS OF FAT BASTARD WINE	R160.00
CHEESEPLATTER FOR 2	R210.00
CHEESEPLATTER FOR 2 WITH WINE	R310.00
WAGYU BURGER	R185.00
WAGYU BURGER & SALAD	R210.00
WAGYU BURGER, SALAD & A GLASS OF PINOTAGE OR SAUVIGNON BLANC	R245.00
V BEYOND MEAT BURGER	R185.00
V BEYOND MEAT BURGER & SALAD	R210.00
V BEYOND MEAT BURGER & SALAD & GLASS OF WINE	R245.00

FOR THE KIDS

HOTDOG, BEEF WORS OR CHEESE GRILLER WITH MUSTARD AND TOMATO SAUCE.	R60.00
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To thank you for your patronage, we would like to offer you a Lighthouse Experience ticket. Climb the lighthouse tower & experience the beautiful ocean views from the top: **R60**



WINE LIST

Monday to Friday:

9am - 4:30pm

Weekends & Public Holidays:

9am - 3pm

Breakfast:

9am - 12am

Lunch:

12am - 4pm

CAP CLASSIQUE

BUBBLES   & 6 OYSTERS **R360**

LE LUDE BRUT RESERVE NV **R595**

ELEGANT CITRUS BLOSSOMS WITH FRESH LIME AROMAS

WELTEVREDE ENTHEOS  **R100 R310**

CREAMY, BISCUITY NOSE WITH HINTS OF GREEN PEAR AND LEMON, WHICH FOLLOWS THROUGH ON THE PALATE.

GROOTE POST DARLING HILLS BRUT NV **R360**

A FINE CREAMY MOUSSE, ZESTY NOTES OF GREEN APPLE AND WHITE PEAR WITH HINTS OF BRIOCHE

GROOTE POST BRUT ROSÉ **R360**

A FINE CREAMY MOUSSE, ZESTY NOTES OF GREEN APPLE AND WHITE PEAR WITH HINTS OF BRIOCHE

SAUVIGNON BLANC

KAAPZICHT FAMILY RANGE  **R50 R170**

GREEN APPLE, FRESHLY CUT GRASS AND LIME AROMATICS INTERPLAY WITH PUNCHY TROPICAL FRUIT AND FRESH FIGS

FIRST SIGHTING **R180**

A TROPICAL AND CITRUS FRUIT NOSE AND TYPICALLY EXPRESSIVE NOTES OF BUCHU AND MINERALITY

GROOTE POST SEASALTER **R260**

NOTES OF BLACK CURRENT, STONE FRUIT AND GREEN APPLE TOGETHER WITH HINTS OF FYNBOS AND KELP, SEA-BREEZE AND TOUCH OF OAK

CHENIN BLANC

A.A. BADENHORST FAMILY WINES SECATEURS **R175**

THE AROMAS ARE FLINTY WITH HONEY, ORANGE BLOSSOM AND WHITE STONE FRUIT NOTES

FAIRVIEW **R185**

TROPICAL FRUIT AROMAS INCLUDING PINEAPPLE AND KIWI, GENTLY BALANCED WITH FRESH LIME ZEST

M•A•N FAMILY WINES **R170**

A CRISP, EXPRESSIVE, LIGHT-BODIED WINE. VIBRANT AROMAS OF QUINCE, PEAR & PINEAPPLE.

CHARDONNAY

WELTEVREDE CALCRETE **R105**

REVITALISING, COOL SENSATION ON THE PALATE, A MOUTH-WATERING TENSION, STEELINESS, THE TASTE OF GUNFLINT, AND LIME.

ROSÉ

GOATS DO ROAM  **R50 R150**

ENTICING FRUIT AROMAS OF SUMMER BERRIES, PEAR, MELON (CANTALOUPE) AND A WHIFF OF SPRING BLOSSOMS.

EIKENDAL **R190**

ROSE PETAL, FRESH STRAWBERRIES AND RASPBERRY ON THE PALATE.

PINOTAGE

ZEVENWACHT 7EVEN **R155**

THE NOSE HAS RIPE PLUM AND DARK CHERRY FRUIT, COMPLIMENTED WITH SUBTLE TOFFEE AND TOASTED COFFEE AROMAS

M•A•N FAMILY WINES "BOSSTOK" **R170**

PLEASING AROMAS OF MOCHA AND ROASTED COFFEE BEANS, FOLLOWED BY JUICY FLAVOURS OF RED BERRIES, NUTMEG AND VANILLA SPICE ON THE PALATE.

SHIRAZ

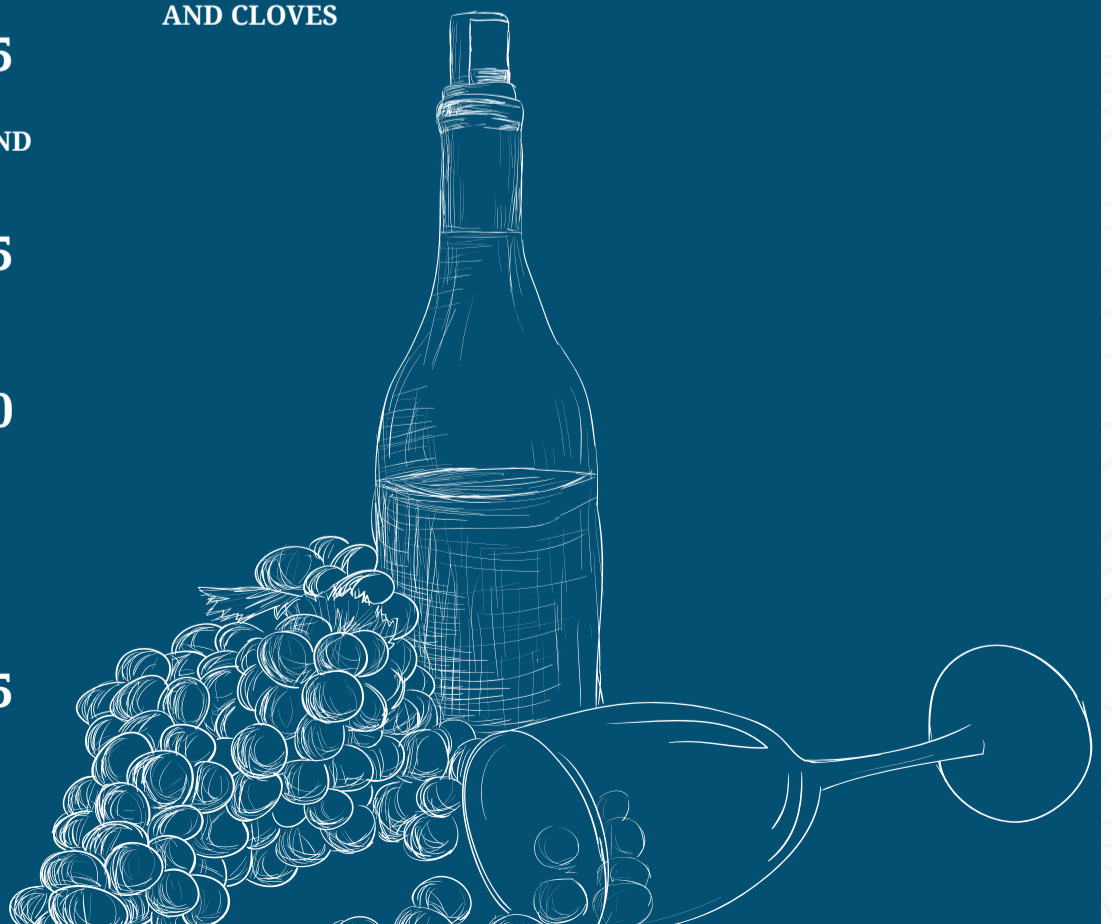
FIRST SIGHTING **R190**

SIGNATURE WHITE PEPPER, BLACKBERRY AND MOCHA NOTES GIVE WAY TO A FULL SILKY PALATE AND LONG SPICY FINISH BALANCED BY SAVOURY TANNINS

RED BLEND

STRANDVELD NAVIGATOR **R370**

AROMAS OF COOL-CLIMATE SPICE WITH WHITE PEPPER AND CLOVES





ARABIC TAPAS MENU

SERVED FROM 12H00

ENJOY A TASTE OF THE MIDDLE EAST WITH OUR ARABIC DELIGHTS MENU. PLEASE NOTE THAT THESE DISHES CONTAIN NUTS, GLUTEN, AND MILK.

SAINT BLAIZE DIP PLATE R120

Served with crispy Arabic bread

Add: Pita R35

Wine pairing: *Cap Classique*

Le Lude Brut Reserve NV R550

Elegant citrus blossoms with fresh lime aromas

Weltevrede Entheos R90 R300

Creamy, biscuity nose with hints of green pear and lemon, which follows through on the palate

Groote Post Darling Hills Brut NV R350

A fine creamy mousse, zesty notes of green apple and white pear with hints of brioche

Groote Post Brut Rosé R350

A fine creamy mousse, zesty notes of green apple and white pear with hints of brioche

ARABIC MINCE NACHOS R150

Vegan option: Mushrooms

Add: Pita R35

Wine pairing: *Rosé*

Goats DO Roam R40 R140

Enticing fruit aromas of summer berries, pear, melon (cantaloupe) and a whiff of spring blossoms

Eikendal R180

Rose petal, fresh strawberries and raspberry on the palate

BUTTER BEANS WITH CURED MEAT R120

Add: Pita / Arabic bread R35 / R20

Wine pairing: *Chardonnay*

Weltevrede Calcrete R195

Revitalising, cool, sensation on the palate, a mouthwatering tension, steeliness, the taste of gunflint and lime

ROASTED CAULIFLOWER ON TAHINI WITH CRISPY LENTILS R100

Add: Pita / Arabic bread R35 / R20

Wine pairing: *Chenin Blanc*

A.A. Badenhorst Family Wines Secateurs R165

The aromas are flinty with honey, orange blossom and white stone fruit notes

Fairview R175

Tropical fruit aromas including pineapple and kiwi, gently balanced with fresh lime zest

M.A.N Family Wines R160

A crisp, expressive, light-bodied wine. Vibrant aromas of quince, pear and pineapple

PITA WITH MARINATED EGGPLANT R150

Wine pairing: *Cap Classique*

Le Lude Brut Reserve NV R550

Elegant citrus blossoms with fresh lime aromas

Weltevrede Entheos R90 R300

Creamy, biscuity nose with hints of green pear and lemon, which follows through on the palate

Groote Post Darling Hills Brut NV R350

A fine creamy mousse, zesty notes of green apple and white pear with hints of brioche

Groote Post Brut Rosé R350

A fine creamy mousse, zesty notes of green apple and white pear with hints of brioche