



BREAKFAST

MOUNTAIN CLUB ENGLISH BREAKFAST

R99

Grilled mushrooms, cherry tomato, beef sausage, baked beans, bacon and toast with a choice of eggs

BACON EGGS BENEDICT

R105

Served with either English muffin or hash browns, two poached eggs, streaky bacon and hollandaise sauce

SALMON ROYALE

R130

Served with either English muffin or hash brown, smoked salmon, two poached eggs and hollandaise sauce

SMOKED SALMON CRUDO

R75

Cream cheese, capers with house made pickles, rocket and extra virgin olive oil

MANGO EXOTIC SMOOTHIE BOWL (VEG/VEGAN)

R115

Superfood seed mix, exotic seasonal fruits and fresh berries

QUINOA & CINNAMON SPICED PUMPKIN BOWL VEG/VEGAN

R105

Feta cheese, roasted superfood mix, baby spinach, beetroot puree, avocado, roast cherry tomato

SMASHED AVOCADO ON TOAST (VEG/VEGAN)

R90

Beetroot puree, cherry and English tomato, feta cheese and baby spinach choice of bread

BREAKFAST BRUSCHETTA

R110

Two slices of ciabatta, avocado salsa, fresh cherry tomato, streaky bacon, two poached eggs and balsamic reduction

MAKE YOUR OWN OMELETTE

R40

Choice of red pepper, cheddar cheese, tomato, Chilli, mushroom, caramelized onion
R12 each for a topping

CREPES

R65

Freshly sliced banana, strawberry and Nutella

HOUSE BAKED GRANOLA BOWL

R80

Bulgarian yoghurt, honey and fresh seasonal berries

OATS BOWL

R80

Roasted superfood mix, almond milk foam

FRESH SEASONAL FRUIT PLATTER

R95

Served with Bulgarian yoghurt



TAPAS

TRUFFLE POTATO FRIES (VEGAN/VEG) Served with Grano Padano	R55
TRUFFLE SWEET POTATO FRIES (VEGAN/VEG) Served with Grano Padano	R55
TEMPURA ZUCCHINI FRIES (VEGAN/VEG) Served with seasoning spice and avocado salsa	R60
GRILLED PRAWNS Chilli and garlic flash fried in olive oil, served with a pickled ginger and avocado herb salad	R115
PATAGONIAN CALAMARI Crispy fried OR lemon butter grilled with tagorashi dust and smoked paprika aioli	R85
BEEF FILLET & SHOESTRING FRIES Umami mushroom ragout served with marinated mushrooms	R110
BEEF CARPACCIO Hand sliced pepper crusted beef fillet, horseradish parfait, Dijon mustard mayo, bread and butter pickles	R98
YELLOW FIN SEARED TUNA TATAKI Ginger, red onion, Chilli oil, sesame honey and ponzu sauce	R135
12 – HOUR SLOW BRAISED MISO GLAZED PORK BELLY Star anise poached apple, carrot custard, tender stem broccolini and umami spiced pork puff	R98
GOCHUJANG CHICKEN WINGS Sesame and spring onion crust, pickled ginger and a white crema	R85
CAPE MALAY LAMB CROQUETTES Zaatar yoghurt with a fresh red onion salad	R95



TAPAS

UMAMI MUSHROOM RISOTTO (VEGAN/VEG) R95

Mushroom ragout, parmesan cheese, mushroom chips with sesame oil

BAKED AUBERGINE (VEGAN/VEG) R80

Miso and corn puree', Israeli salad, avocado, homemade cumin labneh

QUINOA (VEGAN/VEG) R80

Coconut chimichurri, avocado and rooftop micro garden salad

SOUTHERN STYLE CHICKEN TACO R95

Aioli, caramelized onions and avocado salsa

CAJUN SEARED TUNA TACO R110

Curried aioli, mango atchar and avocado salsa

TEMPURA PRAWN TACO R95

Tempura prawns with homemade pickles and avocado salsa

VEGETABLE MEDLEY TACO R85

Butternut and feta with pumpkin seed, balsamic poached red onions and avocado salsa





LUNCH

BLACKENED CHICKEN BOWL

R150

Hummus, beetroot puree, avocado, roasted seasonal vegetables, chicken breast and sesame seeds (can accommodate vegetarian and vegan)

THE ROOFTOP GARDEN SALAD (VEGAN/VEG)

R125

Baby spinach, rocket, bulgar wheat, roasted seed mix, avocado, parmesan cheese and cucumber with lemon emulsion

WHOLE WHEAT WRAPS

CLUB CHICKEN WRAP

R135

Grilled chicken breast, avocado, tomato, cheddar cheese, mustard mayonnaise, rocket, bacon, served with fries or side salad

SMOKED SALMON & CREAM CHEESE WRAP

R130

Capers, red onion, cucumber, avocado, rocket served with fries or side salad

BURGERS

BEEF BURGER

R110

Burger patty, wild rocket, red onion, cucumber, tomato basted with BBQ sauce served with fries or side salad

+ Add Cheddar Cheese

R20

GRILLED CHICKEN BURGER

R99

Chicken breast, wild rocket, red onion, cucumber, tomato served with fries or side salad

+ Add Cheddar Cheese

R20

KOREAN CRUMBED CHICKEN BURGER

R125

Cucumber and red onion fresh slaw, mayo served with fries or side salad

VEG/VEGAN BURGER

R110

Mushroom, carrot and baby marrow patty, rocket, cucumber, red onion, tomato, and avocado salsa with zucchini fries or side salad



CLASSIC SUSHI

CALIFORNIA ROLLS 8 PIECE

Avocado & cucumber

Tuna

Salmon

Prawns

R85

R105

R115

R115

FASHION SANDWICH 4 PIECE

Avocado & cucumber

Salmon

Prawns

Tuna

R75

R90

R90

R85

HANDROLL 1 PIECE

Avocado & cucumber

Tuna

Salmon

Prawns

R85

R105

R105

R115

NIGIRI 2 PIECE

Avocado

Salmon

Prawns

Tuna

R65

R65

R65

R70

MAKI 6 PIECE

Avocado & cucumber

Salmon

Prawns

Tuna

R75

R95

R95

R105

ROSES 4 PIECE

Salmon

Tuna

Topped roses w' spiced prawn salad

R105

R95

R105

SASHIMI 4 PIECE

Tuna

Salmon

Seared tuna

Seared salmon

R95

R105

R105

R115

EDAMAME BEANS

Served with teriyaki sauce, extra virgin olive oil, maldon salt and sesame seeds

R95

All the above served with soya, wasabi, pickled ginger & chopsticks



CLASSIC SUSHI

12 PIECE PLATTER

R215

Prawn nigiri (2)
Salmon rainbow (4)
Salmon roses (2)
Tuna sandwich (4)

14 PIECE PLATTER VEGAN (VEG/VEGAN)

R255

Avocado and cucumber fashion sandwich (4)
Avocado and cucumber California roll (4)
Carrot and cucumber bamboo (4)
Avocado nigiri (2)

16 PIECE CRUNCH PLATTER

R305

Futo maki (4) salmon roll (4)
Tempura prawn roll (4)
Vegetable spring rolls (2)
Tempura prawns (2)

21 PIECE PLATTER

R330

Salmon rose (2)
Tuna rose (2)
Bamboo roll (4)
Salmon sashimi (2)
Tuna sashimi (2)
California, avocado & prawn roll (6)
Prawn nigiri (1)
Tuna nigiri (1)
Salmon nigiri (1)





SPECIALITY SUSHI

INARI POCKETS 2 PIECES

Avocado and cucumber salad VEG/VEGAN

Crisp salmon with teriyaki glaze

Tuna seared with tagorashi spice

Spiced prawn salad

R60

R75

R70

R75

PRAWN TEMPURA ROLL 8 PIECES

Japanese spiced mayonnaise, cream cheese,
cucumber and avocado topped with prawn and caviar

R130

RAINBOW ROLL 8 PIECES

California roll with avocado and salmon topped with
salmon, prawn and tuna served with Japanese
mayonnaise and caviar

R130

VOLCANO SANDWICH 4 PIECES

Fire torched tuna and salmon, layered between sushi
rice, tagorashi spice and Japanese mayonnaise

R80

TIGER ROLL 8 PIECES

Prawn, avocado, salmon topped with tuna and Japanese
mayo and tagorashi spice

R130

CARROT BAMBOO ROLL *(VEG/VEGAN)

Avocado, beetroot, cucumber, Japanese
mayonnaise and edamame beans

R99

CARROT BAMBOO ROLL

Tuna, salmon, prawn, and avocado topped
with Japanese mayonnaise and edamame beans

R130

FUTO MAKI 6 PIECES

Fried tuna, salmon, avocado and prawn with siracha
mayonnaise, sweet Chilli sauce, sesame seeds and
spring onion

R120

SPRING ROLLS 2 PIECES

Wok fried vegetables served with a dipping sauce

R65

Spiced prawn with cream cheese
served with a dipping sauce

R70

POKE BOWL

Edamame beans, avocado, baby spinach,
beetroot, cucumber, carrot, sesame soy dressing

R70

Add tuna

Add salmon

Add tuna & salmon

Add tempura shrimp

R50

R55

R65

R75

All the above served with soya, wasabi, pickled ginger & chopsticks



DESSERTS

DECADANT VALRHONA CHOCOLATE MOUSSE

R99

Almond crumb, craft vanilla bean ice cream with black cherry (GLUTEN FREE)

BAKED CHEESECAKE

R90

Citrus infused cheesecake, strawberry puree, fresh seasonal berries

BANANA AND BERRY DROP SCONE (VEGAN)

R80

Brulé banana, hazelnut crumble with a coconut snow





BAR LIST

BEERS/CIDERS

• Castle Lite	R34
• Windhoek Lager	R34
• Heineken	R37
• Becks Zero	R30
• Stella Artois	R37
• Devil's Peak Lager	R40
• Devil's Peak Block House IPA	R50
• Savanna Lemon - Non Alcoholic	R39
• Hunters Dry	R36
• Hunters Gold	R36

RUM

• Bacardi	R23
• Havana 3 y	R28
• Havana 7 y	R35
• Captain Morgan Spice Gold	R29
• Malibu Rum	R20
• Redemption SA Rum	R50

TEQUILA

• Jose Cuervo Silver	R30
• Jose Cuervo Gold	R30
• Patron Silver	R50
• Don Julio Reposado	R60
• Patron XO Café	R38
• Germana Cachaca	R45

LIQUERS

• Disaronno Amaretto	R65
• Jagermeister	R29
• Aperol	R48
• Campari	R53
• Chambord	R65
• Amarula	R35
• Martini Rosso	R30
• Martini Dry	R30
• Fernet Branca	R41
• Galliano	R50
• Cointreau	R41
• Khalua	R43

PORTS/DIGESTIVES/DESSERT WINE

• Limoncello	R40
• Dalla Cia Cab/Merlot	R60
• Dalla Cia Pinot Noir/Chardonnay	R60
• Allesveloren Vintage Port	R34
• De Krans Ruby	R30
• Rickety Bridge NLH	R60



BAR LIST

BRANDY/COGNAC

• KWV 3y	R25
• Klipdrift	R24
• Van Ryns 10 y	R40
• Van Ryns 15 y	R80
• Courvoisier VS	R54
• Courvoisier VSOP	R76
• Hennessy VSOP	R92

WHISKEY/ WHISKY/SINGLE MALT

• Bells	R27
• J&B	R24
• Johnnie Walker RED	R29
• Johnnie Walker Black	R40
• Jameson	R35
• Monkey Shoulder	R43
• Bains (Local)	R30
• Singleton 12 y	R54
• Glenfidich 12 y	R59
• Glenfidich 18 y	R140
• Glenmorangie 10 y	R69

BOURBON

• Makers Mark	R40
• Woodford Reserve	R50
• Jack Daniels Single Barrel	R60
• Jack Daniels	R31
• Southern Comfort	R22

GIN

• Gordons Dry Gin	R24
• Tanqueray	R33
• Tanqueray 10	R48
• Roku Gin (Jap)	R35
• Bombay Sapphire Gin	R35
• Hendricks	R48
• Inverroche Classic	R36
• Inverroche Amber	R38

VODKA

• Smirnoff	R26
• Ketel One	R38
• Grey Goose	R45
• Cruz Vodka	R34

DRAFT BEER

• CBC Lager (Draft 300ml)	R34
• CBC Lager (Draft 500ml)	R54



BAR LIST

CHASER/SODAS

• Coke	R25
• Coke Light 200ml	R25
• Coke Zero	R25
• Ginger Ale 200ml	R22
• Club Soda	R22
• Tonic	R22
• Pink Tonic	R22
• Lemonade	R22
• Bitter Lemon	R22
• Ginger Beer	R22
• Red Bull	R42
• Appletizer	R36
• Grapetizer	R36

JUICES

• Orange Juice 250ml	R30
• Cranberry Juice 250ml	R35
• Pinapple Juice 250ml	R35

WATER

• Aqua.V Still/ Sparkling 750ml	R55
• Aqua.V Still/ Sparkling 300ml	R28
• Still/ Sparkling 500ml	R30

COFFEE

• Espresso	R22
• Double Espresso	R26
• Flat White	R28
• Capuccino	R30
• Latte	R31
• Black Coffee/Americano	R25
• Decaf Espresso	R22
• Decaf Double Espresso	R26
• Decaf Cappucino	R30

COFFEE COCKTAILS

• Irish Coffee	R60
• Amarula Coffee	R55
• Kahlua Coffee	R65
• Patron Coffee	R65

TEAS

• English Breakfast Tea	R23
• Peppermint Tea	R23
• Ceylon Tea	R23
• Rooibos Tea	R23
• Chamomile Tea	R23
• White Tea	R27



WINE LIST

CHAMPAGNE

- Moët & Chandon Imperial _____ R1300
- Moët & Chandon Imperial Rose _____ R1598

MCC & SPARKLING WINE

- Domaine Des Dieux 'Claudia' Brut MCC _____ R120 R570
- Domaine Des Dieux 'Rose of Sharon' Brut Rose MCC _____ R120 R570
- L'Ormarins Brut Classique NV _____ R80 R380

ROSE

- Brookdale Estate 'Mason Road Serendipity' Rose _____ R244
- Cavalli Pink Pony Rose _____ R45 R195

SAUVIGNON BLANC

- Springfield 'Life from Stone' _____ R288
- Boschloof Sauvignon Blanc _____ R55 R250

CHARDONNAY

- Nederburg Winemasters Chardonnay _____ R46 R201
- Buitenverwachting Chardonnay _____ R475
- Constantia Uitsig Chardonnay (unwooded) _____ R70 R324

CHENIN BLANC

- Cavalli White Knight Chenin Blanc (Unwooded) _____ R45 R195
- Fleur Du Cap Series Privee Chenin Blanc _____ R413

WHITE BLENDS / INTERESTING VARIETALS

- Terra del Capo Pinot Grigio _____ R174
- Nederburg Winemasters Riesling _____ R201
- Cavalli Cremello (blend) _____ R75 R368

PINOT NOIR

- Paul Cluver Estate Pinot Noir _____ R670
- De Grendel Op die Berg Pinot Noir _____ R552
- Paul Cluver 'Village' Pinot Noir _____ R65 R294



WINE LIST

MERLOT

- Groot Constantia Merlot _____ R606
- Maastricht Merlot _____ R68 R321

CABERNET SAUVIGNON

- La Motte Cabernet Sauvignon _____ R75 R351
- Anura Cabernet Sauvignon _____ R256
- Ernie Els Major Series Cabernet Sauvignon _____ R487

SHIRAZ

- Delaire Graff Shiraz _____ R318
- Paserene Dark Shiraz _____ R535
- Cavalli Black Beauty Shiraz _____ R48 R201

PINOTAGE

- Beyerskloof Pinotage Reserve _____ R399
- Durbanville Hills Pinotage _____ R211
- Rickety Bridge Pinotage _____ R65 R300

BLENDS / INTERESTING VARIETALS

- Spice Route Mouverdre _____ R329
- Boschklouf Conclusion _____ R943
- Boschklouf Cab/Merlot _____ R60 R256
- Rupert & Rothschild Classique _____ R499
- Mount Rozier 'The Red Snapper Cinsault' (chilled) _____ R175

PORT/DESSERT WINE

- Allesveloren Vintage Port _____ R34
- De Krans Ruby _____ R30
- Rickety Bridge NLH _____ R60
- Dalla Cia Cab/Merlot _____ R60
- Dalla Cia Pinot Noir/Chardonnay _____ R60



COCKTAILS

APEROL SPRITZ

R95

L'Omarins MCC Brut, Aperol, Soda Water, Orange

KIR ROYAL

R115

L'Omarins MCC Brut, Chambord

NEGRONI

R95

Tanqueray Gin, Campari, Martini Rosso

MOJITO

R90

Havana 3 year, Limes, Soda Water, Fresh Mint

JAPANESE MOJITO BY ROKU

R95

Roku Gin, Mint fresh, Limes, Soda Water, Simple Syrup

CAIPIRINHA

R110

Germana cachaca, Limes, Sugar

MONKEY SHOULDER 'LAZY OLD FASHIONED'

R105

Monkey Shoulder Whisky, Angostura Aromatic Bitters, Maraschino Cherry

STRAWBERRY DAIQUIRI

R80

Bacardi Light rum, Lime juice, Strawberries

PINA COLADA

R85

Malibu Coconut Rum, Lime juice, Triplice Sec, Pineapple

BASIL SMASH

R90

Tanqueray Gin, Basil, Fresh Limes, and syrup

BOURBON SLING

R130

Woodford OR Makers Mark double shot Whiskey, half shot southern comfort, half shot lemon juice and soda water



COCKTAILS

HENDRICKS CUTINI

R130

Hendricks Gin, Martini Dry, Simple Syrup, Cucumber

TANQUERAY MARTINI

R95

Tanqueray Gin, Martini Dry, Olives or Lemon

MANHATTAN

R120

Monkey Shoulder Whisky, Martini Rosso, Angostura Aromatic Bitters, Maraschino Cherry

COSMOPOLITAN

R85

Cruz Black Vintage Vodka, Triple Sec, Cranberry Juice, Lime

CLASSIC MARGARITA on the Rocks/Frozen

R90

Jose Cuervo Gold Tequila, Triple sec, Fresh Lime Juice, Sugar

LONG ISLAND ICE TEA

R95

5 Spirits, Lemon Juice, Coke

EXTREME TEQUILA SUNRISE

R90

Jose Cuervo Silver Tequila, Orange juice, Grenadine

BLUE LAGOON

R90

Grey Goose, Blue Curacao, Lemonade, Orange juice

MOSCOW MULE

R100

Cruz Black Vintage Vodka, Lime, Ginger Ale and Lemon Juice

WHISKEY SOUR

R100

Makers Mark, Lemon Juice, Bitters, Aquafaba