

DEAR SEAT CUSTOMERS

Please take note of the following dining regulations:

- * Drinks menu orders may be placed from 11 am. (Go mimosas!)
- * Non-breakfast food menu orders may be placed from 11h15 am.

Should you be allergic to any food items, please inform your waiter.

All meals are freshly prepared and may take 30-40 minutes.

Certain ingredients used in this menu are seasonal & are subject to availability.

Please be advised that fish products may contain bones.

Unfortunately, no substitutes on the menu can be made except where indicated.

No cheques, Diners or Amex accepted.

The service charge is not included. SEAT reserves the right to charge a 10% service fee.

Pictures shown may vary from actual product.

If you suffer one of our rare hiccups, please ask to speak with the Manager on duty.
We promise we will do our best to remedy any problem that may arise, fairly & justly.

If you loved your visit here, please tell your friends, family, lawyer, accountant, dentist and yes, even the in-laws!



WE ARE A LIVE ENTERTAINMENT VENUE

Be sure to visit us on weekends and public holidays to catch Cape Town's best live performers and entertainers on our stage.

Keep an eye on our Facebook Page for our live entertainment schedule, posted weekly.

[WWW.FACEBOOK.COM/SEATRESTAURANT](https://www.facebook.com/SEATRESTAURANT)

WE ALSO CATER FOR PRIVATE FUNCTIONS

With an indoor stage for your live band or DJ, gorgeous ocean and mountain views and a diverse menu to choose from, you will have everything you need to host birthday parties, themed parties, corporate events and more.

Contact us for bookings or more info
INFO@SEATRESTAURANT.COM
021 879 3322







ENJOY SOMETHING LIGHT

PITA BREAD - R75

homemade base with caramelized onion & garlic

MUSSELS - R105

pan-fried in a creamy white wine sauce with croutons

JALAPEÑO POPPERS - R109

stuffed with cheddar, mozzarella & feta cheese, lightly battered & fried, & served with sweet chili sauce

STUFFED CRUMBED MUSHROOMS - R139

stuffed with jalapeño infused cream cheese, wrapped in bacon & fried in a light batter, & served with a tangy sauce

FRIED CALAMARI STRIPS - R119

soft & tender fried calamari strips with homemade tartar sauce

FIREBALLS - R115

deep-fried mozzarella & jalapeño balls served with a tangy sauce

WEST COAST OYSTERS

served on ice with fresh lemon wedges

3 oysters - R145

6 oysters - R265

FROM THE KITCHEN

TOASTED SANDWICHES

served with a side of chips

Ham & Cheddar Cheese - R79

Ham, Cheese & Tomato - R89

Chicken Mayo - R89

KINGKLIP NUGGETS - R109

deep fried in a light & golden crispy batter, served with a side of chips

GREEK SALAD - R125

lettuce, cucumber, tomato, peppers & onion, with feta & olives

CALIFORNIA BRUSCHETTA - R135

toasted panini, drizzled with a dash of olive oil, topped with bacon, avo & feta

PETLA'S CHICKEN CURRY - R139

a complex and rich taste that combines earthy and warm spices, served with a portion of savoury rice

CHEDDAMELT CHICKEN SCHNITZEL - R139

with cheddar cheese & mushroom sauce, served with a side of chips

CHICKEN SALAD - R145

lettuce, cucumber, tomato, peppers & onion, with grilled chicken strips & feta





ANDREW'S CRISPY ROLLS



FASHION SANDWICH



SALMON NIGIRI



BAMBOO SPECIAL



DECONSTRUCTED SALAD



PRAWN TEMPURA



SPRING ROLLS



CALIFORNIA ROLLS



SUSHI

SALMON ROSES FOR DANIEL (3) - R105

PRAWN TEMPURA (4) - R109

BAMBOO SPECIAL (4) - R115

salmon & avo, wrapped in cucumber, topped with sesame seed & soy sauce

ANDREW'S CRISPY ROLLS (4)

*fried tempura rolls with Japanese mayo & sweet chili sauce
tuna - R85
prawn, cream cheese & avo - R95
salmon - R99

DECONSTRUCTED SALADS

*limited edition

*a crisp salad with red cabbage, cucumber, avo & pickled ginger
tuna - R125
prawn - R145
prawn, tuna & Norwegian salmon - R175

SPRING ROLLS (2)

vegetable - R55
chicken - R59
prawn & veg - R69

MAKIMONO (4)

tuna - R69
prawn - R69
salmon - R75

CALIFORNIA ROLLS (4)

vegetarian - R65
prawn & avo - R89
tuna or spicy tuna - R85
salmon & avo - R89
smoked salmon, avo & cream cheese - R95

FASHION SANDWICH (4)

vegetarian - R65
prawn & avo - R89
salmon & avo - R95
smoked salmon & cream cheese - R89

HAND ROLL (1)

vegetarian - R69
prawn & avo - R80
salmon & avo - R85
spicy salmon, avo & prawn - R89

SASHIMI (5)

tuna - R105
seared tuna - R105
salmon - R135

NIGIRI (2)

tuna - R69
prawn - R69
salmon - R75





SEAT PLATTER



SEAT SURPRISE ROLL



THE ULTIMATE PLATTER



?MAIKERU?



SIGNATURE DISHES

*limited edition

SEAT SURPRISE ROLL (4) - R139

inside out California rolls with prawn, sushi rice & Nori, & finished with toasted sesame seeds, a tempura prawn ball & Japanese mayo

THE CAPE DOCTOR (4) - R145

inside out California rolls with prawn & avo, sushi rice & Nori, topped with slithers of Norwegian salmon & tuna, & finished with toasted sesame seeds & Teriyaki & fiery Sriracha mayo

SPECIALITY ROLLS

GREEN ROLL (4) - R75

spinach, cucumber & cream cheese wrapped in avo, with our house-blend sesame seed dressing

TIGER ROLL (4) - R99

tempura prawns & avo wrapped in sushi rice & Nori, topped with slices of avo & steamed prawns, a dash of Japanese mayo, caviar & sweet chili sauce

LOADED SALMON ROLL (5) - R129

tempura salmon & avo layered with sushi rice & Nori, topped with salmon & avo slices & sweet chili sauce

RAINBOWS (4)

tuna - R89
salmon - R95

WASABI PARCEL (4) - R99

Norwegian salmon with a dash of wasabi, layered in sushi rice & Nori

PLATTERS

VEGETARIAN PLATTER - R179

avo maki (5)
green roll (5)
avo cucumber (4)

MICHELLE & MATTHEWS COMBO - R189

salmon roses (4)
prawn & cream cheese crispy rolls (4)

CARINA'S DELIGHT - R225

salmon roses (2)
tuna California (8)
avo maki (4)

BLOUBERGSTRAND PLATTER - R269

red roll (5)
tuna hand roll (1)
seared tuna sashimi (3)
salmon sashimi (3)

SEAT PLATTER - R299

rainbow roll (5)
crispy salmon (5)
salmon roses (3)

ADELLE'S CARB-FREE PLATTER - R319

seared tuna (5)
tuna sashimi (5)
salmon sashimi (5)

?MAIKERU? - R345

salmon roses (3)
salmon maki (4)
salmon California (6)
salmon sashimi (3)

THE ULTIMATE PLATTER - R449

The Cape Doctor Roll (3)
prawn California (4)
salmon roses (2)
salmon sashimi (5)
rainbow roll (6)

NORWEGIAN SALMON



PRAWNS (12)



CALAMARI PATAGONICA



LARGE HAKE



SEAT FAMILY PLATTER





SEAFOOD

*served with a side of chips / savoury rice

*substitute side to grilled mix veg / house salad for R20 extra

*Add-on options 3 mussels / 2 prawns - R45 / 6 prawns - R125

LARGE HAKE - R199

our legendary large hake lightly dusted in flour & grilled with lemon butter, or fried in a light golden crispy batter

SMALL HAKE - R125

opt for a smaller size

FRIED CALAMARI STRIPS - R209

soft & tender fried calamari strips

GRILLED CALAMARI PATAGONICA - R239

lightly dusted in flour & grilled in a lemon butter sauce

LINE FISH - R195

lightly seasoned & grilled to perfection

BABY KINGKLIP - R245

lightly seasoned & grilled in a lemon butter sauce

PRAWNS - R249

12 prawns, seasoned & grilled in a lemon butter sauce

NORWEGIAN SALMON - R330

grilled Norwegian salmon served on a bed of Seat's spinach pesto

JOIN THE PARTY

*served with a side of chips / savoury rice

*substitute side to grilled mix veg / house salad for R20 extra

*an extra R30 will be added for calamari substitution to grilled patagonica

SEAT SOLOS - R255

*platter for 1

small grilled or fried hake, fried calamari strips, & 3 creamy mussels

SEAT SINGLES - R255

*platter for 1

small grilled or fried hake, fried calamari strips, & 2 prawns grilled in a lemon butter sauce

SEAT SHARES - R429

*platter for 2

fried kingklip nuggets, fried calamari strips, & 6 creamy mussels

SEAT SPLIT - R429

*platter for 2

fried kingklip nuggets, fried calamari strips, & 4 prawns grilled in a lemon butter sauce

OUPA LEON'S SEAT FAMILY - R1199

*platter for 4-6

2 line fish, 2 grilled or fried small hake, fried calamari strips, grilled calamari patagonica, 8 creamy mussels, 12 prawns grilled in a lemon butter sauce, & served with savoury rice and chips

HEADS OR TAILS - NO LOSERS!

*served with a side of chips / savoury rice

*substitute side to grilled mix veg / house salad for R20 extra

*an extra R30 will be added for calamari substitution to patagonica

HAKE & PRAWN - R199

a small grilled or fried hake with 4 prawns, grilled in a lemon butter sauce

CALAMARI STRIPS & PRAWNS - R209

fried calamari strips with 4 prawns, grilled in a lemon butter sauce

HAKE & CALAMARI - R225

a small grilled or fried hake with fried calamari strips



PREGO STYLE CHICKEN BURGER



3-WAY RIBLETS + KINGKLIP NUGGETS



SURFERS & TURF TRIO



3-WAY RIBLETS + 6 PRAWNS



3-WAY RIBLETS + CALAMARI STRIPS



BURGERS

*a fresh bread roll with tomato, lettuce, gherkins & burger sauce,
served with a side of chips

CHICKEN BURGER - R115

BEEF BURGER - 129

PREGO STYLE CHICKEN BURGER - R125
with caramelized onions

CHEESE BURGER - R139

VEGAN BURGER - R145
subject to availability

JALAPEÑO 2-CHEESE BURGER - R165
cheddar & mozzarella

THE JACK STONE BURGER - R175
a flame-grilled beef patty stuffed with feta & black pepper, topped
with melted mozzarella & avo



FROM THE GRILL

*served with a side of chips / savoury rice

*substitute side to grilled mix veg / house salad for R20 extra

SIRLOIN STEAK (200G) - R189

FILLET STEAK (200G) - R265

RUMP STEAK (300G) - R275

PORK RIBLETS

juicy pork riblets with onion rings

single portion $\pm$ 250g - R199

double portion $\pm$ 500g - R355

SIDES

Sauces (cheese / pepper / mushroom) - R35

small chips / small rice - R35

regular chips / regular rice / Onion Rings - R45

Grilled mix Veg / house salad - R69

SURF & TURF SNACKS

*served with a side of chips / savoury rice

*substitute side to grilled mix veg / house salad for R20 extra

*an extra R30 will be added for calamari substitution to grilled
patagonica

SNACK PLATTER - R179

chicken strips, kingklip nuggets & onion rings

3-WAY RIBLETS $\pm$ 250G

with fried kingklip nuggets & onion rings - R265

with fried calamari strip & onion rings - R279

with 6 prawns, grilled in lemon butter, & onion rings - R289

SURFERS & TURF TRIO - R379

200g sirloin steak, fried calamari strips, & fried kingklip nuggets



CHOCOLATE BROWNIE



SEAFOOD PIZZA



ITALIA PIZZA

CARROT & CREAM CHEESE



CARAMEL FUDGE



GOURMET MUFFINS



MILK TART PANCAKE

PREGO CHICKEN PIZZA





PIZZA

*homemade, thin & crispy base with napolitano sauce & oregano

MARGHERITA (V) - R125
mozzarella & italian spices

HAWAIIAN - R165
ham, pineapple, mozzarella

MIKY'S SPINACH & FETA - R165
with mozzarella

REGINA - R169
ham, mushroom, mozzarella

SEAFOOD - R169
seafood medley, mozzarella

CHICKEN-MAYO - R175
chicken-mayo, mozzarella

MEXICAN - R185
mince, jalapeño, bell pepper, mozzarella

SALTY SICILIAN - R185
salami, olives, mozzarella

ITALIA - R199
bacon, feta, ovo, mozzarella

CARNE - R205
mince, bacon, salami, barbeque sauce, mozzarella

PREGO CHICKEN - R219
chicken, tomatoes, rocket, caramelized onion, peppers, mozzarella

Add any (or all) of the following toppings!

*cherry tomato, caramelized onion, jalapeño, peppers, pineapple, rocket - R29

*feta, cheddar, olives, mushrooms, ham, bacon, chicken, salami - R39

*beef mince, mozzarella cheese, ovo, parmesan cheese - R49

*change to gluten-free pizza base (subject to availability) - R89 extra

KIDDIES MENU

TOASTED CHEESE & CHIPS - R69

CHICKEN STRIPS & CHIPS - R85

CHICKEN BURGER & CHIPS - R89

BEEF BURGER & CHIPS - R95

MARGHERITA PIZZA - R115

GRAND FINALE

ICE CREAM & CHOCOLATE SAUCE - R55

MILK TART PANCAKE - R65
deep-fried pancake with milk tart filling, coated with cinnamon
sugar & served with ice cream

WAFFLE WITH ICE CREAM & SYRUP - R75

MALVA PUDDING WITH CUSTARD - R79

GOURMET MUFFIN - R79
absolute delectable muffins filled with caramel & fudge or carrot &
cream cheese
*limited stock each day

CHOCOLATE BROWNIE & ICE CREAM - R89

IRISH COFFEE
single - R85
double - R99

DOM PEDRO
*amarula, whisky, peppermint liqueur, kahlua
single - R85
double - R99



HOT BEVERAGES

*extra shot coffee R15 / decaf options available / almond milk available

Espresso

Single - R25 / Double - R40

Ceylon tea - R39

Rooibos tea - R39

Red Cappuccino
regular - R43 / large (mug) - R59

Cappuccino
regular single shot - R40 / large (mug) double shot - R56

Americano
regular single shot - R39 / large (mug) double shot - R55

Café latte - R44

Flat white - R47

Cortado - R45

Chai latte - R44

Dirty chai - R59

Choco chino - R49

Hot chocolate - R45

COLD BEVERAGES

Still water (500ml) - R32

Sparkling water (500ml) - R32

Sparkling water (1L) - R48

Still water 1.5L - R53

Coke, Coke zero, Fanta orange, Creme soda, Sprite, Sprite zero
(300ml) - R33

Lemonade, Ginger ale, Tonic water, Pink tonic water, Dry lemon,
Soda water (200ml) - R30

Ice tea (peach / lemon) - R37

Fruit juice (apple, orange, fruit cocktail) - R40

Kola tonic / Passion fruit / Lime - R12

Appetizer / Grapetizer - R42

Tomato juice - R50

Milkshake

*chocolate, strawberry, vanilla, banana, lime, coffee,
bubblegum
large - R52 / small - R40

Rock shandy R53

Red bull - R49





COCKTAILS

NON-ALCOHOLIC - R79

COSMOPOLITAN - R85

(Vodka, Triple sec, Lime, Cranberry juice)



TEQUILA SUNRISE - R87

(Tequila, Orange juice, Grenadine)



SEX ON THE BEACH - R87

(Vodka, Orange juice, Peach Schnapps, Grenadine)



STRAWBERRY DAIQUIRI - R95

(Rum, Triple sec, Strawberry juice)

*Available in non-alcoholic



BIG BAY ICED TEA - R99

(Rum, Gin, Vodka, Tequila, Triple sec, Cranberry juice)

LONG ISLAND ICED TEA - R99

(Rum, Gin, Vodka, Tequila, Triple sec, Coke)



MARGARITA - R89

(SHAKEN / FROZEN)

(Tequila, Triple sec, Lemon, Lime)

PINA COLADA - R93

(Rum, Triple sec, Lime, Coconut cream)



SEATED SUNDOWNER - R99

(Rum, Apple Sours, Peach Schnapps, Blue Curacao, Pineapple juice)

STRAWBERRY MOJITO - R99

(Rum, Fabbri Mojito Mix, Lime, mint, Strawberry juice)

*available in non-alcoholic



POMEGRANATE BLOSSOM - R99

(Tequila, Fabbri Pomegranate, Lime, Ginger Ale)

MOJITO - R99

(Rum, Fabbri Mojito mix, Lime, mint, Soda water)

*available in non-alcoholic



SANGRIA (1L) - R149

FISHBOWL (2L) - R265

PINK / BLUE

(Rum, Gin, Vodka, Tequila, Triple sec, Lemonade, Blue Curacao / Red Strawberry liqueur)





CHARDONNAY

House (250ml) - R39

a lightly wooded, medium-bodied dry white wine with expressive aromas of butterscotch, crème brûlée & delicate citrus

Van Loveren Calcrete (750ml) - R215

an elegant example of unwooded Chardonnay with minerality reminiscent of oyster shell, a vibrant taste of fresh saltiness, & a squeeze of lime, finishing with an elegantly coated texture on the palate

Durbanville Hills (750ml) - R239

an elegant wine with aromas of prominent pineapple, clementine, lemon rind, orange blossom citrus notes & a delicate undertone of jasmine flowers, with flavours of fresh & lively lime & lemon zest with an abundance of ripe pineapple flavours & a lengthy minerality.

BLENDS

Neil's Pick Colombar (750ml) - R139

a stunning off-dry wine with a fragrant guava-roll nose that follows through on the palate

Van Loveren Daydream - R59 (250ml) / R175 (750ml)

a medium-dry & elegant blend of Chardonnay and Pinot Noir that shows upfront lime on the nose with subtle undertones of strawberry, & the gentle finish lingers forever

KWV Classic Collection Moscato (750ml) - R229

this aromatic wine shows floral, litchi, Turkish apricot & peach aromas with an abundance of Muscat that follow through on the palate, & the flavours are concentrated with a sweet, complex aftertaste

ROSE

Van Loveren Perlé Rosé - R45 (250ml) / R135 (750ml)

irresistibly fruity, this wine has mouth-watering flavours of raspberry & wild strawberry with abundant notes of rose petal

Landskroon Pinotage blanc de noir (750ml) - R175

this pale coral-hued rosé is fresh & fruity, crafted with care from Pinotage grapes, with subtle floral aromas & juicy red fruit flavours, it's off-dry in style, a versatile wine that is delicate, charming, & delightfully drinkable.

Nederburg (750ml) - R199

turkish delight pink in colour, this wine showcases lovely aromas of rose petals & strawberries with a hint of candy floss, intense flavours of red berries with a dash of sweetness, ending extremely fresh & elegant.

WHITE WINE

SAUVIGNON BLANC

House (250ml) - R39

tropical flavours of guava, melon & gooseberry with a crisp, fresh finish

Van Loveren (750ml) - R175

crunchy green apple & grass on the nose, this fruit-driven wine shows gooseberry, lime & grapefruit with a touch of minerality on the finish

Landskroon (750ml) - R185

fresh & expressive, presents an inviting tropical nose, followed by a soft, elegant mouthfeel, a harmonious wine with refreshing acidity & lingering fruit character

Leopard's Leap (750ml) - R199

beautiful aromas like ripe passion fruit, granadilla burst & a fun whiff of gooseberry, that compliments the other fruity flavours, & Granny Smith apples which impart a zesty & lengthy finish on the palate

Laborie - R75 (250ml) / R219 (750ml)

a layered wine that shows prominent aromas of guava & tropical fruit, with hints of cut grass, & the fresh & zesty palate is well balanced with a linear acidity & fruity finish

Durbanville Hills (750ml) - R239

lively aromas of zesty lime, complemented by yellow fruit, blackcurrant, gooseberries, ripe asparagus, guava & custard apple, & the tantalizing flavours of zesty lime accompanied by blackcurrant & pink guavas that linger, ending with mouthwatering acidity

Neil Ellis West Coast - R89 (250ml) / R265 (750ml)

the west coast whispers it's secrets only to those who appreciate it's understated sophistication... (the ideal balance between fruit flavours & freshness!)

CHENIN BLANC

Van Loveren No.5 - R59 (250ml) / R175 (750ml)

a vibrant wine with flavours of guava, quince & pear, & a playful lime finish

Leopard's Leap (750ml) - R199

beautiful layers of sweet fresh melon & guava play on the nose, with subtle whiffs of jasmine & peach blossoms & flavours of zesty summer melon with hints of white peaches follow through on the palate, finishing with a well-balanced crisp acidity

KWV (750ml) - R229

prominent aromas of passion fruit, pineapple & guava, & the palate is well-rounded & juicy, with tropical fruit & hints of vibrant Granny Smith apple with a lingering aftertaste

Retief Reserve (750ml) - R279

gentle aromas of honey suckle, lemon peel & guava radiate from the glass, & are complemented by soft citrus fruit flavours, honeydew, melon, crisp apple & a long elegant finish.

SEMI-SWEET

Zandvliet Muscat (750ml) - R219

this low alcohol (8%) natural sweet wine burst with intense flavors of lychee, apricots, orange peel & rose petals with hints of spice, & these flavours follow through onto a smoothly balanced palate with a lingering aftertaste



CABERNET SAUVIGNON

House (250ml) - R39

coffee & mocha, layered with cassis & blackberry notes, an oak matured, fruit-driven red wine

Van Loveren (750ml) - R195

beautifully weighted, with flavours of soft blackcurrant, steamed prunes & blackberry on the palate & a full-bodied finish (a blockbuster!)

Leopard's Leap (750ml) - R205

mix berry aromas with distinct blueberry notes on the nose & palate, & underlying soft cinnamon spices contribute to the complexity of the wine

KWV (750ml) - R240

this full-bodied wine has a deep ruby red color with aromas of dark fruits such as plums & black cherries with hints of cedary oak combined with subtle thyme, well-balanced with a weighted palate, respecting the fruit & oak, creating a long lingering finish

SHIRAZ

Tangled Tree (750ml) - R139

this oaked matured, fruit-driven deep red wine has a veritable spicy nuance with rich & powerful red berry essence

Zandvliet (750ml) - R330

a ripe complex nose showing flavors of plums, blackcurrants & pepper with hints of mixed spice, & these flavors follow through to a seamless, supple, & complex palate with added hints of dark chocolate

DE-ALCOHOLISED WINES

Almost Zero Sauvignon Blanc (750ml) - R175

Almost Zero Moscato Rosé (750ml) - R175

Almost Zero Merlot (750ml) - R175

SPARKLING

Mimosa Papillon (750ml) - R220

a delicate sparkling infusion of Papillon wine & the zesty fruitiness of orange flavours, soft apricot & honeyed lemon, the sweetness is well-rounded, offering an easy-drinking, celebratory drink that is perfect for brunches, sundowners or any light-hearted occasion

JC Le Roux La Fleurette (750ml) - R265

Durbanville Hills Sparkling Sauv Blanc (750ml) - R299

Pongracz Brut MCC (750ml) - R449

RED WINE

RED FAVOURITES

Van Loveren River Red - R49 (250ml) / R145 (750ml)

this generous, unwooded red wine will surprise you with ripe plum & spicy dark cherry flavours, & a smooth and silky finish

Zandvliet My Best Friend (750ml) - R155

this dark red medium-bodied wine filled with aromas of red fruit, plums & spice, & these aromas follow through to an elegant palate that finishes with a smooth aftertaste

Leopard's Leap Cab Sav / Merlot (750ml) - R205

upfront aromas of vibrant red fruit & notes of spices, supported by subtle oak nuances of mocha & cinnamon

Van Loveren Pinot Noir Vine By Pole (750ml) - R219

well-balanced with a hint of oak, dark cherry & luscious ripe strawberry flavours, & complemented by a gentle touch of spice on the finish

Relief Cape Blend (750ml) - R279

a full-bodied, well-structured, characterful wine with a light peppery scent of ripe berries, perfume & spice, & with a full and fruity palate with delicate tannins & a soft finish

MERLOT

Van Loveren - R65 (250ml) / R195 (750ml)

a complex nose of strawberry & red cherry is followed by refined layers of ripe plum & blueberry that extends into an elegant finish

Leopard's Leap (750ml) - R205

prominent red fruit aromas of raspberry & cherries, & subtle sweet oak flavours compliments the fresh fruit flavours.

Laborie (750ml) - R229

aromas of blackcurrant, plums, fruitcake & hints of dark chocolate, & the palate is vibrant & well-rounded with silky tannins & a fragrant, elegant finish.

Durbanville Hills (750ml) - R240

a medium-bodied wine with an abundance of red cherry & fresh raspberry aromas with subtle hints of peppermint and cinnamon, & a velvety smooth tannin structure giving the impression of juicy, ripe fruit on the palate with lingering sweet baking spices on the finish.

Landskroon (750ml) - R255

a noble varietal, interpreted with finesse, rich & fruit-forward, this full-bodied Merlot is brimming with dark berry & ripe plum flavours, gently accented by a whisper of spice from time in French oak, & structured yet supple, it is a wine of both character & charm

PINOTAGE

Van Loveren African Java (750ml) - R195

this stunning oak-matured Pinotage has seductive aromas of roasted coffee beans leading to flavours of blackberry & mulberry with a rich, dark chocolate finish

Leopard's Leap (750ml) - R205

fruity aromas of raspberries & red currant are supported by subtle nuances of vanilla & barbecue spice, which follow through on the palate with bursts of juicy red berries, giving a pleasant lingering aftertaste



LIQUOR, SHOTS & SHOOTERS

WHISKEY

Southern Comfort - R29
J&B, Scottish Leader - R31
Bell's - R34
Johnnie Walker Red - R38
Jack Daniels, Bain's - R44
Jameson - R50
Johnnie Walker Black - R55

BRANDY

Klipdrift - R29
KWV 3yr - R28
Richelieu - R32
**2 x double brandy & coke special - R88

RUM

Captain Morgan - R29
Red Heart - R32

VODKA

Count Pushkin - R25
Smirnoff - R28
Cruz - R41

GIN

Gordon's - R29
Tanqueray - R38
Bloedlmoen (for Rio) - R47

SHOTS & SHOOTERS

Amarula / Strawberry Lips - R26
Lupini Black - R32
Lovaka - R36
Springbokkie - R33
Jägermeister - R40
Jose Cuervo Gold - R42
Jägerbomb x 4 - R185
Ilze's Poncho's Tequila - R39

ON TAP

Castle Lite (500ml) - R50
**2 x Castle lite special - R88
Black Label (500ml) - R53
Newlands Spring Mountain Weiss(500ml) - R55
Seat Craft Lager (500ml) - R46
**2 x Seat Craft Lager special - R80
Stella Artois (500ml) - R60
Drunken Monkey (rum & raspberry) - R49
served in 200ml carafe
**2 x Drunken Monkey special - R90
Dirty Dog (gin on top) - R49
served in 200ml carafe
**2 x Dirty Dog special - R90
Vuilmond (brandy & coke mix) - R69
served with ice in 500ml glass
**2 x Vuilmond special - R130

BEERS

Castle Lite, Castle, Double Malt, Black Label - R39
Tafel Lager - R35
Amstel - R39
Heineken silver - R46
Heineken - R46
Jack Black's Brewers Lager - R47
Stella Artois - R49
Corona - R50
Windhoek Draught 440ml - R55
Corona bucket special (6) - R250

Non-alcoholic:
Corona Cero - R50
Castle Free - R39
Brutal Fruit Ruby Apple 0% - R41
Heineken 0.0 - R50
Savanna Lemon - R57

FLAVOURED BEERS, CIDERS, SPIRIT COOLERS

Flying Fish (Lemon) - R34
Brutal Fruit (Ruby Apple / Litchi Seche / Strawberry Rouge) - R41
Hunter's (Dry / Gold) - R48
Black Crown Gin & Tonic / Dry Lemon & Marula - R50
Savanna (Dry / Light) - R55
Rekorderlig can 330ml (Strawberry-Lime, Mango-Raspberry, Wild Berry) - R69



BLACKBOARD SPECIALS

RIB BURGER

R 99

a fresh mini loaf with tomato, lettuce, gherkins & burger sauce, served with a side of chips.

WAYNE'S CHICKEN SCHNITZEL

R 99

juicy and tender, served with a side of cheese sauce & chips.

SEAFOOD 'NOT' PAELLA

R 99

a fusion dish of a medley of seafood, bell peppers & rice with a hint of napolitana (do not expect traditional).

CAMEMBERT

R 99

deep-fried in a light & golden crispy batter, served with lightly salted Seat crackers.

MARKO'S CHICKEN TRINCHADO

R 99

chicken pieces pan-fried in a creamy garlic & onion sauce, served with toasted panini slices.

SEAT SUMMER SALAD

R 169

lettuce, cucumber, tomato, peppers & onion with shrimp & prawn grilled in lemon butter sauce, topped with flaked almonds & roasted feta bombs, served with salad dressing on the side.

LINGUINE PRAWN PASTA

R 169

- creamy cajun (mild or spicy) or;
- zesty lemon & garlic

CHRISTO'S PREGO PRAWNS

R 249

12 Prawns with Christo's favourite sauce.



RIB BURGER



WAYNE'S CHICKEN SCHNITZEL



SEAFOOD 'NOT' PAELLA



SEAT SUMMER SALAD



LINGUINE PRAWN PASTA



CAMEMBERT



MARKO'S CHICKEN TRINCHADO



CHRISTO'S PREGO PRAWNS