

TO START

OYSTERS **R45 each | 12 for R380**

Choose between:

THE CLASSIC - Lemon granita, Tabasco jelly

TROPIC THUNDER - Dressed in ginger, garlic and chilli, coriander and nori

THE FRENCHIE - Pickled red onion and shallot crisps

THE CABO CAESAR **R185**

Wood roasted chicken, Parmesan and anchovy dressing, garlic ciabatta croutons and a free range egg

S&P SQUID **R205**

Salt and pepper dusted baby squid, ginger soy glaze, chilli compressed pineapple, coriander and dill and bonito aioli

THAI GREEN STEAMED WEST COAST MUSSEL **R180**

West coast mussels gently steamed in a coconut and Thai scented cream, finished with fresh basil and lime

BEEF SIRLOIN TATAKI **R175**

Seared beef sirloin, sweet potato crisps, yuzu dressed kale, miso emulsion and basil

FIRE ROASTED TOFU & CHILLI FLAKE BUTTERNUT SALAD **R175**

Wood fire roasted tofu, chilli dressed butternut, wild rocket, toasted pumpkin seed and pomegranate dressing

BBQ CHICKEN WINGS **R175**

Chilli BBQ glazed free range wings, with a honey mustard mayo

THE CABO COBB SALAD **R180**

Crisp bacon, avocado salad, baby spinach, cos lettuce leaves and smoked Stanford cheddar dressing

THE GREEK GODDESS **R175**

Smoked olive, heirloom tomato, whipped Danish feta, cucumber, baby gem lettuce and Greek dressing

SUMMER SALAD **R155**

Marinated and deep fried watermelon served with baby mixed salad leaves, heirloom tomatoes, red onions fried chickpeas, pomegranate reduction and Danish feta

FRIED CHICKEN BOA **R170**

Crumbed and fried chicken strips served on a steamed bun served with garlic dressed slaw

CEVICHE **R220**

Yellowtail thinly sliced, fresh herbs and mango salad dressed with aged white balsamic vinegar

STEAK TARTARE **R170**

Chopped beef steak, Dijon mustard, gherkins, red onions, capers, parsley, sriracha mayo, quail egg yolk and Melba toast

SUSHI

PRAWN TEMPURA

Dressed in wasabi honey cream cheese

NEW WORLD SASHIMI

Thin sliced fish with sesame, ginger, garlic, chives and a yuzu ponzu

TOGAROSHI TUNA TAKAI

Togaroshi spiced yellowfin tuna, flash seared and dressed in a tropic thunder dressing

ROCK 'N' ROLL **R195**

Spicy chopped tuna centre, wrapped with tuna and avo, topped with spring onion and sesame seeds

TIGER ROLL **R195**

Prawn and avo wrapped in prawn and avo, sesame seeds and a whipped wasabi cream cheese

SALMON GRENADES **R195**

Salmon roses dressed in Tōgaroshi mayo and crunchy tempura

RAINBOW RELOADED **R195**

Rainbow roll dressed in 7 spice, sweet soy and chopped spring onion

VOLCANO **R185**

Seared spiced tuna in Tōgaroshi mayo and avo

4x4 **R240**

Prawn tempura and rainbow reloaded

CHEESY PRAWN SPRINGROLL **R150**

Mozzarella, cheddar, spring onions, corn and prawns with sweet chilli sauce

CALIFORNIA ROLLS

PRAWN AND AVO **R140**

SALMON AND AVO **R140**

TUNA, CAVIAR, MAYO AND AVO **R145**

CUCUMBER, RADISH AND PICKLED CARROT **R125**

MAIN EVENT

R220 CLUB BURGER

Brioche bun, beef patty, garlic aioli, Camembert cheese, caramelised onions, streaky bacon, gherkins and avocado

R155 ASH'S SMASH BURGER

Wagyu beef patties with smoked Mozzarella, secret sauce on a toasted brioche bun

VEGETARIAN BURGER **R245**

Vegan patty, grilled brown mushroom vegan aioli, caramelised onions, wild rocket, gherkins & vegan bun

FRIED FISH SLIDERS **R170**

Crispy fried hake on a steamed bun, with shredded lettuce, tomato jam and doenjang mayo served with a lettuce wedge salad

PRAWN TAGLIATELLE **R280**

Tiger prawns with a creamy Parmesan veloute, cherry tomatoes, spring onion and fresh shaved Parmesan

SIRLOIN TAGLIATA **R295**

Grass-fed beef sirloin, citrus and green leaf salad, freshly shaved Parmesan and chimichurri yoghurt

NAPOLITANA PASTA **R160**

Tomato based pasta with fresh basil, mozzarella and grated Parmesan

VONGOLE PASTA **R200**

Linguine with fresh clams, garlic, onions and a buttery white wine reduction and fresh parsley

WHOLE BAKED FISH **R350**

North African cured and fire roasted baby Kingklip served with flatbread, mint chermoula and carrot and coriander hummus

TERIYAKI SALMON **R260**

Fresh chopped salad with goatscheese topped with a seared Norwegian Salmon glazed with Teriyaki sauce

THE BEACH PLATTER (FOR TWO) **R1 750**

Braai'd crayfish, langoustine, line fish, mussels and calamari, with a chipotle and black lime butter garlic served with chips

WOOD ROASTED WHOLE CHICKEN **R400**

Honey and herb spatchcock chicken served with flattened new potato

AGED BEEF FILLET **R320**

250g grass-fed beef, cooked to your liking, with a Cafe au lait sauce served with triple fried chips

AGED RIBEYE STEAK **R450**

Aged 300g ribeye grilled to your liking served with béarnaise, wild rocket, fries & side salad

MOZAMBIKAN PRAWNS **R480**

Coal roasted tiger prawns, shellfish, XO butter and charred spring onion

THE BEACH BRAAI **R2 300**

900g Sirloin Steak, rack of lamb, ½ chicken, chips, salad and milk buns

PIZZAS

Our pizza is made using the finest imported Italian flour and fermented for a minimum of 48 hours in the traditional Neapolitan style, fired in a wood oven at 400°C for no more than 90 seconds.

R230 PIZZA MARGHERITA **R155**

Tomato sauce, buffalo mozzarella and fresh basil

THE CLUCKER **R220**

Wood roasted chicken, tomato sauce, brown mushroom, truffle cream cheese and rocket

PIZZA DIAVOLA **R180**

Tomato sauce, buffalo mozzarella, fresh basil and cured spicy sausage

THE MED **R175**

Tomato sauce, grilled artichoke, black olives, mushrooms, buffalo mozzarella and rocket

PIZZA BIANCA **R175**

Buffalo mozzarella, baby spinach, garlic and herb oil

THE PARMA **R180**

Tomato sauce, mozzarella, Parma ham, Parmesan and rocket

THE LATINA **R170**

Tomato sauce, buffalo mozzarella, red chilli, garlic and pickled jalapeño and coriander pesto

THE GENA **R180**

Tomato sauce, bacon, mushroom, buffalo mozzarella and oregano

THE OG **R195**

Bacon, avocado, Danish feta and rocket

THE MARY **R215**

Slow-cooked lamb rib, spiced tomato and buffalo mozzarella



CABO

BEACH CLUB

CAPE TOWN

SIDES

TRUFFLE PARMESAN FRENCH FRIES **R85**

SIDE SALAD **R50**

SWEET GARLIC AIOLI **R40**

FIRE ROASTED BROCCOLI MISO MAYO **R60**

SWEET ENDING

STRAWBERRY SORBET **R80**

Strawberry coulis, mint and strawberry crisp

BURNT BASQUE CHEESECAKE **R140**

Caramelised honey and sea salt ice cream

THE CABO BROWNIE **R140**

Dark chocolate brownie, hazelnut and goji berry, marshmallow and popcorn ice cream

AMARULA CRÈME BRÛLÉE **R150**

A vanilla and Amarula infused crème brûlée served with brandy tuile and citrus infused ice cream

COCKTAILS

SUMMER G&T R 140
Beefeater, elderflower syrup, lime, cucumber and tonic.

STRAWBERRY DAIQUIRI R 120
Bacardi Carta Blanca, fresh strawberries, strawberry puree, strawberry juice.

APEROL SPRITZ R 125
Aperol, Cinzano Pro Spritz, soda water and a slice of orange.

CAIPIRINHA R 155
Cachaca rum, sugar syrup and fresh lime.

CABO DE TORRES R 165
Bacardi Carta Blanca, Bacardi 8 Year, Malibu, fresh mint, Pippa granadilla liqueur, coconut syrup.

1800 COCONUT COLADA R 160
1800 Coconut Tequila, coconut syrup, pineapple juice, vanilla bean sugar and coconut shavings.

PIÑA COLADA R 125
Malibu, Bacardi 4 Year, fresh pineapple and coconut milk.

CABO ICE TEA R 125
Bacardi Carta Blanca, Patrón Silver, Malfy, Absolut Vodka, Triple sec and cranberry juice.

SUMMER BERRY G&T R 155
Malfy Originale gin, mixed berry puree and tonic.

COSMOPOLITAN R 105
Absolut citron, Triple sec and cranberry juice.

MALFY SUNSET R 125
Malfy Arancia gin, orange bitters, marmelade and tonic.

SUMMER SKYY R 125
Skyy vodka, elderflower syrup, cranberry juice and soda water.

CUERVO MARGARITA R 135
Jose Cuervo Reposado, Triple sec, lemon juice and fresh lime.

PASSIONFRUIT COLLINS R 155
Malfy Originale gin, passionfruit puree and soda water.

GOLDEN SOUR R 175
Johnnie Walker Gold, honey, sweet and sour and cellulose.

WATERMELON GIN BULL R 125
Watermelon Red Bull, Malfy Originale gin and freshly squeezed lime.

CRANBERRY GOOSE R 155
Grey Goose vodka, elderflower syrup, passionfruit and cranberry juice.

CABO MOJITO R 135
Bacardi Carta Blanca, Bacardi 8 Year, muddled limes, mint and lemonade.

SPICED SAMEDI MOJITO R 115
Baron Samedi spiced rum, Bacardi spiced, muddled limes, mint and Ginger Ale.

BACARDI MOJITO R 115
Bacardi Carta Blanca, muddled limes, mint and soda.

CROWN GUARD R 155
Beefeater gin, mango puree, lemon juice, orange juice topped with Prosecco.

AMERICA MEETS ITALY R 125
Jim Beam, Campari, sugar syrup, sweet and sour mix with a twist of orange.

PRIMA PALOMA R 225
A luxurious take on the Mexican classic, using Patrón Silver along with fresh grapefruit and lime, finished with a homemade grapefruit salt.

EAST MEETS WEST R 180
Our signature house margarita, using hibiscus flowers and orange peels paired beautifully with Patrón Silver, finished off with a salted hibiscus air.

MAI TAI R 140
The classic tropical paradise in a glass, using Bacardi Rum, fresh lime, Cointreau, and our specialty macadamia and almond orgeat over crushed ice.

PINK FLAMINGO R 190
As delicious as it is vibrant, this mix of Patrón Silver, watermelon juice, blueberries, basil and white pepper is a perfect refresher on a hot summer day.

MR. BLUE SKY R 140
A rich and refreshing mix of Malfy Gin, blueberries, citrus and mint makes for a fluffy, fruity experience.

MAIDEN VOYAGE R 130
As delicious as it is playful, this mix of Bacardi Rums, cucumber, citrus, white cacao and orange will guarantee to wow.

BUBBLES

CHAMPAGNE R 105
G.H. Mumm Olympe Rosé R2 750

G.H. Mumm Grand Cordon Brut R 125 R2 550

G.H. Mumm Demi-Sec (Semi-Sweet) R 125 R2 950

Perrier-Jouët Belle Époque Blanc De Blancs R 125 R45 000

Perrier-Jouët Belle Époque Rosé R 125 R12 500

Perrier-Jouët Belle Époque Brut R 135 R10 500

Perrier-Jouët Grand Brut N|V R 135 R2 995

Luc Belaire Luxe R 155 R1 995

Luc Belaire Rare Rose R 155 R1 995

Luc Belaire Gold R 175 R1 995

MCC | SPARKLING R 125
L'Ormarins Brut Classique NV R650

L'Ormarins Classique Rose NV R 125 R650

L'Ormarins Rose Vintage R 155 R680

L'Ormarins Private Cuvee R 155 R1 695

Graham Beck Brut Rosé N|V R 155 R695

Pongracz Noble Nectar Demi Sec R 135 R595

Spier MCC R 135 R610

Boschental Brut Rosé N|V R 115 R685

Boschental Brut N|V R 115 R685

Krone Rosé Cuvee Brut R 115 R615

Pongracz Brut R 115 R595

Pongracz Rosé R 115 R595

Pongracz Desiderius Vintage R 155 R1 800

PROSECCO R 125
Martini Prosecco Brut R735

Cinzano Prosecco R685

Zardetto Prosecco Tradizionale R955

WHITE WINE

SAUVIGNON BLANC R 225
Spier R255

Warwick First Lady R180 R105 | R370

De Grendel R370

Iona R560

Creation R125 | R465

Cederberg R440

Vergelegen R415

Ken Forrester Reserve R335

Phoenix R75 | R240

Boschental 1685 R100 | R370

Zonnebloem R285

Spier Creative Block 2 R120 | R445

Brampton R90 | R275

Cape of Good Hope Altima R445

CHARDONNAY R 130
Fat Bastard R105 | R345

Boschental 1685 R125 | R425

Glen Carlou R560

Zonnebloem R380

Spier Seaward R130 | R425

Ernst Gouws & Co R375

Brampton Unoaked R95 | R315

Durbanville Hills Collective Reserve R450

Hamilton Russell R2 195

CHENIN BLANC R 90 | R245
Ken Forrester Petit R90 | R245

Anemos R1 695

Fleur Du Cap Essence R315

Ernst Gouws & Co R375

Spier 21 Gables R895

Van Loveren No. 5 R245

WHITE BLENDS | OTHER R 105 | R375
Haute Cabrière Chardonnay | Pinot Noir R105 | R375

Spier Signature Chardonnay | Pinot Noir R85 | R255

Boschental Chardonnay | Pinot Noir R105 | R345

Zonnebloem Blanc De Blanc R265

ROSÉ R 315
Cederberg Sustainable R315

Fryers Cove Doringbay Pinot Noir R105 | R330

Warwick The First Lady R95 | R335

Brampton R95 | R295

De Grendel R95 | R295

Jean Roi Cap Provincial R800

Holden Manz Rothko R460

Whispering Angel R1 350

Lanzerac Pinotage Rosé R305

Leeuwenkuil Reserve R295

Glen Carlou Pinot Noir R365

RED WINE

SHIRAZ R 695
De Grendel R695

12 Mile Syrah R845

Zandvliet R125 | R460

Spier Seaward R135 | R425

Saronsberg R1 100

MERLOT R 95 | R295
Spier Signature R95 | R295

Zonnebloem R375

Steenberg R205 | R695

Ernst Gouws & Co R495

Zevenwacht R495

Fleur Du Cap Essence R375

PINOTAGE R 345
Beyerskloof R345

Kleine Zalze Cellar Selection R95 | R315

Brampton R105 | R320

Warwick The First Lady R105 | R365

Zonnebloem R375

Lanzerac R685

Spier 21 Gables R1 250

PINOT NOIR R 550
Sophie Mr P R550

Elgin Vintners R895

Lourensford The Dome R140 | R495

Creation R785

CABERNET SAUVIGNON R 115 | R395
Warwick The First Lady R115 | R395

Glen Carlou R165 | R595

Vergelegen R1 125

Brampton R105 | R365

Nederburg R355

Ernie Els Big Easy R395

Klein Zalze Vintage Selection R625

Boschental 1685 R475

RED BLENDS | OTHER R 675
Rupert & Rothschild Classique R675

Nederburg Motorcycle Marvel R825

Warwick Professor Black Pitch Black R685

Phoenix R95 | R290

Boschental Nicolas R195 | R645

Fat Bastard Golden Reserve R475

Meerlust Rubicon R1 650

Warwick Three Cape Ladies R605

Boekenhoutskloof The Chocolate Block R805

Anthonij Rupert Optima R815



CABO

BEACH CLUB

CAPE TOWN

BEERS ON TAP

Heineken 300ml R40

Heineken 500ml R65

Stellenbrau Craven Craft Lager 300ml R45

Stellenbrau Craven Craft Lager 500ml R65

Jack Black Pale Ale 300ml R40

Jack Black Pale Ale 500ml R65

Jack Black Lager 300ml R45

Jack Black Lager 500ml R70

Jack Black Weiss 300ml R45

Jack Black Weiss 500ml R65

Jack Black Super Crush 300ml R50

Jack Black Super Crush 500ml R80

Windhoek Draught 300ml R40

Windhoek Draught 500ml R60

Amstel 300ml R35

Amstel 500ml R60