

LUNCH
SERVED FROM 11:30 ONWARDS

PIZZA BREADS

PIZZA

MAINS

STARTERS

PITA & DIPS 89
hummus, tzatziki & taramasalata

MUSHROOM RISOTTO BALLS 119
fried risotto balls with mixed mushroom truffle oil, olive oil, fresh herbs in a light cream sauce

THAI BUTTERNUT SOUP 89
with ciabatta

CHICKEN LIVERS 105
chicken livers prepared in a napoli & onion sauce served with ciabatta

CARPACCIO VITTORE 129
thinly sliced beef, drizzled in balsamic vinegar, olive oil, with sweet basil pesto and pecorino shavings

CRUMBED CAMEMBERT 105
panko & sesame seed crusted camembert topped with cranberries, served with a side of ciabatta

DEEP FRIED CALAMARI & SQUID HEADS 105
panko crusted squid heads & calamari tubes

GRILLED HALOUMI 89
lemon grilled haloumi

BOBOTIE SPRINGROLLS 89
golden fried springrolls served with chutney

EDAMAME 79
with sweet soy sauce

SALADS

CAPRESE SALAD 109
mozzarella, basil, tomato & avocado

CRISPY BACON & AVOCADO SALAD 149
crispy bacon, avocado, feta, peppers, red onion, olive, tomato & croutons on a bed of greens

CRUMBED CHICKEN SALAD 149
panko and sesame coated chicken strips, avocado, peppadew, tomato, red onion, feta & croutons on a bed of greens

PRAWN & CALAMARI SALAD 179
grilled prawns & calamari, tomato, feta, avocado, red onion and cucumber served on a bed of crisp greens

TRADITIONAL GREEK SALAD 99
tomato, red onion, peppers, feta & olives

KIDS MENU

ALFREDO 79
ham & mushroom

BOLOGNAISE 85
beef mince, cooked in a tomato sauce

KIDDIES MARGHERITA 69

KIDDIES HAWAIIAN 75

PIZZA BREAD 60
freshly baked with oregano & olive oil

GARLIC PIZZA BREAD 65
freshly baked with garlic, oregano & olive oil

PIZZA BREAD WITH CHEESE 95
freshly baked with garlic, oregano, olive oil & mozzarella

PIZZA BREAD ATHENA 99
freshly baked with garlic, oregano, olive oil, topped with feta, onion & rosemary

PASTA
served with spaghetti, linguine or penne, gluten free penne R25 surcharge

NAPOLETANA 119
napoli sauce, basil & garlic

ARRABIATA 119
napoli sauce, basil, garlic & chilli

ALFREDO 155
mushroom, ham & cream

BOLOGNAISE 165
lean beef mince cooked in a tomato sauce

POLLO 179
chicken & seasonal vegetables served in a white wine cream & pesto sauce

PRAWN & CALAMARI 199
deshelled prawns, calamari, chilli & herbs

SCAMPI 205
deshelled prawns & calamari cooked in a creamy napoli sauce

VEGETARIAN ALLA PUTTANESCA 139
artichoke, olives, cherry tomato & capers

STELIOS 215
beef fillet, mushrooms, green pepper, cooked in a creamy white wine sauce

BUTTERNUT RAVIOLI 165
pasta pockets stuffed with butternut & parmesan cooked in a creamy napoli sauce

CHICKEN STRIPS 85
crumbed chicken strips served with fries

BABYCINO 14

ORANGE POPSICLE 15

MARGHERITA 109
tomato & mozzarella

REGINA 139
tomato, mozzarella, mushroom & ham

HAWAIIAN 139
tomato, mozzarella, pineapple & ham

PEPPERONI 149
tomato, mozzarella, salami, olives, garlic & chilli

MARINARA 215
tomato, mozzarella, mixed seafood, garlic & chilli

WINEMAKER'S (NARINA) PIZZA 199
tomato, mozzarella, beef fillet olives, onion, feta

QUATTRO STAGIONI 169
tomato, mozzarella, ham, mushroom, artichoke & olives

VEGETARIANA 139
tomato, mozzarella, artichoke, peppers, onion & feta

MEXICANA 165
tomato, mozzarella, mince, onion, peppers & chilli

WILD WEST 179
tomato, mozzarella, bacon, feta & avocado

BARBADOS 175
tomato, mozzarella, chicken, pineapple, peppers & feta

THE BOYSIE 209
tomato, mozzarella, fillet, gorgonzola, caramelised onion & rocket

THE CAV 159
tomato, mozzarella, haloumi, avocado

THE PETER 209
tomato, mozzarella, strips of beef fillet, red onion, mushroom & avocado

SEPRIANO 175
tomato, mozzarella, bacon, fig, gorgonzola & garlic

EL GRECO 155
tomato, mozzarella, spinach, feta & olives

CUCINA DI GIOVANNI 199
tomato, mozzarella, parma ham, rocket & parmesan

EXTRAS

olive, pineapple, pepper 19
onion, rocket 19
mushroom, peppadew 25
bacon, ham, chicken, salami 39
feta, gorgonzola 39
mozzarella, fig, artichoke 39
bolognaise 49
avocado SQ
beef fillet, prawns 109
vegan cheese 49
gluten free base 39

FILLET STEAK 289
250g beef fillet served with either fries, mashed potato, rice, veg of the day or salad

SIRLOIN STEAK 209
250g beef sirloin served with either fries, mashed potato, rice, veg of the day or salad

LAMB SHANK 299
lamb shank slow cooked in our wood fired oven, served with either fries, mashed potato, rice, veg of the day or salad

GRILLED CALAMARI 199
calamari tubes, grilled in lemon butter & parsley served with either fries, mashed potato, rice, veg of the day or salad

FISH OF THE DAY SQ
grilled in a lemon butter & parsley sauce, served with either fries, mashed potato, rice, veg of the day or salad

ROXI'S RIBS 255
400g sticky bbq ribs served with either fries, mashed potato, rice, veg of the day or salad

CHICKEN SOUVLA BOWL 175
grilled lemon chicken, tomato, cucumber, olives, feta, fries, pita, hummus & tzatziki

HALOUMI BOWL 165
grilled haloumi, tomato, cucumber, feta, olives, fries, pita, hummus & tzatziki

BEEF SOUVLA BOWL 219
grilled beef fillet, tomato, cucumber, olives, feta, fries, pita, hummus & tzatziki

FALAFEL BOWL 165
falafel, tomato, cucumber, olives, feta, tzatziki, fries, hummus & pita

KING PRAWNS SQ
grilled in a lemon butter sauce served with either fries, mashed potato, rice, veg of the day or salad

BEEF OXTAIL 259
slow-cooked in red wine with tomato & onion served with either fries, mashed potato, rice, veg of the day or salad

DESSERTS

BAKED CHEESECAKE 85
CHOCOLATE VOLCANO 75
CREME BRÛLÉE 75
ICE CREAM & BAR-ONE SAUCE 55
DOM PEDRO 79
MALVA PUDDING 69
CHOCOLATE BROWNIE 75

IF YOU ARE SEATED NEAR THE PLAY-AREA, KINDLY NOTE THAT SERVICE MAY BE A LITTLE BIT SLOWER DURING PEAK TIMES - THIS IS DUE TO THE DISTANCE FROM OUR KITCHEN AND DRINK SERVICE AREA

NO SPLIT BILLS | NO SHARING | ALL ITEMS SUBJECT TO AVAILABILITY | 10% SERVICE FEE ADDED TO TABLES OF 8 OR MORE | PLEASE NOTIFY YOUR WAITER OF ANY FOOD ALLERGIES

BREAKFAST
SERVED FROM 08:00 – 11:00

MIMOSA	79
EGGS BENEDICT poached eggs & crispy bacon served on an english muffin, topped with hollandaise sauce	109
BREAKFAST BAGEL scrambled eggs, roasted cherry tomatoes, bacon, rocket & parmesan	119
PETIT EL CLASSICO 1 egg, bacon, mushroom, grilled tomato & fries served with a side of toast	99
AVO & HUMMUS toasted ciabatta topped with hummus, creamy avo & roasted cherry tomato	99
MUESLI BOWL homemade granola, berry compote & full cream yoghurt	89
FRENCH TOAST golden fried french toast stacked with honey glazed banana and nuts	95
3-EGG OMELETTE filled with bacon, mushroom, cherry tomato & cheese	99
WILD WEST OMELETTE filled with bacon, feta & cherry tomato, served with a side of avo	119
ADD-ONS BACON EGG AVOCADO FRIES MUSHROOM	39 18 SQ 39 26

KIDS MENU

CINNAMON FRENCH TOAST cinnamon coated french toast fingers served with golden syrup	69
SCRAMBLED EGG ON TOAST ADD BACON	69 35

SMOOTHIES

PEANUT BUTTER ESPRESSO SMOOTHIE peanut butter, a shot of espresso, banana, milk	65
MANGO SMOOTHIE mango, banana and greek yoghurt	65
BERRY SMOOTHIE mixed berries, greek yoghurt & almond milk	65

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DRINKS

SOFT DRINKS TIZERS MIXERS CORDIALS ICE TEA ORANGE JUICE TOMATO COCKTAIL MILKSHAKE ROCK SHANDY STEELWORKS STILL WATER 350ML SPARKLING WATER 350ML SPARKLING WATER 750ML STILL WATER 750ML	35 45 30 15 38 39 55 59 49 59 28 28 49 49
POPTAILS A DELICIOUS COCKTAIL SERVED WITH AN ICY POPSICLE!	
APEROL SPRITZ GIN & GRAPEFRUIT STRAWBERRY DAQUIRI MOJITO LIMONCELLO SPRITZ	89 89 89 89 89
BEER & CIDER WINDHOEK DRAUGHT 500ML WINDHOEK DRAUGHT 350ML HEINEKEN HEINEKEN 0.0 CASTLE LITE STELLA ARTOIS SAVANNA DRY SAVANNA LITE	 55 45 43 40 39 43 49 49
WINE ESTATE RANGE: SAUVIGNON BLANC CHENIN BLANC HOUSE OF ZIN ROSÉ MERLOT ZINFANDEL PREMIUM RANGE: BRUT CAP CLASSIQUE CHARDONNAY MALBEC CABERNET SAUVIGNON RESERVE RANGE: DE BLAAUWE KLIP BLEND CABERNET FRANC GIN GORDONS GIN GARDEN GIN FARM GIN GRAPPA GIOVANNIS BLEND	 G/B 70/209 70/209 70/209 85/235 99/295 105/350 120/350 145/420 145/420 139/390 139/390 25 45 45

BRANDY

10 YO POTSTILL BRANDY KLIPDRIFT EXPORT RICHELIEU	69 24 24
WHISKEY BELLS JAMESON BAINS GLENLIVET 12YO	 29 42 37 55
RUM BACARDI CAPTAIN MORGAN DARK CAPTAIN MORGAN SPICED GOLD	 34 30 30
LIQUEUR LIMONCELLO AMARULA JÄGERMEISTER KAHLUA BEFORE & AFTER	 35 28 29 23 49
VODKA ABSOLUT	 28
TEQUILA EL JIMADOR REPOSADO JOSE CUERVO	 39 28
HOT DRINKS AMERICANO CAFFE LATTE CAPPUCCINO FLAT WHITE DECAF AMERICANO DECAF CAPPUCCINO SINGLE ESPRESSO DOUBLE ESPRESSO ROXIS COCONUT MOCHA HOT CHOCOLATE WHITE HOT CHOCOLATE ROOIBOS CAPPUCCINO ROOIBOS TEA TEA MACCHIATO MOCHACCINO IRISH COFFEE CHAI LATTE CORTADO	 35 42 40 43 39 43 30 39 42 42 42 42 29 29 32 38 70 42 39
GELATI CAFFE COFFEE MILKSHAKE COFFEE FRAPPE ICED COFFEE DOM PEDRO	 59 45 45 79

NIGIRO LOOSE LEAF TEA

FOREST BERRIES FRUIT INFUSION ENGLISH BREAKFAST BLEND BLOOD ORANGE CHAMOMILE FLOWER HERBAL INFUSION	39 39 39 39
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DE BLAAUWE
KITCHEN