

BREAKFAST

Served from 08:00 - 11:00

<div><div>vn</div><div>Granola Breakfast Bowl</div></div> <div>Homemade Granola, Yoghurt & Fresh Fruits</div>	65
<div>Light Breakfast</div> <div>Eggs, Bacon OR Cheese Griller OR Boerewors, Confit Tomatoes and Toast</div>	60
<div><div>★</div><div>Avo Twist</div></div> <div>Slice of Wholegrain Toast, topped with Spring Onion & Chive infused Cream Cheese, Fresh Avocado (Seasonal), Baby Spinach, Poached Eggs & Confit Tomatoes</div>	80
<div>Eggs Benedict</div> <div>Potato Rosti topped with Rocket, Bacon, pan-fried Mushrooms, Poached Eggs dressed with Hollandaise Sauce. Served with a Sundried Tomato Relish</div>	90
<div>Serious Breakfast</div> <div>Eggs, Bacon & a Cheese Griller OR Boerewors, Potato Rosti, Confit Tomatoes and Toast</div>	95
<div>Honey Buzz</div> <div>Flapjacks topped with Bacon, Cheese & Eggs. Served with Honey</div>	85
<div>Deconstructed Breakfast Enchilada</div> <div>Crispy Tortilla topped with Bacon, Scrambled Eggs, Jalapeño, dressed with Tomato & Onion Salsa & melted Cheese. Served with Cottage Cheese & Guacamole</div>	110
<div>Vegan Breakfast Bowl</div> <div>Potato Rosti, Baby Spinach, Sundried Tomato, Rocket, Pumpkin Seeds, Brown Mushrooms, Avocado (Seasonal) & Baked Beans. Served with Teriyaki Dressing</div>	95

STARTERS

Served from 11:00 -Close

<div><div>v</div><div>Crumbed Mushrooms</div></div> <div>Almond & Oats Crumbed Mushrooms, served with Spicy Whipped Feta</div>	70
<div>Frikkadella's</div> <div>Pork Croquettes complimented with Red Cabbage, Onion Marmalade, Apple & a Mustard Sauce</div>	65
<div>Smoked Trout</div> <div>Smoked Franschhoek Trout, Creamy Potato Salad dressed with a Chilli Vinaigrette</div>	130
<div>Mussels</div> <div>Half shell Mussels smothered in a Creamy White Wine & Garlic Sauce</div>	75
<div><div>v</div><div>Baked Vine Tomato & Sweet Basil Soup</div></div> <div>Served with a Traditional Toasted Cheese</div>	65
<div>Biltong Cigars</div> <div>Biltong, Mozzarella & Green Fig Cigars served with a Blue Cheese Sauce</div>	80

MAINS

Served from 11:00

<div>Esaias Meyer Steak</div> <div>Ribeye Steak pan-fried in Herbed Butter with Wild Mushrooms, topped with an Oven-baked Marrow Bone. Served with Hand Cut Potato Fries & Chimichurri Sauce</div>	200
<div><div>★</div><div>Huijs te Marquette Pork Belly</div></div> <div>Crispy Pork Belly complimented with Sautéed Red Cabbage & Green Beans. Served on Garlic Mashed Potatoes & dressed with a Sticky Soy & Ginger Jus</div>	175

<div>Hart & Bosch Burger</div> <div>200g Ground Beef OR Chicken topped with a Balsamic Onion Marmalade, Mushrooms & Feta. Served with Hand Cut Potato Fries</div>	120
<div><div>vn</div><div>Ask your waiter for vegan option</div></div>	

<div>Seashells Hake</div> <div>Battered OR Grilled Hake served with Mushy Peas & Hand Cut Potato Fries</div>	120
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<div>De Hoek Curry</div> <div>Lamb Curry served with Basmati Rice topped with Caramelized Banana, Roasted Coconut Flakes & a Poppadum</div>	175
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<div>Vale Vallei Chicken</div> <div>Chicken Roulade stuffed with Sundried Tomato, Spinach & Feta. Oven-baked with Crispy Pastry. Served with a Compressed Cous-Cous, Avocado & Wild Mushroom Stack with Roasted Red Pepper Coulis & pan-fried Vegetables.</div>	130
<div><div>vn</div><div>Vegan option - replace stuffed Chicken Roulade with Crispy Pastry with Tofu</div></div>	

<div>Copper Pork Fillet</div> <div>Crumbed Pork Fillet stuffed with Cinnamon infused caramelized Apple. Served with a Spring Onion Rice, Pan-fried Vegetables & a Peppered Cream Mustard Sauce</div>	130
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<div><div>vn</div><div>Harmony Stacker</div></div> <div>Creamy Baked Sweet Potato Dish topped with Baby Spinach, Balsamic Onion, Feta, Peppadew, Mushroom, Roast Coconut & Almond Flakes</div>	110
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<div>S & C Espetada</div> <div>500g Sirloin Steak Skewer complimented with Red Onion and Peppers, Hand Cut Potato Fries & Sauce of Choice. (Creamy Mushroom, Pepper, Tangy Cheese)</div>	215
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<div>Red Prawn & Chicken Curry</div> <div>Prawn & Chicken Breast smothered in a Mild Peanut & Coconut Curry Sauce. Served with a Spring Onion & Chorizo Paella Rice & Fresh Coriander</div>	205
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PIZZA

30cm thin base with Tomato Puree & Mozzarella
30cm Gluten Free Base - Add 25

<div><div>v</div><div>Copper Nibbler</div></div> <div>Garlic & Herb, Mozzarella, Feta & Spring Onion</div>	65
<div>Blue Flag</div> <div>Parma Ham, Blue Cheese & Green Fig</div>	160
<div>The Botanist</div> <div>Baby Spinach, Red Onion, Mushroom & Feta lightly dressed with a Balsamic Reduction Add - Bacon OR Cheese Griller 20</div>	125
<div>The Bee Sting</div> <div>Pulled Beef, Corn, Salami, Mixed Peppers, Mushroom, Feta & Red Chillies with Sour Cream Dressing</div>	160
<div>The Explorer</div> <div>Smoked Chicken, Cottage Cheese, Jalapeño & Cranberry Jus</div>	145
<div>The Railway</div> <div>Pork Belly, Pineapple, Peppers, Spring Onion & Mustard Dressing</div>	145
<div>Avo 'n Dew</div> <div>Chorizo, Peppadew, Avocado & Feta</div>	155
<div>Balintore</div> <div>Beef Strips, Sundried Tomato, Olives & Rocket</div>	155

SALADS

Served from 11:00

<div>Smoked Chicken Salad</div> <div>Mixed greens, Cucumber, Apple, Cashew, Smoked Chicken & Cranberries lightly dressed with a Balsamic Glaze, a Whole Grain Mustard Sauce & Black Sesame Seeds</div>	95
<div>Garden Route Salad</div> <div>Mixed greens, Cucumber Ribbons, Cocktail Tomatoes, Red Onion, Olives, Feta & Pumpkin Seeds. Served with a Poppy Seed Dressing</div>	75
<div>Broccoli Salad</div> <div>Broccoli, Red Onion, Corn, Cheese, Bacon Bites, Sundried Tomato & Boiled Egg with a Tangy Mayo Dressing</div>	110

COPPER KIDS

12 years & younger only

BREAKFAST

Served from 08:00-11:00

Copper Crumpets

65

Flapjacks with Bacon, Scrambled Egg, Cheese & Syrup

Bunny Breakfast

42

Egg and a Choice of Bacon/Cheesegriller/Boerewors & Toast

Egg 'o Clock Breakfast

65

Cheezy Tortilla filled with Scrambled Egg & Bacon

LUNCH

Served all day

Chicks with Sticks

65

Crumbed Chicken Strips, Cheese Sauce & Chips

Grab & Go Box Meals

90

Beef or Chicken Cheese Burger & a side Chips

O Mari Squidies

70

Calamari Strips, Mayo & Chips

Copper Kids Pizza

70

Mini Pizza topped with Bacon & Cheese OR Ham & Pineapple OR Chicken & Cheese

Mac & Cheese Cup Cake

45

Mac & Cheese Cup topped with Bolognese Meatball

DESSERTS

Cake of the day SQ

Dark Chocolate & Espresso Crème Brûlée

70

Served with a Crispy Caramelized Sugar Layer & Biscotti

Blueberry Lemon Cheesecake

65

Lemon Cheesecake with Romany Cream Crust topped with a Blueberry Coulis

Cinnamon Dumplings

70

Soft Dumplings dressed with a Cinnamon Syrup, Vanilla Custard & Ice Cream

Cheese Platter

120

A Variety of Cheese, Fruits & Biscuits
Optional - Add - Cured Meats 60

HOT DRINKS

Almond Milk - additional charge

7

Decaf Coffee - additional charge

3

Brothers Batch Brew

18

Filter Coffee

Espresso

18

Espresso (ess-press-oh) is a full flavoured, concentrated form of coffee that is served in “shots.”

Americano

20

Double espresso + hot water (280ml)
add a bit of hot or cold milk to your liking

Cappuccino

25

Double Espresso + Steamed Milk served in a larger cup (280ml)

Flat White

25

Double Espresso + Steamed Milk + served in a smaller cup (220ml)

Cortado

25

Double Espresso + Steamed Milk + served in a smaller cup (90ml)

Macchiato

25

Double Espresso + Frothed Milk

Flavoured Lattè

30

Double Espresso + Steamed Milk + Frothed Milk in a larger cup (280ml) + flavoured Syrup of your choosing: Vanilla, Hazelnut, Salted Caramel

Mochaccino

30

Espresso shot (double) with a combination of Steamed Milk and Cocoa Powder.
A Chocolate Cappuccino

Hot Chocolate

30

Hot Chocolate mixed with perfectly steamed milk, a touch of Hazelnut syrup and topped off with mini marshmallows

Chai Lattè

28

Chai Spice Blend + Steamed Milk + Frothed Milk

Dirty Chai Lattè

30

Douple Espresso + Chai Spice Blend + Steamed Milk + Frothed Milk

Royal Rhino Cappuccino

32

Douple Espresso + Steamed Milk + Frothed Milk + Coffee Cream Liqueur

Affogato

38

Double Espresso, Vanilla Ice Cream & Chocolate sauce

Espresso Martini

55

Double Espresso, Kahlua, Vodka, Cream & Coffee Beans

Earl Grey / Five Roses
Rooibos / Honeybush Tea

18

Teapot served with hot/cold milk

SUPA FOOD LATTÉS

Red Cappuccino

28

Double Red Espresso Shot + Steamed Milk + Frothed Milk

Beetroot Lattè

30

An Anti-inflammatory Supa Food Lattè which contains Beetroot, Ginger and Coconut blossom sugar for sweetness

Turmeric Lattè

30

A Supa food lattè which contains turmeric, ginger, cinnamon and coconut blossom sugar.

Matcha Lattè

30

An energyboosting high in antioxidants and amino acids
Lattè made from ground green tea leaves

MILKSHAKES

30

Lime, Banana, Chocolate, Vanilla, Bubblegum, Strawberry, Salted Caramel, Peanut Butter & Espresso

DRINKS

BEERS

26

Castle Lite

26

Black Label

30

Flying Fish

35

Windhoek Draught

50

Jackal Lager

CIDER

35

Savanna Light/Dry

35

Hunters Dry

50

Loxtonia Apple

BRANDY

18

Richelieu

18

Klipdrift

20

Klipdrift Premium

20

KWV 5 years

WHISKY

20

Bell's

18

J & B

30

Jameson

35

Johnny Walker Black Label

30

Limpopo Reserve

32

Qualito Heimer

30

Boplaas Single Grain Brandy Cask

RUM

18

Captain Morgan Jamaican Rum

16

Captain Morgan Spiced Gold

18

Bacardi Rum

20

Floating Dutchman White Rum

VODKA

15

Smirnoff Vodka

20

Absolut Vodka

LIQUEUR + NIGHTCAP

15

Amarula

15

Royal Rhino

23

Kahlua

18

Peppermint Liqueur

23

Frangelico

25

Olmeqa Tequila resposado

20

Cacktus Jack

25

Jagermeister

5

Angostura Bitters

SOFT DRINKS

23

Coke Original, Lite & Zero

23

Sprite Original & Zero

23

Crème Soda

23

Fanta Orange

28

Grapetizer

28

Appletizer

28

Ice Tea berry, peach & lemon

23

Cappy Juice mango/orange, apple & tropical