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WINE  
*time*



## *Cabernet Sauvignon*

### **GUARDIAN PEAK N\$ 260**

Blackcurrant with cedar wood, hint of smokiness and tobacco leaves

### **ERNIE ELS BIG EASY N\$ 340**

Full-bodied with cherries, tobacco and dark chocolate

## *Merlot*

### **FAIRVIEW N\$ 350**

Raspberry, mocha & vanilla aromas with a medium body and a harmonious finish

### **MIDDELVLEI ROOSTER N\$ 450**

Bright ruby colour with a light red rim and aromas of truffles

## *Shiraz*

### **ALTIMA SYRAH N\$ 400**

Aromas of violets, glazed gammon and pepper

### **TOKARA N\$ 350**

Explore a medley of blackberries, cherries, and a hint of forest floor

## *Pinotage*

### **DIEMERSDAL N\$ 360**

Ripe fruits, hints of spice, and a touch of elegance

### **BEYERSKLOOF N\$ 300**

Bold, bright and fruity notes accompanied by a zesty apple acidity

## *Blended Red*

### **ANTHONIJ RUPERT OPTIMA N\$ 560**

An opulent mix of dark fruits, velvety cocoa, and a touch of vanilla

## *Sauvignon Blanc*

### **GUARDIAN PEAK N\$ 250**

A delightful bouquet of citrus, tropical fruit, and hints of herbs with a refreshing finish

### **CEDERBERG N\$ 420**

Vibrant citrus, tropical fruit, and a refreshing acidity

## *Chenin Blanc*

### **PECAN STREAM N\$ 320**

White pear and grapefruit, followed by light honeycomb and soft floral notes



## *Chardonnay*

### **GROOTE PINCH OF SALT N\$ 650**

A delightful medley of fresh green apple, citrus zest, and vibrant tropical fruit notes

### **PECAN STREAM N\$ 320**

A delightful medley of fresh green apple, citrus zest, and vibrant tropical fruit notes

## *Something Different*

### **DONKIESBAAI GRANACHE BLANC N\$ 650**

Clean & and light on the palate with flavours of peach and pear, following with spicy notes

### **SPRINGFIELD ALBARINO N\$ 450**

Full-bodied with apricot, nectarine and floral aromas

## *Rose*

### **DE GRENDAL N\$ 260**

A bouquet of watermelon, raspberries and passion fruit

### **PROTEA N\$ 230**

Vibrant aromas of strawberries & and cranberries as well as ripe peach flavors

## *Sparkling & Champagnes*

### **GRAHAM BECK BRUT ROSE N\$ 450**

An enchanting blend of red berries, hints of citrus, and delicate floral tones

### **GRAHAM BECK BRUT N\$ 450**

A harmonious blend of green apples, citrus zest, and a subtle touch of brioche

### **L'ORMARINS BRUT NV N\$ 460**

Intricate notes of green apple, zesty citrus, and a hint of toasted almond

### **J.C. LE ROUX NON-ALCOHOLIC N\$ 270**

### **J.C. LE ROUX LE DOMAINE N\$270**

## *House Wine*

### **NEILL ELLIS SHORT LEFT CINSAULT**

N\$65 per glass

### **NEILL ELLIS WEST COAST SAUVIGNON**

N\$65 per glass

### **NEILL ELLIS WILDFLOWER ROSE**

N\$65 per glass

### **DARLING CELLARS SWEET WHITE / RED / ROSE**

N\$45 per glass



cocktail  
*party*



## Classic Cocktails

### **COSMOPOLITAN N\$ 80**

Triple sec, vodka, cranberry juice, and a squeeze of lime, topped with crushed ice

### **LONG ISLAND ICE TEA N\$ 155**

Dash of vodka, tequila, white rum, triple sec, gin and a splash of cola

### **FROZEN MARGARITA N\$ 120**

Tequila silver blended to an icy consistency with lemon and dried orange syrup

### **STRAWBERRY DAIQUIRI N\$ 130**

Bacardi rum, strawberry daiquiri mix topped with crushed ice

### **GIN/VODKA MARTINI N\$ 100**

Dry gin or vodka, fruity vermouth & garnished with an olive

## SKY's Specialty

### **FROZEN SKY SUNSET N\$ 135**

Layers of frozen margarita, strawberry daiquiri and frozen blood orange gin

### **PINK LADY N\$ 75**

Grenadine syrup, lime juice, shaken egg whites and topped with gin

### **FIRE & STORM N\$ 150**

Stroh rum, Kahlua, coffee and Amarula

### **BLUE MOTORCYCLE N\$ 150**

Vodka, gin, tequila, rum, lime juice, bols blue and lemonade

### **LOVE'S TRASHCAN N\$ 170**

Sundried orange syrup, lime, dark rum, gin, vodka and Red Bull

### **SALON'S COGNAC MIX N\$ 130**

Hennessy, Elderflower, apple juice, cranberry juice, egg whites and a dash of lime juice

## Mocktails

### **PASSIONFRUIT & LEMONADE N\$ 60**

Double shot of passionfruit cordial with lemonade

### **VIRGIN STRAWBERRI DAQUIRY N\$ 110**

Strawberry Daquiri syrup, blended with ice

### **VIRGIN PINA COLADA N\$ 70**

Pina Colada syrup, pineapple juice, fresh pineapple slice blended with ice.

### **PALOMA N\$ 90**

Mojito mix syrup, grapefruit syrup finished off with soda water





## Snacks Platters

### Atlantic Platter for One N\$ 130 / Two N\$ 230

Portion of fries, BBQ wings, calamari rings, tartar sauce, chicken strips, Pepperdew & chicken quiche, spinach & feta quiche

### Variety Platter for One N\$ 160 / Two N\$ 250

Portion of fries, beef samosas, spring rolls, Jalapeno poppers, spinach & feta halfmoon, Jalapeno halfmoon

## Pizzas

### HAWAIIAN N\$ 165

Ham, pineapple & mozzarella

### BUTTER CHICKEN N\$ 155

Butter chicken, sliced bananas & mozzarella

### BAY VIEW N\$ 240

Ham, salami, bacon, green peppers, mushroom & mozzarella

### BACON & AVO N\$ 190

Bacon bits, feta, avocado slices, diced pepperdews & mozzarella

### NOT YO NACHO N\$ 190

Chilli mince, cream cheese, cheddar cheese, fresh tomato, lettuce, avocado slices & mozzarella

### MARGHERITA N\$ 130

Tomato base, topped with mozzarella cheese

### SALT'S SUPREME N\$ 220

Bacon, onion, pork mince, green pepper, mushrooms, olives and mozzarella

### MEAT LOVERS N\$250

BBQ pizza sauce, steak strips, bacon, salami, beef mince, ham & mozzarella

### BBQ CHICKEN N\$170

BBQ pizza sauce, chicken strips, red onions, paprika, red peppers & mozzarella

### HOT & SPICY N\$165

Spicy mince, green peppers, sliced jalapenos, onions, sriracha sauce & mozzarella

### GARLIC PIZZA N\$130

Garlic, mixed herbs & mozzarella

### GREEK PIZZA N\$190

Red onions, oregano, olives, sundried tomatoes & mozzarella



## *Shooters*

### **SPRINGBOK N\$ 20**

Mint liqueur & Amarula

### **GEMSBOK N\$ 20**

Amarula & Kahlua

### **BLACK RUSSIAN N\$ 25**

Kahlua & vodka

### **BAY VIEW DROPPER N\$ 25**

Triple sec, Bols Blue & Amarula

### **MINTSHOT N\$ 50**

Mint bols, triple sec, lime rose & tequila

