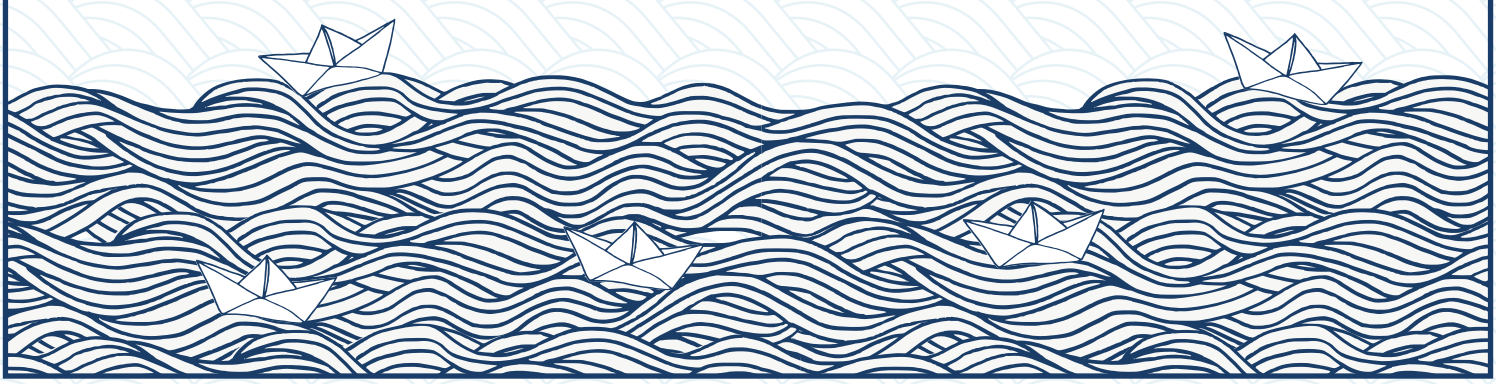


THE BOAT HOUSE

MENU



MAINS

TAPAS

CHICKEN SKEWERS — R 88
Honey and garlic infused cubed chicken pieces with rocket and balsamic

CHICKEN WINGS — R 95
Our secret recipe is not so secret. Just quality ingredients. Our wings are grilled and available in either peri-peri, BBQ or lemon and herb with a fresh slaw

CHICKEN LIVERS — R 96
Sautéed in a peri-peri tomato-based sauce, onions and served with bruschetta

THAI FISH CAKES — R 94
Delicately flaked fish with fragrant herbs and spices

MUSSELS — R 108
Mussels in a creamy white sauce. Served with crispy bruschetta

JALAPENO POPPERS — R 85
Spicy and filled with cheese

NACHOS — R 104
Tortilla chips with cheese, tomato salsa, guacamole, jalapenos and crème fraiche ***(chicken +25 , beef mince +30)***

HALLOUMI — R 112
Grilled halloumi with asparagus and hollandaise sauce

FALAFEL — R 108
Vegan savoury chickpea rounds, served with quinoa, cherry tomatoes & tzatziki

SAMOOSA' S — R 70
A choice of chicken, lamb or veg served with a sweet and spicy dip

SALADS

CHICKEN SALAD — R 130
Mixed green leaves, baby corn, cherry tomatoes, grilled chicken breast topped with parmesan cheese and a boiled egg. Served with bruschetta and a creamy Caesar dressing on the side

NICOISE SALAD — R 128
Mixed green leaves, peppers, julienne carrots, sliced boiled eggs and tuna ***(add avo +30)***

CAPRESE — R 120
A simple Italian salad of mozzarella cheese surrounded by fresh tomatoes, basil pesto, fresh basil leaves and seasoned with salt, pepper and olive oil

GREEK — R 125
Mixed green leaves, fresh sliced tomatoes, onion, cucumber, feta and olives

LA PIZZERIA

Our regular bases are hand crafted, made from wheat flour and is vegan friendly. Prepared the classic Napolitana way, with our dough resting for at least 24 hours. Our pizzas are cooked in a brick oven at between 380-500 degrees Celsius.

CLASSIC

GARLIC FOCACCIA — R 60
Lightly salted and flavoured with garlic and olive oil

MOZZARELLA FOCACCIA — R 80
Classically Italian!

ORIGINAL MARGHERITA — R 95
Napolitana tomato base with mozzarella and fresh basil

SALUTE — R 112
Mushrooms, onion, fresh chopped spinach, feta

VEG — R 120
Peppers, olives, mushrooms, onion, mozzarella

MAUI — R 125
Ham, cheese and pineapple

EL CHAPO — R 130
Beef bolognese, bell peppers, red onion, chilli and garlic

SUPREMA DI POLLO — R 135
Grilled chicken, barbeque sauce, red onion, mushrooms

LA PIZZERIA

SIGNATURE

FAB — R 145
Feta, Avocado and Bacon*

THE RAJ — R 150
Butter chicken, halloumi, red onion, Italian cherry tomatoes, coriander

RONALDO — R 152
Peri chicken strips, chorizo, bell peppers, mozzarella

LAMB — R 159
Lamb with caramelised onions, coriander, Italian cherry tomatoes

CARNE — R 169
*Salami, bacon, chorizo, caramelised onions and rocket**

FILLETO — R 178
Pepper-crusted fillet strips (cooked medium) with caramelised onions, mushrooms, wild rocket, shaved Parmesan cheese and balsamic reduction*

SEAFOOD — R 182
Grilled prawns, mussels, calamari tubes and rings topped with a marinara dressing

ADDITIONAL TOPPINGS

Mozzarella **+30**

Chicken **+25**

Bacon **+35**

Avo* **+30**

Caramelised Onions, Cherry Tomatoes, Jalapeno, Basil, Rocket* **+20**

Should you like a wheat free, cauli or baby marrow base add **+30**

PASTA

MAC AND CHEESE — R 96
Well not quite! Our twist on the classic! Penne pasta, cheese sauce, topped with cheddar cheese ***(add chicken +25)***

SPAGHETTI AGLIO E OLIO — R 99
Garlic, chilli, fresh chopped spinach and extra virgin olive oil tossed with spaghetti, topped with grated Parmesan cheese. Simple yet delicious!
(add chicken +25, prawn +45)

PENNE ARRABIATA — R 108
Napolitana sauce with a hint of chilli, garlic and peppers
(add chicken +25, prawn +45)

SPAGHETTI BOLOGNESE — R 125
A hearty beef bolognese in Napolitana sauce. Slow-cooked and indulgent

POLLO PICCANTE — R 135
Butter chicken, organic yoghurt, coriander

PENNE BAGGIO — R 138
Grilled chicken with mushrooms tossed in olive oil topped with a dash of basil pesto

FETTUCCINE ALFREDO — R 142
Crispy bacon with brown mushrooms in a creamy white sauce

LASAGNE (BEEF / CHICKEN / VEG) — R 155
Authentic layered pasta in a creamy white sauce topped with mozzarella cheese accompanied by a side salad

LAMB PENNE — R 160
Lamb, sautéed in red peppers and onions with a dash of chilli and garlic in a Napolitana sauce

PENNE CON PESCE — R 182
Grilled prawns, mussels, calamari tubes and rings in a Napolitana sauce, with a slight dash of chilli

VEGETARIAN — VEGAN

THE GRILL ROOM

TASTE RIBS — *R 380*
Our famous pork loin ribs, marinated in our homemade sauce. Served with fries or a side of your choice (half portion 200)

TOMAHAWK FIORENTINA — *R 320*
600g Wet-aged prime tomahawk rib eye steak. Rubbed in olive oil, cracked pepper and Himalayan salt. Served on the bone with rustic chips

FILLET STEAK — *R 180*
A delectable 200g choice. Aged for a minimum of 28 days. BBQ Basted or rubbed in extra virgin olive oil, cracked pepper and Himalayan salt. Served with a side of your choice

RUMP STEAK — *R 185*
300g Aged for a minimum of 28 days. BBQ basted or rubbed in extra virgin olive oil, Himalayan salt and black pepper. Served with a side of your choice. Grilled the way you prefer

LAMB CHOPS — *R 260*
Succulent Karoo free range chops (4 x 100g), basted or rubbed in olive oil, cracked pepper and Himalayan salt. Served with a delicious mash or a side of your choice

PARMESAN-CRUSTED CHICKEN — *R 145*
Chicken breasts coated in panko crumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside
Served with a sauce and side dish of your choice

FULL CHICKEN — *R 209*
Full Portuguese style chicken, grilled in your choice of either peri-peri, BBQ or lemon and herb sauce. Served with chips and 4 rolls ***(half portion 120)***

ADD ON - SIDE ORDERS + 50
Mash, Fries, Pan-fried Mushrooms*, Creamed Spinach, Butternut,
Oven-roasted Vegetables, Side Greek Salad

SEAFOOD

FISH AND CHIPS — *R 135*
Classic deep water hake served with chips and tartare sauce

CALAMARI — *R 179*
Grilled Cajun-style or fried calamari tubes and heads with savoury rice and chips

QUEEN PRAWNS — *8 | R 200* / *12 | R 290*
Grilled in either lemon butter, garlic butter or home-made peri-peri sauce, served with your choice of sides

KINGKLIP CURRY — *R 255*
Kingklip fillets simmered in fresh ginger, onion, garlic, chilli and tamarind
Served with fragrant basmati rice

TERIYAKI SALMON — *R 275*
Seared salmon fillet marinated in a sweet and savoury teriyaki sauce and topped with sesame seeds on a bed of rice and sautéed green beans

BURGERS & BUNS

BEEF BURGER — *R 99*
Home-made 100% thick beef burger (200g), served with fries

CHEESE BURGER — *R 125*
Home-made 100% thick beef burger (200g), cheese, served with fries

BACON AND CHEESE BURGER — *R 140*
100% beef burger (200g) with bacon and cheese, served with fries

LITE BURGER — *R 95*
100% beef burger (200g) served on a bed of lettuce with mushroom sides (no bun)

LAMB BURGER — *R 120*
Spicy lamb patty, with lettuce with onions and tomato

CHICKEN BURGER — *R 120*
Panko crumbed chicken, fresh slaw, mayo served with fries

VEGAN BURGER — *R 128*
Vegan burger, with sweet chilli, white onion, lettuce, tomato, mushrooms and tzatziki

PREGO ROLL — *R 110*
Delicious and succulent peri-basted steak stacked on a Portuguese roll served with fries (also available in chicken)

PLATTERS & BOARDS

CENTRO — *R 185*
Wors, meatballs, samoosas, steak strips, onion rings, chips (serves 1-2)

CASA — *R 195*
Cheese grillers, wors, russian, chicken strips, onion rings, chips and a dip (serves 1-2)

CICCHETTI — *R 225*
Wings, chicken strips, chicken skewers, samoosas, onion rings, chips (serves 1-2)

LA FAMIGLIA — *R 720*
Ribs, wings, meatballs, chicken strips, chorizo, samoosas, chips (serves 4-6)

LA VIDA LOCA — *R 695*
12 Grilled queen prawns, full chicken, grilled calamari, garden salad, chips, rice and rolls. (serves 4-6)

MEDITTERANEAN PLATTER — *R 480*
Salami, ham and chorizo alongside a selection of cheeses, served with bruschetta, hummus and marinated olives. (serves 2-4)

SHISA NYAMA — *R 480*
There is no better way to experience South African culture. Half a kilogram of boerewors, 2 x chuck Steak and 6 x full chicken wings. Served with traditional pap, sous, salsa, and spinach (serves 2- 4) – no substitutions

SPECIALITY DISHES

★ **LAMB CURRY** — *R 165*
Our signature spicy lamb curry with potatoes. Accompanied by rice, sambals and a side green salad

★ **CHICKPEA AND POTATO CURRY** — *R 129*
Creamy chickpea with soft potato cubes. Served with fragrant basmati rice and side sambals

★ **LAMB SHANK** — *R 265*
Tender, slow-roasted lamb shank and reduced in a deep red wine and vegetable jus. Served with a delicious mash. (prep. time 40mins)

★ **HARDBODY CHICKEN** — *R 175*
Traditional free range chicken cooked in spices, served with pap or rice, spinach and side salsa

DESSERT

CAKE SELECTION — *R 65*
Ask your waiter about our selection of cakes

CRÈME BRULEE — *R 68*
Creamy and baked with a brittle top of melted sugar

CHOCOLATE BROWNIE — *R 75*
Sticky chocolate brownie served with ice or whipped cream

TIRAMISU — *R 75*
Coffee and cocoa flavoured Italian dessert classic

MILK TART — *R 67*
Baked delight with fresh milk, cinnamon and sugar

VEGETARIAN — VEGAN

DRINKS

COOLDRINKS

CANS — *R 25*
COKE, FANTA, SPRITE, TAB

MIXERS — *R 20*
TONIC, SODA

FRESH JUICES — *R 30*
Ask your waiter about our selection of fresh juices

ICE-TEA — *R 30*
BOS, LIPTON

STILL WATER — *S | R 20* / *L | R 40*
Bottled still water (small, large)

SPARKLING WATER — *S | R 22* / *L | R 45*
Bottled sparkling water (small, large)

MILKSHAKES

GOURMET MILKSHAKES — *S | R 42* / *L | R 75*
Choose from a variety of flavours:

- *Strawberry Dreams*
- *Oreo Grande*
- *Peanut Butter Bomb*
- *Coffee Dream*
- *Thrilla In Vanilla*
- *Aero-plane*

COFFEE

CAPPUCCINO	*R 34*
CAFFE LATTE	*R 42*
AMERICANO	*R 26*
MACCHIATO	*R 32*
CAFFE MOCHA	*R 45*
ESPRESSO	*Single | R 24*
	Double | R 40

HOT DRINKS

MILO	*R 38*
HOT CHOCOLATE	*R 42*
WHITE HOT CHOCOLATE	*R 42*
RED CAPPUCCINO	*R 40*
CHAI LATTE	*R 42*
ENGLISH TEA	*R 25*
ROOIBOS	*R 32*

EXTRAS
Decaf
Shot of syrup (Caramel, Hazelnut, Vanilla) +12
Milk alternative (Almond, Oat, Macadamia) +10
Honey +10

BEERS

CASTLE LAGER	*R 32*
HANSA LAGER	*R 32*
BLACK LABEL	*R 32*
CASTLE LITE	*R 32*
AMSTEL LAGER	*R 35*
HEINEKEN	*R 38*
WINDHOEK LAGER	*R 38*
STELLA ARTOIS	*R 42*
WINDHOEK DRAUGHT	*R 42*
CORONA	*R 42*
DRAUGHT SELECTION	*SQ*
Ask your waiter for in-store options	
HEINEKEN ZERO	*R 39*

CIDERS & COOLERS

SAVANNA DRY	*R 44*
SAVANNA LIGHT	*R 44*
HUNTERS DRY/ GOLD	*R 40*
RED SQUARE	*R 42*
SMIRNOFF SPIN	*R 44*
BRUTAL FRUIT	*R 44*
KLIPPIES AND COLA	*R 44*
GIN AND TONIC	*R 40*

BRANDY, COGNAC & RUM

KWV 3 YO	*R 30*
RICHELIEU	*R 30*
KLIPDRIFT PREMIUM	*R 35*
KWV 10 YO	*R 45*
HENNESSEY COGNAC VS	*R 63*
HENNESSEY COGNAC VSOP	*R 105*
REMY MARTIN COGNAC VSOP	*R 105*
SOUTHERN COMFORT	*R 30*
SPICED GOLD	*R 30*
CAPTAIN MORGAN RUM	*R 30*
RED HEART	*R 30*
BACARDI BLANCA	*R 38*

VODKA

SMIRNOFF	*R 28*
CRUZ	*R 35*
SKYY	*R 35*
BELVEDERE	*R 60*
CIROC	*R 60*

GIN

GORDON' S	*R 28*
TANQUERAY	*R 38*
WHITLEY NEILL	*R 35*
BOMBAY SAPPHIRE	*R 38*
INVERROCHE CLASSIC	*R 44*
INVERROCHE AMBER	*R 55*
TANQUERAY 10	*R 65*
HENDRICKS GIN	*R 65*

TEQUILA, CREAMS, APERITIFS & SHOOTERS

APPLE SOURS	*R 25*
PEPPERMINT LIQUEUR	*R 25*
POTENCY	*R 28*
AMARULA	*R 28*
STRAWBERRY LIPS	*R 28*
JOSE CUERVO GOLD	*R 35*
JOSE CUERVO SILVER	*R 35*
CACTUS JACK	*R 35*
JAEGERMEISTER	*R 40*
DON JULIO REPOSADO	*R 85*

WHISKY

J&B	*R 30*
BELLS	*R 32*
JW RED LABEL	*R 38*
JACK DANIELS	*R 38*
BAINS SINGLE GRAIN	*R 40*
JAMESON	*R 38*
JW BLACK LABEL	*R 45*
JAMESON SELECT RESERVE	*R 55*

SINGLE & BLENDED MALT WHISKY

GLENFIDDICH 12 YO	*R 75*
GLENFIDDICH 15 YO	*R 99*
GLENFIDDICH 21 YO	*R 235*
GLENLIVET 12 YO	*R 75*
GLENLIVET 15 YO	*R 99*
GLENMORANGIE 10	*R 65*
MACALLAN 12 YO	*R 99*
MACALLAN 15 YO	*R 150*
JW GREEN LABEL	*R 95*
JW GOLD LABEL 18 YO	*R 135*
JW BLUE LABEL	*R 230*
RESERVED COLLECTION	*SQ*
Kindly ask your waiter for more information on limited release spirits available for bottle sales	

Alcohol is not for sale to persons under 18

COCKTAILS

STEELWORKS — R 52
Cola tonic, ginger beer, bitters, lemon and soda

MIMOSA — R 60
Sparkling wine topped with orange juice

CLASSIC MARTINI — R 70
Vodka or gin with vermouth. Shaken or stirred

MOSCOW MULE — R 75
Vodka, spicy ginger beer, and lime juice, garnished with a slice of lime

COSMOPOLITAN — R 78
Vodka, triple sec, cranberry juice, and lime juice

MARGARITA — R 78
Shaken tequila, orange liqueur, and lime juice served on a salt rimmed glass

APEROL SPRITZ — R 80
Aperol liqueur, sparkling wine, topped with soda

STRAWBERRY DAQUIRI — R 82
Blended frozen cocktail of rum, strawberry, lime juice

PINA COLADA — R 82
Blended frozen cocktail with rum, coconut milk, and pineapple juice

MOJITO — R 90
Muddled white rum, sugar, lime juice, crushed ice and mint topped with soda

LONG ISLAND ICE TEA — R 120
Vodka, white rum, blanco tequila, gin, triple sec charged with coca cola

THE BOATHOUSE — R 128
Vodka, peach schnapps, blue curacao, banana liqueur, grenadine, orange juice

WINE LIST

CHAMPAGNE

DOM PERIGNON BLANC — R 7200
Caramel and chocolate with hints of vanilla and nutty oak

VEUVE CLIQUOT BRUT — R 1500
Light strawberry, green apples, zesty

MOET ET CHANDON ROSE — R 1400
Light strawberry, green apples, zesty

MOET ET CHANDON — R 1150
Biscuit with hints of crisp apple and citrus

METHODE CAP CLASSIQUE MCC

GRAHAM BECK ROSE — R 470
Aromas of raspberries and cherries

GRAHAM BECK BRUT — R 460
Light, limey fresh fruit on the nose and rich creamy complexity

PONGRACZ BRUT MCC — R 360
Berries, cream, caramel

SAUVIGNON BLANC

GHOST CORNER — R 490
Gooseberries, yellow apple, floral notes

SPRINGFIELD LIFE FROM STONE — R 330
Zesty, stony and intense

LA MOTTE — R 260
Light strawberry, green apples, zesty

DIEMERSDAL — R 180
Complex with and array of tropical fruit, ripe figs and gooseberries

DURBANVILLE HILLS — R 200
Fresh apple, lime, kiwi

CHARDONNAY

NEWTON JOHNSON SOUTHEND — R 450
Flowery, green limes, grapefruit

LANZERAC — R 350
Ginger biscuit, caramel, toasty oak

FAT BASTARD — R 240
Medium-bodied wine with tropical fruit aromas. Rich buttery notes and vanilla

DURBANVILLE HILLS — R 200
Aromas of fresh pear, yellow peaches, fresh orange, ripe apricots, citrus and a hint of vanilla.

CHENIN

KEN FORRESTER FMC — R 1100
Fresh honey, peach and vanilla

KEERMONT RIVERSIDE CHENIN — R 800
Rich, tropical fruit, oak

ALVI'S DRIFT — R 200
Combination of fruity and intense aromas, complexity and length

DURBANVILLE HILLS — R 200
Crisp with lush tropical fruit, ripe pear and citrus aroma

PINO GRIGIO

BRAMPTON — R 230
Fresh citrus, pineapple, peach

WHITE BLEND

FAIRVIEW BERYL BACK — R 610
Litchi, honey, orange

SPRINGFIELD MISS LUCY — R 320
A brilliant blend of sauvignon blanc, pinot gris and semilon

HAUTE CABRIERE — R 240
Citrus, pear, lime

ZONNEBLOEM — R 200
Citrus, crisp apple, tropical fruit

ROSE

DELAIRE- GRAFF — R 340
Strawberry, pink grapefruit, candyfloss

WATERFORD — R 310
Delicate apricot, fresh cherry, white floral and citrus blossom

DIEMERSDAL — R 200
Firm berry-fruit with a brisk freshness

DURBANVILLE HILLS — R 200
Red berries and rose petals

CABERNET SAUVIGNON

GROOT CONSTANTIA — R 500
Dark chocolate, plum, blackcurrant

LA MOTTE — R 270
Smoked wood, plum, violet

BRAMPTON — R 240
Layers of red cherry, mulberry and blackcurrant

WARWICK — R 230
Blackberries, anise, dark chocolate

MERLOT

FRANSCHHOEK CELLARS — R 240
Spicy with notes of plum, oak and cherry

DU TOITSKLOOF — R 220
Ripe cherry and mint flavours mingle pleasantly with light smokiness from the oak

DURBANVILLE — R 200
Blackcurrant, ginger, vanilla

PINOTAGE

DIEMERSDAL — R 260
Vanilla, spices, dark chocolate

BEYERSKLOOF — R 240
Black cherries, plum, coffee

SPIER — R 220
Hints of crunchy red fruit, chocolate and roasted coffee

SHIRAZ

TOKARA — R 300
Wild berries, Baking Spice, Smoky Charcuterie

DURBANVILLE HILLS — R 200
Fruit sweetness with aromas of mulberries, dried herbs and white pepper

RED BLENDS

KANONKOP PAUL SAUER — R 2100
Vanilla, berry jam, almonds

THELEMA RABELAIS — R 1450
Cassis, vanilla, cedar wood

MEERLUST RUBICON — R 920
Plum, cassis, oak

THE CHOCOLATE BLOCK — R 530
Turkish delight, cedar, redcurrant

RUPERT AND ROTHSCHILD CLASSIQUE — R 450
Ripe fruit, toasted almond, oak

KANONKOP KADETTE — R 250
Berries, banana, plum

ALTO ROUGE — R 230
Dark berries, vanilla, oak

BY THE GLASS — R 70

Ask your waiter about our pouring house selection

Alcohol is not for sale to persons under 18

BREAKFAST

CLASSIC BREAKFAST

FULL BREAKFAST — R 128
2 x Bacon | 2 x Eggs | 2 x Pork sausages | Baked Beans | Grilled Tomato Sauteed Mushroom | Choice of Bread

LAMB — R 95
2 x Eggs | 2 x Lamb sausages | Baked Beans | Grilled Tomato | Choice of Bread

ENGLISH — R 82
2 x Eggs | 2 x Bacon | Chips | Grilled Tomato | Choice of Bread

SUNRISE BREAKFAST — R 59
Bacon | 2 x Eggs | Grilled Tomato | Choice of Bread

EGGS BENEDICT

AVO — R 92
Smashed Avo | Poached Eggs | Parmesan Shavings | Rocket

CLASSIC — R 102
Poached Eggs | Hickory Ham | Hollandaise | Toasted English Muffin | Wild Rocket

ROYALE — R 120
Salmon | Poached Eggs | Hollandaise | Toasted English Muffin | Chives

TOASTS & TOASTIES

TOASTED CHEESE — R 55
Cheddar | Choice of Bread (White, Brown, Sourdough, Rye)

CHICKEN MAYO — R 70
Chicken | Chives | Mayo | Choice of Bread (White, Brown, Sourdough, Rye)

AVO ON RYE — R 70
Smashed Avo | Rocket | Lemon

SCRAMBLE — R 92
Scrambled Eggs | Finely Chopped Chilli | Coriander | Sliced Avo | Feta (White, Brown, Sourdough, Rye)

BOWLS

OATS — R 70
Oats | Sliced Banana | Sliced Apple | Cinnamon | Honey

HEALTH BREAKFAST BOWL — R 80
Low Fat Plain Yoghurt | Granola | Fresh Seasonal Sliced Fruit | Pomegranate

CHICKEN LIVERS — R 90
2 x Poached Eggs | Peri Chicken Livers | Toast

SWEET

MUFFIN — R 45
Ask waiter for available flavours

BUTTER CROISSANT — R 50
Cheddar | Jam

FRENCH TOAST — R 75
Cinnamon sugar | Whipped Cream | Strawberries | Syrup

FLAPJACK STACK — R 79
Chocolate sauce | Whipped cream | Strawberries | Syrup

COFFEE

CAPPUCCINO	R 34
CAFFE LATTE	R 42
AMERICANO	R 26
MACCHIATO	R 32
CAFFE MOCHA	R 45
ESPRESSO	Single | R 24
	Double | R 40

HOT DRINKS

MILO	R 38
HOT CHOCOLATE	R 42
WHITE HOT CHOCOLATE	R 42
RED CAPPUCCINO	R 40
CHAI LATTE	R 42
ENGLISH TEA	R 25
ROOIBOS	R 32

EXTRAS
Decaf
Shot of syrup (Caramel, Hazelnut, Vanilla) +12
Milk alternative (Almond, Oat, Macadamia) +10
Honey +10

COOLDRINKS

CANS — R 22
COKE, FANTA, SPRITE, TAB

MIXERS — R 18
TONIC, SODA

FRESH JUICES — R 28
Ask your waiter about our selection of fresh juices

ICE-TEA — R 30
BOS, LIPTON

STILL WATER — S | R 20 / L | R 40
Bottled still water (small, large)

SPARKLING WATER — S | R 22 / L | R 45
Bottled sparkling water (small, large)

MILKSHAKES

GOURMET MILKSHAKES — S | R 42 / L | R 75
Choose from a variety of flavours:

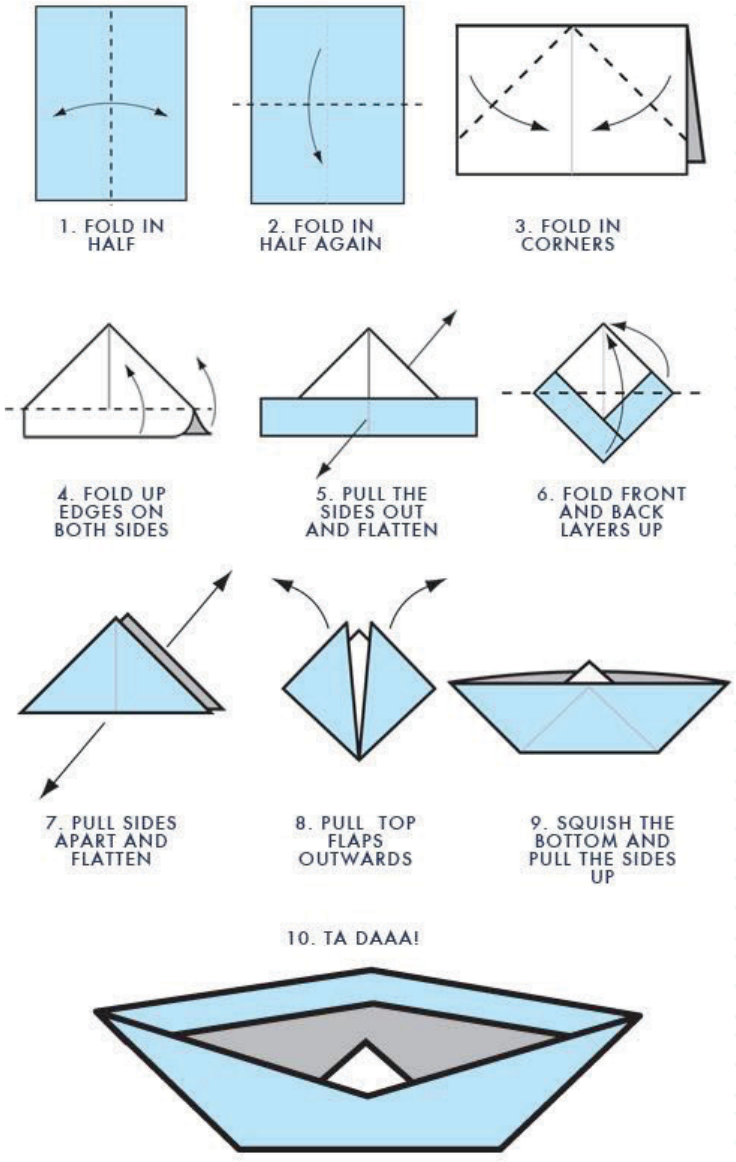
- *Strawberry Dreams*
- *Oreo Grande*
- *Peanut Butter Bomb*
- *Coffee Dream*
- *Thrilla In Vanilla*
- *Aero-plane*

VEGETARIAN — VEGAN

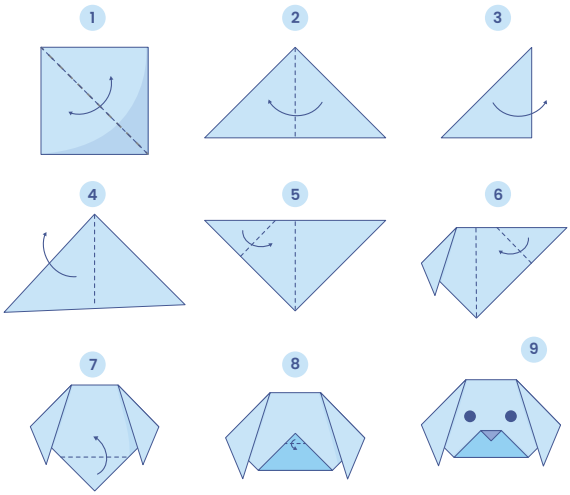
KIDS MENU

CHICKEN STRIPS AND CHIPS	R 70	HOT DOG (CHICKEN)	R 50
CHICKEN NUGGETS AND CHIPS	R 70	KID' S BEEF BURGER AND CHIPS	R 65
TOASTED CHEESE AND CHIPS	R 55	MARGHERITA PIZZA	R 70
FISH FINGERS WITH CHIPS	R 60	HAM AND CHEESE PIZZA	R 80
PLATE OF CHIPS	R 50	MAC' AND CHEESE	R 65

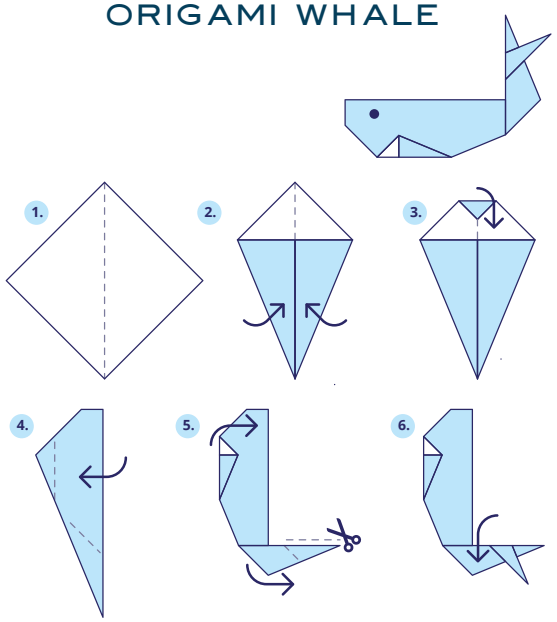
ORIGAMI BOAT



ORIGAMI DOG



ORIGAMI WHALE



Allergen notice:

Kindly be advised that foods in this restaurant are processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products.

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.

VEGETARIAN — VEGAN



THE BOAT HOUSE

BOAT HOUSE CELL:
066 090 7081

