



Buenos días / breakfast served all day

- Open-face farm omelette v* topped with fresh avo & chimichurri greens 92 / egg white 12 / add bacon 20
Breakfast burrito v* Eggs, potatoes, frijoles negros, & cheddar in a flour tortilla 95 / add bacon or chorizo 20 / add avo 15
Huevos rancheros v* Two eggs, frijoles negros, ranchero sauce & streaky bacon on homemade corn tortillas 139
Sonrisa Eggs, homemade Mexican-style chorizo, potatoes, & grilled tomatoes 92
Tostada laredo Crispy corn tortilla topped with sunny side eggs, frijoles negros, & guacamole 85

Bocaditos / small plates

- Chips & salsa v* 52
Black bean & feta dip with tortilla chips v* 64
Stuffed jalapeños, ranch dip 88
Flautas, corn tortillas chicken 95 / sweet potato & spinach v* 97
Crispy shredded pork taquito, flour tortilla 109
Homemade cornbread with cheese & sour cream 42
El Verano calamari salad patagonica on greens peppadew vinaigrette 120
- Cauliflower bites with saffron aioli 72
Patatas bravas v* 39
Croquettes with herbed olives chicken & ham 92
Spicy bang bang chicken 105
Prawn chorizo quesadilla 117
Local cheese board v* 219

Fresh avocado guacamole v*

crushed with diced tomato, spring onion, garlic, homemade spices & served with tortilla chips
our signature bocadito served table-side by our expert guacistador
135 / add blue cheese 30 / bacon 20 / jalapeño 18

Platos / main courses

- Fish tacos Three beer-battered Kingklip tacos with cabbage slaw & citrus salsa 172
Kingklip veracruz in a roasted tomato, caper, & green olive sauce with green rice 170
Ensenada salad grilled chicken, chopped bacon, poached egg, garlic cheddar croutons, parmesan, & anchovy dressing 170
Jalapeño black bean salad v* Crisp greens, garden veg, jalapeño vinaigrette & avo 160 / add grilled chicken 34
Carnitas tacos Three spicy, slow-cooked pulled pork tacos with avo smash & green apple salsa 170
Lamb barbacoa Slow-cooked pulled lamb leg & green rice with jalapeño mint salsita & goat cheese 214
Smothered chicken burrito Mission-style with refried beans, green rice, & cheddar, smothered in spicy chipotle gravy 180
Chili Colorado Tender beef in red chili and bean stew with cornbread sticks 160

Postres / dessert

- New York cheesecake 59 Carrot cake 59 Upside-down ice cream cone 57 Flourless chocolate cake 59

NOBLE HILL

White

Sur Lie Chenin Blanc 2023	Delicate lime blossom & citrus. Layered, with round finish.	129 / glass 49
Estate Reserve White 2023	Apricot & pear aromas. Mineral flavour with unctuous texture.	199 / glass 69
Viognier 2024	Peaches, pear, & honeysuckle. Perfect for spicy dishes.	189
Simonskop Chenin Blanc 2024	Old vines producing delicate fruit underlined by saline, mineral flavour.	360

Red

Field Atlas 2021	Black pepper, black olive, & umami notes. Delicate & smooth.	149 / glass 54
Estate Reserve 2021	A true reflection of Simonsberg terroir. Poised & elegant.	219 / glass 74
Cabernet Sauvignon 2021	Blackcurrant & a hint of Moroccan mint. Dry & full-bodied.	199 / glass 69
Sic Transit Gloria Mundi 2020	Rare selection of Syrah with dark cherry & forest aromas.	360 / glass 120
Simonskop Cinsault 2022	Cheerfully light and elegant red fruit. Delicate & balanced.	380

Beer

Darling Brewery Slow Beer on-tap	300ml 55 500ml 70
Darling Brewery Bone Crusher wit beer	55

Beverages

Still water 750ml	40	Sparkling water 750ml	40		
Coca Cola	32	Coke Zero	32	Sprite	32
Fruit juice	25	Appletiser	42	Grapetiser	42
White wine Sangrita pitcher with Cointreau, fruit, & orange juice	140				
Red wine Sangria pitcher with brandy & fruit	140				
RBT dry sparkling rooibos tea	Lemon, Hibiscus, or Pomegranate	35			
Espresso	32	Cappuccino	32		
Tea	Black or Rooibos	19	Unsweetened ice tea	19	