



THE PATIO  
CHRISTIE'S AT 32 ON RUSSELL

# Breakfast

## CONTINENTAL BREAKFAST.....R150

Assorted cereals, cheese board, mixed cold meats, assorted pastries, muffins, sliced fruits, berries, yogurt, assorted fruit juices, bread selection including a filter coffee or a glass of fruit juice.

## PATIO BREAKFAST .....R75

Two fried eggs, three rashers streaky bacon, basil pesto cherry tomato, thyme mushrooms, crispy rosemary ciabatta.

## MODERN EGGS BENEDICT.....R95

Thyme butter toasted ciabatta, sautéed baby spinach, two poached eggs, crispy streaky bacon, laced with homemade hollandaise.

## SMOKED SALMON BENEDICT.....R115

Thyme butter toasted ciabatta, sautéed baby spinach, two poached eggs, smoked salmon, laced with homemade hollandaise.

## CIABATTA FRENCH TOAST .....R75

Crispy ciabatta French toast, three rashers crispy bacon, sour cream, maple/syrup and toasted walnut crumble.

## TWO EGG OMELETTE

Three cheeses .....R85

Roasted peppers, red onion, roasted cherry tomato, grilled halloumi, fresh rocket drizzled with balsamic reduction. .....R95

Chorizo, thyme, mozzarella, and caramelized onion. ....R95

## THE PATIO WORKS .....R135

Two fried eggs, three rashers streaky bacon, basil pesto cherry tomato, thyme mushrooms, crispy rosemary ciabatta, baked beans and a choice of either a beef or pork sausage.

## MINCE ON TOAST.....R85

Savory mince and a choice of either brown or white bread or ciabatta and 2 eggs.

## AVO ON TOAST .....R40

Avo and a choice of either brown or white bread or ciabatta.

## EGGS ON TOAST .....R28

Eggs done your way and a choice of either brown or white bread or ciabatta.

## ADD-ONS OR BUILD YOUR OWN

Bacon.....R29

Bolognese .....R35

Avo.....R30

Pork sausages...R30

Halloumi.....R35

Smoked salmon.R75

Beef sausages..R30

Please note that all dishes have the selection of either fried, poached, scrambled or boiled eggs.

# Starters

**SNAILS** .....R85

Snails with either a garlic butter or a creamy blue cheese sauce and a rocket side salad and a pastry horn.

**SOUP OF THE DAY**  .....R80

Please ask your waitron for information.

**GRILLED HALLOUMI**  .....R95

Halloumi, creamy spicy tomato reduction, toasted ciabatta topped with dressed wild rocket.

**SPICY CHICKEN LIVERS** .....R95

Chicken liver, rich spicy tomato reduction, caramelized onions, fresh coriander, melba ciabatta.

**FOCACCIA**  .....R80

Italian flat bread with garlic and rosemary accompanied with balsamic vinegar, olive oil freshly chopped chilly and parmesan.

**SALT & PEPPER CALAMARI GRILLED OR FRIED** .....R165

Calamari tubes, tartar sauce, side salad.

**SPICY CHICKEN WINGS** .....R90

Chicken wings, Asian dipping sauce, side salad.

# Salads

**CHUNKY GREEK SALAD**  .....R75

Cucumber, cherry tomato, medley of peppers, red onion, fetta, kalamata olives, drizzled with a lime herb vinaigrette.

**CHICKEN CEASAR SALAD** .....R125

Grilled chicken breast, crispy bacon bits, boiled egg, romaine lettuce, herbed croutons and Caesar dressing, anchovy fillets and cucumber ribbons.

**PASTA SALAD** .....R120

Fettuccini pasta, cucumber, cherry tomato, medley of peppers, red onion, fetta, kalamata olives, parsley, Italian salami, drizzled with a lime herb vinaigrette.

# Grills

**MOZAMBIQUE ½ CHICKEN.....R195**

Marinated ½ chicken, chips and a Mozambiquan side salad.

**RUMP STEAK (300g).....R195**

Rump steak, grilled broccolini, rosemary potato croquettes, roasted marrow bone, caramelized onion and a choice of either pepper sauce or mushroom sauce.

**RUMP STEAK (200g).....R155**

Rump steak, grilled broccolini, rosemary potato croquettes, roasted marrow bone, caramelized onion and a choice of either pepper sauce or mushroom sauce.

**SIRLOIN STEAK (300g).....R195**

Sirloin steak, grilled broccolini, rosemary potato croquettes, roasted marrow bone, caramelized onion and a choice of either pepper sauce or mushroom sauce.

**LAMB CUTLETS (300g).....R255**

Lamb cutlets, grilled seasonal veg, rosemary mash, thyme red wine jus.

**PORK RIBS (500g).....R275**

Succulent pork ribs, crispy fried onion rings, served with chips.

**CATCH OF THE DAY (280g).....R245**

Pan fried line fish, queen prawn, potato fondant, sauté sugar snap peas and red onion, pea puree, crispy bacon ring, lemon butter and caper sauce.

**MOZAMBIQUE PRAWNS.....R340**

Eight queen prawns, served with basmati rice, seasonal vegetables, sauce of your choice - peri peri or lemon butter.

**SALT & PEPPER CALAMARI GRILLED OR FRIED.....R185**

Calamari tubes, tartar sauce, fresh fried chips, side salad.

All Grills have the option of either maize meal, rice or creamy rosemary mash.

# Platter for 2

**MEATY PLATTER.....R375**

Grilled pork ribs, chicken wings, cocktail cheese grillers, lightly battered onion rings, trio of dips, fresh fried chips, side salad.

**FISHY PLATTER.....R425**

Four grilled queen prawn, salt and pepper, calamari, fish goujons, lightly battered onion rings, tartar sauce, fresh fried chips, side salad.

## Stews & Curries

**VEGETABLE KORMA.....R145**

Seasonal vegetables, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

**BUTTER CHICKEN CURRY.....R165**

Chicken breast, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

**LAMB CURRY .....R260**

Lamb, served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

**CHICKEN & PRAWN CURRY .....R260**

Chicken breast, four queen prawns served with basmati rice, roti, cucumber riata, mango atchar and tomato salsa.

**BRAISED OXTAIL.....R285**

Oxtail, creamy rosemary mash and seasonal vegetables.

**LAMB SHANK .....R295**

Lamb shank, creamy rosemary mash and seasonal vegetables.

All stews and curry have the option of either maize meal, rice or creamy rosemary mash, fresh chopped chilly

## Light Meals

**CHICKEN GOUJONS.....R90**

Panko crumbed chicken strips, sweet chilly mayo dipping sauce, side salad, fried chips.

**HAKE & CHIPS .....R135**

Beer battered hake, fresh fried chips, side salad, tartar sauce.

**BEEF BURGER.....R135**

Toasted sesame bun, 200g beef patty, matured cheddar, crispy bacon, fried egg, caramelized onion, pickled cucumbers, fresh fried chips, side salad.

**CAPRSE PANINI.....R120**

Panini, basil mayo, buffalo mozzarella, balsamic infused tomato, fried chips, side salad.

**BACON PANINI TOASTED .....R135**

Panini, crispy bacon bits, basil mayo, mozzarella, red onion, green pepper, fried chips, side salad.

**CHICKEN MAYO PANINI TOASTED .....R120**

Panini, chicken mayo, thin slices of pickled cucumber, fried chips, side salad.

# Light Meals

CONTINUE

**CRISPY PANINI** ..... R135

Toasted Panini, with spicy rump steak strips, fresh fried chips, side salad.

**CHICKEN MAYO TOASTED** ..... R95

Chicken mayo, choice of white or brown bread, fried chips.

**HAM CHEESE & TOMATO**..... R95

Hickory ham, cheddar cheese, choice of white or brown bread, fried chips.

**TOASTED CHEESE** ..... R90

Cheddar, choice of white or brown bread, fried chips.

# Pasta

Your choice of penne, fettuccini, linguine

**ALFREDO**..... R155

Smoked hickory ham, sauteed mushrooms, creamy grana Padano sauce.

**ARRABBIATA** 🌿 ..... R155

Spicy tomato sauce flavored with garlic and basil, topped with shaved parmesan.

**BOLOGNAISE**..... R155

Traditional mince beef ragout with tomato and herbs.

## ADD-ONS OR BUILD YOUR OWN

Fresh chilly..... R10

Bacon ..... R20

Salami..... R20

Olives ..... R10

Chicken..... R20

# Pizza

**MARGERITA** 🌿 ..... R80

28cm Pizza base rich tomato sauce flavored with garlic and basil, mozzarella cheese, sides, balsamic, garlic, olive oil, fresh chopped chilly.

## ADD-ONS OR BUILD YOUR OWN

Fresh chilly..... R10

Bacon ..... R25

Pepperoni ..... R25

Olives ..... R10

Hickory ham ..... R25

Avo ..... R25

Fresh tomato..... R10

Salami..... R25

Mozzarella ..... R25

Bolognese..... R20

## Sweets

**CARROT CAKE**.....R75

Moist carrot cake and cream cheese frosting.

**CRÈME BRULÉE**.....R85

Baked custard with a caramelized sugar, garnished with an almond biscotti.

**BERRY CHEESE CAKE**.....R85

Baked cheese cake with a berry compote.

**FRUIT SALAD**.....R85

Assorted seasonal fruits and a scoop of vanilla gelato.

**CHOCOLATE FONDANT** .....R85

Chocolate fondant, Chantilly cream and praline shard.

**GELATO**.....R85

Vanilla or chocolate served with a homemade Belgium chocolate sauce.

## Hot Beverages

### COFFEE'S

Espresso.....R26

Café Mocha .....R32

Americano.....R32

Hot Chocolate .....R32

Cappuccino.....R34

Double Espresso .....R40

Latte.....R44

### TEA'S

Ceylon Tea .....R30

Rooibos Tea.....R30

Flavoured Teas .....R35

Red Cappuccino.....R35

# Beverages

## SOFT DRINKS 300ml..... R30

Coco Cola / Coke Light / Coke Zero /  
Sprite / Sprite Zero / Cream Soda /  
Fanta Grape / Fanta Orange / Stoney  
Ginger Beer

Appletiser.....R45

Grapetiser.....R45

Fitch & Leeds

Low Sugar 200ml.....R25

Fitch & Leeds 200ml.....R25

Tomato Cocktail 200ml.....R45

Red Bull 250ml.....R50

## MINERAL WATER 500ml .... R30

Still / Sparkling

## LIPTON ICE TEA ..... R40

Peach / Lemon

## MILKSHAKES ..... R45

Chocolate / Vanilla / Peanut Butter /  
Salted Caramel

## CORDIALS

Grenadine.....R10

## ROSES..... R10

Kola / Passion Fruit / Lime

# Mod/tails

## SEX ON THE BEACH ..... R40

Orange and cranberry juice in a tall glass, orange garnish.

## PINA COLADA ..... R65

Half and half, pineapple pieces, blended and poured in a tall glass, garnished  
with a pineapple wedge.

## MOJITO ..... R65

Mint sprigs muddled with sugar and lime quarters. Topped with an appetizer and  
soda water and mint leaves.

## BLOODY MARY ..... R60

Tomato cocktail juice served with tabasco, lime juice and black pepper, served  
with a celery stick.

## STILL WORKS..... R60

Cola tonic, bitters, ginger beer and soda water

## ROCK SHANDY ..... R60

Soda water, lemonade, bitters served with a slice of fresh lemon



# Spirits

## WHISKY

J&B Rare.....	R30
Bell's .....	R30
Jack Daniels .....	R25
Jameson .....	R55
Johnnie Walker Black .....	R45
Chivas Regal .....	R45
Jameson Cask Mate.....	R45
Jameson Select .....	R55
Glenfiddich 12 Yo .....	R55
Glenfiddich 15 Yo .....	R120
Old Jameson 18 Yo .....	R200
Johnnie Walker Blue.....	R350

## GIN

Stretton's Gin.....	R25
Stretton's Gin Dbl Cut.....	R25
Stretton's Gin Triple Berry .....	R25
Tanqueray Gin .....	R35
Bombay Sapphire .....	R40
Musgrave Pink.....	R40
Hendricks Gin.....	R50

## VODKA

Russian Bear .....	R25
Absolut Original .....	R35

## TEQUILA

Jose Cuervo Gold .....	R35
Jose Cuervo Silver.....	R35

## BRANDY

Richelieu .....	R25
Klipdrift Premium.....	R25

## RUM

Malibu .....	R25
Bacardi.....	R30
Captain Morgan.....	R30
Spiced Gold .....	R30

## COGNAC

Hennessy VS .....	R65
Remy Martin VSOP.....	R95
Hennessy VSOP.....	R100
Remy Martin 1738 .....	R130

# Liqueurs

Nachtmusik .....	R25
Southern Comfort.....	R25
Amaretto .....	R45
Amarula.....	R20
Cointreau.....	R45
Frangelico .....	R35
Kahlua .....	R35
Jägermeister .....	R50

# Beers & Ciders

## BEERS

Castle Lager.....	R38
Castle Free.....	R38
Castle Light .....	R38
Hansa Pilsner.....	R38
Black Label .....	R38
Flying Fish.....	R40
Windhoek Lager.....	R45
Amstel .....	R45
Heineken .....	R50

Windhoek Draught.....	R45
Corona.....	R50

## CIDERS

Hunters Dry / Gold.....	R40
Savana Dry .....	R40
Savanna Lite .....	R45
Hunters Extreme .....	R45
Ice Tropez.....	R120

# Cocktails

## PINA COLADA .....R75

Rum, half and half, pineapple pieces, blended and poured into a tall glass.

## SEX ON THE BEACH .....R75

Vodka and Peach Schnapps built over ice, with orange and cranberry juice in a tall glass.

## STRAWBERRY DAIQUIRI.....R80

White rum blended with strawberry liqueur, strawberry juice and lime, poured into a sugar-rimmed cocktail glass.

## COSMOPOLITAN.....R100

Vodka and orange liqueur shaken with cranberry juice and lime, served in a martini glass.

# White Wines

## CHARDONNAY

CARAFE BOTTLE

**WATERSIDE.....R60 R180**

A lively unoaked Chardonnay, light and fruity, fresh and peachy, to be enjoyed throughout summer.

**LA MOTTE.....R380**

Intense fruit salad aromas well balanced with straw and nut wood flavours. Orange peel is prominent on the medium-full palate.

## SAUVIGNON BLANC

CARAFE BOTTLE

**TOKARA.....R340**

On the nose, you will find a range of tropical fruits like pawpaw, granadilla and guava, mixed with greener notes including asparagus, freshly-cut grass and nettles.

**LA MOTTE .....R100 R320**

Layers of intense fruit - green fig, ripe apple and fruit cocktail.

## CHENIN BLANC

CARAFE BOTTLE

**SIMONSIG .....R80 R250**

An array of white pear and melon with an undertone of guava. The synergy between the acid and the fruit makes this wine a super quaffer.

**BOSCHENDAL.....R175**

Bright green apple and melon flavour, unfolding into layers of citrus and mineral notes, finishing crisp and clean.

# Red Wines

## RED BLENDS

CARAFE BOTTLE

**KANONKOP KADETTE** ..... **R120 R360**

Deep ruby, red colour. Ripe raspberries, blackcurrant and mocha flavours on the nose and has dark chocolate and black berry fruit on the palate.

**RUPERT & ROTHSCHILD** ..... **R640**

Inviting cranberry and raspberry aromas with an earthy, mineral focus and a lingering cinnamon and walnut finish.

## MERLOT

CARAFE BOTTLE

**DARLING CELLARS SIX TONNER** ..... **R240**

Red berries, hazelnut, mocha, chocolate. A well-balanced wine with good structure and great lingering fruit on the palate.

**FRANCHOEK CELLAR** ..... **R75 R250**

Soft and juicy with a track of plum and black cherry aromas intertwined with herbal tea liquorice and a gentle oak spice.

## PINOTAGE

CARAFE BOTTLE

**DU TOITS KLOOF** ..... **R75 R220**

A well rounded, medium-bodied wine with inviting raspberry and other ripe red berry flavours, hints of spice and dry banana. Impressive smoothness and a long fruity finish.

**BEYERSKLOOF** ..... **R275**

Blackberry and prune flavours upon entry which combine well with the cedar oak aromas from the barrel maturation. Good structure, excellent balance and a long juicy finish.

# Red Wines

CONTINUE

## SHIRAZ

CARAFE BOTTLE

**SPIER .....R80 R235**

Dark plum in colour, inviting aromas of white pepper and ginger with mouthwatering fruit. A fruit-driven palate host well-structured tannin, with hints of smokey American oak delivered flavours.

**PROTEA .....R270**

A smooth, silky texture, well balanced, integrated and supple. Hints of tobacco leaf and liquorice can be found on the rich and lingering spicy finish.

## CABERNET SAUVIGNON

CARAFE BOTTLE

### FRANSHOEK CELLAR

**THE CHURCHYARD .....R70 R240**

Deep crimson with intense black currants and violets on the nose, with concentrated currants and mulberry fruit flavours. Smooth and lingering.

**SPRINGFIELD .....R530**

Whole berry full, rich and ripe berry flavours hit your nose instantly with velvety smooth tannins. Perfect with red meat and heavy dishes.

# Bubbly

## SPARKLING WINE

**JC LE ROUX LA CHANSON .....R240**

Delightful mélange of sweet, fruity flavors suggesting hints of strawberry and plum. Low in alcohol, this is truly a sparkling wine to add exuberance to any occasion.

**JC LE ROUX LE DOMAINE .....R240**

Sweet tropical fruits in perfect harmony with natural fruit acids.

**JC LE ROUX NON ALCOHOLIC .....R240**

Fruity flavors with hints of strawberry and plum.



CONTINUE

## METHODE CAP CLASSIQUE

**PONGRACZ BRUT.....R480**

Delicate yeasty tones, layered with flavors of toasted ripe fruit. Enlivened by a firm mousse and persistent bead that make it particularly attractive.

**KRONE BOREALIS.....R495**

Elegant, classic biscuity bouquet, with yeasty creaminess and fine, persistent bubbles. Freshness of sweet pears and delicate pecan nut notes in the foreground.

**KRONE NIGHT NECTAR.....R540**

Is a bottle-fermented and matured on the lees in cool of our underground cellar. Litchis, baked apples, lemon drops and ginger spice evolve onto a plush palate, the finish is honeyed and soft.

## CHAMPAGNE

**MOËT & CHANDON IMPERIAL.....R1750**

A delicious scmpuousness of white- fleshed fruits with alluring caress of fine bubbles and soft vivacity of citrus fruit and nuances of gooseberry.

**VEUVE CLICQUOT YELLOW LABLE.....R2000**

Tightly knit, focus by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

**MOËT & CHANDON NECTAR IMPERIAL.....R2245**

A captivating density of exotic fruits with the silky firmness of stone fruits and the brisk freshness of grapefruit notes.

**VEUVE CLICQUOT RICH.....R2750**

Playful, sweet and all round. Citrus and floral notes are found on the palate, which are balanced with a dynamic freshness and creamy finish.