



# BREAKFAST

Mon – Fri from 10.00

Sat & Sun from 11.30

<b>FRENCH TOAST</b>	40
Served with crispy bacon, fried banana and maple syrup	
<b>EARLY BIRD</b>	
One egg, crispy bacon, grilled tomato and toast	25
<b>VH BREAKFAST</b>	35
2 eggs, crispy bacon, grilled tomato, mushrooms and toast	
<b>VH DELUXE</b>	60
2 eggs, crispy bacon, grilled tomato, mushrooms, tenderised steak and toast	
<b>SCRAMBLED EGGS (V)</b>	30
Served with grilled tomato and toast	
<b>CINNAMON PANCAKES (V)</b>	20
<b>3 EGG OMLETTE</b>	
One filling	35
Two fillings	42
Three fillings	55
<b>FILLINGS</b>	
Cheddar, Feta, Mozzarella, Tomato, Mushrooms, Onions, Bacon, Ham, Chicken, Grilled Veggies.	

## BAR SNACKS

Calamari Tentacles (when available)	48
Calamari Basket	55
Chilli Poppers	45
Marinated Olives	28
Cape Malay Spring Rolls (4)	32
Samosas (3)	26
Chicken skewers	32
Chicken nachos	65
Chicken wings	65
Bar Ribs	60
Chipolatas & mustard sauce	48
Snack basket	48

## STARTERS

Peri Peri Chicken Livers	55
Crumbed Calamari	48
Grilled Haloumi	48
Soup of the day	45

# MAINS

## VAN HUNKS BURGER

Topped with grilled mushrooms, caramelised onions, cheddar cheese and our secret red sauce. 95

## BEEF OR CHICKEN BURGER (TOPPINGS EXTRA)

Guacamole, Bacon, Jalapenos, Cheddar, Mozzarella, Mushrooms, or Caramelised Onions. 75  
15

## VEGGIE BURGER (V)

Vegetarian patty marinated in barbeque sauce, served with caramelized onions and mozzarella. 80

## PREGO ROLL

Chicken or Beef marinated in classic Prego sauce served with a Portuguese roll. 70

## STEAKS

MATURED A GRADE RUMP STEAK 300g 140

T-BONE STEAK 500g 150

SIRLOIN 300g 130

*Grilled to your requirements*

## SAUCES

Madagascar Green Pepper, Mushroom and Sherry, Blue Cheese or Cheddar Cheese. 20

## RIBS

Slow roasted Pork Belly Ribs: 500g 155

250g 95

## CHICKEN SCHNITZEL

Served with a creamy cheese/mushroom sauce 80

***All of the above mentioned mains are served with your choice of mash, home fries, basmati rice, salad or grilled vegetables.***

## TRADITIONAL CAPE MALAY BOBOTIE

Served with Basmati rice, homemade tomato and apple chutney, fresh coriander, sambals. 85

## CHICKEN CURRY

Served with Basmati rice, homemade tomato and apple chutney, fresh coriander, sambal and poppadums. 85

## PASTA MEALS

Wild mushroom and artichoke (v) 75

White wine and chicken

Traditional Spaghetti Bolognese

<b>CHEF'S SALAD (V)</b>	55
Cherry tomatoes, feta, olives, red onions, cucumber, croutons.	
<b>GRILED CHICKEN SALAD</b>	55
Chicken strips, salad greens, peppadew, feta, cucumber, carrots, and a mayo dressing.	
<b>BUTTERNUT AND BEETROOT SALAD</b>	55
Butternut, beetroot, salad greens, pecan nuts, peppadews, feta and a balsamic reduction	
Add extra bacon	15
Add extra chicken	
<b>SIDE ORDERS</b>	
Plate of chips	26
Side of chips	17
Side salad	25
Side of mash	15
Side of rice	15
Onion rings	15
<b>SEAFOOD PLATTER</b>	165
Prawns, deep-fried calamari, homemade fishcakes and rice	
<b>KING PRAWNS</b>	
Served with a lemon butter and choice of basmati rice or chips	
	12 prawns 160
	6 prawns 70
<b>CATCH OF THE DAY</b>	
Served with a choice of starch and a side salad	
	120
<b>DEEP FRIED/ GRILLED HAKE</b>	
Served with your choice of starch	
	65
<b>CALAMARI</b>	
Deep fried served with rice and a homemade tartar sauce	
	70
<b>SMOKEY HOMEMADE FISH CAKES</b>	
Served with a herb mayo, fruit chutney and topped with fresh coriander. A choice of salad, mashed potato or home fries.	
	75
<b>DESSERTS</b>	
Ice cream and chocolate sauce	25
Chocolate brownies	35
Pancakes served with creamy caramel sauce	35
Irish Coffee	35
Dom Pedro	35
Malva Pudding	35



# PIZZA

\*Pizzas are available from 17.00 – 23.00 daily  
Served from our back bar

<b>GARLIC AND CHEESE (V)</b>	36
<b>MARGARITA (V)</b> Tomato and mozzarella cheese.	48
<b>SPARE RIBS</b> Margarita topped with slow roasted pork belly rib strips.	70
<b>BACON</b> Bacon, mushrooms, onions and feta cheese	70
<b>3 CHEESE</b> Feta, cheddar and mozzarella cheese. *Add blue cheese at R10	70
<b>CHICKEN</b> Chicken, mushrooms, green peppers and mozzarella cheese	65
<b>RASTA (V)</b> Mozzarella cheese, tomatoes and rocket	70
<b>HAWAIIAN</b> Pineapple, ham and mozzarella cheese	65
<b>REGINA</b> Mushroom and ham	62
<b>TROPICANA</b> Pineapple, green pepper and chicken	65
<b>MEXICAN</b> Mince, green pepper, fresh chili and onion.	65
<b>EXTRA TOPPINGS</b> Olives, fresh tomato, onion, rocket, pineapple, mushrooms, peppadew, green pepper, banana	10
Cheddar cheese, feta cheese, artichokes, bacon, mozzarella, blue cheese, ham chicken, mince, guacamole, fresh avocado.	15

\* All our pizzas are homemade, thin based pizza.

# WHISKEY

## SINGLE MALT

Ardbeg 10yrs	55
Dalwhinnie 15 yrs	88
Chivas 12 yrs	36
Dimple 15 yrs	45
Glenmorangie 10 yrs	50
Glenmorangie Quinta Ruban 12yrs	68
Glenfiddich 12 yrs	55
Glenfiddich 18 yrs	80
Glen Grant	24
Highlandpark 12 yrs	44
Singleton 12 yrs	35
Macallan Amber	48
Macallan Siena	88
Lagavulin	89

## BLENDS

Black Grouse	21
Famouse Grouse	18
Bells	22
Bains	25
Grants	22
J&B	22
Johnny Blue	160
Johnny Platinum	88
Johnny Gold	76
Johnny Black	30
Johnny Red	22
Monkey Shoulder	32

## IRISH

Tullamore Dew	22
Jamesons	26
Bushmills	23
Bushmills Black Bush	31

## AMERICAN

Jack old no7	26
Gentlemans Jack	30
Woodfords Reserve	38
Jim Beam	21
Wild Turkey	31

# GIN

Gilbeys	15
Gordons	15
Bombay	24
Tanqueray	24
Inverroche Classic	25
Inverroche Verdant Fynbos	28
Hendricks	38

<b>MOJITO</b>	45
Lime, Mint, White Rum, Sugar	
<b>LONG ISLAND ICE TEA</b>	52
Coke, White Rum, Tequila, Triple Sec, Gin, Vodka	
<b>COSMOPOLITAN</b>	45
Vodka, Triple sec, Lime, Cranberry Juice	
<b>CAIPIRINHA</b>	45
Lime, Cachaca, Sugar	
<b>WHITE RUSSIAN</b>	45
Vodka, Kahlua, Milk	
<b>APPLE DELIGHT</b>	50
Lime, Vodka, Triple sec, Apple Liqueur, Lemonade	
<b>SPICY MANGO CAIPIRINHA</b>	45
Lime, Cachaca, Spicy mango liqueur.	
<b>VAN HUNKS ECLIPSE</b>	50
Vodka, passoa, watermelon liqueur, Cranberry juice, sweet and sour mix.	
<b>CUCUMBER AND BASIL SPRITZ</b>	48
Gin, Cucumber Liqueur, Basil, Tonic Water	
<b>LONG BEACH ICE TEA</b>	50
Vodka, Gin, White Rum, Tequila, Blue Curacao, Cranberry Juice	
<b>CLASSIC WHISKY SOURS</b>	48
Jack Daniels, Fresh lemon juice, Sugar syrup, Egg White	
<b>ESPRESSO MARTINI</b>	45
Single espresso, Vodka, Kahlua	
<b>ROCK SHANDY</b>	42
Soda, Lemonade, Bitters	
<b>BLOODY MARY</b>	45
Vodka, Tomato juice	
<b>MARGARITA</b>	40
Tequila, Lemon juice, triple sec	
<b>PINA COLADA</b>	50
Rum, Pineapple juice, cream, Pina Colada mix.	
<b>FROZEN COCKTAILS</b>	36
<b>JUGS</b>	180
Pimms, Campari or Frozen Cocktails	

# DRAUGHT BEERS ON TAP

Served in a 300ml or 500ml

**Van Hunks Pumpkin Ale** 35/25

## Jack Black

Lager 36/26

Butchers Block 36/26

## Devils Peak

First Light 44/32

## CBC

Crystal Weiss 41/28

Pilsner 40/27

## Other Draughts

Black Label 34/24

Castle Light 34/24

Striped Horse 40/28

Fokof 40/28

Windhoek (Namibian) 35/25

Heineken (International) 35/25



# SHOOTERS

\*\* 20% discount pm a full bottle after 7 pm

Tequila El Jimador 22

Jose Cuervo Gold 22

Jose Cuervo Black 24

Don Julio 48

Patron XO 32

Patron Silver 47

Patron Reposado 60

Jagermeister 22

Jack Daniels Honey 22

Peanut Butter Vodka 22

Caramel Vodka 22

Turbo Sourz 22

Blowjob 22

Chocolate Cake 36

Caramello Bear 24

**el Jimador**  
HAND HARVESTED  
100% BLUE AGAVE  
100% AGAVE. 100% REAL.

# WINES

VAN HUNKS House Red	25/70
VAN HUNKS House White	25/70

## **METHODE CAP CLASSIQUE (MCC)**

Simonsig Kaapse Vonkel	220
Pierre Jourdan Brut NV	205
Montpellier MCC Brut	250

## **SAUVIGNON BLANC**

Brampton Sauvignon	110
Du Toitskloof	110
Waterford Pecan Stream	36/120
The Fishwife Club	140

## **CHARDONNAY**

Fat Bastard (slightly oaked)	36/140
Warwick First Lady (unoaked)	150

## **CHENIN**

Waterford Pecan Stream	120
Stories Chenin / Viognier	80
Graham Beck	120

## **GEWURZTRAMINER**

Montpellier	140
-------------	-----

## **WHITE BLEND**

Buitenverwachting Buiten Blanc	110
Haute Cabriere Chardonnay/Pinot Noir	165

## **ROSE**

The Fishwife Club	143
-------------------	-----

## **VIOGNIER**

Montpellier	100
-------------	-----

## **MERLOT**

The Fishwife Club	160
Doolhof	160

## **PINOTAGE**

Jacksons Veldfire	95
Doolhof Dark Lady	138

## **SHIRAZ**

Tamboerskloof Syrah	260
Andreas	280

## **CABERNET SAUVIGNON**

Warwick First Lady	150
Klein Steenberg	150

## **MALBEC**

Paul Wallace "Black Dog"	250
--------------------------	-----

## **RED BLEND**

Stories Shiraz/Pino/Grenache	95
The Wolftrap Syrah/Mourvedre/Viognier	110
Pecan Stream Pebble Hill	45/140
Chamonix Rouge	150



# FANCY A BEER?



## APOLLO BLONDE ALE

A light, easy-drinking ale, which packs plenty of flavour. Crisp, refreshing and light bodied, with citrus notes.

50



## CBC AMBER WEISS

German-style amber Weiss beer, it is fruity and aromatic. Well balanced, with a low acidity and moderate sweetness, it's a spices, fruity beer with notes of banana, coriander and clovers

42



## CITIZEN ALLIANCE

American Amber Ale, an easy drinking beer with a smooth feel, a slight bitterness followed by caramel flavours from the malt, and a subtle dry finish.

45



## CITIZEN SABOTEUR

Light bodied, with a slight bitterness followed by subtle toast and toffee tones, rounding off with a lasting hop flavour.

45



## DARLING SLOW BEER

An extreme lager with a rich golden colour. Refreshing with a real hops flavour and rounding off with a mild bitterness. A great thirst quenching beer

45



## DARLING BONE CRUSHER

A bottle of conditioned with beer, with hints of coriander and orange peel, a light, fruity taste and light herbal notes.

52



## GALLOWS HILL IPA

A fruity malty middle flavour, with a hoppy finish Each IPA is a unique limited production batch. Please check the bottle to determine the details of the specific beer.

50



## SXOLLIE

A premium, single varietal, locally grown, African cider. Using delicious apple from the Elgin Valley. A Cider made in a wine style; using champagne yeast to boost the extraction of apple characteristic

48



**JACK BLACK SKELETON COAST IPA**

50

A fearless beer, with a full malt flavour and extreme hop character with citrus, floral and earthy tones



**LONG BEACH GREEN ROOM IPA**

57

Great aroma balance of fruit and malt, with a full bodied palate packed with hoppiness. Local hops add the tropical noted. From Noordhoek, Cape Town



**STONE CIRCLE GREEN LOTUS PALE ALE**

40

A light easy drinking session ale made in the Californian style, clean and crisp with hints of tropical fruits from the hops



**STONE CIRCLE HALLELUJAH BLOND ALE**

42

A speciality blonde ale inspired by the Belgian monastery beers, medium bodied and a full flavour, this is a brew for the beer drinker who is looking for something truly magical.



**STRIPPED HORSE CRAFT PILSNER**

48

A regular malty sweet lager, with a sweet malty aroma. Low fruity esters follow with some smells of cake batter trifle and a late dusting of chocolate bitterness. 330ml



**STRIPED HORSE CRAFT LAGER**

48

Malty and sweet up front, ending in a lingering gentle bitterness reminiscent of peach or apricots. 330ml.



**TRIGGERFISH EMPOWERED STOUT**

48

A complex full bodied English sweet stout. A sweet dark and malty taste, with a roasted malty and hoppy bitterness.



**TRIGGERFISH SWEET LIPS**

48

A light blond brewed with two malt varieties. The beer is light, dry and refreshing with some sweet biscuit malt and subtle fruit flavour.



**TRIGGERFISH OCEAN POTION**

48

A light ale with a huge hop aroma, with a focus being on ops with a complex malt vase. The beer is all about the aroma and flavour.



**VON B SOUTHERN A COPPER ALE**

54

A flavourful refreshing session beer, Copper colour with a generous white head. With fruity malty hints on the nose. Moderate bitterness, low hop flavour.

