

SUNDAY FUNDAY

12-5pm

Choose one

2 TACOs

(beef, chicken or pork)

BURGER

(beef, chicken or veg)

MARGUERITA PIZZA

(toppings extra)

Add your favourite

DEVIL'S PEAK

LAGER 330ml,

FOKOF BEER,

**a GLASS OF
HOUSE WINE**

or

a BRANDY & COKE

R120
per person





VAN HUNKS

Restaurant & Bar

The Legend of Van Hunks

There is an old tale about the white cloud known as the Table Cloth that sometimes covers the top of Table Mountain. Many years after the Dutch began to settle in the Cape, a fierce pirate called Van Hunks lived in a cottage between Table Mountain and the High Peak, then called Windberg, now known as Devil's Peak.

He spent most of his time walking to his favourite spot, under an ancient tree on the slopes of the peak. Once there, he would settle himself on a large rock, take out his old pipe, light it, lean back against the trunk of the tree, and gaze down at the beauty of Table Bay below him.

Van Hunks loved the peacefulness of this place – nobody else ever came this high up the mountain. One day, as Van Hunks walked the last few paces toward his spot, he was startled to see someone else sitting exactly where he normally sat. It was a strange-looking man, dressed in all black, with a large hat pulled down over most of his face.

Very rudely, without introduction, the stranger asked for some tobacco. The old pirate filled the stranger's pipe. As they smoked, Van Hunks boasted of the wicked deeds of his pirate days. What's more, he boasted that no one could smoke as much tobacco as he could.

So the stranger challenged Van Hunks to a smoking contest. They divided the tobacco between them, and each man settled down to smoke more than the other. By the next morning, the whole mountain was covered in a great cloud of smoke.

At last, the stranger conceded defeat, and as he stumbled away, Van Hunks noticed the tail dangling from below his cape. It was the devil himself, and he was furious at being beaten. With a mighty clap of thunder, both he and Van Hunks disappeared, but the cloud remained.

Another smoking duel ensued, but Van Hunks remained the victor. Today, when the wind known as the South Easter blows and the thick cloud covers the mountain, the people of Cape Town look up and say that the Devil and Van Hunks are at it again.



JALAPEÑO POPPERS

Stuffed with three cheeses, wrapped in phyllo pastry with chilli popper sauce (V)

R75

MONDAY SPECIAL

Choose any THREE of our
Homemade Tacos
(spicy chicken, chilli con carne
or pulled pork, with salsa
and guacamole)

R99



SUNDAY SPECIAL

TWO Standard burgers
(chicken, beef or veg)
onion rings and chips
(toppings extra)

R210



DAILY SPECIALS

Selected meals discounted ALL DAY!

SUNDAYS

TWO Standard burgers (chicken, beef or veg)
onion rings and chips (toppings extra) R210

MONDAYS

Margarita Cocktail R50 | Mexican Platter R225
Trio of Homemade Tacos R99
(one spicy chicken, one chilli con carne
and one pulled pork, with salsa and guacamole)

TUESDAYS

Slow roasted PORK BELLY RIBS with chips and onion rings
250g ribs R125 | 500g ribs R220

WEDNESDAYS

Tender and succulent HALF CHICKEN in a peri-peri sauce
with chips and a Portuguese roll R125

THURSDAYS

KING PRAWN PLATTER R345
12 Prawns in a lemon butter sauce with savoury rice or chips
SEAFOOD PLATTER FOR ONE R255
Hake 100g, 3 king prawns, 6 mussels and Patagonian calamari rings

DRINKS SPECIALS

DAILY 15:00-19:00

El Jimador Gold Tequila x2 R45 | Jägermeister x2 R45
A Glass of House Wine R25
(O'Connell's Chardonnay, Chenin Blanc, Rosé or Merlot)
Van Hunks Lager 500ml R35 | Striped Horse 600ml R45

ALL DAY TAFEL LAGER x2 R60 | DEVIL'S PEAK LAGER x2 R55
(served in 330ml bottle)

Cabrito Tequila x2 R50 – 19:00-21:00

KWV 3 Year Brandy Special R12 – 21:00-23:00 ONLY

BREAKFAST

Served from 10:00 to 15:00 daily

Tea (Rooibos/Ceylon/Earl Grey)	R30
Coffee (Deluxe beans freshly ground)	R35
Juice (Orange, Pineapple or Cranberry)	R35
Mimosa Sunrise (Orange juice mixed with KWV Sparkling Cuvee Brut)	R35
Chai Latte	R45
Bloody Mary	R65

CRISPY BACON & EGG ROLL R48

BLT – a toasted seeded/Portuguese roll with crispy bacon, fresh tomato and lettuce R48

EGGS BENEDICT – two eggs poached on a bed of spinach, toasted sourdough bread and drizzled with hollandaise sauce R55

FULL HOUSE – two eggs cooked your way, bacon, boerewors, grilled tomato, mushrooms with toasted sourdough bread R60

BEEF BENNY – toasted sourdough bread topped with spinach, spicy beef mince and two eggs cooked your way R70

BUILD YOUR OWN BREAKFAST!

Brown bread Toasted bun	R10
One egg	R15
Scrambled eggs (three eggs)	R40
Bacon Pork bangers	R27
Three-egg omelette (add your filling)	R45
Tomatoes Onions Jalapeños	R10
Peppadews	R15
Cheddar Feta Mozzarella Mushrooms Caramelised onions	R25
Bacon Bacon diced Ham	R30
Brie Chicken Guacamole Mexican mince Parmesan Salami	R35

BAR SNACKS & STARTERS

Sliced BAGUETTE topped with tomato, onion and melted cheddar and mozzarella cheese – add any extras from our pizza menu	R45
HOMEMADE TACO with your choice of filling – spicy chicken, pulled pork or chilli con carne with condiments	R45
CRISPY BACON & EGG ROLL	R48
CHICKEN SKEWERS with a peanut satay sauce	R50
CAPE MALAY SPRING ROLLS with sweet-chilli sauce choice of chicken or veg	R55
LOCAL OLIVE BOWL with olive oil baked crostini (V)	R55
BOEREWORS ROLL with caramelised onions and mustard sauce	R60
Crumbed CHICKEN STRIPS with chips and sweet chilli sauce	R75
Our famous JALAPEÑO POPPERS stuffed with three cheeses, wrapped in phyllo pastry with chilli popper sauce (V)	R75
Pork CHIPOLATAS with our homemade, old fashioned, sweet and sour mustard	R75
Locally made SAMOSAS with freshly made sweet-chilli sauce choice of chicken or veg	R80
CRUMBED MUSHROOMS with tartar sauce (V)	R85
Sticky BUFFALO-WINGS BBQ or PERI-PERI	R85
CALAMARI (Patagonian tubes cut into rings) lightly spiced and crumbed with homemade tartar sauce	R95
PERI-PERI CHICKEN LIVERS with garlic bruschetta	R95
MUSSELS in a creamy white garlic sauce with oven-baked croutons	R98
TRIO OF TACOS, three homemade tacos filled with either spicy chicken, pulled pork or chilli con carne with salsa and guacamole – order ONE TACO with the filling of your choice	R110 R45
STELLA'S QUESADILLA, crispy tortilla with your choice of filling served with tomato and onion salsa, guacomole and sour cream – spicy beef mince with melted mozzarella and cheddar cheese – perp-peri chicken with melted mozzarella and cheddar cheese – jalapeño with melted mozzarella and cheddar cheese	R120
Chicken, beef or cheese NACHOS (a favourite)	R135
SNACK BASKET for one sticky chicken wings, jalapeño poppers, fish cakes, samosas and spring rolls	R185

LUNCH MEALS

Daily 10:00-17:00 – R95 each

Asian style CHICKEN CURRY with seasonal vegetables, coconut milk, rice and sambals

CURRY CHICKEN or CHILL CON CARNE roti a taste that will excite your taste buds rich in spices and flavours with sambals

CRAFT BEER-BATTERED or GRILLED HAKE, homemade tartar sauce and fresh lemon with a choice of hand-cut fries or garden salad

Crumbed CHICKEN SCHNITZEL with peas and creamy cheese sauce and a choice of mash or hand-cut fries

Crumbed PORK SCHNITZEL with a choice of starch and sauce – pepper, cheese, mushroom or mustard

Crumbed CALAMARI, sriracha aioli with hand-cut fries or garden salad

Barbeque STEAK WRAP with garden greens and feta

Crumbed PORK STEAK WRAP with chickpeas, hummus and garden greens

Grilled CHICKEN WRAP with chickpeas, hummus, garden greens and coriander

VEGETABLE WRAP pan-fried vegetables, chickpeas, hummus and garden greens drizzled with a basil pesto sauce

PORK NECK STEAK with a choice of starch and sauce – pepper, cheese, mushroom or mustard

Tenderised BEEF or CHICKEN PREGO on a Portuguese roll, caramelised onions with hand-cut fries or garden salad

SALADS

IN THE HOUSE – garden greens, Danish feta, cucumber ribbons, rosa tomatoes, smoked olives, pickled red onions, toasted sunflower seeds, balsamic vinaigrette R85

BEETROOT & LENTIL SALAD – mixed lettuce, cucumber, lentils, olives, roasted beetroot wedges, shaved beetroot and feta drizzled with a balsamic & honey dressing R115

SHREDDED CHICKEN BREASTS SALAD on a bed of green leaves, cucumber, red cabbage, orange segments, shaved carrots, feta cheese and cherry tomatoes topped with toasted seeds and drizzled with our signature wholegrain mustard & maple dressing R115

BILTONG PECAN NUT BABY SPINACH SALAD – blue cheese, toasted pecan nuts, baby spinach leaves, cucumber, cherry tomatoes and topped with golden croutons and drizzled with a slightly creamy dressing R120

PIZZA

*Available Weekdays from 4pm · Weekends from midday
All our pizzas are homemade 'thin' base!*

GARLIC & CHEESE (V) garlic, herb, feta and olive oil focaccia	R65
MARGARITA (V) tomato and mozzarella	R85
SPINACH, FETA, mushroom and mozzarella	R110
HAWAIIAN pineapple, ham and mozzarella	R115
REGINA mushroom and ham	R115
RASTA (V) mozzarella, tomatoes and rocket	R115
THREE CHEESE feta, cheddar and mozzarella	R115
CHICKEN, mushrooms, green peppers and mozzarella	R120
FIERY MEXICAN mince, green pepper, fresh chilli, jalapeño and onion	R120
TROPICANA pineapple, green pepper and chicken	R120
BACON, FETA & MUSHROOM	R125
SPARE RIBS margarita topped with slow roasted pork belly ribs strips	R130
BACON, BRIE, caramelised onions and mozzarella	R135
ANCHOVIES, capers, chilli and mozzarella	R140
MEAT LOVERS ribs, bacon, salami, ham, mushrooms, onions and mozzarella	R140

PASTA

BROCCOLI & BABY MARROW flash fried with a hint of chilli and garlic, on a bed of tagliatelle topped with a creamy lemon dressing and crushed almonds (V)	R130
CREAMY ALFREDO TAGLIATELLE handmade tagliatelle tossed with parmesan cheese, butter, ham or chicken and fresh mushrooms	R130
CARBONARA LINGUINE with bacon, onion, garlic, mushrooms, and thyme in a delicious creamy sauce	R140
CREAMY CHICKEN TAGLIATELLE with grilled chicken breast, cherry tomatoes, garlic, coriander and parsley in a delicious creamy sauce	R140
Handmade WILD MUSHROOM & ARTICHOKE RAVIOLI drenched in sage-nut-brown-butter topped with parmesan, artichokes, mushrooms and rocket (V)	R140
SUMMER VERDE SPAGHETTI with baby marrow, onion, broccoli, peas, spinach and garlic in a creamy basil pesto sauce	R140

BURGERS

All our burgers are served with hand-cut fries/side salad and onion rings

Beef – 100% grilled beef patty

Chicken – grilled or crumbed and deep fried

Vegetarian – plant based patty, or grilled aubergine and brown mushroom

PLAIN JANE R108

THE MEDITERRANEAN
basil pesto, olive-sundried tomato salsa and marinated artichokes R128

THE MEXICAN
spicy guacamole, tomato-onion-salsa, melted mozzarella and jalapeños R128

THE WORKS
sliced cheddar cheese, grilled mushrooms, balsamic-caramelised onions
and our secret red sauce R145

THE PREGO
Tenderised beef or Chicken prego on a Portuguese roll with garlic aioli,
caramelised onions and hand-cut fries or garden salad R95

EXTRA TOPPINGS
Tomatoes | Onions | Jalapeños R10
Peppadews R15
Cheddar | Feta | Mozzarella | Mushrooms | Caramelised onions R20
Bacon | Bacon diced | Ham R25
Chicken | Guacamole | Parmesan | Salami R30
Brie R35

EXTRAS/SIDES
Onion rings R25
Single chilli popper R25
Small chips R25
Large chips R55
Mashed potato R35
Pumpkin fritters (x3) R30
Side salad R30

MAINS

Grain-fed, A-grade beef, grilled with our homemade BBQ basting
 Rump 300g R215
 Sirloin 300g R215

Add some sauciness R30
Cheese, Mushroom, Mustard or Black Peppercorn Sauce

Beer-battered or grilled HAKE, homemade tartar sauce and fresh lemon R125

Crumbed CHICKEN SCHNITZEL with a choice of cheese, mustard, pepper or mushroom sauce R130

Crumbed PORK SCHNITZEL with a choice of starch and sauce – pepper, cheese, mushroom or mustard R130

PORK NECK STEAKS with a choice of starch and sauce – pepper, cheese, mushroom or mustard R130

Tender, succulent HALF CHICKEN in a peri-peri sauce with chips and a Portuguese roll R135

Slightly spiced and crumbed SMOKEY FISH CAKES with tomato-onion salsa, homemade fruit chutney and fresh coriander R140

Crumbed or pan-fried PATAGONIAN CALAMARI with sriracha aioli, lemon, savoury rice and side salad R150

OUR FAVOURITE slow-braised and flame-grilled PORK BELLY RIBS with homemade BBQ basting 250g R135 | 500g R235

All the above served with a choice of savoury basmati rice, hand-cut fries, buttered mash, garden salad or seasonal roasted or pan-fried vegetables

GRILLED POLENTA (V) crispy polenta on a bed of creamed spinach topped with sautéed mushrooms and crispy onion bits R115

Traditional CAPE MALAY BOBOTIE with basmati rice, tomato-onion salsa, and homemade fruit chutney topped with fresh coriander R120

RED CURRY with lemongrass, seasonal vegetables, coconut milk, basmati rice, crispy poppadum and fresh coriander R125
 Chicken or Vegetarian

ROASTED BUTTERNUT & CHICKPEA CURRY (V) with tomatoes, onion, garlic, basil, coriander with basmati rice and poppadum R125

MELANZANE A LA PARMESANA (V) oven-baked, layers of aubergine, our secret red sauce, tomatoes, onions, garlic, basil and topped with melted mozzarella cheese R95

PLATTERS

MEXICAN FIESTA – cheese & jalapeño nachos, chicken tacos, chilli con carne quesadilla, chilli poppers, salsa, crème fraiche and guacamole	R240
SNACK PLATTER – platter for four 4 springrolls, 4 samosas, 4 wings, 4 chilli poppers, 250g ribs and chips	R255
SEAFOOD FEAST – platter for one hake 200g, 3 king prawns, 6 mussels and Patagonian calamari rings	R285
KING PRAWN PLATTER 12 prawns in a lemon butter sauce with savoury rice or chips	R365

DESSERTS

ICED COFFEE with ice cream	R45
WAFFLES with ice cream and syrup	R45
HOMEMADE BROWNIE with custard or vanilla ice cream	R48
TRADITIONAL MALVA PUDDING with custard or vanilla ice cream	R48
CRÈME BRÛLÉE	R50
DOM PEDRO (with Frangelico, Wild Africa Cream, Tullamore Dew or Kahlua)	R65
IRISH COFFEE	R65
ESPRESSO single double	R35 R38
add Frangelico	R35
add Disaronno Amaretto	R45
add Wilderer Grappa	R55

COCKTAILS

Cocktails are an art and take some time, so please be patient.

ESPRESSO MARTINI – Vodka, Kahlua and single espresso	R65
COSMOPOLITAN – Vodka, Triple Sec, lime and cranberry juice	R65
BLOODY MARY – Vodka and tomato juice	R70
MOJITO (lemon & lime or pineapple) White Rum, sugar, lime/pineapple and mint	R70
LONG BEACH ICE TEA – Vodka, Gin, White Rum, Tequila, Triple Sec, Blue Curacao and cranberry juice	R75
LONG ISLAND ICE TEA – Vodka, Gin, White Rum, Tequila, Triple Sec and coke	R75
FLORAL FIESTA MOJITO – Vodka, elderflower syrup, lemon grass with fresh lime and mint	R80
PASSIONATE PINA COLADA – White rum, Pina Colada, passion fruit, lime and pineapple	R80
SPIKED ARNOLD PALMER – Bourbon, honey, lemon juice infused with Rooibos tea	R80
STRAWBERRY DAIQUIRI – Rum, lime and strawberry	R80
TEQUILA SUNRISE – Tequila, orange juice and grenadine	R80
APEROL SPRITZ – a popular aperitif across Italy	R85
BLUSH BABY MARTINI – Gin flavoured with rose syrup, white chocolate liquor and cranberry lime	R85
SPICED MANIAC MARGARITA – Tequila, Triple Sec and spicy mango lime	R85
MARGARITA – Tequila, Triple Sec and lemon juice	R90

DRAUGHT ON TAP

330ml | 500ml

Castle Lite	R37 R46
Black Label	R37 R46
Van Hunks Lager	R38 R45
Devil's Peak Lager	R40 R49
First Light Golden Ale	R40 R49
Strongbow Cider	R40 R49
Guinness	R43 R52
Juicy Lucy	R46 R55
Jack Black Lager	R46 R55
Jack Black Pale Ale	R47 R56
Windhoek Lager	R40 R49

SHOOTERS

Fizz Pop	R25
Springbokkie	R30
Blowjob	R35
Choc Cake Shooter	R55
Liquid Cocaine	R55

LIQUEURS

Wild Africa Cream (Amarula or Chocolate flavour)	R30
Frangelico	R35
Amaretto	R45
Grappa Muscadell/Pinotage	R55

WINE LIST

BUBBLY

Van Hunks Chenin Sparkling Wine	R250
Laborie Brut Cap Classique	R350

HOUSE WINES – O'Connell's Private Selection

Chenin Blanc	R45 R145
Chardonnay Unwooded	R45 R145
Rosé	R45 R145
Merlot	R45 R145

WHITES

Laborie Chenin Blanc	R180
Vondeling Rosé	R220
Oak Valley Fountain of Youth Sauvignon Blanc	R220
Skilpadvlei Sauvignon Blanc	R250
Rijk's Touch Chenin Blanc	R260
Oak Valley Beneath the Clouds Chardonnay	R280
Olifantsberg Old Vine Chenin Blanc	R310

REDS

Laborie Shiraz	R195
Vondeling Shiraz	R240
Oak Valley Sounds of Silence Pinot Noir	R280
Skilpadvlei (Merlot, Cabernet Sauvignon)	R280
Tierhoek SMG (Syrah, Mourvèdre, Grenache)	R310
Rijk's Touch Pinotage	R310
Olifantsberg Pinotage	R380

SPIRITS

WHISKY – SINGLE MALT

Ardbeg 10 yrs	R95
Bain's	R32
Chivas Regal 12 yrs	R45
Dalwhinnie 15 yrs	R135
Glenfiddich 12 yrs	R75
Glenfiddich 15 yrs	R120
Glenfiddich 18 yrs	R180
Glenmorangie 12 yrs	R70
Highland Park 10 yrs	R85
Highland Park 12 yrs	R130
Lagavulin	R165
Macallan 12 yrs Triple Cask	R140
Singleton 12 yrs	R60

WHISKY – BLENDS

Bushmills	R65
Bell's Famous Grouse J&B	R28
Gentleman's Jack	R40
Grant's	R34
Grant's 18 yrs	R180
Jack Daniel's	R45
Jack Daniel's Single Barrel	R55
Jameson	R45
Monkey Shoulder	R45
Paddy	R25
Shanky's	R45
Suntory Toki	R45
Tullamore Dew	R40
Wild Turkey	R35

TEQUILA

Cabrito Reposado	R65
Don Julio Blanco	R80
Don Julio	R110
El Jimador	R40
Espolòn	R55
Herradura	R90
Jose Cuervo Gold	R45
Jose Cuervo Traditional	R135
Patròn Silver	R85
Patròn Reposado	R95
Se Busca Reposado	R130
Se Busca Anejo	R140

GIN

Bulldog	R42
Bombay Sapphire	R35
Cape Town Rooibos Red	R30
Distillery Road	R30
Gordon's London Dry	R25
Hendrick's	R48
Inverroche Classic	R50
Tanqueray London Dry	R35
Tanqueray Seville	R35
Tanqueray No TEN	R40



Tanqueray.