

SNACKS



Pretzel with sweet beer mustard | **55**

Marinated cheese and olives | **75**

Biltong, snapsticks and salami sticks | **98**

SALADS



PANZANELLA SALAD Tomato, roast peppers, toasted Babushka bread, basil, onion, capers and white anchovies with piquant dressing | **85**

SEASONAL PASTA SALAD Mixed olives, feta, spring onion, sundried tomato, lightly smoked creamy bacon dressing | **85**

POTATO, BROCCOLI AND PARMESAN SALAD Fire roasted baby potatoes and broccoli with parmesan shavings and basil aioli | **95**

FROM THE FIRE



BOCKWURST Served on baguette with home-made sauerkraut and pickles | **95**

JAFFLES Toasted sandwiches made in the traditional jaffle iron, served with home-made pickles

Tomato, Fior di latte and pesto | **75**

Lamb, feta and sundried tomato | **85**

Biltong and cheddar | **85**

PIVNUSHKA PIZZA

Tomato, Fior di latte and pesto | **115**

Lamb, feta and sundried tomato | **135**

Biltong and cheddar | **135**

GRASS-FED BEEF BURGER 200g BBQ beef patty with Pivnushka BBQ basting sauce on a Russian black sourdough bun, tomato, gherkin and caramelized onion, Jack 'n Jill cheese, served with handcut potato chips | **145**

GERMAN SAUSAGE PLATTER A selection of four sausages, BBQed and served with mustard, pickles and baguette *or* crushed potatoes | **235**

BBQ EISBEIN Slow cooked and BBQed with a Belgian beer glaze, served with crisp crushed potatoes | **195**

CHICKEN SHASHLIK Skewered peri-peri chicken with lemon and herb yoghurt, served with your choice of salad and mustard | **185**

LAMB RIBS Fire-grilled with Pivnushka BBQ sauce served with your choice of salad | **195**

BEEF CUT OF THE DAY 300g grass fed beef, onion and mustard marmalade served with your choice of salad and handcut potato chips | **235**

SIDES

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Handcut potato chips | **55**

Crispy crushed potato | **55**

Beer battered onion rings | **45**

DESSERT

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LAS PALETAS Handmade artisan ice lollies.

(Please enquire about today's flavours) | **28**

GELATO OR SORBETTO CONE Two scoops of Moro Gelato or sorbetto of your choice, served in a sugar cone

(please enquire about today's flavour) | **85**

TRIPLE CHOCOLATE BROWNIE, ROASTED WHITE CHOCOLATE AND VANILLA ICE-CREAM | **85**

BEER AND CIDER



- Pivnushka Pilsner | **38**
- Devil's Peak Lager | **38**
- Devil's Peak First Light Golden Ale | **38**
- Striped Horse Pilsner | **38**
- Stellenbosch Brewing Co. Pina Colada | **38**
- Rodenbach Fruitage | **45**

MORE CRAFT BEERS AND CIDERS



- Stellenbosch Brewing Co. Hoenderhok (440ml) | **45**
- Stellenbosch Brewing Co. Pale Ale (440ml) | **45**
- CBC LITE (340ml) | **35**
- CBC Amber Weiss (440ml) | **45**
- Alpha Dry Cider (340ml) | **35**
- Alpha Berry Cider (340ml) | **35**
- Devil's Peak Zero to Hero (340ml) | **29**

WINE



MÉTHODE CAP CLASSIQUE

Simonsig Kaapse Vonkel Brut 2018 | **80/360**

WHITE WINE

Christoffel Hazenwinkel White Blend 2018 | **35/125**

Hazendal Semillon/Sauvignon Blanc 2017 | **80/295**

Hazendal Chardonnay 2017 | **75/285**

Hazendal Chenin Blanc 2017 | **75/285**

Hazendal Roussanne 2018 | **90/340**

ROSÉ

Christoffel Hazenwinkel Blanc de Noir 2018 | **35/125**

RED WINE

Christoffel Hazenwinkel Red Blend 2017 | **35/125**

Hazendal Syrah 2017 | **105/400**

Hazendal Pinotage 2017 | **100/380**

Hazendal Pinot Noir 2017 | **100/380**

MOCKTAILS



All our cocktails are non-alcoholic, but you can add a spirit if you like, or trust in our barman's recommendation. Turn the page for our selection of spirits.

CLASSIC MOJITO Piketberg lemon, lime, mint, Fitch & Leedes lemonade, crushed ice | **40**

MOSCOW MULE Ceres apple, lemon, ginger, ginseng, Fitch & Leedes ginger ale | **40**

PIVNUSHKA ICED TEA Piketberg lemon, lime, mint, red espresso, fresh lime, thyme | **40**

STRAWBERRY DAIQUIRI Stellenbosch strawberry, fresh lime, fresh strawberry | **40**

RASPBERRY AND ROSE Stellenbosch raspberry, rose, burnt rosemary | **40**

PINA COLADA Durban pineapple, coconut milk, blended or crushed | **40**

FERMENTED CHERNIKA Elgin blueberry, cinnamon, fermented green tea, basil | **45**

IVAN, THE TERRIBLE Cape peach, tarragon, Ceres apple, lemon, ginger, ginseng, Stellenbosch raspberry | **45**

SPIRITS



VODKA

Beluga I **40**

Mallemok I **40**

Rooibos Spirit Apéritif I **30**

Absolut Vanilla Vodka I **30**

Smirnoff I **25**

GIN

Clemengold I **30**

Musgrave Pink Gin I **30**

Hope on Hopkins Mediterranean I **30**

Roku Gin I **30**

RUM

Copeland I **30**

Rhino Spiced Rum I **30**

Captain Morgan Black I **25**

Havana Club Gold I **25**

Bacardi white I **25**

WHISKEY/WHISKY

Draymans, Single Malt | **60**

Auchentoshan, Single Malt | **40**

Jameson | **30**

Bains, Single Grain | **25**

J&B | **25**

Bells | **25**

BOURBON

Maker's Mark, Tennessee | **40**

Buffalo Trace, Kentucky | **40**

BRANDY

Kaapzicht XO Brandy, 15-year-old Potstill | **70**

Richelieu | **25**

Olof Bergh | **25**

AGAVE

Leonista Repisado | **30**

Jose Quervo Blue Agave | **30**

COLD BEVERAGE



Bottings botanical iced teas | **29**

Appletiser / Grapetiser (red or white) | **29**

Happy Culture Kombucha | **29**

Coca Cola, Coke Zero, Coke Light | **22**

Fanta | **22**

Mixers | **22**

HOT BEVERAGE



LEGADO FILTER COFFEE

A blend of South American (70%) and African (30%) coffee beans | **20**