

# HARBOUR HOUSE

RESTAURANT

## DESSERTS

SORBETS	R60
Raspberry sorbet, granadilla sorbet, passionfruit dust, fresh granadilla, berries, berry dust, vanilla crumble	
CRÈME BRÛLÉE	R80
Vanilla bean crème brûlée, fresh summer berries, chocolate pearls, raspberry dust	
PANNA COTTA	R70
Amarula, hazelnut praline, chocolate drops, banana cream, whisky caramel sauce	
CHOCOLATE TART	R65
Vanilla bean ice cream, butterscotch whisky sauce, hazelnut praline	
CHEESECAKE	R85
Chocolate sauce, caramel ice cream, berries, mini chocolate whispers	
CHEESE PLATTER	R130
Selection of local cheese tasters, roasted grape jam, fresh grapes, berries, melba crisps	

## HOT DRINKS

### *Coffee*

Americano	R24
Cappuccino	R26
Espresso	R20
Double Espresso	R24
Macchiato	R26

### *Tea*

Black, Rooibos	R20
Earl Grey	R20
Green Tea	R20
Mint Tea	R20
Hot Chocolate	R26
Hot Chocolate with Frangelico	R54
Hot Chocolate with Amarula	R52
Irish Coffee Original with Pogues	R87

*\*A discretionary service charge of 10% will be added to tables of 10 guests and more.*

# WINES

	GLASS	BOTTLE
Vin de Constance	R265	R2750
Allesverloren Port	R39	
<b>BUBBLY</b>		
	GLASS	BOTTLE
G.H. Mumm Brut		R1780
Simonsig Kaapse Vonkel	R85	R405
Pongrácz Brut Rosé	R80	R395
Pongrácz NV Brut	R90	R395
Prosecco Da Luca	R90	R415
Cinzano Pro-Spritz	R70	R345

# COCKTAILS

<b>CRAZY CRANBUCHA</b>	R105
Grey Goose vodka, elderflower, granadilla, lime, cranberry juice, kombucha	
<b>WATERMELON ICED TEA</b>	R85
Absolut Blue vodka, Altos Blanco tequila, Malibu, Bombay Sapphire gin, watermelon syrup, lemonade	
<b>GRANADILLA SPRITZ</b>	R125
Bombay Sapphire gin, Aperol, Simonsig Kaapse Vonkel Brut, vanilla, granadilla	
<b>CAPRAISE GIMLET</b>	R85
Bombay Sapphire gin, cherry tomatoes, basil, lime, black pepper, sugar	
<b>CAPE FRENCHY</b>	R115
Bombay Sapphire gin, Simonsig Kaapse Vonkel Brut, lemon, sugar	
<b>NEGRONI</b>	R89
Bulldog, Campari and Cinzano Rosso	
<b>APEROL SPRITZ</b>	R99
Aperol, Cinzano Pro-Spritz, citrus, soda water	
<b>CRAFTED PALOMA</b>	R89
Altos Blanco tequila, triple sec, grapefruit, pink peppercorns	
<b>HONEY, I'M OL' FASHIONED</b>	R85
Jim Beam bourbon, honey water, orange	
<b>RAZZBUCHA BLISS</b>	R105
Absolut Blue vodka, raspberry, lime, mint, kombucha	

*PLEASE NOTE: Classic cocktails such as Strawberry Daiquiri, Margarita, Vanilla Espresso Martini, Cosmopolitan, Mojito and Piña Colada are also available and can be ordered with your waitron.*

# SPIRITS

## WHISKEY

Dewar's 12YO	R33
Dewar's 15YO	R42
Johnnie Walker Blue	R285
Johnnie Walker Red	R35
Johnnie Walker Black	R44
Jameson	R39
Jameson Cellarcast (Caskmates)	R44
The Glenlivet 12YO	R61
Chivas Regal 12YO	R50
Chivas Regal Extra	R50
Glenfiddich 18YO	R165
Glenmorangie 10YO	R66
Glenmorangie Lasanta	R83
Glenmorangie Nectar	R105
Pogues Whiskey	R61
Glen Grant 12YO	R70

## BRANDY/COGNAC

Van Ryn's 10YO	R39
Van Ryn's 12YO	R85
Bisquit Classique	R55
Bisquit XO	R285
Hennessy VS	R55
Hennessy VSOP	R83
Hennessy XO	R250
D'Ussé VSOP	R72
Martell Cognac	R77
Remy Martin VSOP	R77