

# Seeplaas

## BREAKFAST

SERVED UNTIL 11H30

<b>SEEPLAAS TRADITIONAL</b> Two eggs, three delicious pieces of back bacon, a cheesy breakfast sausage, fresh tomato, creamy mushrooms & rustic cut fries served with olive oil & herb flatbread & salted butter	<b>R95</b>
<b>SEASIDE</b> Two eggs, two delicious pieces of back bacon & fresh tomato served with a slice of olive oil & herb flatbread & salted butter	<b>R62</b>
<b>CLASSIC FRENCH TOAST</b> Egg dipped bread topped with smooth cream cheese, sprinkled with powdered cinnamon sugar & drizzled with caramel sauce Add some back bacon to the stack R15	<b>R75</b>
<b>BREAKFAST PIZZA</b> Bacon, eggs, tomato, breakfast sausage, mushrooms & mozzarella	<b>R118</b>
<b>AUBERGINE TOWER (V) - All day item</b> Layers of lightly battered aubergine layered with smooth cream cheese, basil pesto and roasted tomatoes, garnished with peppery rocket and balsamic glaze	<b>R75</b>
- Add smoked Salmon	<b>R60</b>
- Add three pieces of bacon	<b>R15</b>
- Add a poached egg	<b>R15</b>

<b>FILTER COFFEE</b> Hot water of over coffee ground and dripped through a filter	<b>R15</b>
<b>DOUBLE ESPRESSO</b> Espresso (ess-press-oh) is a full flavoured, concentrated form of coffee that is served in "shots"	<b>R20</b>
<b>AMERICANO</b> Single shot espresso + hot water (280ml) add a bit of hot water or milk to your liking.	<b>R23</b>
<b>CAPPUCCINO</b> Single espresso + steamed milk + frothed milk in a lager cup (280ml)	<b>R28</b>
<b>CAFE LATTE</b> Single espresso + steamed milk + frothed milk in a lager cup (280ml) + flavoured syrup of your choosing or standard: vanilla / hazelnut	<b>R32</b>
<b>RED LATTE</b> Double red espresso shot + steamed milk + frothed milk	<b>R32</b>
<b>HOT CHOCOLATE</b> Hot chocolate mixed with perfectly steamed milk & topped with whipped cream	<b>R32</b>
<b>MILO</b> Milo mixed with perfectly steamed milk & topped with whipped cream	<b>R32</b>
<b>CHAI LATTE</b> Chai spice blend + steamed and frothed milk	<b>R32</b>
<b>DIRTY CHAI LATTE</b> Double espresso + chai spice blend + steamed milk + frothed milk	<b>R40</b>

## KIDS MENU

• Cheese griller & chips	<b>R45</b>
• One egg, one piece of back bacon & chips	<b>R40</b>
• Margarita pizza	<b>R40</b>
• Fish Goujons & chips	<b>R45</b>
• Plate of chips	<b>R55</b>
<b>KIDS MILKSHAKES</b>	<b>R35</b>
• Banana, vanilla, bubblegum, chocolate, lime, strawberry	

## SWEET

<b>SLICE OF CAKE</b> Choose from our daily selection	<b>R65</b>
<b>ICE CREAM &amp; CHOCOLATE SAUCE</b> 3 scoops of vanilla ice cream served with chocolate sauce	<b>R55</b>
<b>MALVA PUDDING</b> Homemade butterscotch sauce and vanilla ice cream	<b>R65</b>
<b>DEEP FRIED MILK TART PANCAKE</b> Served with a chocolate-cinnamon dip and Chantilly cream	<b>R65</b>

# MAINS

SERVED FROM 11H30

All mains served with your choice of a side

<b>CURRIED FISH</b> Beautiful fragrant Cape Malay influenced	<b>R105</b>
<b>MUSSEL POT</b> A creamy white wine & garlic sauce - served with a side of your choice	<b>R119</b>
<b>BEEF BURGER</b> 150gr beef patty, stacked with bacon, mozzarella caramelized onion, fresh cucumber, tomato & greens on a crispy ciabatta bun	<b>R120</b>
<b>GOLDEN CRUSTED BEER BATTER HAKE</b> Perfectly fried fillet of fresh hake served with a choice of side, tartar and a lemon wedge	<b>R95</b>
<b>GRILLED HAKE</b> Lemon butter sauce served with a choice of side, tartar and a lemon wedge	<b>R95</b>
<b>CALAMARI</b> Perfectly fried or grilled in lemon butter and fresh herbs. Served with a tartar and a lemon wedge.	<b>R129</b>
<b>TIGER PRAWNS</b> 1/2 A KG of succulent prawns, sautéed and served with peri-peri or beurre blanc sauce.	<b>R185</b>
<b>RUMP STEAK</b> 200gr rump topped with herb infused butter & peppery rocket. Served with creamy mushrooms, crispy potato wedges & onion rings	<b>R195</b>

## PLATTERS

<b>LOCAL PLATTER</b> Fried beer battered hake and calamari grilled or lightly fried, rustic cut chips	<b>R189</b>
<b>SEAFOOD PLATTER</b> Fried Beer battered hake, crispy calamari, Seeplaas mussels, rustic cut chips	<b>R298</b>

## SIDES

<b>SAUTÉED MEDITERRANEAN VEGETABLES</b>	<b>R45</b>
<b>FLATBREAD</b> Olive oil & herb	<b>R45</b>
<b>RUSTIC CUT CHIPS</b> Chardonnay salt	<b>R45</b>
<b>BRUSCHETTA</b> Crispy ciabatta, lightly toasted with olive oil and sprinkled with gremolata	<b>R45</b>
<b>BASMATI RICE</b>	<b>R45</b>

# PIZZA

<b>GARLIC &amp; HERB FOCACCIA</b> Add mozzarella - R15 Add Feta -R15	<b>R50</b>
<b>MARGARITA</b>	<b>R96</b>
<b>HAWAIIAN</b> Bacon and Pineapple	<b>R105</b>
<b>SEEPLAAS LOCAL</b> Bacon, feta & olives	<b>R120</b>
<b>STICKY CHICKEN</b> Mozzarella, barbeque chicken, mayonnaise and black pepper	<b>R120</b>
<b>BARE BLUE</b> Fig preserve, peppery rocket, blue cheese, bacon & balsamic glaze	<b>R159</b>

## SALAD

<b>BIG GREEN</b> Salad greens, feta, fresh tomato, olives, cucumber, red onion served with a lemon & olive oil vinaigrette	<b>R65</b>
Add Barbeque Chicken R20	
<b>AUTUMN SALAD</b> Sweet roasted butternut, feta, peppery rocket, bitterballen, caramelized onion and caramel peanut brittle	<b>R71</b>
<b>INTO THE BLUE SALAD</b> Blue cheese, bacon, peppery rocket, caramelized onion & bruschetta	<b>R175</b>
<b>SMOKED SALMON SALAD</b> Rocket and baby spinach dressed in a olive oil & lemon juice vinaigrette with caper berries, cucumber and cream cheese.	<b>R135</b>

SEEPLAAS IS A SOPHISTICATED  
COASTAL HIDEAWAY SET ALONG THE  
GARDEN ROUTE THAT IS OFTEN  
CALLED THE JEWEL OF THE  
SOUTHERN CAPE

At Seeplaas, we offer serene accommodation, a restaurant, gift shop, art gallery an an events venue for that perfect wedding or social gathering. The inspiration behind every detail is to invite you to enter our world, take a deep breath of the crisp ocean air and enjoy the scenery.

Our food is prepared from scratch, in a kitchen that uses nuts, wheat, gluten, shellfish, lactose, eggs and seeds - kindly communicate your allergy to your server

All items subject to availability.  
No tables larger than 15 pax, for larger tables or events please contact [functions@seeplaas.co.za](mailto:functions@seeplaas.co.za) / 0446202409

# MIXERS & SOFT DRINKS

Roses Passion Fruit	R9
Roses Lime	R9
Roses Cola Tonic	R9
Ice Tea Lemon	R20
Ice Tea Peach	R20
Orange Fruit Juice	R20
Creme Soda	R20
Lemonade	R20
Ginger Ale	R20
Dry Lemon	R20
Coke	R20
Coke Zero	R20
Tab	R20
Sprite	R20
Sprite Zero	R20
Indian Tonic	R20
Pink Tonic	R20
Red Bull	R45
Appletizer	R35
Grapetizer	R35
Mineral Water (250ml)	R18
Mineral Water (750ml)	R39
Sparkling Water (250ml)	R18
Sparkling Water (750ml)	R39

# BEER & CIDERS

Castle Lite	R28
Black Label	R32
Windhoek Lager	R30
Heineken	R35
Heineken Zero	R32
Savanna Light	R32
Savanna Non-Alcoholic	R32
Savanna Dry	R32
Hunters Dry	R32
Hunters Gold	R32
CBC Lite Lager	R40
CBC Pilsner	R40
CBC Amber Weiss	R40

# SPIRITS

## Whiskey

J&B	R16
Jameson	R26
Johnny Walker Red Label	R26
Johnny Walker Black Label	R30

## Brandy

Richelieu	R15
KWV 5 Year	R20
Musgrave Copper Black Honey Brandy	R40
Musgrave Copper Vanilla Brandy	R40

## Vodka

Smirnoff Vodka	R20
Absolut Vodka	R26

## Gin

Gordons Gin	R20
Black Mountain Dry Gin	R35
Bloedlemoen Gin	R35
Boplaas Ruby Gin	R35
Boplaas 8 Citrus Gin	R35
Ginifer Sober Gin	R35
Six Dogs Blue Gin	R45
Gin on Tap	R50

**Tasting Tray:** R120  
Select three different gins with a tonic and garnished

## Rum

Bacardi Rum	R20
Malibu	R20
Captain Morgan	R20

# LIQUERS

PO10C	R10
Amarula	R20
Olmeca Silver Tequila	R20
Olmeca Gold Tequila	R20
Ponchos	R20
Jagermeister	R25
Leonista Honey Reposado Tequila	R40
Leonista Blanco Tequila	R40

**Tequila Tasting:** R95  
Two Tequilas served with soda water and garnishes

# DESSERT DRINKS

Hot Chocolate & Amarula	R50
Amarula Affogato	R65
Irish Coffee Single	R55
Irish Coffee Double	R85

# COCKTAILS

**PINA COLADA** R75  
Pina Colada Mix, Pineapple vodka, Pineapple Garnish

**SOMETHING PEACHY** R75  
Peach Schnapps, lime, Mojito mix & Sprite

**MARGARITA** R75  
Tequila, squeeze of lime

All items subject to availability.  
Alcohol will not be served to persons under the age of 18  
On consumption  
liquor license: WCP/042186

# WINE LIST



## White

Protea by Anthonji Rupert Sauvignon Blanc	R65	R165
Diemersdal Sauvignon Blanc		R165
Pierre Jourdan Tranquille - Pinot Noir Chardonnay		R135
Haute Cabriere Chardonnay Pinot Noir		R195
Delaire Graff Sauvignon Blanc		R260

## Rosé

Protea by Anthonji Rupert	R65	R165
Haute Cabriere Chardonnay Pinot Noir		R170

## Red Wine

Protea by Anthonji Rupert Merlot	R65	R165
Guardian Peak Merlot		R175
Beyerskloof Pinotage		R185
Diemersdal Pinotage		R235
Beyerskloof Synergy (Cape Blend)		R225
Anthonji Rupert Optima (Bordeaux Blend)		R410

## Bubbles

Leopard Leap Sparkling Chardonnay Pinot Nior	R75	R180
Pierre Jourdan Belle Rose		R290
Pongracz Brut		R345
Moët & Chandon Brut		R1490

Visit our Facebook Page @ Seeplaas Restaurant and Gallery  
Or our Instagram @ seeplass page to keep up to date with specials and events.

