



I'LL DRINK TO THAT

CORKAGE (per bottle)	R80
BEER ON TAP	R50 R55
Castle Lite, Stella Artois	
CIDERS	R35
Hunters / Savannah	
Castle Lite	R30
Fieri Dragon (Alcoholic Ginger Beer)	R35
MCC	
House MCC: Boschendal Rosé	R70 R350
House MCC: Boschendal Brut	R65 R330
Pongráz Brut Chardonnay / Pinot Noir	R80 R300
Paul Rene Brut Rosé	R495
Pasqua Brut Italian Prosecco	R390
Martini Prosecco	R385

WHITE WINE

Owners suggestions

House White: Franschoek Cellar Chenin	R40 R150
Burkefontein Chenin	R45 R175
Maasrucht Sauv Blanc	R55 R210
*Ataraxia Sauv Blanc	R290
*Rickey Bridge W Chardonnay	R65 R265
Wetvrede Unwooded, Lemon Zest	R45 R180

ROSÉ

Owners suggestions

*Quando Mourvedre Rosé	R50 R180
Maasrucht Pinotage Rosé	R170
The Rose Garden Boschendal Rosé	R40 R150

RED WINE

Owners suggestions

House Red: Franschoek Cellar Cabernet Sauvignon	R45 R180
M.A.N.O.U. Kalent Cabernet Sauvignon	R170
Brampton Shiraz	R180
*Kanonkop Red Blend	R60 R235
*Rosso Red Blend, Italian Single Sangiovese	R50 R220
Vergelegen Cab Sauv/ Merlot	R270
*Maasrucht Merlot	R60 R240
Wetvrede Cherrychoc Merlot	R45 R190
*Doolhof Dark Lady Pinotage	R240
Painted Wolf Pinotage	R52 R210
Boschendal Nicolas Red Blend	R95 R400

IT'S GIN O'CLOCK

somewhere...

All made with Bombay Sapphire Premium Gin

Feeling inspired: Gin, elderflower, thyme and tonic	R75
Let it flow: Gin, kiwi and fynbos	R77
Masterpiece: Gin, basil, berries and tonic	R85
Cheeky Bombay: Gin, Martini Fiero, lichi, lime	R55
Punch bowl: Gin, strawberry, lime, homemade pink lemonade (served in 750ml bottle)	R180
SPIRITS	
<i>See our cocktail page</i>	
Bombay Sapphire Gin	R45
Wickworth Gin	R24
Hendricks Gin	R40
Choose your tonic:	R20
plain / cucumber / pink / sugar-free	
Jagermeister	R30
El Jimador Tequila	R30
Cabrillo Tequila	R35
Olmecca Black Tequila	R25
Jamson Whiskey	R34
Johnny Walker Black	R35
DeWays 12 year old Scotch	R30
Klondrft Premium Brandy	R25
Bacardi Rum	R28
Redemption Rum	R30
Sky Vodka	R20
Soda Water Ginger Ale Lemonade Dry Lemon	R20
Shot of Lime Passion Fruit Kola Tonic	R5



SNACK-ATTACK TAPAS MENU

(GF) - Gluten-free | (VE) - Vegan | (V) - Veggie

If you have any allergies please inform your waiter or a manager to make sure we can prepare your food correctly for you

GRILLED HALLOUMI ^v Served with honey, lemon, and olive oil, paired with sourdough toast (served when ready)	R65
CHILLI-CHEESE POPPER BOMBS Three delicious cheeses, crispy bacon, potato, and jalapeño, served with sriracha-mayo dipping sauce	R55
GREEK-HOMEMADE TZATZIKI ^v Served with sliced toasted sourdough	R48
HEALTHY POT ^{ve,ar} Chargrilled broccoli with lemon, basil with 1 falafel ball on a side of hummus	R50
PRAWN TEMPURA Served with spicy kewpie aioli (6)	R80
ASIAN SPICED CHICKEN WINGS ^{ar} Served with garlic-yoghurt dip (6)	R80
POT STICKERS Served with soya and sesame dipping sauce	
POSH PRAWNS Sesame oil, spring onion and water chestnuts	R55
PLANTBASED BEYOND BEEF ^v Mushrooms, tofu, pepper, oil, soy, garlic	R50

SALADS

SUMMER SALAD ^{ve,ar} Cucumber, chickpeas, peppers, tomatoes and red onion, served with a red wine-honey vinaigrette, served on side of hummus	R80
SEASONAL VEG-SALAD ^v Choose your base: quinoa and baby leaves / plain mixed leaves	R75
GREEN HALLOUMI SALAD ^v Mixed leaves, micro-herbs, avo, cucumber, tomatoes, olives, grilled halloumi, fresh seasonal fruit, topped with Thai-green apple dressing	R95
VEGGIE BUNGER BOWL ^{ve} Veggie patty, topped with greens, edamame beans, avo, baby tomato, onion and a strawberry-balsamic dressing	R105



*Food served from 12:00 until 2 hours before closing
Alcohol served 11:00 - 21:00*

SANDWICHES

*Choose your bread: sourdough (no extra charge)
Butterflick, Rye or GF artisan bread (R10 extra)
Served with chips / side salad*

SMASHED AVO ^v Sun-dried tomato and feta	R70
SMASHED AVO PESTO ^v Avo, pesto, toasted butternut, rocket	R70
BIT TWIST Toasted sandwich with bacon, spinach, baby tomatoes, sriracha mayo and avo slices	R80
SMOKED SALMON RIBBONS Salmon ribbons and cream cheese served on toasted slices, with a side salad	R80



Life is about exploring **PASTA**ilities!

Gluten free pasta available R25

Served on a cream base with tagliatelle (served with a side of Parmesan)

Sundried tomatoes, spinach, roasted butternut ^v
Alfredo, onions, mushrooms, truffle oil & bacon **R110**

POMODORO

Tomato sauce, chargrilled broccoli, aubergine,
coconut cream & basil ^{ve}
Pomodoro tomato sauce with meatballs **R120**

OPEN GYROS [YEE-ROH] MINI

Served with a mini side of hot chips

MINI CHICKEN GYRO
Hand-rolled flatbread served on a base of tzatziki
and topped with cucumber, baby tomatoes,
onion and grilled chicken **R60**

OPEN GYROS [YEE-ROH] MAIN

Served with a side of hot chips

BASE
Hand rolled flatbread brushed with garlic butter and rosemary,
homemade tzatziki, cucumber ribbons, baby tomatoes and avo
topped with baby spinach and tahini dressing

TOPPINGS

Grilled chicken, with a touch of heat **R110**
Deep fried falafel balls ^v **R105**

CREATIVE KIDS

KIDDIES TOASTIES (white/brown bread)
Cheese / cheese and tomato, served with hot chips ^v
Chicken-mayo, served with hot chips
(Swap chips out for cucumber sticks) **R40**

SMASHED AVO ^{ve}
Served on w/b toast with a side of cucumber sticks **R45**

CHIPS ^{ve} Mini portion of hot potato chips **R35**

CRISPY CRUMBED CHICKEN STRIPS
Served with hot chips **R50**

BAMBINO PIZZA
Mini margherita pizza
Add chicken/bacon **R15**
Add Voilte Vegan Cheese ^{ve} **R15**
Add GF base **R15**

PIZZAS
[pittse] noun

The only love triangle I want

All pizza bases are made in-house with a secret tomato base sauce.

^{ve}Make it Vegan: coconut vegan cheese R30 / GF base: Add R30

MARGHERITA PIZZA ^v

Mushrooms, caramelised onion and fresh rocket ^v **R80**

Sun-dried tomato, olives, garlic zucchini and rocket ^v
(Add avo R25) **R95**

Panna ham topped with fresh rocket and
grated Parmesan **R140**

Crispy bacon, cream cheese and fresh rocket **R120**

Chicken, sun-dried tomatoes, feta and avo **R130**

EXTRAS

Pineapple, Mushroom, Feta, Cream Cheese R15 • Avo R25

Chicken R25 • Parma Ham R40 • Salmon R35 • Salami R25 • Bacon R20

GUILTY PLEASURES
...if there's a whisik, there's a way...

CHOCOLATE BROWNIE BITE ^{ve} **R25**

^{*}Add vanilla ice cream **R20**

DATE BALLS ^{ve} ^{ve} **R25**

Three date balls with a side of fruit

PEANUT AND CHOCOLATE CUP ^{ve} ^{ve} **R35**

Served with berry swirl

CREME BRÛLÉE TREAT ^v

Soft custard inside with sugar crisp **R40**

CHURROS

Dusted in cinnamon and sugar, served with warm
Belgian chocolate dipping sauce or caramel sauce **R50**

BAKED CHEESE CAKE Slice

Berry Puree **R45**
Caramel & Popcorn **R55**

MINI CHEESE BOARD

Brie, cheddar, and boerenkaas cheese served with
preserves, fresh fruit and toasted sourdough **R90**

MACAROON TRIO

Made with ganache filling:
Lemon, Blueberry and White Chocolate **R70**

Try these with a Bombay gin pairing **R120**

NON-ALCOHOLIC

DEVILS PEAK

Zero to Hero beer **R35**

SAVANNAH

BREW KOMBUCHA **R32**

Rose / Original **R25**

MARTINI PROSECCO

ROCK SHANDY **R25**

HILL YERBA MATE

Plant based energy, sparkling tea **R38**

ARNOLD PALMER

Ice tea and lemonade mix **R38**

SMOOTHIES
Keeping it FRESH

BERRY BOMB

Frozen berries, bananas, baby spinach,
apple juice, mint **R50**

GREEN GODDESS

Cucumber, spinach, lemon juice, apple, mint
leaves, feta water, banana and raw honey **R50**

IMMUNE BOOST

Carrot juice, mango, orange juice, pineapple with
a twist of lime **R40**

HOMEMADE

LEMONADE

My main squeeze: Homemade Lemonade
Pretty in pink: Raspberry and Basil Lemonade **R20**

ICE TEA

Rooibos, Apple, Ginger, Lemon **R20**

1lt Sharing Jug of any Homemade drinks **R80**

FRESHLY SQUEEZED

PINEAPPLE DREAMS

Pineapple, apple, mint, ginger **R40**

BEEF OF MY HEART

Beetroot, carrot, apple **R40**

MILKSHAKES

Vanilla

Oreo

Strawberry

Bar-ore

Caramel

Coffee (Large only)

Add Kahlua R20

NEW KIDS ON THE BLOCK
Cocktails and mocktails

Cocktails and mocktails

SLUSHIES make it a mocktail!

WILD DAQUIRI
Mixed berries, lemon, apple juice, sugar, pink
Lemonade, Bacardi rum **R60**

Single **R75**

Double **R75**

MARGARITA-ISH

Fresh lime, honey, tonic water, touch of jalapeno,
a dash of sea salt flakes, El Jimador tequila **R60**

Single **R75**

Double

SIGNATURE STYLES COCKTAILS

STARRY NIGHT Clay Café signature cocktail
Berry Mojito, with a twist **R85**

ARTIST SWIRL

Hazelnut, espresso martini, made with Kahlua
and Skyy vodka **R70**

FIERO SPRITZ

Martini Fiero, soda, Martini prosecco **R98**

MID NIGHT STROLL

Dewars 12 year old blended scotch whiskey, apple,
mint, and topped with ginger ale **R85**

THE KISS

Grapefruit, mint delight - Bacardi rum base
with hints of mint and passionfruit, topped
with soda water **R60**

NO 5, 1948

Whiskey sours, keeping it classic **R70**

COSMOPOLITAN

Vodka, triple sec, cranberry, lime juice with
orange zest **R70**

KEEPING IT CASUAL

Coffees, teas and cool-drinks

Flat white / Cappuccino **R25**

Americano **R25**

Latte **R27**

Iced Coffee **R35**

Espresso **R10**

Hot chocolate **R27**

Tea, Ceylon/ Green/ Peach+ Mango/ Rooibos **R18**

Extra almond / oat milk **R10**

Add an extra shot of hazelnut or butterscotch **R10**

SODAS

Coke / Coke Zero / Coke Lite / Fanta Orange **R25**

Cream Soda / Sprite / Sprite Zero **R25**

Appelzter / Grapetzer **R27**

Still Water **R15**

Sparkling Water **R15**

Sir Fruit Apple Juice / Orange Juice **R25**

Jug **R15**

Sir Fruit Cranberry **R45**

