

ALL DAY DINING MENU

GINJA

V & A WATERFRONT

BREAKFAST

06h30 - 11h00

FULL HOT & COLD BUFFET // 240

CONTINENTAL BUFFET // 160

A LA CARTE OPTIONS

all breakfasts include a choice of toast, preserves, filter coffee & teas.
excludes speciality coffees & teas.

VICTORIA

1 egg, back bacon, grilled tomato & sautéed herbed mushrooms // 65

ALFRED

2 eggs, back bacon, sausage (beef, pork or boerewors), grilled tomato & sautéed herbed mushrooms // 75

MORNAY

poached haddock with creamy brie sauce, poached eggs & smoked paprika // 80

FLORENTINE

toasted english muffin, smoked salmon trout, creamed spinach & hollandaise sauce // 90

BUILD YOUR OWN

CHOICE OF EGGS // 10

CHICKEN, BEEF OR
PORK SAUSAGE // 20

HOLLANDAISE SAUCE // 15

100G SIRLOIN STEAK // 40

CALF'S LIVER // 20

BACK BACON // 20

SMOKED SALMON TROUT // 50

 GRILLED TOMATO // 10

 GRILLED ONIONS // 10

 SAUTÉED MUSHROOMS // 20

BENEDICT

toasted english muffin, smoked gypsy ham, poached egg & hollandaise sauce // 75



VEGETARIAN

sautéed herbed mushrooms, grilled tomato, lyonnaise potatoes, scrambled eggs & grilled onions // 60

SPANISH OMELETTE

open omelette with olives, chorizo, tomato, potato, rocket & parmesan // 80



RAW OATS WITH FRESH BERRIES

flat oats soaked in apple nectar // 60



BAKERS BASKET // 60

SOUTH AFRICAN ALL DAY BREAKFAST

2 eggs, boerewors, bacon,
grilled tomato, sautéed

herbed mushrooms, grilled
calf's liver & sirloin steak // 95

ATLANTIC

french toast, crispy bacon, maple
syrup & berries // 65

TWO OCEANS

smoked salmon trout, scrambled egg
& crème fraîche on a croissant // 95

ALL DAY DINING

ARTISANAL SALADS OR SANDWICHES

served as a salad or enjoyed as a sandwich with the following choice of breads - panini, gluten free, buttermilk rye or sourdough

GRILLED HALLOUMI

grilled artichokes, charred sweet corn, heirloom tomatoes & avocado // 125

TRADITIONAL GREEK

sun blush tomatoes, local feta, kalamata olives, extra virgin olive oil & fresh oregano //85 Add grilled or cajun chicken breast // 35

LAMB & BARLEY

slow roasted pulled lamb leg on zesty barley salad // 135

ORIENTAL SALMON

fresh seared norwegian salmon, tossed in oriental sauce, humus and saladini // 175

ROAST BEEF

rare roast karan sirloin, baba ganoush, saladini & mustard // 135

VEGGIE

oven roasted vegetables, baba ganoush, humus and saladini // 85

CAESAR

cos lettuce, avocado, boiled egg, grana padano, parmesan croutons, anchovy dressing // 110

CHARCUTERIE BOARD

local cured meats, preserves & cheese served with toasted ciabatta

single // 125 double // 245

WRAPS

served with a side of your choice

MUSU PORK

slow roasted asian style pork, crunchy julienne vegetables & spiced mayo // 125

LEMON PEPPER CHICKEN

zesty lemon flavoured chicken strips, saladini leaves & garlic aioli // 120

ALL DAY DINING

OVEN BAKED CHICKEN

in tomato, peppers, kalamata olives & feta, served with cous cous // 110

SLOW ROASTED LAMB SHIN ..

in a rich, spiced sauce, served with barley and gremolata cream cheese // 165

PATAGONIAN CALAMARI

cajun grilled or deep fried and a side of your choice // 145

WHOLE BABY KINGKLIP

served with a side of your choice // 135

HAMBURGER

250g pure ground beef, onion rings and a side of your choice // 120

CHARGRILLED KARAN BEEF

served with a side of your choice

300g rump
fillet

// 135
280g // 195 200g // 145

HAKE FILLET

grilled or battered, served with a side of your choice // 105

SEARED TUNA

yellowfin tuna steak, served with a side of your choice // 150

SIDES

cous cous // 30

rustic potato fries // 35

deep fried cauliflower // 30

green salad // 20

sweet potato fries // 30

pumpkin & polenta fries // 35

zesty barley // 25

corn on the cob // 25

roasted vegetables // 30

SAUCES

mushroom & blue cheese
roasted garlic & chives
anchovy butter
// 40

pepper & brandy
// 35

PASTA

linguine or penne pasta

RISOTTO

 red pepper & roasted garlic // 125

chorizo & chicken // 145

whole prawns, asparagus & pea // 245

SMOKED SALMON

creamy salmon and white wine sauce, smoked salmon strips & caper berries // 145

SLOW ROASTED DUCK

pulled duck, rich tomato & red wine sauce, baby onions & aromatics // 125

CONFIT TOMATO

confit english tomatoes, swiss chard & grana padano // 85

DESSERTS

DEEP FRIED CHOCOLATE, COFFEE SEMI-FREDO	// 110
AMAZI & CITRUS PUDDING WITH GREEK YOGHURT	// 50
GINGER & PEAR TART WITH CREAM	// 70
CHOCOLATE CREAM, HONEY WAFER, PISTACHIO ICE CREAM, CHOC BROWNIE	// 70
IRISH COFFEE	// 40

KIDS MEALS

FISH & CHIPS

crispy hake fillet with chips and homemade tartare sauce // 65

MINI BURGERS

two mini burgers served with chips & tom sauce (chicken or beef) // 60

CHICKEN NUGGETS

served with crispy fries // 50

MAC & CHEESE

pasta smothered in cheese with bacon & broccoli florets // 30

BASIC MARGHERITA

🍷 Base // 50

..... Toppings // 15 each

salami • ham • cheese • tomato • mushroom • chicken • bacon • pineapple

DESSERTS

ICE CREAM BEACH SUNDAE

// 55

CHOCOLATE BROWNIE SANDWICH

// 60

CHOCOLATE SPRING ROLL WITH ICE CREAM

// 85

BEVERAGES

DILMAH TEA

Apple & Cinnamon	// 25
Blackcurrant	// 25
Fruity Minty Delicious	// 25
Ginger & Honey	// 25
Lemon & Lime	// 25
Peach	// 25
Rose & Vanilla	// 25
Spicy Berry	// 25
Vanilla	// 25

HOT BEVERAGES

Red Espresso (Rooibos)	//27
Divinely Decadent Hot Chocolate	//50



	SMALL	TALL
Flat White	// 25	// 28
Latte	// 25	// 28
Americano	// 23	// 26
Macchiato		// 20
Espresso		// 20
The Bomb		// 23
Freezochino		// 35

EXTRACTED JUICES

350ml

Pineapple, Carrot & Ginger	// 40
Orange & Beetroot	// 35
Spinach, Wheatgrass & Melon	// 48
Green Apple, Mint & Basil	// 45
Cucumber & Mint	// 30
Papaya & Green Chilli	// 45
Citrus & Coriander	// 45
Winter Melon, Chive & Wheatgrass	// 50
Pear, Beetroot, Raspberry & Lemon	// 50
Apple, Pear, Celery & Sweet Potato	// 45
Pear, Red Cabbage & Lemon	// 35
Liquid Pizza	// 50
Freshly Squeezed Orange Juice	// 35

SMOOTHIES

350ml

BREAKFAST BOOST	// 70
banana, berries, hemp protein, almond milk, honey, cinnamon	
GREEN MACHINE	// 60
kale, blueberries, spirulina, almond butter, coconut water, baobab powder	
CHOCO	// 50
cacao, banana, dates, almond milk, cinnamon	
YOGI-BERRY	// 75
yoghurt, pineapple, papaya, vanilla, blueberries, almonds	
THE NUT	// 60
sugar free peanut butter, honey, banana, dates	
PURIFIER	//60
kale, avo, strawberries, papaya, vanilla, coconut water	
BERRY BREEZE	// 50
strawberry, pineapple, apple, yoghurt, honey	
MANGO MADNESS	// 70
mango, hemp powder, vanilla, honey, banana, coconut water	

BEER

CRAFT

BREWERS & UNION

Bernstein Amber Lager 5%	// 48
Beast of the Deep Unfiltered Heller Block 6.5%	// 52
Steph Weiss 5%	// 52
Sunday Easy IPA 5.5%	// 55

CAPE BREWING COMPANY

Lager 5.1%	// 45
Amber Weiss 5.4%	// 55

STELLENBRAU BREWERY

Jonkers Weiss 4.5%	// 48
Craven Lager 4.5%	// 48
Alumni Ale 4.5%	// 48

LONG BEACH BREWERY

Green Room IPA 6%	// 48
-------------------	-------

TRIGGERFISH

Empowered Stout 5.9%	// 60
----------------------	-------

DEVILS PEAK

American Pale Ale 3.5%	// 48
Kings Block House IPA 6%	// 42

DARLING

Slow Brew 4%	// 55
Bone Crusher 6%	// 60

WILD CLOVER

Eagle Weiss 5.5%	// 55
Double Owl Brown Ale 4%	// 55
Black Dog Smokey Irish Porter 6.5%	// 55

BIRKENHEAD

Honey Blonde 4.5%	// 65
-------------------	-------

JACK BLACK

Skeleton Coast IPA 6.6%	// 48
-------------------------	-------

INNIS & GUNN

Oak Barrel Maturated Rum Finish 6.8%	// 55
--------------------------------------	-------

STRIPED HORSE

Pilsner 5.2%	// 40
--------------	-------

IMPORTED

BELGIAN BEERS

La Chouffe Blonde 8%	// 65
Duvel 8.5%	// 58
Duvel Triple Hop 2015 9.5%	// 58
Maredsous Bruin 8%	// 55
Pauwel KWAK 8.4%	// 55
De Koninck APA 5.2%	// 50
Tripel Karmeliet 8.4%	// 58
Liefmans Kriek Brut 6%	// 60

VEDETT

Extra Blond 5.2%	// 65
Extra White 4.7%	// 58
Extra Ordinary IPA 5.5%	// 58

IRISH

Guinness Stout 4.3%	// 45
---------------------	-------

DUTCH

Heineken 5%	// 32
-------------	-------

MEXICAN

Corona 4.6%	// 45
-------------	-------

LOCAL

Castle Lager 5%	// 28
Castle Light 4%	// 28
Black Label 5%	// 28
Millers 4.6%	// 28
Peroni 5.1%	// 30
Windhoek Lager (Namibia) 4%	// 30
Windhoek Light (Namibia) 2.4%	// 30
Amstel 5%	// 28

ON TAP

Jack Black Lager 300ml	// 35
Jack Black Lager 500ml	// 45
Peroni 300ml	// 40
Peroni 500ml	// 45
CBC Weiss Beer 300ml	// 30
CBC Weiss Beer 500ml	// 49

CIDER

Eversons Pear 5%	// 45
Eversons Cloudy 4%	// 45
Savanna Dry 5%	// 35
Savanna Light 3%	// 35
Savanna Dark 6%	// 35

NON ALCOHOLIC

Becks 0%	// 35
----------	-------

ALCOHOLIC BEVERAGES

COCKTAILS

CLASSICS

Cherry Blossom	// 55
Candy Apple	// 55
Vesper Martini	// 55
Jade	// 55
Watermelon Margarita	// 60
Flying Dutchman	// 65

ARTISANAL COCKTAILS

Perfect Gin-Ja Storm	// 60
Michelada	// 65
Albatross	// 55
Belgian Wit Gin Fizz	// 65
Grapefruit Gin Humbug	// 65
The Hipster	// 60
Step to the Beet	// 65

TEA COCKTAILS

Cinnamon Rum Lemonade	// 55
Vodka Lemon	// 60
Rosehip and Hibiscus Bliss	// 60
Moroccan Mint Mojito	// 45
Fantasy	// 60
Dimbula Mist	// 60

SPIRITS

VODKA

25ml

Belvedere	// 47
Grey Goose	// 45
Beluga Gold Line	// 170
Ciroc	// 42

GIN

25ml

Inveroché	// 33
Woodstock	// 28
Hendricks	// 49

RUM

25ml

Inveroché Rum	// 45
Pyrat XO	// 60

BRANDY

25ml

Van Rhyn's 20 YR	// 127
KWV 20YR	// 110

COGNAC

25ml

Remy Martin XO	// 200
KWV Heritage XO	// 230

WHISKEY

25ml

Springbank 10YR	// 87
Springbank 15YR	// 85
Springbank 18YR	// 95
Glenmorangie 18YR	// 95
Redbreast 21YR	// 180
Chivas Royal Salute 21YR	// 150
Jamesons 21YR	// 210
Bunnahabhain 25YR	// 250

TEQUILA

25ml

Don Julio	// 55
Gran Patron Burdeos	// 715

GRAPPA

25ml

Nonino Vuisinar 43	// 65
Nonino Uva Rossa	// 180
Nonino Optima	// 45
Nonino Vendemmia	// 42

HOUSE BRANDS

25ml

Bells	// 20
J & B	// 22
JW Red Label	// 25
JW Black Label	// 40
Southern Comfort	// 25
Captain Morgan Dark	// 20
Spiced Gold	// 22
Bacardi Rum	// 20
Mainstay	// 18
Smirnoff Vodka	// 20
Gordon's Gin	// 20
Gilbey's Gin	// 20
Klipdrift	// 20
Amarula	// 25
Jameson's	// 33
Jack Daniels	// 25