

# ALL DAY DINING MENU

11H00 - 22H00

GINJA

V & A WATERFRONT

# BREAKFAST

Served all day. Includes your choice of toast.

## THE SOUTH AFRICAN

2 eggs, boerewors, bacon, grilled tomato, sautéed herbed mushrooms, grilled calf's liver & sirloin steak

# ARTISANAL SALADS & 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, basil pesto & avocado

**Add** grilled or cajun chicken breast      **Add** grilled or fried calamari

## TRADITIONAL GREEK

sun blush tomatoes, local feta, kalamata olives, extra virgin olive oil

**Add** grilled or cajun chicken breast      **Add** grilled or fried calamari

## LAMB & BARLEY

slow roasted & pulled lamb leg on a zesty barley salad

## SEARED NORWEGIAN SALMON

served with a pear & blueberry Waldorf salad

## RARE ROAST BEEF

rare roast karan sirloin, baba ganoush, saladini & mustard      **Add** avocado

## VEGGIE

oven roasted vegetables, baba ganoush, humus and saladini      **Add** avocado

## CAESAR

cos lettuce, poached egg, grana padano, parmesan croutons, crispy streaky bacon, anchovy dressing

**Add** grilled or cajun chicken breast      **Add** avocado

## CRISPY PORK BELLY

in vietnamese caramel, pickled cucumber salad with edamame beans

# WRAPS

served with a side of your choice

## MUSU PORK

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

## TANDOORI CHICKEN

with beetroot raita, cashew dukkah spice, cheddar & shredded vegetables

# BOARDS

## MEAT & CHEESE BOARD

local cured meats, preserves & cheeses - served with ciabatta

## CHEESE BOARD

locally produced cheeses & preserves - served with ciabatta

## COLD MEATS BOARD

rare roast beef, parma ham, smoked chicken, smoked gammon and gypsy ham - served with fresh winter melon, herb & chive crème fraiche, french baguette and seeded multigrain loaf

## GINJA SNACK BOARD

marinated olives, beef biltong and droewors, basil pesto, hummus and aubergine dips - served with french baguette and seeded multigrain loaf

# WHOLESOME MEALS

## WHOLE BABY CHICKEN

oven baked with charred lemon & thyme, served with polenta fries

## SLOW ROASTED LAMB SHIN

in a spiced red wine sauce, served with pearl barley and gremolata crème fraiche

## PATAGONIAN CALAMARI

cajun grilled or deep fried, served with our cottage cheese tartar sauce and a side of your choice

## HAMBURGER

200g course grind 100% pure karan beef patty, served with onion rings and a side of your choice

## CHARGRILLED KARAN BEEF

served with a side of your choice   rump 300g   fillet 300g   fillet 200g

## HAKE FILLET

300g grilled or battered, served with our cottage cheese tartar sauce and a side of your choice

## SEARED TUNA

with honey roasted sweet potato, pan-fried zucchini ribbons & green peppercorn sauce

## WHOLE FARMED SEABASS

baked and served with dressed fregola

## 5-SPICED PORK BELLY RIBS

served with a side of your choice

## LAMB CHOPS

400g chargrilled with kosheri rice & harissa sauce

## SIDES

dressed fregola green salad zesty barley rustic potato fries sweet potato fries  
kosheri rice corn on the cob deep fried cauliflower polenta fries roasted vegetables

## SAUCES

mushroom & blue cheese roasted garlic & chives anchovy butter pepper & brandy

## PASTA

linguine, penne pasta or pappardelle

### SMOKED SALMON

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

### SLOW ROASTED DUCK

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

### CONFIT TOMATO

confit rosa tomatoes, swiss chard, basil & pecorino

### CHARGRILLED BABY SQUID

fennel, crispy aubergine and fresh herbs

## RISOTTO

### KALE PESTO, ROASTED BABY TOMATOES

### CHICKEN FORESTIERE

### WHOLE PRAWNS, SEA GRASS, PARMA HAM & PEAS

# DESSERTS

## CAPE TOWN MESS

## BETROOT BRÛLÉE

## WAFFLES, ICE-CREAM & HONEY COMB

Add seasonal fruit   Add extra scoop ice cream   Add Valrhona chocolate sauce

## LEMON TART, STRAWBERRY & AMAZI ICE CREAM

## CHOCOLATE & NOUGAT SPRING ROLLS

Add seasonal fruit   Add extra scoop ice cream   Add Valrhona chocolate sauce

## JAMESON IRISH COFFEE

## DOM PEDRO

# KIDS MEALS

## FISH & CHIPS

crispy hake fillet with chips and homemade tartare sauce

## MINI BURGERS

two mini burgers served with rustic fries - chicken or beef

## CHICKEN NUGGETS

served with crispy fries

## MAC & CHEESE

pasta smothered in cheese with bacon & broccoli florets

## ICE CREAM BEACH SUNDAE

## #RUSTICROAST

EVERY SUNDAY

FROM 12H30

## SMALL PLATES

EVERY DAY

11H00 - 22H00

# BEVERAGES

## KHOISAN TEA

English Breakfast  
Pure Rooibos  
Bourbon Vanilla  
Earl Grey  
Rooibos Ginger  
Peppermint  
Chamomile  
Rooibos Chai  
Rooibos Green

## HOT BEVERAGES

Red Espresso (Rooibos)  
Divinely Decadent Hot Chocolate  
Chai Latte  
Red Velvet Beetroot Latte  
Golden Turmeric Latte  
Matcha Mint Latte



**SMALL TALL**

Flat White  
Latte  
Americano  
Macchiato  
Espresso  
The Bomb  
Freezochino

## EXTRACTED JUICES

350ml

Pineapple, Carrot & Ginger  
Orange & Beetroot  
Spinach, Wheatgrass & Melon  
Green Apple, Mint & Basil  
Cucumber & Mint  
Papaya & Green Chilli  
Citrus & Coriander  
Winter Melon, Chives & Wheatgrass  
Pear, Beetroot, Raspberry & Lemon  
Freshly Squeezed Orange Juice

## SMOOTHIES

350ml

### BREAKFAST BOOST

banana, berries, hemp protein, almond milk, honey, cinnamon

### GREEN MACHINE

kale, blueberries, spirulina, almond butter, coconut water

### CHOCO

cacao, banana, dates, almond milk, cinnamon

### YOGIBERRY

yoghurt, pineapple, papaya, vanilla, blueberries, almonds

### THE NUT

sugar-free peanut butter, honey, banana, dates

### PURIFIER

kale, avo, strawberries, papaya, vanilla, coconut water

### BERRY BREEZE

strawberry, pineapple, apple, yoghurt, honey

### MANGO MADNESS

mango, hemp powder, vanilla, honey, banana, coconut water

# BEER

## CRAFT

### BREWERS & UNION

Sunday Easy IPA 5.5%

### CAPE BREWING COMPANY

Lager 5.1%

### LONG BEACH BREWERY

Green Room IPA 6%

### DARLING

Slow Brew 4%

### FRASER'S FOLLY

Weizen 4.5%

## IMPORTED

### IRISH

Guinness 4.2%

### DUTCH

Heineken 5%

### MEXICAN

Corona 4.5%

## LOCAL

Castle Lager 5%

Castle Light 4%

Black Label 5%

Miller 4.6%

Windhoek Lager (Namibia) 4%

Windhoek Light (Namibia) 2.4%

Amstel 5%

## CIDER

Hunters Dry 5.5%

Savanna Dry 5%

Savanna Light 3%

## NON ALCOHOLIC

Beck's 0%

Duchess G/T 0%

## FITCH & LEEDES

### MIXERS

Blue Tonic Water

Bitter Lemon

Cheeky Cranberry

Club Soda

Craft Cola

Indian Tonic Water

Lemonade

Pink Tonic Water

Peach Lemonade

Spicy Ginger Beer

# ALCOHOLIC BEVERAGES

## COCKTAILS

### CLASSICS

Vesper Martini  
Native Martini  
Martini (Gin / Vodka)  
Strawberry Daiquiri  
Manhattan  
Long Island ice tea  
(Coke / Cranberry)  
Margarita  
Singapore Sling  
Cosmopolitan  
Pina Colada  
Whisky Sours  
Mojito  
(Passionfruit / Pomegranate)

## SPIRITS

### VODKA

25ml  
Arbikie Potato Vodka  
Arbikie Chillies Vodka  
Belvedere  
Beluga Transatlantic  
Ciroc  
Grey Goose

### GIN

25ml  
Tanqueray 10YR  
Hendricks  
Bombay  
Gordon's Gin

### LOCAL CRAFT GIN

25ml  
A Mari Atlantic Ocean  
A Mari Indian Ocean  
Bloedlemoen  
Cape Town Pink lady  
Cape Town Rooibos Red  
Clemengold  
Inverroche Amber  
Inverroche Classic  
Inverroche Verdant

Woodstock High Tea  
Woodstock Beer Distilled Gin  
Woodstock Wine Distilled Gin  
Triple 3 Three African  
Botanicals  
Triple 3 Three Citrus  
Triple 3 Three Just Juniper  
6 Dogs Blue  
Cruxland  
Musgrave Pink  
Musgrave No11  
Sugarbird  
Wilderer

### RUM

25ml  
Agua Zulu Cachaça  
Copeland  
Whistler  
Tapanga  
Inverroche Rum  
Pyrat XO  
Diplomatico Reserva Exclusiva

### BRANDY

25ml  
Van Rhy'n's 20YR  
KWV 20YR

### COGNAC

25ml  
Hennessy V.S.O.P  
Remy Martin XO

### TEQUILA

25ml  
Don Julio  
Patron Anejo

### GRAPPA

25ml  
Nonino Artigianale  
Dalla Cia Cab/Merlot  
Wilderer Cape Fynbos

## HOUSE BRANDS

25ml  
Amarula  
Bacardi Rum  
Bells  
Captain Morgan Dark  
Jameson Irish  
Jack Daniels  
J & B  
JW Red Label  
JW Black Label  
Klipdrift  
Southern Comfort  
Spiced Gold  
Mainstay  
Smirnoff 1818 Vodka  
Klipdrift

## WHISKY

25ml  
Chivas Ultis  
Chivas Royal 25YR  
Chivas Royal Salute 21YR  
Chivas Regal 18YR  
Chivas Regal 12YR  
Glen Grant 12YR  
Glen Grant 10YR  
Bunnahabhain 25YR  
Bunnahabhain 12YR  
Glenmorangie 18YR  
Glenmorangie 12YR  
Glenmorangie 10YR  
Jameson 18YR  
Jameson Reserve Select  
Jack Daniels Single Barrel  
Johnnie Walker Blue Label  
Johnnie Walker Green Label  
Johnnie Walker Gold Label  
Lagavulin 16YR  
Monkey Shoulder  
Springbank 10YR  
Macallan Sienna  
Macallan Amber  
Glenrothes