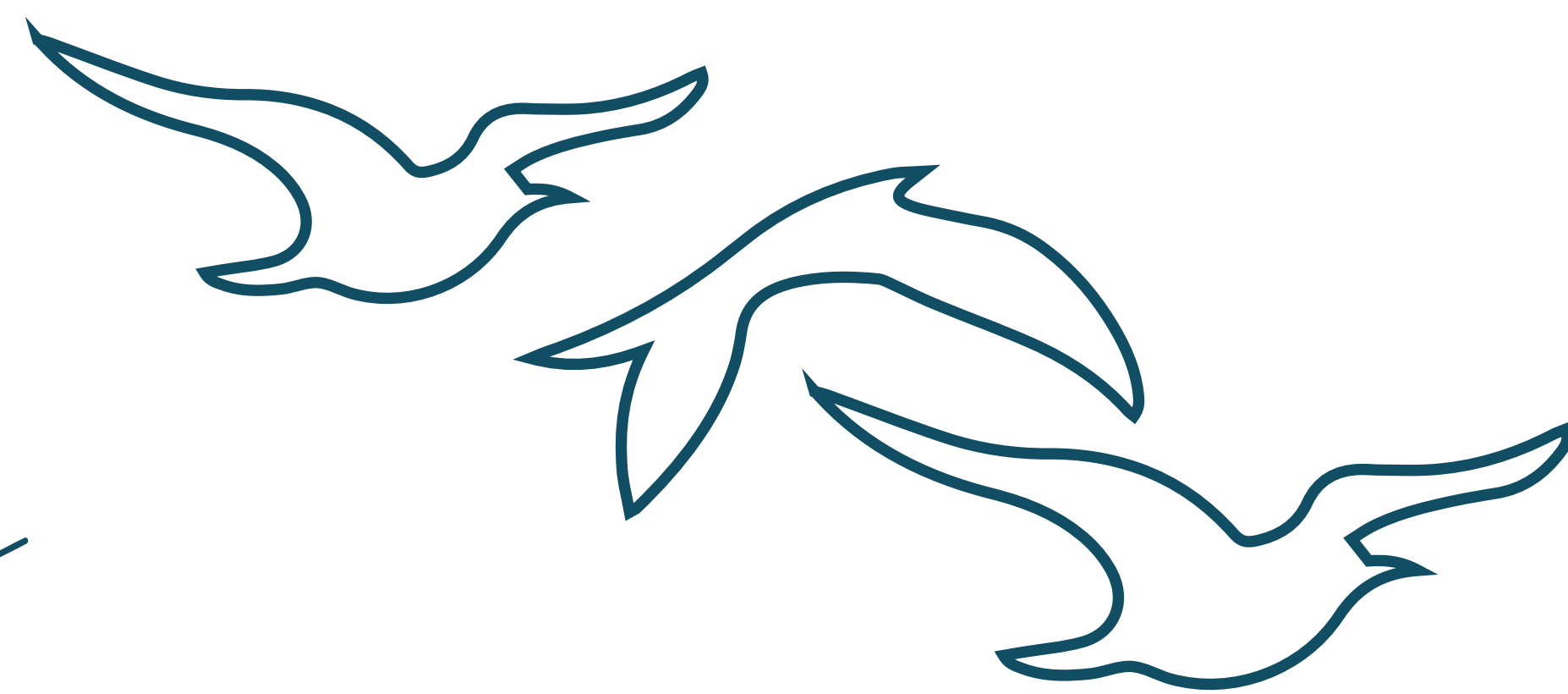


BREAKFAST

CONTINENTAL



MIX PLATTER 285

Croissant, muffin, fruit and granola, health bar, cold meat, cheese, jam preserves, lavash, ciabatta toast

HEALTH PLATTER 185

Homemade granola, Greek yoghurt, fruits, seeded health bar, smoothie

CHEESE BOARD 185

Emmentaler, camembert, goat cheese, preserve, grapes, lavash

PASTRY BOARD 250

Scone, banana bread french toast, croissant, muffin, danish pastry, almond tartlet, fruit compote, cheese, butter and jam

COLD MEAT 175

4 locally produced cold meats, marinated karoo olives, lavash and toasted ciabatta, pickles

SOMETHING SWEET

CREAMY OATS 85

Banana, almonds, date butter (Vegan)

FRESH BAKED SCONES 65

Jam, cheese, cream, butter

WAFFLES 100

Cinnamon beurre noisette ice cream, caramelised banana, Nutella sauce

CHIA BOWL 115

Banana, strawberries, chia seeds, cashew butter, cacao nib, granola (Vegan)

FRUIT BOWL 90

A mixture of fresh seasonal fruit, granola, coconut, yoghurt sorbet

hot breakfast

BACON AND EGGS 70

Grilled bacon, fried eggs, toast

VIEWS 3 EGG OMELETTES 110

Mozzarella, roast tomato, bacon, avocado, rocket

Or

Goats cheese, pea, spinach

Or

Open chickpea omelette, roast tomatoes, olives, tofu, hummus, seeds (Vegan)

SMASHED AVO WITH POACHED EGGS 110

Seed loaf, baby tomatoes, tomato chilli jam, cream cheese, rocket

FULL BREAKFAST 135

Eggs your way, grilled tomato, mushrooms, bacon, beef or pork sausage, sauté potatoes

TURKISH EGGS 110

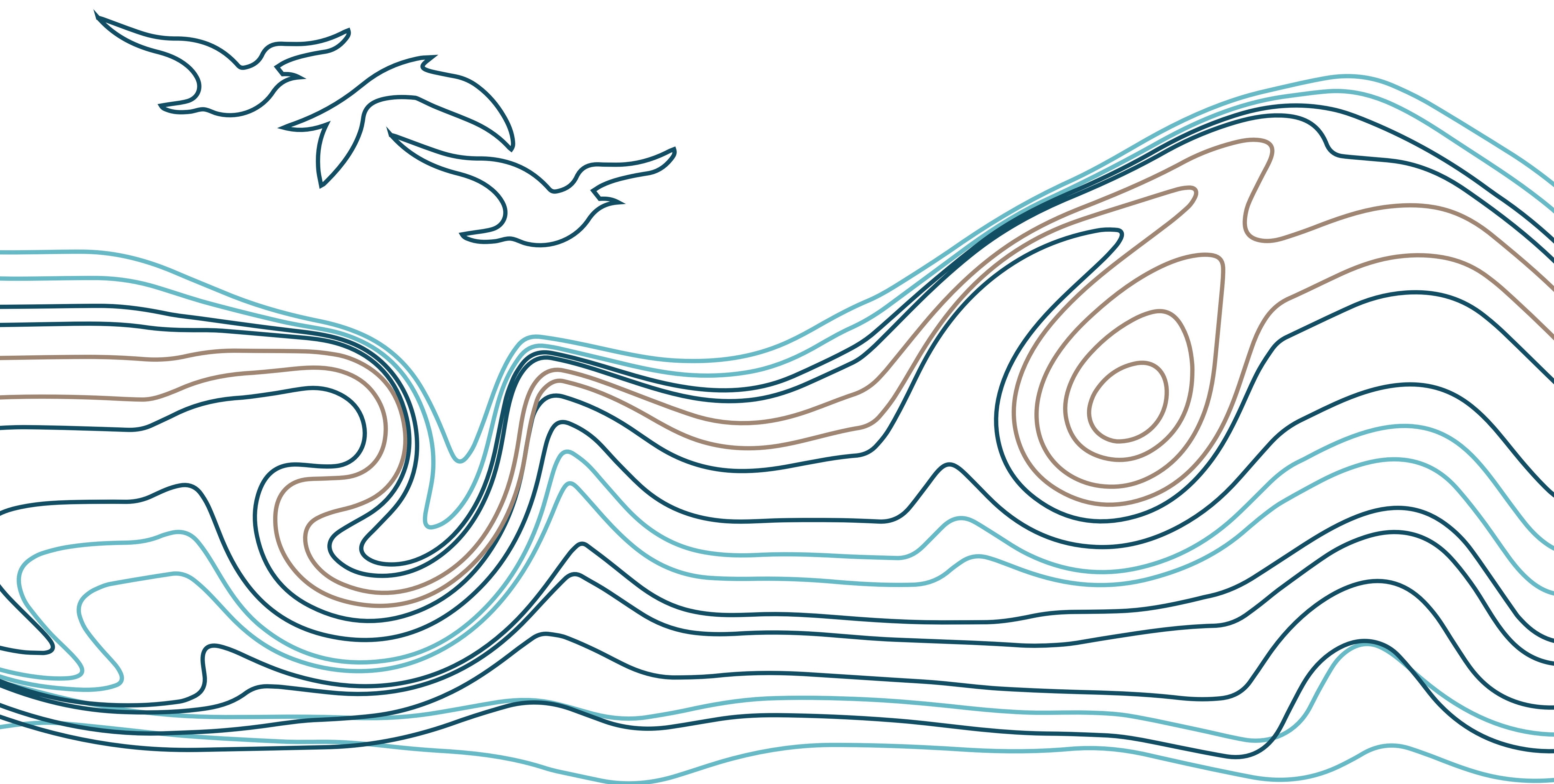
Cumin yoghurt, spicy tomato sauce, toasted bread

BENEDICT HAM 130 OR SALMON 150

English muffin, ham/salmon, poached eggs, Hollandaise sauce

SALMON SCRAMBLED EGGS 135

Toasted seed loaf, spring onion, lemon



lunch LUNCH

platters PLATTERS

VEGAN 215

Tofu and minted cucumber rice paper rolls, beetroot hummus, lavash, tomato and broccolini salad, lemon arancini, cous cous salad with butternut, pumpkin seeds

MEAT BOARD 235

Sticky sesame chicken satay, pork and ginger potsticker, short rib croquettes, pickles, biltong, peppadew and blue cheese salad

SEAFOOD 300

Beer battered hake with cottage cheese tartare, grilled prawns, chilli salted squid, seared tuna, mixed herb salad

light LIGHT

Caesar salad, lettuce, croutons, poached egg, crisp bacon, parmesan dressing 135

Add chicken 65

Add prawn 75

Sesame crusted seared tuna, edamame beans, avocado, radishes, ponzu dressing 170

Fish cake, cauliflower almond puree, herb oil, citrus crème 135

Buddha bowl, butternut, avocado, beetroot, quinoa, spinach, tofu, spring onion (Vegan) 140

Fish taco, tequila dressing, guacamole, honey-lime coriander slaw 120

Sourdough Bruschetta with pulled lamb, hummus, herb yoghurt, mint salsa 150

BURGERS

Butter chicken, herbed yoghurt, crunchy slaw, lettuce, sweet potato fries 125

Beef with bacon, mushroom sauce, gherkin, Emmentaler, spicy mayo 140

Garlic fried tofu, dairy free slaw, beetroot relish, avocado (Vegan) 150

MAINS

Gnocchi with gorgonzola sauce, tomato raisins, butternut puree, spinach, savoury granola 135

Beer battered hake and chips, cottage cheese tartare, mint peas, lemon 155

Grilled squid, chorizo, potatoes, fresh herb salad, olives, yoghurt dressing 185

Sirloin steak, pepper sauce, rustic fries 195

Roasted cauliflower steak, almond cauliflower puree, braised leeks, herb oil 185

Pan fried line fish, sweet potato, sesame seared broccoli, carrot puree, Tom Yum sauce 210

Seafood linguine, squid, prawns, line fish, mussels, olives, cherry tomatoes, chilli tomato sauce 225

8 Prawns, garlic lemon butter, herbed basmati rice 225

DESSERT

Homemade ice-cream selection. Ask your waiter for today's flavours 25 per scoop

Views scones, jam, cheese, cream, butter 65

Cake of the day 65

Lemon brulee tartlet, berry buchu sorbet, lavender toasted marshmallows 80

Cashew nut and blue berry cheesecake, fresh berries (Vegan) 75

Chocolate torte, vanilla milk sorbet, salted caramel schmeer, coco crumble 80



DINNER

dinner

STARTER

Warm blue cheese tart, pear chutney, tomato raisins, herb salad 120

Crumbed tofu, beetroot hummus, peas, courgette (Vegan) 90

Tuna tartare, cucumber and coriander salsa, chilli caramel mayonnaise, avocado, sesame wafer 145

Short rib croquettes, pickled baby onion, mustard 125

Chilli salted squid, ginger and chilli caramel, aioli, herb salad 150

Lemon arancini, artichoke puree, sauteed mushrooms 80

Cauliflower and almond tortellini, bisque oil, grilled prawn toasted almonds 140

Crumbed goats cheese, peas, courgette sweetcorn puree 105

LOCAL FAVOURITES

Beer battered hake and chips, cottage cheese tartare, mint peas, lemon 155

Sirloin steak 250g, pepper sauce, rustic fries 195

8 Prawns with garlic lemon butter, herbed basmati rice 225



MAINS

Dukkah spiced ostrich fillet, mushroom and barley, buchu and butternut puree, blueberry jus 225

Herb crusted lamb loin, braised lamb belly, gremolata mashed potatoes, baby carrots 235

Pork belly, whole grain mustard mashed potatoes, roasted apple puree, tenderstem broccoli, braised fennel 195

Line fish, crushed baby potatoes, braised leeks, olive crumble, saffron sauce 210

Beef fillet medallion, potato fondant, burnt onion puree, red wine jus, almond braised tenderstem broccoli 225

Steamed mussels, curried creamy white wine sauce, crispy onions, toasted bread 180

Seafood with saffron and roast garlic sauce, tomato, fennel, white wine, potato 235

Butternut steak, pearl couscous, basil pesto, mushrooms (Vegan) 165

Beetroot risotto, goats cheese mousse, crispy basil, pine nuts 165

DESSERT

Homemade ice-cream selection. Ask your waiter for today's flavours 25 per scoop

Cape Malva, citrus crème anglaise, rooibos ice cream, compressed stone fruit 85

Smoked chocolate fondant, cherry compote, espresso ice cream, berry balsamic reduction 85

White chocolate mousse, strawberry sorbet, meringue, pistachio sponge cake 85

Coconut crème caramel, sesame wafer, passion fruit sorbet, coconut crumble, fresh fruit salsa (Vegan) 80

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VIEWS



BOUTIQUE HOTEL & SPA

Welcome to Views Restaurant

Our food philosophy:

Our dining concept allows guest to have a relaxing dining experience, showcasing local and fresh produce with boutique style wines and beverages, while soaking up the views and natural marvels of Wilderness beach.

Our art collection is a collaboration with Wilderness Art Association to showcase and sell local artists' masterpieces. The art display is themed and changes monthly adding to a unique sensory experience.

Operating times:

Monday to Sunday
Breakfast 07:00 to 11:00
Lunch 11:30 to 17:00
Dinner 18:00 to 22:00

Contact details:

Tel: 044 877 8020
www.viewshotel.co.za
viewsrestaurant@viewshotel.co.za
South Street, Wilderness, WC, 6560



BEVERAGES



MINERAL WATER

Still or sparkling water, 330 ml	30
Still or sparkling water, 750 ml	55

SOFT DRINKS

Coke, Coke Zero, Sprite, Sprite Zero	35
Halls Tomato Cocktail 200 ml	55
Appletiser, Grapetiser 275 ml	45
Red Bull	55

Fitch & Leedes 200 ml	30
Lemonade, Ginger Ale, Club Soda, Indian Tonic, Pink Tonic, Blue Tonic, Bitter Lemon	

FRUIT JUICE

Orange, Apple, Mango, Guava, Cranberry	35
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MILKSHAKE

Chocolate, Strawberry, Lime, Vanilla	65
Iced Coffee	65

HOT BEVERAGES

(Coffee bean selection: Blacksmith Unity Blend, Blacksmith Purity Blend, Blacksmith Honesty Blend or La Dolce Vita)

Single Espresso	22	Cappuccino	35
Double Espresso	28	Flat White	35
Cafe Americano	30	Hot Chocolate	38
Cafe Latte	35	Mochaccino	38