

Blue Water Café

IMHOFF FARM, KOMMETJIE



Breakfast

only served until 11:30

FRUIT NUT SUNDAE

Toasted nuts served with seasonal fruit and greek yoghurt, drizzled with honey

65.00

EGGS BENEDICT

Herbed potato rosti, two eggs and bacon

95.00

EGGS ROYALE

Herbed potato rosti, smoked salmon

98.00

EGGS FLORENTINE

Herbed potato rosti, spinach and mushrooms

78.00

FARM STYLE FLAPJACKS

Masacarpone cheese, with crispy bacon or fresh fruit

85.00

FARMERS BREAKFAST

Two eggs, bacon, beef sausage, grilled mushrooms, grilled tomato, chips and toast

98.00

CROISSANT BACON

Filled with streaky bacon and cheddar cheese

65.00

CROISSANT SALMON

Filled with smoked salmon and scrambled egg

85.00



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Starters

only served from 12:00

SOUP OF THE DAY

Please ask your waiter

SQ

CREAMY CHICKEN LIVERS

Served peri-peri or plain

68.00

PAN FRIED HALLOUMI

Fresh sprouts and sweet chilli sauce

75.00

WEST COAST MUSSELS - 1/2 OR FULL

White wine, garlic and cream

65.00/115.00

TEMPURA PRAWNS

Served on an asian style salad

78.00

FRUITY CAMEMBERT

Seasonal fruit, berry compote and balsamic drizzle

78.00

Sandwiches

100% rye, ciabatta or
seed loaf

CLUB SANDWICH

Chicken, bacon, brie and avocado

105.00

SALMON AND RADISH

Served with apple, ginger, avocado & crème fraîche

108.00

ALL DAY BREAKFAST

2 eggs, beef sausage, bacon, tomato and mushrooms

98.00



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Mains

only served from 12:00

CURRY OF THE DAY

Both a meat and vegetarian option available

SQ

HAKE AND CHIPS

Beer batter, served with tartare sauce

95.00

BLUE WATER BURGER

Made 100% fresh on site every day

105.00

STICKY LIME AND GINGER CHICKEN

Bok choy and savoury rice

110.00

BLUE WATER CALAMARI

Cajun fried, wasabi mayo, chips

110.00

SPRING PEA RISOTTO

Peas, pea shoots, parmesan and creme fraiche

88.00

SUMMER BOLOGNESE

Fresh tomato, spaghetti and basil

98.00

ROASTED VEG LASAGNE

Slow roasted aubergine and zucchini

88.00

SAUCES:

Wild Mushroom Dijon
Green Peppercorn
Bearnaise

SIDES:

Fresh Cut Chips
Sweet Potato Wedges
Greek Salad
Creamed Spinach



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From the Grill
only served from 12:00

PORK RIBLETS

Red cabbage apple coleslaw, served with chips

165.00

FILLET STEAK

Baby carrots, creamed spinach and chips

180.00

SIRLOIN STEAK

Served with chips

115.00

Salads

FENNEL APPLE AND CARROT

Toasted pecans, feta and citrus shallot dressing

78.00

CHILLI THAI BEEF

Fresh radish, chilli, and ginger oriental dressing

115.00

ROOT VEGETABLE

Toasted cashews, shaved parmesan, mango dressing

98.00

CLASSIC CAESARS

Free-range chicken, bacon or both, anchovy dressing

98.00

PEPES BUCHE AND BEETROOT

Fresh greens, goats cheese, organic sprouts, sweet mustard dressing

110.00



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Pizza

ask for a gluten-free base
smaller sizes cost 2/3

1. GARLIC PIZZA

Sea salt, garlic, rosemary and olive oil

28.00/35.00

2. QUATRO FORMAGGIO

Mozzarella, feta, blue cheese, brie and onion

98.00

3. MARGHERITA

Mozzarella, tomato and oregano

48.00/68.00

4. REGINA

Ham and mushroom

55.00/86.00

5. EXOTICA

Parma ham, green fig, brie and rocket

102.00

6. SALMONE

Smoked salmon, herbed cream cheese and rocket

120.00

7. CAPPERI OLIVE E ACCIUGHE

Anchovies, olives, capers, onions, peppers, chilli

105.00

8. SAFARI

Carpaccio, chicken, biltong, rocket, avo, feta

138.00

9. GALLINA AI FORMAGGIO

Cajun chicken, brie, peppadews and rocket

105.00

10. FRUTTI DI MARE

Calamari, mussels, prawns, tuna, anchovy and basil

135.00



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Pizza cont ...
ask for a gluten-free base
smaller sizes cost 2/3

11. E POIRE	105.00
Caramelised pears, blue cheese, bacon and rocket	
12. VESUVIUS	125.00
Peri-peri prawns, garlic, peppadews and avo	
13. VERDURE	96.00
Zucchini, aubergine, peppers, artichoke, garlic, feta	
14. ARANTCHA	92.00
Roast butternut, blue cheese, basil, rosa tomatoes	
15. PANCHO VILLA	115.00
Beef mince, refried beans, avo, chilli and sour cream	
16. PEPPERDEWS	105.00
With garlic feta, olives and peppers	
17. PEPPERONI	105.00
Asparagus, chorizo, pepperdews, peppers, feta, garlic	
18. SPINACH	95.00
Spinach, feta, garlic	
19. FRUITTI	95.00
Choice: bacon or ham or salami or chicken and a choice of: Banana or pineapple or avo or feta	
20. SERENGETI	115.00
Buffalo mozzarella, fresh tomato, basil, pesto, onion	
21. STAGIONI	98.00
Salami, olives, artichokes, capers and garlic	



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Children

Fourteen and under only

SCRAMLBED EGGS AND BACON

32.00

FRENCH TOAST

36.00

TOASTED CHICKEN MAYO

55.00

TOASTED SANDWICH

45.00

Ham, cheese, tomato- any combination

FISH AND CHIPS

50.00

MACARONI CHEESE

40.00

CHICKEN BURGER AND CHIPS

52.00

Milkshakes

CHOCOLATE, LIME, STRAWBERRY,
BANANA



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Sweet

FARM BAKED CAKES

Chocolate, Cheesecake, Carrot, Lemon Meringue

35.00

MALVA PUDDING

55.00

CREME BRULEE

55.00

ICE CREAM AND CHOCOLATE SAUCE

48.00

SUMMER PAVLOVA

75.00

BREAD AND BUTTER PUDDING

42.00

DOM PEDRO

Kahlua or Whisky

45.00



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Beverages

ICED TEA

Berry, peach, lemon

SODAS

Coke, Zero & Light, Fanta, Creme Soda, Sprite, Tisers

STILL AND SPARKLING WATER

Large or small

Beer

LOCALLY BREWED - LAKESIDE

Selection on tap - 350 ml or 500ml

WINDHOEK & AMSTEL DRAFT

350 ml or 500ml

BOTTLED BEER & CIDER

Windhoek, Castle, Black Label, Hansa Pilsener, Savanna, Hunters Gold

Hot Drinks

TEA SELECTION

Ceylon, Rooibos, Mint, Chamomile, Earl Grey, Chai

VILLAGE ROAST COFFEE

Flat White, Espresso, Latte, Americano, Iced, Irish

ROOIBOS

Cappucino, Latte



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Sparkling Wine

PIETER CRUYTHOF

50.00/160.00

Swartland

KLEINE ZALZE BRUT ROSE

195.00

Stellenbosch

L'ORMARINS BRUT CLASSIQUE

250.00

Franschhoek

Sauvignon Blanc

MARKLEW

35.00/120.00

Stellenbosch

BUITENVERWACHTING BUITEN BLANC

140.00

Constantia

STONE TOWN

150.00

Darling

SPRINGFIELD LIFE FROM STONE

225.00

Robertson

Rose

LEOPARDS LEAP CHARD PINOT

35.00/130.00

Franschhoek

VREDE & LUST JESS

150.00

Franschhoek



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Chenin Blanc

PECAN STREAM

40.00/140.00

Stellenbosch

MULLINEUX KLOOF ST OLD VINE

180.00

Swartland

Chardonnay

TOKARA

180.00

Franschhoek

BOSCHENDAL 1685

190.00

Stellenbosch

Shiraz

KNORHOEK

45.00/160.00

Stellenbosch

WILDEKRANS

Botriver

200.00



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Pinotage	MOOIPLAAS	180.00
	Stellenbosch	
	DIEMERSFONTEIN	250.00
	Wellington	
Cabernet Sauvignon	ANURA	195.00
	Stellenbosch	
	AVONTUUR	260.00
	Stellenbosch	
Pinot Noir	SUTHERLAND	225.00
	Stellenbosch	
Merlot	LANDSKROON	195.00
	Franschhoek	
	LANZERAC	295.00
	Stellenbosch	
Red Blends	HARTENBERG CAB/SHIRAZ	50.00/170.00
	Elgin	
	MARKLEW CAPENSIS	180.00
	Elgin	

