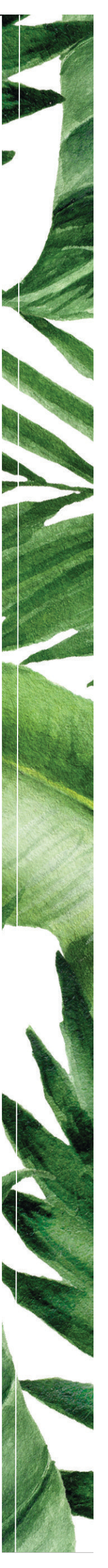


CANAL CAFE

RESTAURANT & BAR

MENU



STARTERS

GRILLED CHILLI & LIME CALAMARI TUBES **R 55**
Served on a bed of potato cubes and watercress

POTATO CROQUETTES **R 65**
Served with red pesto relish and Parmesan cheese

SPRINGBOK CARPACCIO **R 75**
Served with a rooibos balsamic glaze & pecorino shavings

MUSSELS **R 85**
Served in a garlic white wine sauce or a lime Provencal sauce with toasted ciabatta

PARMESAN CRUSTED GARLIC BUTTER PRAWN TAILS **R 95**
Served with toasted ciabatta

SALADS

CHUNKY GREEK SALAD **R 55**
With chunky marinated feta

CAFÉ SALAD **R 65**
Peppers, cucumber, avocado, tomato, rocket, red onion and house dressing

WARM BUTTERNUT SALAD **R 75**
Cinnamon spiced butternut and chick peas served on a bed of baby spinach

GRILLED CHICKEN SALAD **R 95**
Grilled chicken strips, goats cheese and walnuts served on cos lettuce

BURGERS

VEGETABLE BURGER **R 85**
Spicy homemade chickpea and lentil patty, jalapeno relish

CHICKEN BURGER **R 105**
Mozzarella cheese, rocket, caramelized onions, jalapeno relish and tzatziki sauce

BEEF BURGER **R 115**
Brie cheese, relish, rocket, bacon and caramelized onions

SANDWICHES & CIABATTA

HICKORY HAM **R 75**
White cheddar with Piccalilli relish, tomato & rocket.

PASTRAMI **R 85**
Home made pickled onions, tomato, lettuce and whole grain mustard mayonnaise.

HUMMUS **R 95**
Red pepper pesto, cucumber, tomato, bean sprouts Julienne carrots and lettuce.

SMOKED SALMON **R 115**
Chive Cream Cheese, rocket, Capers and red Onion

MAINS

AUBERGINE PARMIGIANA (V) **R 75**
Aubergine, mozzarella cheese
And tomato relish

BLACK BEAN AND CORN ENCHILADA (V) **R 80**
Black beans, corn, sour cream,
salsa and mozzarella

CHICKEN SCHNITZEL **R 85**
Anchovie butter & lemon

STEAK & CHIPS **R 95**
Sirloin steak 180g with herb butter

CHICKEN POT PIE **R 105**
Carrots, cape sparkling wine,
mushrooms and herbs

HAKE & CHIPS **R 110**
Beer battered hake, lemon and
tartar sauce

CRUMBED PORK CHOPS **R 115**
Served with traditional apple sauce

PAN SEARED KING KLIP **R 130**
Served with garlic or lime butter

RUMP 250G **R 145**
Optimally aged and hand trimmed

SEAFOOD PLATTER FOR 1 **R 155**
Prawns, calamari tubes, mussels
and Kingklip

LAMB CHOPS 250G **R 165**
Served with mint sauce

FILLET 250G **R 175**
Optimally aged and hand trimmed

DESSERTS

FRUIT SALAD **R 45**
Served with vanilla ice cream
and fruit coulis

BELGIUM WAFFLE **R 55**
Served with Vanilla ice cream
and Swiss chocolate sauce

HOT APPLE CRUMBLE PIE **R 65**
Served with Vanilla Ice cream

CARAMEL VOLCANO CAKE **R 75**
Served with whipped cream
and almond flakes

NEW YORK BAKED
CHEESE CAKE **R 75**
Served with fresh mint and
fruit coulis

KIDDIES MENU

Kiddies Vienna and Chips **R 45**

Kiddies Fish Fingers
and Chips **R 50**

Kiddies Chicken Nuggets
and Chips **R 60**

Kiddies Chicken Burger
and Chips **R 65**

Kiddies Beef Burger
and Chips **R 70**

HOT BEVERAGES

Espresso Single **R 20**
Espresso Double **R 25**
Selected Teas **R 30**
Ceylon, Rooibos, Earl Grey, Green, Lemon, English Breakfast Tea
Americano **R 35**
Filter Coffee, Decaf Coffee
Cappuccino **R 40**
Normal, Red, Almond, Soy
Café Laté **R 40**
Normal, Chai
Hot Chocolate **R 40**
Chocochino **R 40**

SOFT DRINKS

Finch & Leedes 200ml **R 25**
Ginger Ale, Soda Water, Lemonade, Pink Tonic, Bitter Lemon
300ml **R 30**
Coke, Coke Light, Coke Zero, Sprite, Sprite Zero, Fanta Orange, Fanta Grape, Cream Soda, Tab
Lipton Ice Tea 300ml **R 35**
Appletiser, Grapetiser Red, Grapetiser White, Tomato
Cocktail **R 40**
Water 500ml **R 45**
Still Or Sparkling
Water 750ml **R 55**
Still Or Sparkling
Red Bull **R 55**

MONSTER SHAKES

Monster Vanilla Shake **R 60**
Vanilla ice cream, whipped cream, marshmallows, boudoir biscuits, Jelly Tots and Peanut Butter

Monster Chocolate Shake **R 65**
Chocolate ice cream, whipped cream, chocolate vermicelli, Peanut Butter, Oreo biscuits and Kit Kat chocolate

Monster Strawberry Shake **R 70**
Strawberry ice cream, whipped cream, Peanut Butter, fruit pastilles, strawberry whirl biscuits and pink marshmallows

ALCOHOLIC DESSERT BEVERAGES

Irish Coffee **R 60**
Hot Coffee, Irish whiskey, sugar, stirred, and topped with cream

Dom Pedro **R 65**
Amarula Pedro, Frangelico Pedro, Kahlua Pedro, Whiskey Pedro

BEERS

LOCAL

Castle Lager, Black Label, Hansa Pilsner	**R 30**
Castle Light	**R 35**

IMPORTED

Amstel	**R 30**
Heineken	**R 40**
Windhoek Lager	**R 45**
Windhoek Draft	**R 50**
Stella Artois, Corona	**R 50**

NON-ALCOHOLIC

Becks	**R 50**

CIDERS & COOLERS

Hunter's Gold, Hunter's Dry	**R 40**
Smirnoff Spin	**R 40**
Savanna Dry, Savanna Lite	**R 45**

PORTS & SHERRIES

Monis Sherry	**R 20**
Allesverloren Port	**R 20**
Old Brown Sherry	**R 45**
Remy Martin	**R 80**
Henesy VSOP	**R 90**
Henesy XO	**R 250**

SPIRITS

Whiskey

Scottish Leader	**R 20**
J&B, Bell's	**R 25**
Famous Grouse	**R 25**
Johnnie Walker Red Label	**R 30**
Baines	**R 30**
Tullamore Dew	**R 30**
Jack Daniels	**R 35**
Gentleman Jack	**R 35**
Jameson	**R 40**
Johnny Walker Black	**R 45**
Monkey Shoulder	**R 50**
Chivas Regal 12yr	**R 50**
Jack Single Barrel	**R 60**
Woodford Reserve	**R 60**
Glenfiddich 12yr	**R 70**
Glenfiddich 15yr	**R 90**
Glenmorangie Nectar	**R 120**
Glenmorangie 18yr	**R 190**

Vodka, Cane & Gin

Smirnoff Red Vodka	**R 20**
Gordon's Gin	**R 20**
Herradura	**R 20**

SPIRITS

Tanqueray Gin	**R 25**
Absolute	**R 30**
Skyy Vodka	**R 30**
Lovoka Caramel	**R 30**
Hendrick's Gin	**R 45**
Belvedere Mango	**R 45**
Reyka	**R 50**
Brandy	
KWV 3	**R 25**
Klipdrift Premium 10yr	**R 25**
Klipdrift Gold	**R 35**
KWV 10	**R 35**
Van Ryn's Reserve 15yr	**R 140**
Rum	
Spice Gold	**R 20**
Captain Morgan	**R 20**
Bacardi	**R 25**
Red Heart, Malibu	**R 25**
Sailor Jerry	**R 30**
Mount Gray Black	**R 45**
Bacardi 8 Anos	**R 45**
Liqueurs	
Amarula	**R 20**
Pimms	**R 20**
Cointreau	**R 25**
Frangelico	**R 25**
Campari	**R 30**
Kahlùa	**R 30**
Tequila	
Jose Cuervo Gold, Jose Cuervo Silver	**R 25**
El Jimador Blanco	**R 25**
Ponchos Tequilla	**R 30**
Digestives	
Jägermeister	**R 35**

WINE LIST

CHAMPAGNE

JC Le Roux Le Domaine **R 220**
The wine of choice for those who prefer a natural lightness in their sparkling wine. It is lighter in alcohol and lower in kilojoules. This wine is a blend of the noble Sauvignon Blanc cultivar and the famous White Muscadel grape variety.

JC Le Roux La Chanson **R 220**
Chanson is a lively, ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry and plum.

JC Le Roux Vibrazio Demi Sec Rosé **R 220**
With its salmon blush, light yeasty tones, and powerful fruit flavours, this stylish Rosé complements any occasion. J.C. Le Roux La Vallée Rosé is a unique off-dry Méthode Cap Classique, for those who prefer the elegance of a fine bubbly with just a hint of sweetness.

Pongrácz **R 400**
This is a timeless Cap Classique with great elegance and complexity. Deli cate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive. It impartsa wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste.

WINE LIST

CHAMPAGNE

Pongrácz Rosé **R 400**

This Cap Classique Rosé delights the mind as much as the eye and evokes an air of romance with it s delicate salmon pink hue. This is a timeless Cap Classique with great elegance and complexity. Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly at tractive. It imparts a wonderful foamy mouthful of black berry fruit flavours with a lingering brut aftertaste.

Graham Beck Brut Rosé **R 450**

This wine has a unique pale silver-pink hue. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse, but fine in the mouth, with subtle red berry flavours enlivened by bright acidity. Brisk, yet delicate on the palate, bursting with flavours of freshly crushed berries and hints of oyster shell. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

Graham Beck Brut **R 450**

A selection of 57% Pinot Noir and 43% Chardonnay. Both varietals are handpicked, Chardonnay for fruit and elegance & Pinot Noir for complexity and length of flavour. Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.

WINE LIST

WHITE WINES

Sauvignon Blanc

Leopards Leap **R 160**

This refreshing wine with its herbaceous notes will pair well with fresh salads containing asparagus, pea-shoots and basil.

Fleur Du Cap **R 170**

A highly acclaimed wine showcasing a rich combination of classic gooseberry, asparagus, passion-fruit and mango aromas on the nose while presenting a palate dominated by delicate herbaceous flavours.

Louisvale Stone Road
(HOUSE WINE) **R 40** **R 170**

A fresh, crisp, well-structured wine, this Sauvignon has well integrated acidity on the palate and a smooth, lingering after taste.

Nederburg 5600 **R 190**

Passion fruit and grassy aromas with floral and citrus notes. A refreshing, medium-bodied wine with fresh tropical fruit flavours and a pleasant finish.

Durbanville Hills **R 200**

Medium-bodied wine with a mix bowl of tropical fruit flavours, citrus and ends with a lingering freshness. Enjoy on its own, slightly chilled, or served with grilled fish, tomato-based soup, green salad or a selection of cheeses.

Groote Post **R 260**

On the nose fragrances of white stone fruit , green fig and gooseberry. The palate has great length and minerality.

WINE LIST

WHITE WINES

Iona **R 380**

Beautiful purity of limes and ripe gooseberry, with tropical, floral and fine herbal notes, ruby grapefruit and white pear drop on the finish. This is cool climate Sauvignon blanc –vibrant, mineral, elegant, balanced and delicate, with a long, layered and complex finish

Chardonnay

Durbanville Hills **R 200**

The grapes for this wine were sourced from vineyards located mostly in the lower Durbanville foothills on the southern slopes, some 250 metres above sea level and grown in dark red soils. The vineyards, yielding around 9 tons per hectare, were harvested from mid to late February between 24° and 26° Balling, when the grapes were showing ripe, yellow colours.

Fleur Du Cap Unfiltered **R 220**

On the nose, this full-bodied wine displays citrus aromas with hints of vanilla enhanced by layers of ripe tropical fruit, while the fresh palate ends with a pleasantly enduring aftertaste.

WINE LIST

WHITE WINES

Diemersdal Unwooded **R 220**

This fashionable wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas. Nuance of limes on the palate combine to offer you a delicious, flavourful wine with a creamy taste and lingering aftertaste.

Boschendal 1685 **R 290**

This bold statement wine, which is big on aromas and flavours, has a lemony, cinnamon and nutmeg nose. Palate: Zesty citrus and ripe tropical fruit flavours. Well balanced with a soft, buttery character from barrel fermentation and maturation add to the complexity and roundness of the wine.

Glen Carlou Unwooded **R 330**

On the palate the wine has medium acidity with flavours of pineapple and quince; the lees give the wine a soft creamy finish. Often it is the creamy finish that creates a perception of sweetness, but the wine is nonetheless dry.

Chenin Blanc

Ken Forrester Petit **R 180**

Perfect everyday drinking wine. A youthful fresh wine with quince and pear drop flavours. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours. Good mouth feel and appetizingly tangy finish.

WINE LIST

WHITE WINES

Groote Post **R 230**
Flavours of peach, guava and granny smith apples are prominent on the nose with a fruit basket of flavours on the palate.

Blanc de Blanc
Zonnebloem **R 160**
Zonnebloem's Blanc de Blanc is a wonderfully affordable white blend. The wine presents itself as translucent with flecks of green. Upon examining the nose, you are greeted with tropical fruit aromas, especially granadilla and guava, positively bursting out of the glass. On the palate, expect a medium-bodied wine that has a fresh acidity and an abundance of tropical fruit flavours.

RED WINES

Merlot
Louisvale Stone Road
(HOUSE WINE) **R 50** **R 190**
Bright red. Red summer berries and plums with subtle oak in the background. A well-rounded wine with attractive up-front plum and red fruit flavours and elegant tannins, with integrated oak nuances that round off the palate.

WINE LIST

RED WINES

Durbanville Hills **R 250**
There is a concentration of rich sweetened fruit, with hints of Christmas cake and chocolate mint, followed by the sweet wood spices like vanilla and cinnamon . Medium to full-bodied wine with sweet fruits on palate, rounded off with silky tannins and a full mouth feel that has a prolonged after taste.

Nederburg **R 290**
Bright red. Red summer berries and plums with subtle oak in the background. A well-rounded wine with attractive up-front plum and red fruit flavours and elegant tannins, with integrated oak nuances that round off the palate.

Shiraz

Leopards Leap **R 220**
This wine has a lively aromas of black currant, blueberry and cherry, intertwined with subtle whiffs of vanilla. Beautifully balanced by layers of dark fruit and oak spice flavours, with a well-defined tannin structure, ensuring a lingering after-taste.

Zonnebloem **R 340**
Intense blackberry aromas combined with French oak spices and hints of black pepper. Palate: Full-bodied, layered and dense with juicy dark fruit flavours, careful oaking, a hint of cloves, and approachable tannins.

WINE LIST

RED WINES

Pinotage

Beyerskloof **R 290**

Primary fruit aromas lead to an abundance of plum and black cherries against mocha, cedar & sweet spicy notes. Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish. Impressive for consistency, given the volume produced of this specific vintage. For a full flavoured experience we recommend drinking young.

Diemersdal **R 330**

This wines shows a complex nose of red fruits, vanilla, exotic spices and rich dark chocolate aromas. A full flavoured and smoothly textured palate with oriental spice, chocolate and roasted banana.

Jacobsdal **R 340**

Deep vermillion, faint bricking at the edge. Charry oak dominating the fruit with lead pencil and cassis notes. Finely integrated tannins, this wine is still young and evolving, but showing finesse and integration.

Diemersfontein **R 340**

On the nose distinct coffee, rich dark chocolate and baked plums. The ripe subtle tannins create a wine to be drunk very young. This unique style of Pinotage is a perfect accompaniment to salmon, roast venison and even chocolate mousse.

WINE LIST

RED WINES

Cabernet Sauvignon

Laborie **R 230**

Dark colour, strong coffee on the nose. Subtle hints of blackberry and other dark fruit on the pallet as well as coffee and soft chocolate. Quite decent. Wouldn't mind if it was a bit fuller bodied though. Full bodied with firm tannins Flavors and aromas pepper and dark berries.

Red Blends

Groote Post **R 230**

A down to earth, ripe fruit driven blended red wine. Cherry, mulberry and cedar wood are prominent on the nose with soft sweet tannins on the palate giving a smooth finish.

WINE LIST

ROSÉ

Stone Road Cinsault
(HOUSE WINE) **R 45** **R 180**
This is a dry Rosé with vibrant red berry and watermelon flavors.

Durbanville Hills **R 200**
The grapes for this wine were selected from vineyards on the lowlying, south-facing slopes. They were chosen for the exceptional structure and flavour the grapes impart to the wine. The soil moisture levels of this particular vineyard ensured small berries with an excellent skin-to-fruit ratio providing an intense colour and flavour spectrum.

Alto Rouge **R 360**
Dark ruby colour. Powerful berry fruit aromas give way to cigar boxes and dark chocolate followed by vanilla and oak spices. Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla. A good tannic structure adds complexity and long maturation potential.

COCKTAILS

Cheetah Margarita **R 40**
Jose Cuervo Tequila, Triple sec, Lime Juice, Salt

Cape Cosmopolitan **R 45**
Smirnoff Red Vodka, Triple sec, Cranberry Juice, Lime Juice, Orange.

Strawberry Daiquiri Delight **R 60**
White Sugar, Frozen Strawberries, Lime Juice, Lemon Juice, Bacardi Rum, F&L Bitter Lemon.

Robben Island Ice Tea **R 95**
Triple Sec, Smirnoff Red Vodka, Gordon s Gin, Bacardi Rum, El Jimador, Tequila, Coke Cola, Lemon Juice, Lemon.