

DAILY SPECIALS BETWEEN 5-7PM

El Jimador gold tequila x2 R25 Mojito R35 A glass of House wine R20 Johnnie Walker Red *single* R15 Gilbeys Gin *double* R15 Stripe horse 500ml/330ml R32/22

LUNCH SPECIAL MENU

(Mon-Sat 11.30 - 15.00) Select 2 meals for R100 only Single meals for R60 only

SUNDAY

(Whole day all day)
2 standard burgers (chicken, beef or veg)
Onion rings, and chips for R100
Toppings extra

MONDAY BLUES

(17.00 onwards)
2 standard burgers (chicken, beef or veg)
Onion rings and chips for R100
Toppings extra

TUESDAY

(All day)
Slow roasted pork belly ribs
With chips and onion rings
500g ribs for R125
250g ribs for 85

WEDNESDAY

(17.00 Onwards)
Regular burger (chicken, beef or veg) and a
Castle Lite 500ml draught beer for R80
Toppings extra

THURSDAY

(17.00 Onwards)
Any 2 Lunch menu items including 2 glasses of wine R130

Please note that all specials are eat-in meals only.





BREAKFAST

BACON & EGG ROLL

Served on a portuguese roll 25

SCRAMBLED EGGS

Three eggs scrambled served with toast 25
Add grilled tomatoes 8
Add crispy streaky bacon 15
Add sautéed portabello mushrooms 10

EARLY BIRD

One egg, crispy streaky bacon, grilled tomato 28

THE VAN HUNKS

2 eggs, crispy streaky bacon, grilled tomato and sautéed mushrooms
38

THE CAPTAIN

2 eggs, crispy streaky bacon, grilled tomato, sautéed mushrooms and tenderized steak

65

VAN HUNKS BENNI

Crispy streaky bacon, grilled tomato, poached eggs and homemade lemon hollandaise 70

THE MEXICAN

Savoury mince, poached egg and cheddar 75

OMELETTES

25

FILLINGS

Cheddar, mozzarella, Danish feta, tomato, sautéed mushrooms, onions, crispy bacon, gypsy ham

15

All served with toasted sourdough bread





BAR SNACKS AND STARTER

Flash fried calamari tentacles served with Sriracha aioli (Availability limited)

55

Peppadew poppers with sundried tomato-yoghurt dipping sauce 40 (V)

Kaserkrainer Corndog with honey-mustard sauce 52

Trio of cheese stuffed jalapeno poppers with homemade herbed mayo
45 (V)

Cape Malay springrolls served with freshly made sweet-chilli sauce Choice of chicken or veg

50

Locally made samosas served with freshly made sweet-chilli sauce Choice of chicken or veg

50

Sticky buffalo-wings with blue cheese cream 65

Chicken skewers served with a peanut satay sauce and rocket 40

Lightly spiced crumbed calamari rings with homemade tartar sauce

55

Peri Peri chicken livers with garlic bruschetta 55

Local olive medley bowl with olive oil baked crostini's 35

Chicken Nachos (a favourite)
70

Snack basket for two

Sticky chicken wings, jalapeno poppers, deep-fried calamari rings, Samosas and springrolls

90





LUNCH SPECIALS

Monday – Saturday 11h30 – 15h00 One for R60 Two for R100

Chicken Tikka pineapple pita served with coriander and a garden salad

Craft beer-battered or grilled fresh hake, homemade tartar sauce and fresh lemon served with a choice of hand cut fries or garden salad

Crumbed chicken schnitzel served with mash, peas and creamy cheese sauce

Flash fried crumbed calamari rings, Sriracha aioli served with hand cut fries or garden salad

Chef's salad

Garden greens, Danish feta, cucumber ribbons, rossa tomatoes, smoked olives, pickled red onions, toasted sunflower seeds and balsamic vinaigrette

Tenderised beef or chicken prego on a Portuguese roll with caramelised onions, served with hand cup fries or garden salad

Grilled chicken tortilla wrap with hummus, garden greens, pickled pineapple and coriander red cabbage

Sit down only





SALADS

IN THE HOUSE

Garden greens, Danish feta, cucumber ribbons, rossa tomatoes, smoked olives, pickled red onions, toasted sunflower seeds and balsamic vinaigrette

58

LET'S GO GREEN

Fully-loaded veggie salad tossed with an assortment of broccoli, carrots, red apples, dried cranberries and a pinch of sugared almonds. Topped with our unique yoghurt dressing

55

Add grilled chicken 20

FLY THE COOP

Grilled chicken breast, salad greens, mandarin segments, Danish feta, cucumber, rossa tomatoes, coriander, toasted pumpkin seeds and honey-mustard vinaigrette

65

PASTA

Hand-made wild mushroom and artichoke ravioli, drenched in sage-nut-brown-butter topped with parmesan, artichokes, rossa tomatoes and rocket

95

Pulled pork and bacon ragout served with handmade tagliatelle, rocket and gremolata crumble

85

Broccoli and baby marrow flash fried with a hint of chilli and garlic, served on a bed of tagliatelle and topped with a creamy lemon dressing and crushed almonds

75 (V)





BURGERS

Your choice of 100% grilled beef patty, parmesan-crumbed or grilled chicken breast, marinated veggie patty on a toasted sesame bun served with hand cut fries

THE VAN HUNKS

Sliced, cheddar cheese, grilled mushrooms, balsamic-caramelised onions and our secret red sauce

98

THE MEXICAN

Spicy guacamole, tomato-onion-salsa, melted mozzarella and jalapenos Add crispy streaky bacon 10 98

THE MEDITERRANEAN

Basil Pesto, olive-sundried tomato salsa and marinated artichokes 98

PLAIN JANE

Grilled beef, chicken or marinated veggie pattie 80

TOPPINGS

Guacamole, bacon, jalapenos, cheddar, mozzarella, portabello mushrooms, caramelised onions

15

THE PREGO

Tenderised beef or chicken prego on a Portuguese roll with garlic aioli served with hand cut fries or garden salad

75





MAINS

Grain-fed A-grade beef grilled with our homemade BBQ basting

Rump 300g - 145 Sirloin 300g - 135 T-bone 500g - 168

Add some sauciness:

Trio of peppercorn cream Mushroom, thyme and sherry Gorgonzola and Black pepper Cheddar and sweet mustard 25

Our FAVOURITE slow braised and flame grilled pork belly ribs with homemade BBQ basting 500g -160 250g -110

Slightly spiced and crumbed smokey fishcakes served with tomato-onion salsa, homemade fruit chutney and fresh coriander

Flash fried, crumbed calamari rings served with Sriracha aioli and lemon

110

Beer-battered or grilled fresh hake, homemade tartar sauce and fresh lemon

85

Crumbed chicken schnitzel with a choice of cheese, mustard or mushroom sauce

90

All the above served with a choice of Savoury basmati rice, hand cut fries, buttered mash, garden salad or seasonal roasted vegetables



Traditional Cape Malay Bobotie served with basmati rice, tomatoonion salsa, and homemade fruit chutney topped with fresh coriander

95

Red chicken curry with lemongrass, seasonal vegetables and coconut milk served with basmati rice, crispy poppadum and fresh coriander

95

Fresh Sustainable Linefish – Please ask your waitron 140

SIDES

Twice fried hand cut potato fries Side -17 Plate - 26

Garden salad - 28

Buttered potato mash - 15

Savoury basmati rice - 15

Crispy onion rings - 15

DESSERTS

Homemade brownie with salted caramel, berry compote and vanilla ice cream

35

Traditional Malva pudding served with custard and vanilla ice cream

35

Lemon curd pot served with shortbread crumbs and vanilla ice cream

35

Vanilla ice cream served with creamy dark chocolate-rum sauce 35





PIZZA

Only available from 17h00-23h00

GARLIC AND CHEESE (V)

Garlic, herb, feta and olive oil focaccia 36

MARGARITA (V)

Tomato and mozzarella cheese 50

SPARE RIBS

Margarita topped with slow roasted pork belly ribs strips 85

BACON

Bacon, mushrooms, onions and feta cheese 75

3 CHEESE

Feta, cheddar and mozzarella cheese.
*Add blue cheese at R10
75

CHICKEN

Chicken, mushrooms, green peppers and mozzarella cheese 75

RASTA (V)

Mozzarella cheese, tomatoes and rocket 70

HAWAIIAN

Pineapple, ham and mozzarella cheese 70

REGINA

Mushroom and ham 75

TROPICANA

Pineapple, green pepper and chicken 70

MEXICAN

Mince, green pepper, fresh chili and onion 75

All our pizzas are homemade, thin based pizza



COCKTAILS

BLOODY MARY

Vodka and Tomato juice 45

COSMOPOLITAN

Vodka, Triple sec, Lime and Cranberry Juice 45

DARK N' STORMY

Caribbean Rum, Lime and Ginger Beer 49

ESPRESSO MARTINI

Vodka, Kahlua and Single Espresso 45

LONG BEACH ICE TEA

Vodka, Gin, White Rum, Tequila, Triple Sec, Blue Curacao and Cranberry Juice 50

LONG ISLAND ICE TEA

Vodka, Gin, White Rum, Tequila, Triple Sec and Coke 52

LOUISIANA JAM

Southern Comfort, Apricot Jam, Mint and Pineapple Juice 52

MARGARITA

Tequila, Triple sec and Lemon juice 45

OTILOM

White Rum, Sugar, Lime and Mint 45

MOSCOW MULE

Vodka, Lime, Ginger Beer and Bitters 45

TEQUILA SUNRISE

Tequila, Orange Juice and Grenadine 45

WHITE RUSSIAN

Vodka, Kahlua and Milk 45

STRAWBERRY DAIQUIRI

Rum, Lime and strawberry 50

JUGS 180

- Dark n' Stormy
- Frozen Cocktail
- Long Island Ice Tea
- Pimms
- Sangria
- Tequila Sunrise

FROZEN COCKTAILS 36



WINES

VAN HUNKS House Red VAN HUNKS House White	30/85 30/85
THE LITTLE DRY RED/DRY WHITE OR BIG BLUSH (375ml)	55
"CHAMPERS"	255
Morgenhof MCC Pierre Jourdan Brut NV MCC	255 220
Boschendal Brut Rose MCC	280
SAUVIGNON BLANC	200
Brampton Sauvignon	35/130
Waterford Pecan Stream (Bestseller)	45/150
Hermanuspietersfontein Kaalvoet Meisie	185
Springfield Life from Stone	240
Paul Wallace Little Flirt (Elgin region)	160
CHARDONNAY	100
Fat Bastard (slightly oaked)	45/160
Boschendal 1685 Chardonnay	180
CHENIN BLANC	
Secateurs Chenin	165
Kaapzicht	120
Waterford Pecan Stream	45/150
WHITE BLEND	
French Quarter White blend	250
Longridge Emily Chardonnay/Pinot Noir	150
ROSE	
Brampton Rose	35/130
Hermanuspietersfontein Bloos	170
MERLOT	
Doolhof	220
Hermanuspietersfontein Posmeester	180
Excelsior Merlot	35/130
PINOTAGE	
Jacksons Veldfire	35/110
Doolhof Dark Lady	170
SHIRAZ	
Leopards Leap	110
Tamboerskloof	300
Andreas	340
CABERNET SAUVIGNON	470
Warwick First Lady	170
Franschhoek Cellar Cabernet Sauvignon	40/140
RED BLEND Kannaight Bin 2 (Marlet/Cab)	40/100
Kaapzicht Bin 3 (Merlot/Cab) The Welftran (Syrah (Mountedte (Viognier))	40/160
The Wolftrap (Syrah/Mourvedre/Viognier)	110 120
Doolhof Cape Boar (shiraz based) Pecan Stream Pebble Hill <i>(a favourite)</i>	120 150
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WHISKEY

SINGLE MALT	Ardbeg 10yrs	55
	Dalwhinnie 15 yrs	88
	Chivas 12 yrs	36
	Dimple 15 yrs	45
	Glenmorangie 10 yrs	50
	Glenfiddich 12 yrs	55
	Glenfiddich 18 yrs	80
	Glen Grant	24
	Highlandpark 12 yrs	44
	Macallan Siena	88
	Singleton 12 yrs	40
	Lagavulin	89
BLENDS	Black Grouse	21
	Famouse Grouse	20
	Bells	22
	Bains	25
	Grants	22
	J&B	22
	Johnny Blue	160
	Johnny Platinum	88
	Johnny Gold	76
	Johnny Black	30
	Johnny Red	22
	Monkey Shoulder	34
IRISH	Tullamore Dew	22
	Jamesons	28
	Bushmills	25
	Bushmills Black Bush	31
AMERICAN	Jack old no7	26
	Gentlemans Jack	30
	Woodfords Reserve	38
	Jim Beam	21
	Wild Turkey	31
GIN	Gilbeys	15
	Gordons	15
	Bombay	24
	Tanqueray	24
	Inverroche Classic	32
	Bloedlemoen hand-crafted	35
	Hendricks	40
	Wixworth	28



DRAUGHT BEERS ON TAP

Served in a 330ml or 500ml

Van Hunks Pumpkin Ale	41/31
Jack Black Lager Butchers Block Pale Ale Atlantic Weiss (unfiltered)	42/32 45/35 46/36
Devils Peak First Light Golden Ale Pale Ale CBC Pilsner	50/40 47/37 47/37
Other Draughts Stripe Horse Fokof Lager Windhoek Lager (Namibian) Black Label Castle Light Heineken (International)	48/38 47/37 35/25 35/25 36/26 42/32



SHOOTERS

22

** 20% discount on a full bottle after 7 pm Tequila El Jimador

require Er sirriador	
Jose Cuervo Gold	22
Don Julio	48
Patron XO	32
Patron Silver	47
Patron Reposado	60
Jagermeister	22
Fireball	24
Peanut Butter Vodka	22
Caramel Vodka	22
Turbo Sourz	22
Blowjob	22
Chocolate Cake	36
Caramello Bear	24
Springbokkie	24



100% AGAVE. 100% REAL.



CRAFT BEERS

СВС	CBC AMBER WEISS 400ml Fruity and aromatic well balanced craft with a low level of acidity and moderate sweetness. Spiced and fruity.	51
LILIANTE SACE	CITIZEN ALLIANCE AMBER 440ml American Amber Ale, an easy drinking beer with a smooth feel, a slight bitterness followed by caramel flavours from the malt, and a subtle dry finish.	51
DARLING BREW SAMMER	DARLING SLOW BEER 330ml An extreme lager with a rich golden colour. Refreshing with a real hops flavour and rounding off with a mild bitterness. A great thirst quenching beer	36
BONE	DARLING BONE CRUSHER 330ml A bottle of conditioned beer with hints of coriander and orange peel, a light, fruity taste and light herbal notes.	42
	GALLOWS HILL IPA 440ml A fruity malty middle flavour, with a hoppy finish Each IPA is a unique limited production batch. Please check the bottle to determine the details of the specific beer.	56
And the second	SXOLLIE 330ml A premium, single varietal, locally grown, African cider. Using delicious apple from the Elgin Valley. A Cider made in a wine style; using champagne yeast to boost the extraction of apple characteristic	48
SELECTION SALES FOR	JACK BLACK SKELETON COAST IPA 330ml A fearless beer, with a full malt flavour and extreme hop character with citrus, floral and earthy tones	51
	TRIGGERFISH SWEET LIPS 330ml A light blond brewed with two malt varieties. The beer is light, dry and refreshing with some sweet biscuit malt and subtle fruit flavour.	39
Tank Indian	DRAGON FIERY GINGER 330ml Slightly sweet with a definite fermented flavour to make the ginger burn linger.	38

