Celebrate life!

Pica Pau
Experience our true continental cuisine with a portuguese twist
012-207 9126 / www.picapau.co.za
<table>
<thead>
<tr>
<th>Beverage</th>
<th>Regular/Single</th>
<th>Mega/Double</th>
</tr>
</thead>
<tbody>
<tr>
<td>Breakfast Coffee</td>
<td>R20</td>
<td>R28</td>
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<tr>
<td>Caffé Latte</td>
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<tr>
<td>Cappuccino</td>
<td>R24</td>
<td>R33</td>
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<tr>
<td>Espresso</td>
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<tr>
<td>Hot Chocolate</td>
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<tr>
<td>Milo</td>
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<td>Mocca Chocca</td>
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<td>R37</td>
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<tr>
<td>Earl Grey Tea</td>
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<tr>
<td>Five Roses Tea</td>
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<td>Rooibos Tea</td>
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<td>Coffee Royale</td>
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<td>Pedros</td>
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<tr>
<td>Irish Coffee</td>
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</tbody>
</table>

The finest in Italian coffee

Caffe Minucci

allanjardine@telkomsa.net
Allgemeine
- two eggs, three rashers of bacon, grilled tomato, chips and toast - R59

Bebê Breakfast
- one egg, two rashers of bacon, grilled tomato and toast - R37

Cheese Griller Breakfast
- two eggs, three rashers of bacon, grilled tomato, cheese griller, chips and toast - R65

Franca Breakfast
- two eggs, three rashers of bacon, grilled tomato, frankfurter, chips and toast - R65

Gezondheid Breakfast
- muesli, yogurt and fresh fruit - R56

Hakke på Toast
- mince, scrambled eggs, cheese on toast - R37

Omelette de Votre Chox
- three egg omelette served with grilled tomato and toast - R51

Omelet Fillings Each
- ham, cheese, mushroom, chicken and mince - R15

Pain Perdu
- french toast served with bacon and syrup - R54

Smashed Avocado Toast
- smashed avo, feta, lemon, cherry tomato, egg and toast - R39

The Benedict
- two poached eggs, hollandaise sauce, two rashers of bacon and toast - R69

The Whole Groovy Hog
- two eggs, three rashers of bacon, grilled tomato, pork sausage and toast - R68

Breakfast Pizza

Tocino Breakfast Pizza
- scrambled eggs, cubed bacon, cherry tomato, basil, napoletana base topped with mozzarella cheese - R74

Picar Breakfast Pizza
- scrambled eggs, mince, cherry tomato, napoletana base topped with mozzarella cheese - R74

Sunnyside-Up Breakfast Pizza
- two eggs (sunnyside-up), cherry tomato, basil, napoletana base topped with mozzarella cheese - R74
Mini Foodies

Alfredo Spaghetti
traditional creamy ham & mushroom

Bacon, Mac & Cheese
creamy bacon & cheese pasta

Beef Mini Me Burger
served with chips & tomato sauce

Chicken Strips
crumbed chicken strips served with chips

Fish Fingers
served with chips

Pica Nini Kip
pizza with chicken & mushroom

Pica Nini Pina
pizza with ham & pineapple

Spaghetti Bolognese
minced beef with napoletana sauce

Sticky Ribs
served with chips

Mini Rainbow Waffle
mini waffle, nutella, sprinkled with hundreds and thousands

Oreo Ice Cream Delight
oreo biscuits, scoop of ice cream, topped with smarties

R 49 each

R 29 each

Children up to 12 years only
House Wines
250ml R 29 / 500ml R 55
Robertson Winery Chapel Dry White
A youthful, fragrantly refreshing dry blend, with tropical fruit salad flavours that linger to a crisp clean finish.

Blanc de Blanc
Boschendal
Crisp and dry, with a pleasant hint of fruit sweetness.

Chardonnay
Fat Bastard
The wine shows classic ripe, rich butter and tropical fruit on the nose and soft, well-integrated vanilla on the palate.

Groot Constantia Gouverneurs Reserve
The tropical fruit and citrus flavours follow on the palate while the rich mouth feel is beautifully balanced by the fresh acidity.

Chardonnay Pinot Noir
Haute Cabrière
You will find an abundance of zesty fruit - most notably white peach, litchi and red fruit with a delectable full mouth feel and balance.

Chenin Blanc
Spier Signature
Pale gold colour with fresh lime green flashes around the edge. Fresh, zippy, ripe-fruit, sliced pear, undertow of honey with a limesquirt ending.

Sauvignon Blanc
Darling Cellars Reserve Bush Vine
Initially a subdued bouquet opens up to aromas of tropical fruit such as watermelon skin, passion fruit and pineapple.

Durbanville Hills
Delightful combination of citrus, paw-paw, asparagus, ripe figs and watermelon. Medium-bodied wine, with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.

Neil Ellis Groenekloof
Bright aromatics of fresh late summer fruits, lifted florals with subtle herbaceous overtones.

Porcupine Ridge
The nose is fresh and intense with enticing aromas of granadilla, pineapple and hints of lime. Perfect for summer.

Robertson Winery
Full-bodied with powerful varietal flavours of bell pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity.

White Blends
Darling Cellars Classic Dry White
Explosion of tropical and citrus notes on your nose that follow through on your mid palate.

Graça
Lively-coloured with flashes of green, a touch of asparagus on the nose and crisp, lemony, off dry flavours. This white blend is a fusion of Sauvignon Blanc, Semillon and Colombiar.
MORE OF US MAKE MORE TO SHARE
It takes many hands to make our wine, all working together passionately and tirelessly to proudly share with many more.

House Wines

Robertson Winery Chapel Semi Sweet White
A refreshing semi-sweet wine, with tropical fruit flavours for everyday enjoyment.

Sweet White
Darling Cellars Sweet Darling
R 99
This is a floral and fruity wine that is supported by a fresh acidity. Makes for a perfect summer daytime drink.

Semi Sweet White
Robertson Winery Beaukett
R 99
Gentle muscat-scented, aromatic semi-sweet white wine with a smooth, subtle spicy palate. Generous and succulent, but nicely freshened by gentle acid with a fresh and clean finish.

Enjoy Responsibly. Not for Sale to Persons Under the Age of 18.
Wines Rosé

House Wines

- Robertson Winery Chapel Natural Sweet
  - 250ml R29 / 500ml R55
  - A refreshing sweet rosé, packed with delicious berry flavours.

- Nederburg Rosé
  - R115
  - Aromas of candy floss, cherries, strawberries and dried herbs. The grapes were sourced from vineyards in Paarl, Wellington, Durbanville, Stellenbosch and Darling areas. Excellent with summer salads or vegetarian dishes.

- Semi Sweet Rosé
  - Darling Cellars Sweet Darling Rosé
  - R99
  - A contemporary new style with ravishing low-alcohol appeal. A blushing new blend showing fruity and floral aromas. This is a soft friendly wine with a balanced sweetness on taste.

Darling Cellars

As Darling Cellars it all starts in the vineyards. These unirrigated, very old bush vines produce fewer bunches with smaller berries than modern vines. Our cool West Coast wines are made to be enjoyed with a wide selection of foods, and will undoubtedly bring people together. Enjoy!

www.darlingcellars.co.za
Red Wine

House Wines

Robertson Winery Chapel Dry Red
250ml R 29 / 500ml R 55
A fruity soft dry red, with smooth round berry flavours and a herbaceous, brambly character.

Cabernet Sauvignon

Darling Cellars Reserve Terra Hutton Cabernet Sauvignon R140
This wine displays flavours of blackberries, blackcurrant, red berries, chocolate, tobacco and a tinge of vanilla.

Porcupine Cabernet Sauvignon R145
Pungent flavours of dark fruit, plum and cedar box, typical to the cultivar. A medium-body wine with lots of complexity and lingering palate.

Merlot

Durbanville Hills Merlot R159
Driven by ripe plums, finished off with a hint of chocolate mint and sweet oriental spices.

Porcupine Merlot R140
The nose shows plums, blueberry and dark cherry in abundance, with subtle whiffs of aniseed, cloves and ginger. Grapes sourced from Malmesbury, Stellenbosch and Franschoek ensure richness and structure for this wine.

Pinotage

Darling Cellars Chocoholic Pinotage R140
A vibrant display of fresh fruit and flavours that include Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch.

Red Blends

Château Libertas R120
Château Libertas is SA’s grandfather of red wines. Château Libertas was launched in 1932, by an American medical doctor, adventurer and former Texas Ranger, who had gone into winemaking when he moved to Stellenbosch.

Darling Cellars Classic Cabernet Sauvignon/Merlot R 99
A good combination of dark fruit and structure from the Cabernet Sauvignon and red berry fruit from the Merlot.

Rupert & Rothschild Classique R285
Inviting red blend with fresh raspberry aromas and pomegranate undertones.

The Wolftrap Red R129
Grapes for this increasingly popular blend are sourced from selected vineyards in the Swartland. Hints of oak, soft tannins and voluptuous flavours make for early, easy drinking.

Shiraz

Salvadori Vinno Rosso R149
A whole day, every day drinking wine. A wine with concentrated ripe berry, vanilla & cassis aromas which follow through to the full, fruit driven, spicy palate.
Camarão R74
avocado or melon (seasonal), prawns on a bed of lettuce, topped with a drizzling of our unique cocktail sauce

Gegrilde Calamari R65
grilled calamari and squid heads served on a bed of rice with lemon butter or peri-peri sauce

Mussel Pot R84
slow cooked mussels in a creamy white wine and garlic sauce served with brown bread fingers

Pica Pau Prawn Tails R84
deshelled prawn tails in a creamy white wine and garlic sauce topped with mozzarella cheese and served with fresh brown bread fingers

Escargots R65
creamy garlic snails served with fresh brown bread fingers

Espárragos R66
crumbed deep fried asparagus drizzled with cheese sauce

Focaccia Erbe R39
herb based pizza fresh from the pizza oven

Focaccia Aglio R39
garlic based pizza fresh from the pizza oven

Formaggio R49
garlic based pizza with melted mozzarella cheese fresh from the pizza oven

Frigados de Frango R67
chicken livers in a creamy tomato, garlic and peri-peri sauce served with fresh brown bread fingers

...from the ocean

...from the garden
Avo Crostini  R69  
bacon pieces, avo (seasonal), lettuce, tomato, cucumber, onion, peppers and croutons

Greek σαλάτα  R62  
olives, feta, tomato, onion, cucumber, lettuce and peppers

Insalata di Pollo  R66  
strips of chicken breast, tomato, lettuce, cucumber, onion and peppers

Insalata Francese  R46  
lettuce, tomato, onion, cucumber and peppers

Portuguese Salada  R76  
tuna, boiled egg, butter beans, tomato, onion, boiled potato, lettuce and peppers

Billong & Strawberry Salad  R79  
sliced billong, greens, avo & strawberries (seasonal)

Blue Cheese Salad  R74  
blue cheese dressing, tomato, cucumber, lettuce and peppers
Eisbein
deep fried till crispy, served with sauerkraut, mash or vegetables

Espetada 300g
rump cubes grilled and spiced the portuguese way, served with your choice of starch or a salad

Lamb Shank
 tendril lamb shank slowly baked in the pizza oven, served on a bed of fettuccine with vegetables

Pork Belly
baked in the pizza oven, finished off with a honey and mustard glaze and served with your choice of starch or vegetables

Ribs Single Rack
served with your choice of starch or vegetables

Ribs Double Rack
served with your choice of starch or vegetables

Fillet 250g
served with your choice of starch or vegetables

Rump 300g
served with your choice of starch or vegetables

Rump Jalapeño 300g
served with your choice of starch or vegetables

Sirloin 250g
served with your choice of starch or vegetables

T-Bone 500g
served with your choice of starch or vegetables

Sauces
Cheese R25
Creamy Garlic R25
Mushroom R25
Pepper R25
Monkey Gland R20
Prego R25

Proudly supplied by Broederstroom Butchery
Calamares a la plancha  R112
- tender grilled calamari and squid heads served on a bed of rice
- with a choice of peri-peri or lemon butter sauce

Curry Gamberi  R139
- deshelled prawns in a creamy curry sauce served with rice

Line fish of the day  R122
- ask your waiter about the freshest fish from the sea

King Prawns  SQ
- six butterflied king prawns served with your choice of starch
- and peri-peri or lemon butter sauce

Pangasius Fish  R115
- served with your choice of starch and lemon butter sauce

Seafood Platter
For One  R220
- fish, calamari and prawns served on a bed of rice with your choice of peri-peri or lemon butter sauce

For Two  R385
Breakfast
Limited a la carte
7h00 - 10h00

Lunch
Portuguese Buffet - 12h00
Lunch @ R270 per person
banqueting@picapau.co.za

Rescue the mistreated, save the injured, love the abandoned... 
Resgate os maltratados, salve os feridos, ame os abandonados...

PORTUGUESE
Christmas @ Pica Pau
2017

Estrelas Da Madeira

Chicken Schnitzel
R96
crumbed chicken breast topped with cheese sauce and your choice of starch

Chicken Stack
R109
two grilled chicken breasts stacked between a spicy prawn and chorizo sauce topped with a fried egg

Piccolo Pollo
R99
chicken breast topped with a creamy ham and mushroom sauce served on a bed of fettuccine with vegetables

Portuguese Flatty
R99
half R75 whole R127
portuguese flatty baked in the pizza oven, then grilled with peri-peri or lemon and herb basting
Avo Piccante
regular R74 large R89
seasoned chicken and avo

Caprese
regular R87 large R99
cherry tomatoes, fresh basil, olives, mozzarella with basil pesto

Carne de Porco
regular R77 large R92
pork fillet, ham, mushrooms and garlic

Chouriço Salchicha
regular R68 large R83
chouriço sausage, onion, garlic and chillies

Curry Kip
regular R68 large R83
curried chicken, chutney, pineapple and banana

Frankie Fingers
regular R77 large R92
potato fries, frankfurter and oregano

Hühnerleber
regular R65 large R78
chicken livers, onion, peppers, chillies and garlic

Margherita
regular R46 large R60
classic napoletana base and mozzarella cheese

Mirisco
regular R84 large R99
mussels, prawns and calamari

Oberst Fleisch
regular R98 large R109
mince, ham, salami, olives, garlic, peppers and onions

Pancetta Banana
regular R67 large R82
bacon and banana

Piña
regular R64 large R79
ham and pineapple

Pollo Espinaca
regular R84 large R99
chicken strips, feta, spinach and avo

Miss Piggy
regular R87 large R102
pork belly, grilled pineapple and parsley

Regina
regular R64 large R79
ham and mushroom

Salame e Cipolle
regular R73 large R88
salami, onions and olives

Siciliana
regular R68 large R83
anchovies and olives

Squisito
regular R84 large R99
bacon, feta, spinach and avo

Triti Chilli
regular R74 large R89
mince, onion, peppers and chilli

Vegetariano
regular R83 large R98
mushrooms, peppers, artichoke and asparagus

“You can’t make everyone happy, you are not a pizza”
Pasta

Alfredo  R 88
the traditional creamy ham and mushroom pasta

Basil Pesto  R 56
pasta tossed with fresh basil pesto

Bolognese  R 88
the old favourite - pure minced beef with a napoletana sauce

Napolitana  R 67
traditional tomato and herb sauce

Pancetta Spinaci  R 83
spinach and bacon bits in a rich creamy sauce

Pasta Marisco  R 105
trio of seafood with calamari, mussels and prawns in a creamy napoletana sauce

Patrões Favourite  half R 49 / full R 89
chicken strips, pesto, garlic, parsley and olive oil

Pollo e funghi  R 94
chicken strips in a creamy mushroom sauce

Oven Baked

Our oven baked pastas are topped with a generous sprinkling of mozzarella cheese and finished off in the wood burning pizza oven

Creamy Arrabiata  R 79
creamy tomato with chilli and garlic

Crema di Fungi  R 96
creamy mushroom sauce complemented with your choice of bacon or ham or chicken

Mariscos Horneados  R 109
baked trio of calamari, mussels and prawns in a creamy napoletana sauce

Porco  R 89
pork fillet strips in a creamy red wine and chilli sauce

Oven Baked Lasagne

Lasagne Galinha  R 89
layers of lasagne, chicken, mozzarella and mushroom, baked in the pizza oven

Lasagne Picada  R 89
layers of lasagne, minced beef, mozzarella and creamy tomato sauce, baked in the pizza oven

All pasta dishes served with your choice of penne, fettuccine or spaghetti
Burgers

Blue Cheese Burger
blue cheese dressing with trimmings
Jalapeño, Bacon & Cheese Burger
sliced jalapeño in a cheese sauce topped with bacon bits

Bacon & Banana         R65
Bacon & Cheese               R67
Beef                           R60
Cheese                           R60
Cheese & Egg                  R64
Chicken                         R62
Chicken & Cheese    R67
Hawaiian                      R67
Mushroom                      R67
Extra Patty                   R25

served with chips

Burgers

Celebrated Portuguese culture and live
music with great food, wine and dance.

Save the date
1 October 2017
Portuguese Sunday Market
@ Pica Pau

Celebrate Portuguese culture and live
music with great food, wine and dance.

Upcoming Events
2018 @ Pica Pau

German Feast
Greek Evening

banqueting@picapau.co.za
Toasted Sandwiches

- Bacon: R32
- Bacon & Cheese: R36
- Bacon & Egg: R36
- Bacon, Egg & Cheese: R44
- Cheese: R32
- Cheese & Egg: R36
- Cheese & Ham: R39
- Cheese & Tomato: R37
- Chicken & Mayo: R39
- Egg: R30
- Ham & Tomato: R35
- Ham, Cheese & Tomato: R39
- Mince & Cheese: R39
- Mince & Cheese Filling: R39
- Cream Spinach Filling: R39

Potato Spuds & Fillings

- Spud topped with cheddar cheese: R35
- Avo Filling: R12
- Bacon Filling: R12
- Cream Spinach Filling: R12
- Feta Filling: R12
- Mince Filling: R12
- Mozzarella Cheese Filling: R12

Regulars

- Chips Regular: R29
- Chips Small: R21
- Chilli Chips Regular: R34
- Cheese Griller & Chips: R50
- Cheese Griller Hotdog & Chips: R55
- Crêpe a la Florentina filled with creamed spinach and feta: R65
- Fish & Chips: R75
- Frank & Chips: R50

Snack Platter

- for two R160 / for four R290
- crumbed prawns, samoosas, fish bites, meatballs, vienna flowers, sweet chilli sauce and chips
**Cocktails**

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<tr>
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<td>R54</td>
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<tr>
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<tr>
<td>Bloody Mary</td>
<td>R54</td>
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<td>vodka, tomato juice, spices</td>
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<td>Blue Lagoon</td>
<td>R54</td>
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<tr>
<td>ginger, blue curaçao, sprite</td>
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<tr>
<td>Caipirinha</td>
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<tr>
<td>glass R39 / 500ml R66 / one litre R96</td>
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<tr>
<td>vodka, lemon juice, sugar, crushed ice</td>
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<tr>
<td>Cosmopolitan</td>
<td>R54</td>
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<tr>
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<td>R54</td>
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<tr>
<td>ginger brandy, ginger ale</td>
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<td>Golfers Juice</td>
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<tr>
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<tr>
<td>Harvey Wallbanger</td>
<td>R54</td>
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<tr>
<td>vodka, galliano, orange juice</td>
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<tr>
<td>Kamikaze</td>
<td>R54</td>
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<tr>
<td>vodka, triple sec, lemon &amp; lime</td>
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<tr>
<td>Long Island Ice Tea</td>
<td>R58</td>
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<tr>
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<td>Pink Lady</td>
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<td>Sangria</td>
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<td>glass R39 / 500ml R66 / one litre R96</td>
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<td>red wine, fruit &amp; sodas</td>
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<td>Smoothies</td>
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<tr>
<td>blueberry, raspberry, banana, fruit juice</td>
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<tr>
<td>Bloody Mary</td>
<td>R54</td>
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<td>vodka, tomato juice, spices</td>
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<td>Glass Lagoon</td>
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<tr>
<td>Margarita Traditional</td>
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<td>Mojito</td>
<td>R55</td>
</tr>
<tr>
<td>rum, lime, soda water</td>
<td></td>
</tr>
<tr>
<td>Pica Pau Martini</td>
<td>R54</td>
</tr>
<tr>
<td>gin, triple sec, pineapple juice</td>
<td></td>
</tr>
<tr>
<td>Piña Colada</td>
<td>R54</td>
</tr>
<tr>
<td>bacardi, coconut cream, pineapple juice</td>
<td></td>
</tr>
<tr>
<td>Pink Gin</td>
<td>R39</td>
</tr>
<tr>
<td>gin, triple sec, pineapple juice</td>
<td></td>
</tr>
<tr>
<td>Pink Lady</td>
<td>R54</td>
</tr>
<tr>
<td>gin, lime, cream, grenadine</td>
<td></td>
</tr>
<tr>
<td>Sangria</td>
<td></td>
</tr>
<tr>
<td>glass R39 / 500ml R66 / one litre R96</td>
<td></td>
</tr>
<tr>
<td>red wine, fruit &amp; sodas</td>
<td></td>
</tr>
<tr>
<td>Sex On The Beach</td>
<td>R54</td>
</tr>
<tr>
<td>vodka, peach schnapps, lemon juice, orange juice, grenadine</td>
<td></td>
</tr>
<tr>
<td>Strawberry Daiquiri</td>
<td>R54</td>
</tr>
<tr>
<td>rum, lime, strawberry juice</td>
<td></td>
</tr>
<tr>
<td>Tequila Sunrise</td>
<td>R54</td>
</tr>
<tr>
<td>tequila, grenadine, orange juice</td>
<td></td>
</tr>
</tbody>
</table>
Alien
blue curaçao, amarula, stroh rum, red tabasco
Blowjob
blue, cream
Briefcase
Jack daniels, passion fruit cordial
Chocolate Cake
vodka, frangelico
Elvis Presley
banana liqueur, frangelico, vodka, cream
Freddy Kreuger
sambuca, jagermeister, vodka
Flat Tyre
tequila, red sambuca
Four Golfers
tequila, sambuca, bacardi, jagermeister
Hot Hawaiian Tequila
silver tequila, tabasco, pineapple
Jager bomb
jagermeister, spice
Liquid Cocaine
blue curaçao, lime cordial
Springbokkie
peppermint liqueur, cape velvet
Sowetan Toilet
banana liqueur, amarula, nachtmusik
Stroh Fire
chilli straw rum
Tequila Gold
tequila gold, salt, lemon
Tequila Silver
tequila silver, salt, lemon
Double Creamy Country Fresh is perfect for making double delicious desserts that no one will be able to resist. But the proof is in the pudding...

At Dairymaid, we are passionate about the quality of our ice cream. For more than 35 years, Dairymaid has been dedicated to perfecting every spoonful of Country Fresh to bring you a smoother, creamier taste for every occasion.

Our experts know that the smaller the ice crystals in the ice cream, the smoother and creamier the texture. So with great care and expertise, we’ve worked to halve the size of the ice crystals in Country Fresh, so every spoonful is double smooth. Because double the smoothness means double the smiles.

Country Fresh is available in 10 delicious flavours. For more information about this product, or any of our Dairymaid products, visit our website: dairymaid.co.za.

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**Banoffee sundaes**

with bananas, roasted pecan nuts & caramel

**INGREDIENTS:**
- 6 store-bought chocolate-chip cookies
- 1 can Nestlé Caramel Treat
- 6 bananas, sliced
- 100g pecan nuts, roasted and chopped
- 1 liter Dairymaid Vanilla Flavoured Ice Cream with Bar One sauce
- 1 tbsp Chocolate curls

**METHOD:**
- Break up the cookies, and place them at the bottom of each glass.
- Top with 2 tbsp of caramel per glass.
- Add sliced banana and sprinkle with pecan nuts.
- Scoop balls of Country Fresh ice cream and place on top of the banana and pecan nuts, making sure to get some of the Bar One sauce.
- Garnish with chocolate curls.

**SERVES 6**

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**Delicious Double Creamy Country Fresh**

**Bar One Pancake**  R57
- bar one chocolate wrapped in a pancake, drizzled with a toffee sauce, served with ice-cream

**Cinnamon Pancake**  R40
- cinnamon and sugar, served with ice-cream

**Decadent Chocolate Mousse**  R52
- rich belgian chocolate mousse

**Drunken Cherries**  R57
- warm black cherries smothered in brandy sauce served over vanilla ice cream

**Fruit salad**  R52
- served with ice cream or cream

**Gelati**  R46
- ice cream and chocolate sauce

**Waffle**  R46
- served with syrup, cream or ice cream

**Waffle Bar One**  R52
- waffle topped with a bar one chocolate and served with syrup, cream or ice cream

**Waffle Banana**  R48
- waffle topped with banana and served with syrup, cream or ice cream

**Waffle Nutella & Oreo**  R58
- waffle topped with nutella, strawberries and oreo pieces with syrup, cream or ice cream

**Waffle Strawberry**  R52
- waffle topped with strawberries and served with syrup, cream or ice cream