




—A Member of The Saveur Restaurant Group—

*Saveur Restaurant Group is a modern, European style restaurant group, making quality food and service accessible to the local market in a comfortable, contemporary setting. We are responsible corporate citizens with a commitment to our environment and the community.*





**EAT**

**SAVEUR/flavour**

**/SAVOER/** 🗣️

*noun*

1. the distinctive taste of a food or drink.  
"the saveur tomato chilli jam has a unique flavour"  
synonyms: taste, savour, tang, relish, palate:

*verb*

1. alter or enhance the taste of (food or drink) by adding a particular ingredient.  
"chunks of chicken flavoured with herbs"  
synonyms: add flavour to; add flavouring to; season, spice (up), add seasoning/herbs/spices to, add piquancy to, ginger up, enrich, enliven, liven up;

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**TUESDAY**

**STEAK  
NIGHT**  
from 5pm

**WEDNESDAY**

**GOURMET  
BURGER  
NIGHT**  
from 5pm

**THURSDAY**

**SEAFOOD  
NIGHT**  
from 5pm



# BREAKFAST

served daily until 11:30am

White chocolate infused oats, honey and home made granola (v)	59	Spanish style frittata - baby spinach, sweet peppers, butter mushrooms, red onion jam	
Layered granola, yoghurt, fresh fruit with a berry compote and honey (v)	68	with smoked salmon, cucumber & caper salsa	95
Croissant French toast stack with maple syrup (v)	69	with streaky bacon and avo*	86
Croissant French toast stack with streaky bacon, coconut crumbed banana, toasted nuts and maple syrup	86	with tomato & sweet basil salsa and crumbled feta (v)	79
Smoked salmon & avo* crush with scrambled eggs, citrus cream cheese, cucumber & caper salsa on rye toast	98	Loaded croissant - toasted with scrambled eggs	
Blazing eggs - chorizo, baby spinach, sweet peppers, cheddar, jalapeño folded into scrambled eggs on artisan toast with avo*	88	Streaky bacon and avo*	86
Fancy fromage - 3 cheese baked portobello, spinach, sweet peppers, sunblazed tomatoes, beetroot humus, mixed seeds, poached eggs with avo* (v)	94	Smoked salmon, avo* and caper salsa	98
Smokey Joe - BBQ mince on rye toast with cream cheese, poached eggs and wild rocket	76	Chorizo and jalapeño	86
Saveur full breakfast - eggs your way, streaky bacon, pork sausage, baked beans, butter mushrooms, cherry tomatoes, chips, toast & jam	92	Portobello, spinach and brie cheese (v)	86
Saveur half breakfast - eggs your way, streaky bacon, butter mushrooms, cherry tomatoes, toast & jam	72	Loaded poached eggs with hollandaise on a toasted English muffin	
		Gypsy ham	86
		Smoked salmon	98
		Portobello and spinach	88
		Streaky bacon	88
		Chorizo and jalapeño	88
		Apple & sage pork sausage	88

(\*) denotes seasonal product - please ask your server if it's available today

(v) denotes vegetarian

## YOU COMPLETE ME

mushrooms/tomatoes/spinach/baked beans 21

bacon/ham/sausage 23

smoked salmon 42



## NIBBLES

Piquant mixed olives – marinated in a zesty olive oil with tapenade and artisan sour dough (v)	48
Sweet roasted red pepper or beetroot humus with artisan toast (v)	52
Coconut crumbed hake goujons served with a curry mayo	67
Jalapeño poppers - with a pepperdew & cheddar sauce (v)	69
Mac & cheese bites with chipotle sauce (v)	56
Butternut & mozzarella arancini with rocket & walnut pesto (v)	52

## STARTERS

Soup de jour with grilled country bread (v)	52
Homemade fishcakes with Thai sweet chilli sauce	69
Salt & pepper calamari strips with tomato chilli jam	78
Gambas pil-pil - chilli & garlic prawns in zesty oil served with artisan bread	98
Duo of camembert - baked & fried on an English muffin, cranberry jus, toasted walnuts and red onion jam	78
Ricotta ravioli - exotic mushrooms, bacon jam, pine nuts, parmesan cream and wild rocket	79
Chicken drumitz - BBQ glaze with toasted sesame seeds	69

## SALADS

Grilled chicken, bacon and avo* salad with sun blushed tomatoes and our house mustard mayo dressing	95
Smoked salmon, prawn and avo* salad with tomato & caper salsa and orange & dill dressing	115
Grilled cajun prime steak, mozzarella, red onion jam with mixed seeds, baby spinach and pepperdew mayo dressing	99
Roasted butternut, apple and pearl barley salad, baby spinach, pumpkin seeds, candied walnuts, feta and a honey balsamic dressing (v)	89

## BREAD BOX

### open sandwich or filled wrap

Grilled chicken, bacon and avo* with our signature house mustard mayo dressing	95
Smoked salmon, cream cheese and avo* with a tomato & caper salsa	115
Parma ham, mozzarella and sunblushed tomatoes with a rocket & walnut pesto	89
Cajun grilled prime steak, mozzarella cheese, red onion jam with pepperdew mayo	99
Roasted butternut, feta, candied walnuts, mixed seeds and a honey balsamic dressing (v)	89



## FROM OUR OVEN

Apple & sage pork sausages with mustard mash, Mediterranean vegetables, crispy leeks, garlic & thyme jus 90

Slow braised lamb shank, spring onion mash, Mediterranean vegetables and rich minted jus 155

Chicken roulade stuffed with pepperdews, wrapped in bacon with butternut risotto, wild rocket and parmesan shavings 136

Rolled roasted pork belly, potato dauphinoise, butternut & bacon jam compote, orange & harrisa jus 149

## FROM OUR PANS

Smoked chicken and chorizo gnocchi, piquant olives, with tomato and basil sauce and wild rocket 125

Sunblushed tomato and baby spinach gnocchi, with a honey and blue cheese cream, wild rocket & pine nuts (v) 119

Bacon & butter mushroom fettuccine pasta, parmesan cream and wild rocket 122

Zesty prawn & sweet pepper fettuccine pasta, orange & dill sauce with wild rocket 135

## FROM OUR GRILL

**served with saveur seasoned chips with a zesty rocket, red onion, pine nut and parmesan salad**

14oz BBQ treacle glazed rack of ribs 136

8oz Rump - slight marbling, subtle flavour, thin fat strip 148

8oz Sirloin Steak -medium in texture, subtle flavour, decent fat strip 148

8oz Rib Eye Steak- rich flavour, robust texture and centre fat running through 'the eye' 175

7oz Fillet Steak -very lean, subtle flavour, butter like texture 195

## FROM OUR SHORES

**served with Saveur seasoned chips and garden salad**

Catch de jour - ask your server *Market friendly price*

Beer battered or herb crusted grilled hake with tartar sauce 125

Homemade fishcakes with Thai sweet chilli sauce 105

Salt & pepper calamari with tomato chilli jam 139

West coast black mussels in a lemongrass & garlic sauce, artisan toast 105

Grilled tiger prawns with a lemongrass butter SQ

## YOU COMPLETE ME

Green peppercorn sauce (v) 25  
 Spicy chorizo & harrisa sauce 25  
 Tomato chilli jam (v) 25  
 Garden side salad (v) 25

Mushroom sauce (v) 25  
 Zesty rocket salad (v) 25  
 Bacon jam 25  
 Garlic & rosemary new potatoes (v) 25

Cheddar jalapeño sauce (v) 25  
 Crispy giant onion rings (v) 25  
 Red onion jam (v) 25  
 Mustard mash (v) 25



## GOURMET BURGERS

**your choice of beef, chicken or vegetable,  
served with Saveur seasoned chips, onion rings,  
bun or bunless**

The Saveur classic	105
Bacon and avocado*	125
Bacon & blue cheese	125
Bacon jam, camembert, cranberry jus	125
Brie & red onion jam	125
Cheddar cheese, jalapeño & pepperdew sauce	125
Portobello, feta, mushroom sauce	125
Spicy chorizo & harrisa sauce, mozzarella	125
Bacon jam & goats cheese	125
Gypsy ham, pineapple, cheddar	125

## COMBOS

**served with Saveur seasoned chips and garden salad**

Hake and calamari with tartar sauce	175
BBQ rib and calamari with tomato chilli jam	195
Rib eye steak and calamari with tomato chilli jam	215

## DESSERTS

Caramel fudge crème brûlée - baked and chilled set custard with a glazed sugar crusting and a shortbread treat	62
Sticky toffee pudding - a rich and fluffy dark sponge smothered in toffee sauce & served with vanilla ice cream	59
Homemade chocolate brownie topped with candied walnuts, chocolate sauce & vanilla ice cream	59
Apple & berry crumble with crème anglaise	59
Baked vanilla cheese cake flavoured with a fruit compote de jour	72
Pear & frangipane tartlet - sweet almond sponge with vanilla ice cream	69
Ice cream selection - 3 scoops	45

## DECADENT DRINKS

Rickety Bridge Noble Late Harvest	125ml	85
Rickety Bridge Noble Late Harvest	375ml	225
Amarula Dom Pedro		45
Kahlúa Dom Pedro		45
Whiskey Dom Pedro		45
Irish Coffee		45
Kahlúa Coffee		45

## SOFT DRINKS

Coke/Coke Lite/Coke Zero	23
Fanta/Sprite/Sprite Zero/Creme Soda	23
Iced Tea Peach/Iced Tea Lemon	28
Grapetiser Red/Grapetiser White	32
Appletiser	32
Ginger Ale/ Lemonade/Tonic Water/Soda Water	20
Red Bull	39
Still Water 1ltr	29
Still Water 500ml	21
Sparkling Water 1ltr	29
Sparkling Water 500ml	21

## FRESH FRUIT JUICE

Orange/Apple/Cranberry/Strawberry/Pineapple	24
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## SHAKES

Chocolate/Vanilla/Strawberry/Coffee/Chai	39
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## GOURMET SHAKES

Peanut Butter Brownie/Oreo Cheesecake/Mint White Choc	48
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## SMOOTHIES (ANY COMBO)

Banana/Kiwi fruit/Green apple/Blueberry/Strawberry	39
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## HOT DRINKS

Espresso	19
Double Espresso/Macchiato	21
Americano	23
Cappuccino/Latte/Flat White	24
Chai Tea Latte	26
Chocochino	28
Hot Chocolate (add whipped cream R5)	26

## SELECTION OF TEAS

Please ask your server	20
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## LOCAL/INTERNATIONAL BEERS

Amstel	30
Castle Lite	29
Heineken	34
Stella Artois	35
Windhock Lager	30
Becks Non Alcoholic	31

## CRAFT BEER SELECTION

ask your server

## CIDERS

Savannah Dry/Savannah Light	35
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## GIN & VODKA

Smirnoff vodka	21
Grey Goose vodka	40
Gordon's gin	21
Bombay Sapphire gin	31

## WHISKEY

Bells whiskey	24
Jameson whiskey	36
Jack Daniel's whiskey	34
Glenfiddich 12 Year	42

## RUM & BRANDY

Captain Morgan rum	22
Bacardi White rum	24
Klipdrift	20
Van Rijn's brandy 10 Year	38

## LIQUERS

Kahlúa	23
Baileys	30
Malibu	21
Amarula	19
Frangelico	26
Amaretto	28
Cointreau	34
Drambuie	36
Jagermeister	28
Pimms	24
Grappa Antonella	36

## MARTINI & SHERRIES

Martini dry	20
Martini bianco	20
Martini rosso	20
Sherry medium	24
Sherry dry	24
Sherry full cream	24
Port Allesverloren	30



## CHAMPAGNE

Moët & Chandon 1025

### METHOD CAP CLASSIQUE

	<u>125ml</u>	
Pierre Jourdan Brut	65	295
Pierre Jourdan Rose	65	295

### WHITE WINES

	<u>175ml</u>	
The Saveur Tasty White	35	120
Buitenverwagting Buiten Blanc		142
Franschhoek Chenin Blanc	39	149
Spier Sauvignon Blanc		159
Weltevrede Vanilla Chardonnay	40	155
Hartenberg Sauvignon Blanc		275
Ashborn Sauvignon Blanc/Chardonnay		175
Haute Cabrière Chardonnay/Pinoit Noir		215
Thelema Sauvignon Blanc	46	195
Hartenberg Chardonnay		239
Guinea Fowl Chenin Blanc		175
Neethlingshof Sauvignon Blanc		165

## ROSÉ WINES

	<u>175ml</u>	
The Saveur Relish Rosé	38	136
Kleine Zalza Rosé	40	152
Croydon Rosé	45	178

### RED WINES

	<u>175ml</u>	
The Saveur Seasoned Red	38	128
Hartenberg Doorkeeper Shiraz	52	205
Beyerskloof Pinotage		189
Kleine Zalza Cab/Merlot		179
Cederberg Cabernet		350
Franschhoek Cellars Merlot	44	169
Spier Merlot		175
Thelema Mountain Red		189
Sutherland Pinot Noir		235
Hartenberg Cabernet Sauvignon/Shiraz		215
Guinea Fowl Red Blend		175
Bellingham Homestead Pinotage	48	190