

S A N D Y
PRIVATE BEACH CLUB



SUMMER 2017/ 2018

Visit our Bistro for more dining options.

SALADS

Chicken and Camembert salad

Tender grilled chicken fillit and crumbed local Camembert set on house greens, segmented orange, avocado and lime-ginger vinaigrette.

R115

Fresh Fig and crisp Pancetta salad

Garden herb salad, fine beans, Danish feta, toasted walnut and balsamic reduction.

R120

Roast Butternut and baby beetroot salad (V)

Crisp baby spinach, confit tomato, goat's cheese, toasted granola, buttermilk and wholegrain mustard dressing.

R80

MAINS

All mains served with your choice of rustic cut fries, savoury rice or house salad.

Old Fashion Cheese Burger (Beef or Chicken)

With caramelized onion, gherkin, cheddar, crisp lettuce and tomato relish on a toasted sesame seed bun.

R135

West Coast Hake (Beer Battered / Grilled)

Served with a side of your choice, fresh lime wedges and tartare sauce.

R120

LIGHT MEALS

All light meals served with your choice of rustic cut fries or house salad.

TOASTED WRAPS

Grilled Chicken

Herb salad, Danish feta, caramelized onion, Peppadew, pineapple and creamy mayonnaise.

R65

Horseradish Beef

Herb salad, cream cheese, caramelized onions, sliced gherkin, Horseradish mayonnaise.

R90



Herb-roasted Vegetables (V)

Herb salad, basil pesto cream cheese.

R70

TOASTED SANDWICHES

Chicken Mayonnaise

R65

Cheese and Tomato (V)

R60

Ham and Cheese

R65

Smoked Salmon, cream cheese and rye

R125

(Open sandwich)

HOUSE WINES

MÉTHODE CAP CLASSIQUE

Graham Beck Brut Rosé

Graham Beck Brut



R90

R90



R360

R360

WHITE WINE

Glen Carlou Unwooded Chardonnay

Fryer's Cove Sauvignon Blanc

Vrede en Lust White Mischief

Hartenberg Alchemy

R75

R70

R65

R50

R240

R220

R190

R150

RED WINE

Warwick First Lady Cabernet Sauvignon

Dimersdal Pinotage

RAKA Merlot

Groote Post Old Man's Blend

R75

R90

R95

R60

R220

R260

R270

R170

CHAMPAGNE

Moët & Chandon Nectar

Moët & Chandon Ice

R 1 490

R 1 490

Moët & Chandon Rosé

Moët & Chandon Brut

R 1 490

R 1 490

CLASSIC COCKTAILS

Tommy's Margarita / Strawberry Margarita R80

Reposado tequila, elegantly balanced with Fabbri Agave and twist of fresh lime juice.

Frozen Strawberry Daiquiri R70

Our classic summer daiquiri has a Havana Club 3 year old base, enlightened with Fabbri Fragola, berries, fresh lime and Fabbri Cane syrup.

Mojito R65

The Cuban classic with fresh lime, crisp mint, balanced with Fabbri Cane syrup, all churned with crushed ice and Havana Club 3 year rum.

Cosmopolitan R65

Citrus vodka, beautifully balanced with Mixybar Triple Sec, fresh cranberry, lime and classic flambé.

Long Island Iced Tea R65

Credited to Robert (Rosebud) Butt in 1976 and developed at the Oka Beach Inn, long Island a blend of 4 classic spirits with Mixybar Triple Sec, fresh lemon juice and a splash of cola.

Piña Colada R65

A frozen NUMBER 1! Fresh Pineapple, Fabbri coconut, Havana Club 3 year old and fresh pine juice.

SIGNATURE COCKTAILS

Passion Bay

R80

Skyy Vanilla Vodka, fresh passion fruit pulp, lime juice and Fabbri Vanilla syrup, shaken to a perfect balance.

Amarena Bay Sours

R70

Scotch whisky shaken with freshly squeezed lemon juice, bitters, Fabbri Amaren, that perfect silky texture.

Mai Chai

R85

Havana light and dark rum swashed with pineapple juice, Fabbri Orgeat, a dash of bitters, fresh lime juice and a drizzle of Fabbri Chai syrup.

The 1905 Bayside Car

R75

Blended 10 year brandy, fresh lemon juice, Fabbri Triple Sec, Fabbri Amarena and the classic 1905 Amarena Cherry.

Paloma on the Bay

R90

A healthy measure of blanco tequila, fresh grapefruit juice, Fabbri Agave, fresh lime juice and soda charge. For something different ask for a salted rim.