

Breeze

restaurant & wine bar

BREAKFASTS

served from 7.30am - 11am, unless specified otherwise

Lighter options

AVO TOAST (V+)	65
TOMATO & AVO SALSA TOAST (V+)	80
EGGS ON TOAST (V)	65
2 eggs your way, poached, fried or scrambled	
OATS (V) (V+)	50
topped with sliced banana and roasted seeds	

Classics

VEGAN (V+)	95
spinach, tomato, ouma se smoor, mushrooms, avo & toast	
VENTURI EGG BOWL (V)	150
double scrambled egg, avo, fresh tomato, greens & toast	
SPINACH, MUSHROOM & CHEESE EGG BOWL (V)	120
2 egg scramble with topping & toast	
FRENCH TOAST (V)	75
with grilled banana, yoghurt, roasted seeds and honey	
EGGS FLORENTINE (V)	105
spinach and tomato topped with poached eggs and fynbos hollandaise sauce	
EGGS ROYALE (P)	185
smoked salmon topped with poached eggs and fynbos hollandaise sauce	
SMOKED SALMON BAGEL (P)	160
seeded bagel with smoked salmon, cream cheese, capers, cucumber and pickled onions	

Please ask your waitron for available special dietary requirements

Wifi password on Windtown Guest Network: B1gMac1#

Classics continued...

THE BREEZER	160
2 eggs, 2 rashers bacon, tomato, mushrooms, ouma se smoor and toast	
BREAKY BURRITO	90
bacon, scrambled egg, tomato & avo salsa and cheddar cheese in a flour wrap	
EGGS BENEDICT	135
gypsy ham topped with poached eggs and fynbos hollandaise sauce	
SAVOURY MINCE ON TOAST	140
toast with our warm savoury mince topped with two sunny side up eggs (extra hungry? level up and add some other toppings from our extras!)	
BACON FRENCH TOAST	120
with balsamic tomatoes and maple style syrup	
BACON, TOMATO & CHEESE EGG BOWL	130
2 egg scramble with topping & toast	
EXTRAS: 1 egg 15 2 rashers bacon 35 avo 20 mushrooms 30 spinach 15 tomato 10 caramelised onion 15 smoked salmon 90 ham 40 ouma se smoor 30 fynbos hollandaise sauce 45 cheddar 20 1 slice toast 12 avo salsa 35	

Breakfast beverages

Filter coffee 20	250ml Juices:
Americano 25	Orange / Cloudy apple 25
Espresso double 25	Mango / Cranberry 30
Cappuccino (incl red) 36	300ml Still / Sparkling water 25
Latte (incl red) 40	Add some bubbles.....
Tea ceylon rooibos green	Mimosa 55
earl grey peppermint 20	Mango bellini 60

- V+ Vegan | V Vegetarian | P Pescatarian -

- Oat and /or almond milk available -

- All eggs used are free range eggs -

- In line with liquor licencing, only Mimosa's or Bellini's can be served with breakfast before 11am -



STARTERS

SPICY BLACK BEAN BITES (V+) served with mashed avo and tomato relish	55
ZUCCHINI BITES (V) with feta, served with peri-peri chutney dip	65
CREAMY SEAFOOD CHOWDER (P) with sweetcorn, shrimp, mussels and squid served with garlic toast	60
THAI FISH CAKES (P) homemade, panko crumbed and topped with apple salsa	95
MUSSELS (P) served in a classic west coast creamy white wine and garlic sauce with sourdough	85
PERI-PERI CHICKEN LIVERS served in a creamy tomato based sauce with sourdough	85
CHICKEN TENDERS panko crumbed & perfect for sharing and served with sweet chilli yoghurt dip	90
VENISON CARPACCIO with greens, balsamic beetroot, pecorino shavings and sourdough	120

BURGERS

All Burger patties are 180g, home-made & served with a side of your choice

SPICY BLACK BEAN (V+) on a sesame bun with mashed avo and tomato relish	120
CHICKEN BREAST on a sesame bun with mustard mayo	160
BEEF on a sesame bun topped with emmental and caramelised onions	190

BURGER EXTRAS: add bacon 35 | add cheddar 20 | add mashed avo 20 | add egg 15

CHILDREN'S MEALS

PANKO CHICKEN STRIPS & CHIPS	95
KIDDIES PASTA Alfredo or Meatballs & Tomato Sauce Pasta	85
MINI BURGER & CHIPS	85



LIGHTER MEALS

CAULIFLOWER STEAK (V+)	120
grilled & served with spinach and a smoked paprika sauce and topped with cranberries, roasted pumpkin seeds and lemon zest	
BREEZE SALAD (V+)	90
lettuce, cucumber, carrots, beetroot, tomato, onion, dried cranberries, avo & seeds	
BREEZE WRAP (V+)	115
lettuce, cucumber, carrots, beetroot, tomato, onion, dried cranberries, avo, seeds & fries	
PETITE FISH & CHIPS (P)	115
half portion of beer battered hake served with chips	
CHICKEN SALAD	145
ginger & soy marinated chicken, lettuce, cucumber, carrots, beetroot, tomato, onion, dried cranberries, avo & seeds	
CHICKEN WRAP	180
ginger & soy marinated chicken, lettuce, cucumber, carrots, beetroot, tomato, onion, dried cranberries, avo, seeds & fries	
LEMON CHICKEN BREAST	115
pan-fried with fresh lemon juice and served with a side of your choice	
ROSEMARY & GARLIC CHICKEN BREAST	115
pan-fried with fresh garlic, rosemary and lemon juice and served with a side of your choice	
SEEDED BAGELS bagels only served from 12-6pm daily	
emmental & tomato 60 (V) / ham & emmental 75 / chicken mayo 80 / smoked salmon & cream cheese 160 (P) please note: no fries included with bagels	

PASTAS

Pasta's served with linguine / penne wheat pasta or spiralised courgettes (V) Extras & changes are charged additionally

CREAMY SPINACH & MUSHROOM (V)	100
with peppadew, garlic, onion and feta sprinkles	
SEAFOOD (P)	225
creamy tomato sauce with a hint of chilli, mussels, fish, calamari & 2 prawns	
ALFREDO	110
breeze style creamy mushrooms and ham	
MEATBALLS & TOMATO SAUCE	140
180g beef meatballs in home-made tomato sauce	

add chicken breast 65 | add prawns 30 each | add chilli 15 | add garlic 10 | add extra portion plain pasta 45



MAINS

VEGETABLE CURRY (V+)	95
lentil and vegetable curry served with basmati rice, poppadum and sambals	
MUSSELS (P)	190
served in a classic west coast creamy white wine and garlic sauce with sourdough toast	
HAKE (P)	205
pan-fried or beer-battered served with tartare sauce and a side of your choice	
HAKE LEMON BUTTER (P)	225
pan-fried and topped with lemon butter, served with vegetables and a side of your choice	
ROLLED CHICKEN BREAST	195
filled and rolled with spinach & feta, grilled and topped with mushroom sauce served with vegetables and a side of your choice	
LAMB CHOPS	260
pan-fried with lemon, rosemary & garlic, served with mash and a side of your choice	
LAMB CURRY	270
a favorite served with basmati rice, poppadum, home-made mini flat bread and sambals	
PORK BELLY	200
slow roasted and served with cinnamon apple puree, jus, mash and vegetables	
BEEF FILLET	290
200g pan-fried and served with a side of your choice	
RIB-EYE STEAK	250
250g pan-fried and served with a side of your choice	
RIB-EYE CHEDDARMELT	310
250g topped with mushroom sauce & cheddar and served with a side of your choice	

ADDITIONAL SIDE ORDERS:

potato fries 40 | sweet potato fries 40 | veg of the day 35 | mash 40 | sweet potato rosti 35
side breeze salad (no avo) 35 | mushroom sauce 35 | black peppercorn sauce 35

- V+ is for Vegan dishes available - V is for Vegetarian dishes available -
- P is for Pescatarian dishes available - All our chicken and eggs are free-range -
- Please ask your waitron for further available special dietary meal requests -
- Tables of 8 or more will automatically attract 10% service charge -
- In line with liquor licencing, no alcohol may be served before 11am or after 11pm, unless its a Mimosa or Bellini served with breakfast -
- No liquor may be sold to takeaway, we hold an on-consumption licence only -
- Corkage is charged at R50 per opened bottle -
- Right of admission reserved, menu & pricing subject to increases -

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DESSERTS

CAKE OF THE DAY	75
freshly baked and served with ice-cream	
CREPES SUZETTE	80
citrus bathed crepes served with cream or ice-cream	
MALVA PUDDING	75
classic baked South African pudding served with cream or ice-cream	
CREME BRULEE	55
baked custard with a caramelised, crunchy sugar top	
CHOCOLATE NUT BROWNIES	80
served warm with cream or ice-cream	
ICE-CREAM & CHOCOLATE SAUCE	50
DOM PEDRO	from 70
adult milkshake with kahlua, amarula, frangelico or whisky	
IRISH COFFEE	from 70
liqueur coffee topped with cream	
HOT DRINKS	
selection of tea and coffee available	
AFTER DINNER DRINKS	
please ask your waitron about our dessert wine and digestifs available	

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BEVERAGE MENU

Coffee, juices & soft drinks

COFFEES

Filter Coffee	20
Americano	25
Cappuccino (incl red cappuccino)	36
Latte (incl red latte) / Hot Chocolate	40
Espresso Double	25
Mochaccino	45

BOS ICE TEAS / JUICES

BOS Lemon / Berry / Peach	45
Orange / Cloudy Apple Juice 250ml	25
Mango / Cranberry 250ml	30

CULTURELAB KOMBUCHA

Lemongrass / Ginger & Wild Dagga	50
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MINERAL WATERS - STILL / SPARKLING

330ml	25
1000ml	45

SODA'S 200ML

Lemonade / Ginger Ale / Bitter Lemon Soda / Tonic / Lite Tonic	28
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SODA'S 300ML

Coke / Coke Zero / Cream Soda / Fanta / Sprite / Sparberry / Stoney	35
Appetizer / Grapetizer / Tomato Juice	50

MILKSHAKES (made with fruit)

Banana / Blueberry / Chocolate Coffee / Strawberry / Vanilla	45
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Beers, cider & spirits

BEERS

Amstel / Black Label / Castle Lite	40
Castle	38
Heineken	44
Windhoek Draught	50
Heineken non-alcoholic	44

GIN / VODKA

Stretton's Original Gin	20
Tronkvoel Craft Vodka	25
Smirnoff Vodka	18

WHISKY

Bells / J&B	25
Jack Daniels	38
Jameson	40
Johnny Walker Black	45
Glenmorangie 10 year	65

BRANDY

Olof Bergh / Richelieu	21
KWV 10 yrs	40
Remy Martin VSOP	100

CRAFT BEERS

Darling Slow Brew Lager	55
Darling Bone Crusher	60
Devil's Peak Blockhouse IPA	50
CBC Amber Weiss	65

CIDER

Savanna Dry	52
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CRAFT GIN

Cape Town the Pink Lady	32
Seekat	35
Cape Fynbos	45
Clemengold	38
Six Dogs Blue	50
Six Dogs Pinotage Stained	50
Abstinence Citrus Non-Alcoholic	25

RUM

Captain Morgan Black	25
Spiced Gold	18
Havanna Rum 3yr	27
Red Heart	22
Malibu / Southern Comfort	21

Alcohol served from 11am until 10.45pm, over 18's only, right of admission reserved

WINE MENU

BY THE BOTTLE

WHITE WINES

SAUVIGNON BLANC

Pulpit Rock Brink Family.....	R250
Spier Good Natured Organic.....	R300
Nitida.....	R320
Groote Post Seasalter.....	R460

CHENIN BLANC

Leeuwenkuil.....	R240
Kleine Zalze Vineyard Selection.....	R430
Delheim Wild Ferment.....	R460

CHARDONNAY

Stellenzicht Thunderstone.....	R290
Fat Bastard.....	R300
Spier Seaward.....	R370
Groote Post Pinch of Salt.....	R540

BUKETTRAUBE

Swartland (off dry).....	R250
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ROSE WINES

Leeuwenkuil.....	R255	Jakkalsvlei Pink Moscato.....	R230
Stellenzicht Thunderstone.....	R290	(semi-sweet, lightly sparkling)	

RED WINES

SHIRAZ / SYRAH

Leeuwenkuil.....	R240
Spier Seaward.....	R370
Stellenzicht Aranite.....	R580

PINOTAGE

Kleine Zalze Cellar Selection.....	R260
Fat Bastard.....	R400
Beyerskloof Reserve.....	R550

RED BLENDS

Groote Post Old Man's Red.....	R290
Spier Good Natured Organic.....	R300
Fat Bastard Golden Reserve.....	R395
Flagstone Dragontree Cape Blend.....	R450

CABERNET SAUVIGNON

Bosman Generaton 8.....	R260
Nitida.....	R460
Stellenzicht Tristone.....	R580

MERLOT

Kleine Zalze Cellar Selection.....	R260
Fat Bastard.....	R400
Nitida.....	R390

Beyerskloof Traildust.....	R555
Nitida Calligraphy	R680
Delheim Grand Reserve	
Bordeaux Style Blend.....	R1100

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COCKTAILS

*All cocktails made to order with original ingredients,
no pre-mixes used*

MIMOSA	55
orange juice and bubbles	
MANGO BELLINI	60
mango juice and bubbles	
APEROL SPRITZ	90
aperol, bubbles and soda water	
ESPRESSO MARTINI	95
espresso, simple syrup, vodka and kahlua	
VIRGIN SUNRISE	35
orange juice and grenadine	
TEQUILA SUNRISE	90
tequila, orange juice and grenadine	
VIRGIN DELIGHT	40
strawberry puree, lemon juice and soda water	
STRAWBERRY DELIGHT	100
vodka, triple sec, strawberry puree, lemon juice and soda water	

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BLUE LAGOON	95
vodka, blue curacao and lemonade	
MARGARITA	90
tequila, triple sec and lime juice	
MOJITO	100
white rum, triple sec, lime juice, soda water and mint	
SUMMER SANGRIA	85
refreshing blend of white wine and mango puree	
GINGER SHAKER	95
pink port, vodka, ginger beer and a dash of bitters	
COSMO	75
vodka, triple sec, lime & cranberry juice	
LONG ISLAND ICE TEA	140
vodka, triple sec, rum, tequila, gin, lemon juice and coke	

**Ask our team about our wide selection of local craft gins
and our non-alcoholic bubbles and gin options!**

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TAPAS

Build your own platter for sharing

AIR ROASTED MIXED SALTED NUTS (V+)	50
MARINATED OLIVES (V+)	30
BLACK BEAN BITES (V+)	55
served with mashed avocado and tomato relish	
POTATO FRIES - SHOESTRING (V+)	40
SWEET POTATO FRIES (V+)	40
TOASTED SOURDOUGH (V+)	35
2 slices served with olive oil and balsamic vinegar	
ZUCCHINI BITES (V)	65
SPINACH & FETA POTATO POPS (V)	50
HAKE GOUJONS (P)	95
CHICKEN TENDERS	90
served with a sweet chill yoghurt dip	
BACON & CHEESE POTATO POPS	55
TAPAS PLATE	130
ham, salami, cheese, olives, sourdough toast, balsamic & olive oil	
CARNIVORE PLATE	230
pork belly bites, Italian meatballs, chicken tenders & potato fries	