

Fruit Juices

Freshly Squeezed Orange Juice R 50

Fruit Juice
(Apple, Cranberry, Fruit Cocktail) R 25

Soft Drinks

Appletiser/ Grapetiser Red R 26

Creme Soda R 23

Coke/Coke Zero R 23

Coke Light R 23

Fanta Orange R 23

Pura Cranberry R 28

Pura Lemon & Elderflower R 28

Red Bull R 38

Sprite/Sprite Zero R 23

Alex Ice Tea (Vanilla Chai & Apple) R 26

Schweppes Mixers

Gingerale, Lemonade, Dry Lemon R 21

Schweppes Tonics

Pink Tonic, Tonic Water, Soda Water R 21

Milkshakes

**Strawberry, Chocolate, Vanilla,
Banana, Lime, or Bubblegum** R 40

Coffee Milkshake R 45

Smoothies

Peanut Butter Smoothie R 45

Mixed Summer Berry Smoothie R 50

Coffee, Tea, and Hot Chocolate

Americano R 22

Caffe Latte R 30

Cappuccino R 28

Chai Latte R 35

Con Panna R 38

Cortado R 22

Espresso R 22

Double Espresso R 26

Flat White R 32

French Press R 24

Hot Chocolate R 30

Iced Coffee R 30

Macchiato R 32

Mocha R 30

Red Cappuccino R 32

Selection of Teas

(Ask your waiter to see our tea selection) R 20

Extra Cream R 5

Almond Milk replacement R 5

Breakfast

Funghi and Pepper English Muffin

Toasted English Muffin, Rocket, Poached Egg,
Hollandaise Sauce, Creamy Chunky Mushroom
and Peppercorn
R 95

Moerby English Muffin

Toasted English Muffin, Rocket, Poached Egg,
Hollandaise Sauce, Chunky Moerby (Olives,
Tomato, Feta, Parsley)
R 100

Add:

Bacon R 40

Smoked Salmon R 95

Full Alex Breakfast

Fried Eggs, Bacon, Sautéed Mushrooms,
Glazed Cherry Tomatoes, Butter Beans and
Sourdough
R 115

Garden Egg Omelette

Cherry Tomatoes, Baby Spinach, Mushrooms
and Boerenkaas Cheese
R 95

Add:

Bacon R 40

Smoked Salmon R 95

Chillies R 20

Shakshuka

Tomato based Napolitana Sauce, Butter Beans,
Red Bell Peppers, Poached Egg, Boerenkaas
Cheese and Sourdough
R 95

Granola with Berries

Bulgarian Yoghurt, Seasonal Berries and Berry
Compote
R 75

Fluffy Flap Jacks

Freshly made Flap Jacks, Lemon Glazed
Cherry Compote and Maple Syrup Drizzle
R 60

Scone

Freshly Baked Scone, Apricot Jam, Butter, and
a choice of Whipped Cream OR Gouda Cheese
R 50

Light Meals

Open Vegetarian

Toasted Sourdough, Hummus, Pickled
Beetroot, Sautéed Mushrooms, Cherry
Tomatoes, Arabiatta Concasse, Butter Beans
and Rocket
R 95

Open Harvest

Toasted Sourdough, Cream Cheese, Freshly
Sliced Tomato, Rocket and Basil Pesto
R 95



Nacho's

Corn Chips, Chunky Napolitana, Boerenkaas Cheese, Jalapeno Salsa and Lemon Cream Cheese
R 75

Add:

Chicken **R 25**
Chilli con Carne **R 25**

Toasted Pulled Pork and Camembert

Pulled Confit Pork Belly, Camembert Cheese, Sourdough, Rocket and Alex Pickle Garnish
R 115

Alex on Fire Beef Burger

Beef Mince Patty, Cos Lettuce, Sliced Tomato, Dill Cucumber, Boerenkaas Cheese, Tomato Relish and Alex Potato Wedges
R 125

Alex Vegan Burger

Vegan Patty, Rocket, Sliced Tomato, Dill Cucumber, Tomato Relish and Alex Potato Wedges
R 150

Gourmet Steak Roll

150g Grilled Rump Steak served on a Roll, Rocket, Gherkin, Plum Tomato, Served with Alex Potato Wedges and Choice of Sauce
R 150

Gourmet Steak Roll without the Roll

150g Grilled Rump Steak, Seasonal Vegetables or Seasonal Salad, Served with Alex Potato Wedges and Choice of Sauce
R 150

Mushroom and Madagascan Peppercorn Sauce

Prego Sauce
Shanghai Sauce

Mushroom Chicken Roll

Grilled Chicken Breast Fillet, Rocket, Tomato, Brie Cheese, Mushroom Peppercorn Sauce and Alex Potato Wedges
R 130

Vegetarian Roti

Vegetable Curry, Coconut Raita, Sambal, Basmati Rice and Roti
R 100

Vegetarian Moussaka

Classic Moussaka Style with Vegetable Mince served with Greek Salad
R 105

Chicken Pita

Chicken Breast Fillet, Tzatziki, Hummus, Tirokafteri, Pita, Lettuce, Sambal and Alex Potato Wedges
R 100

Potato Gnocchi

Potato Gnocchi, Napolitana sauce, Roasted Butternut and Parmesan Cheese
R 110

Liqueur

Amarula	R 25
Bailey's Irish Coffee Liqueur	R 30
Cointreau Orange Liqueur	R 30
Frangelico Hazelnut	R 30
Kahlua Coffee Liqueur	R 30
Sally Williams Nougat Cream	R 30

Popular Mixes

	<i>Single/Double</i>
Brandy & Coke	R 45/R 65
Rum & Coke	R 45/R 60
Gin & Tonic	R 45/R 60
Whiskey & Soda	R 55/R 85
Rockshandy	R 45
Steelworx	R 50

Cocktails

Bloody Mary	R 60
Gin & Tonic (Rose or Elderflower)	R 60
Granadilla Crush	R 70
Litchi Rose Martini	R 70
Cosmopolitan	R 90
Margarita	R 90
Mojito	R 90
Strawberry Daquiri	R 90
Virgin G&T (Rose or Elderflower)	R 45
Virgin Mary	R 45
Virgin Strawberry Daquiri	R 75

Adult Desserts

	<i>Single/Double</i>
Dom Pedro	
(Ask your waiter for our selection	R 60/R 70
Irish Whiskey Dom Pedro	R 65/R 75
Irish Coffee	R 65/R 75

By The Glass Selection

Villiera Tradition Brut MCC	R 60
WindSwept Sauvignon Blanc	R 47
Slow Chenin Blanc	R 47
Cinsault Mourvedre Rosé	R 47
Bushvine Pinotage	R 47
Old School Syrah	R 47

Corkage

Per Bottle	R 60
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Beers

Devil's Peak Hero (0%)	R 35
CBC Lite Lager	R 35
CBC Pilsner	R 42
CBC Pale Ale	R 46
Devils Peak Lager	R 37
Devils Peak First Light	R 42
Heineken Lager	R 35
Windhoek Draught	R 38

Ciders

Everson's Pomegranate	R 70
Savanna Dry	R 36

Something Special

Port

De Krans Cape Tawny	R 58
Baleia Cape Late Vintage	R 75
Lothian Noble Late Harvest	R 75

Brandy

Avontuur 10 YR Reserve	R 90
KWV 5 YR	R 25
KWV 10 YR	R 31

Gin

Bombay London Dry Gin	R 28
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Rum

Hope Rhum Agricole	R 34
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Whiskey

Bushmill's	R 28
Jim Beam Bourbon	R 28
Jack Daniels Tennessee Bourbon	R 34
Jameson Select Reserve	R 45
Glenfiddich 12 YR	R 56

Vodka

Hope Small Batch Vodka	R 34
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Tequila

Hope Esperanza Agave	R 56
Olmecca Gold	R 28

Digestif

Jagermeister	R 30
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Poké Bowls

Sesame Pork

Sesame Infused Pork Belly, Egg Noodles, Corn on the Cob, Croation Slaw, Pineapple Salsa, Pickled Beetroot, Steamed Broccoli, Boiled Egg and Soya Sesame Dressing
R 120

Sweet Indonesian Ginger Chicken

Indonesian Soya Chicken, Avocado, Peppadew, Danish Feta, Pickled Ginger, Quinoa, Sweet Peas, Cherry Tomatoes, Cucumber and Tartar Dressing
R 110

Friendly Vegan

Avocado, Quinoa, Bean Salsa, Sesame Broccoli, Sweet Peas, Beetroot, Potato Hash, Soya Glazed Tofu and Coconut Raita
R 115

Starters & Salads

Greek Mezze Plate

Dolmathakia, Danish Feta, Calamata Olives, Peppadew, Grilled Pita, Hummus, Tirokafteri, and Tzatziki
R 100

Creamy Peri Peri Chicken Livers

Creamy Chicken Livers Peri Peri served with Sourdough
R 80

Soup Of the Day

Chef's Soup of the Day Served with Traditional Condiments
SQ

Gazpacho Soup

Summer Favourite served with Croutons and Cucumber Yoghurt
R 60

Pan Fried Calamari Salad

100g Patagonica Calamari, Mixed Lettuce Leaves, Tomato, Cucumber, Capers and Tartar Dressing
R 120

Roasted Vegetable and Quinoa Salad

Beetroot, Broccoli, Butternut, Quinoa, Mixed Lettuce Leaves, Sunflower Seeds and Honey and Soya Dressing
R 95

Caprese Salad

Fior du Latte Mozzarella, Plum Tomatoes, Basil Pesto, Fresh Basil Leaves and Balsamic Reduction
R 125

Seared Halloumi Salad

Seared Halloumi, Cherry Tomatoes, Butternut, Cucumber, Pumpkin Seeds, Chickpeas and Peppadew Vinaigrette
R 110

Alex Style Greek Salad

Mixed Lettuce Leaves, Cherry Tomatoes, Danish Feta, Red Onion, Cucumber and Lemon Vinaigrette
R 80

Main Meals

Pan Fried Kingklip

180g Kingklip Pan Seared and Braised,
Sautéed Seasonal Vegetables, Potato Hash and
Hollandaise Sauce

R 220

Grilled Beef Ribeye

250g Ribeye, Alex Potato Wedges, Seasonal
Vegetables, Hollandaise, Mushroom and Green
Madagascan Peppercorn Sauce

R 235

Alex Style Lamb Korma

Coconut Infused Durban Style Lamb Korma, Aromatic
Basmati Rice, Sambals, Raita and Garlic Butter Roti

R 200

Durban Beef Curry

Durban Style Beef Curry, Aromatic Basmati Rice,
Sambal, Raita and Garlic Butter Roti

R 180

Seafood Curry

Linefish and Mussels served in a Durban Style
Curry Sauce, Roti and Traditional Condiments

R 135

Peri-Peri Chicken

Grilled Peri-Peri Half Chicken, Alex Potato Wedges and
Croatian Slaw

R 140

Confit Glazed Pork Belly

Soya Glazed Pork Belly Cooked Confit style, Sautéed
Broccoli, German New Potatoes and Jus

R 185

Parmesan Chicken

Parmesan Coated Chicken Breast, Seasonal
Vegetables, Alex Potato wedges and
Mushroom and Pepper Sauce

R 130

Pasta's

Alex Carbonara

Streaky Bacon, Mushrooms, Tagliatelle Pasta,
Cream Reduction and Parmesan Shavings

R 145

Pomodoro Puttanesca

Baked Rosa Tomatoes, Black Olives, Basil Pesto,
Anchovies, Danish Feta Cheese and Tagliatelle Pasta

R 140

Tagliatelle Capirex

Chicken Breast Fillet, Arrabiatta Sauce, Cherry
Tomatoes, Basil, Lemon Zest and Parmesan Cheese

R 130

Vegetable Pesto Penne Pasta

Artichokes, Sun-dried Tomatoes, Danish Feta, Basil
Pesto, Peppadew, Calamata Olives and Spinach

R 120

White Wine

False Bay

Sauvignon Blanc

R 135

Villiera

Sauvignon Blanc

R 200

False Bay

Chenin Blanc

R 135

Remhoogte

Chenin Blanc

R 240

Thelema

Riesling (off dry)

R 230

Cape Dutch Vignerons

Vry Burgher Chardonnay

R 200

Cape Dutch Vignerons

Nicky Versfeld Semillon

R 240

Waterkloof

Circle of Life White Blend

R 260

Villiera

Jasmine (off dry)

R 160

Rosé Wine

False Bay

Cinsault Mourvedre - Rosé

R 135

Lourensford

Pinot Noir Chardonnay Rosé

R 150

Cederburg

Single Vineyard Shiraz Rosé

R 205

Red Wine

False Bay

Syrah

R 135

Cape Town Wine Hub

Syrah

R 245

Clive Torr

Pinot Noir

R 375

False Bay

Pinotage

R 135

Remhoogte

Vantage Pinotage

R 350

Remhoogte

Aspect Merlot

R 350

Remhoogte

Chronicle Cape Blend

R 260

Villiera

Down to Earth Red Blend

R 160

Avontuur

Cabernet Sauvignon

R 375

MCC

Simonsig

Kaapse Vonkel MCC

R 300

Villiera

Tradition Brut Rose

R 300

Villiera

Tradition Brut White MCC

R 300



DAILY SPECIALS

WINE

Weskus Winkelshoek

Pinotage

Glass – R 60

Bottle – R 180

BEER & CIDERS

NieuwBrew Galaxias Blond Ale

Blonde ale with a light bitterness and maltiness with tropical fruit aromas

R 75

NieuwBrew The Sand Fish Weiss

Slightly sour, slightly tart, light Weiss beer great for summer

R 75

Savanna Big (500ml)

R 50

Everson's Pear Cider (Seasonal)

R 70

SOFT DRINKS

Stoney Ginger Beer

R 20

STARTERS

Half Shell Local Mussels

Mussels Cooked in a Creamy White Wine Sauce served with Sourdough Bread

R 90

Patagonica Pomodoro

Patagonica Calamari Cooked in a Tomato Concasse, served with Basmati Rice and Seasonal Veg

R 135

MAINS

Catch of the Day

Pan Seared and Braised Catch of the Day, Cauliflower, Roasted Butternut, Bubble and Squeak and Beurre Blanc Sauce

SQ

Seafood Marinara

Fresh Linefish and Mussels Smothered in a Garlic Tomato Concasse, served with pasta and Fresh Parmesan Shavings

R 150

Desserts

Alex Chocolate Fondant

Chocolate indulgence served with Vanilla Ice Cream

(15min waiting period)

R 90

Scone and Butter Pudding

Scone and Butter Puddings served with Creme Anglaise, Meringues and Vanilla Ice Cream

R 70

Baklava

Original Greek Style Baklava served with Berry Coulis and Fresh Cream

R 85

Baked American Cheesecake

Baked American Cheesecake, Chantilly Cream and Fresh Berries

R 80

Amarula Creme Brûlée

Amarula infused Creme Brûlée with Berries

R 80

Fromage Plate

Creamy Blue Cheese, Camembert Cheese, Boerenkaas Cheese, Selection of Preserves, Biscuits and Selection of Breads

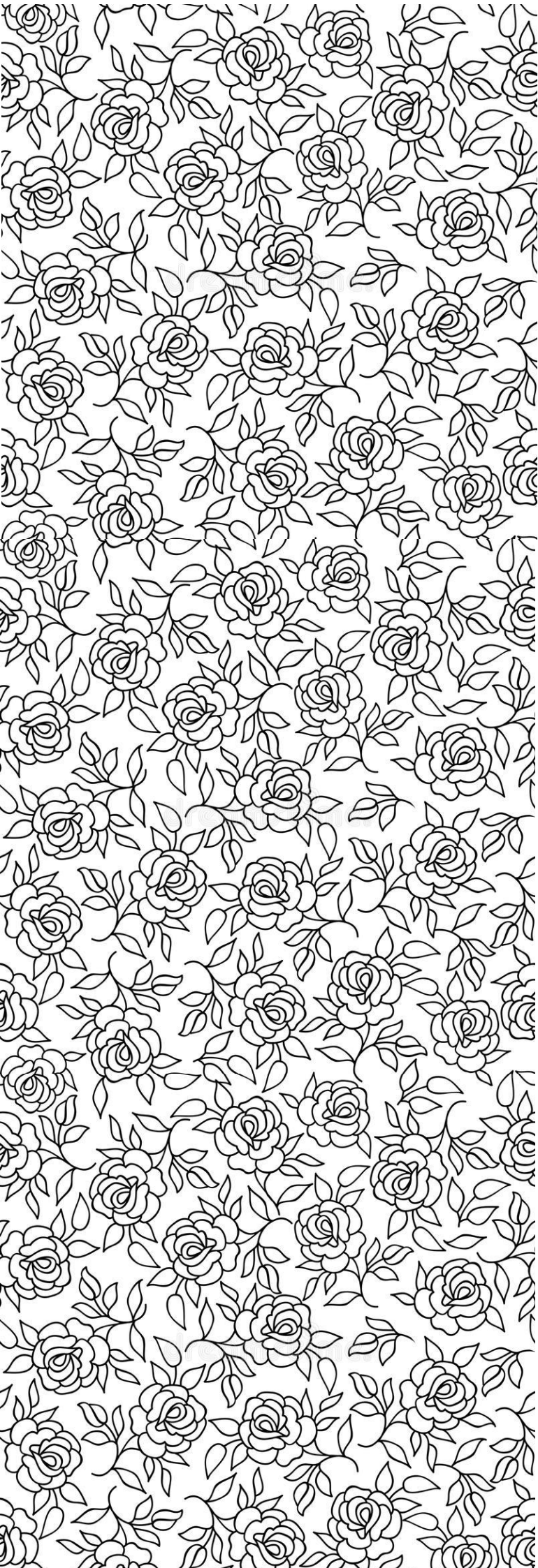
R 100

Classic Malva Pudding

Malva Pudding, Creme Anglaise, Berry Coulis and Vanilla Ice Cream

R 70





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