



# THE SKOTNES

## WEEKDAY MORNINGS

### COLD

(V) SEASONAL FRUIT R75  
with whipped coconut “yoghurt” and granadilla coulis

### HOT

(V) PAMPOEN KOEKIES R70  
with camembert and cinnamon fynbos honey  
– Add bacon +R25

(V) CHAKALAKA SHAKSHUKA R85  
with two eggs and Amasi served with fire roasted bread

(V) SAUTÉED EXOTIC MUSHROOMS R65  
On fire toasted bread with marmite butter  
– Add free range poached egg +R25  
– Add bacon +R35

SKOTNES FULL BREAKFAST R95  
Streaky bacon, boerewors or pork sausage, mushrooms, medley  
of tomatoes and toast with a choice of eggs

### SWEET

BUTTERMILK SCONES with cream, jam, butter and cheese R70  
BANANA BREAD with butter R35  
ALMOND CAKE with chantilly cream (gluten free) R45  
SKOTNES CARROT CAKE with cream cheese icing R45  
CITRUS TART with chantilly cream R40

BY BECOMING A MEMBER OF THE NORVAL FOUNDATION YOU GET 10% OFF ON ALL FOOD AT THE SKOTNES  
WE KINDLY ASK THAT YOU PRESENT VALID ID WHEN USING YOUR MEMBERSHIP CARD

# THE SKOTNES

# WEEKEND MORNINGS

## HOT

(V) OATS R55  
Vanilla, cinnamon and cardamom oats with honey fruit compote

(V) PAMPOEN KOEKIES R70  
with camembert and cinnamon fynbos honey  
- Add bacon +R25

(V) CHAKALAKA SHAKSHUKA R85  
with two eggs and Amasi served with fire roasted bread

(V) SAUTÉED EXOTIC MUSHROOMS R65  
On fire toasted bread with marmite butter  
- Add free range poached egg +R25  
- Add bacon +R35

CHICKEN & WAFFLE R115  
Buttermilk fried free range chicken, waffle, mustard, coleslaw and peri peri sauce

SKOTNES FULL BREAKFAST R95  
Streaky bacon, boerewors or pork sausage, mushrooms, medley of tomatoes and toast with a choice of eggs

FRENCH TOAST R65  
with caramelised bananas and honey  
- Add bacon R25

## HOT BEVERAGES

ESPRESSO R19  
AMERICANO / DECAF R26  
CAPPUCCINO / DECAF R29  
MACCHIATO R19  
LATTE R32  
FLAT WHITE R29  
HOT CHOCOLATE R35  
RED CAPPUCCINO R29  
ADD ON SOYA / ALMOND MILK R10  
BABYCHINO R5  
TEAS - *Enquire about our TWGselection* R29

## MILKSHAKES

VANILLA, CHOCOLATE, OR STRAWBERRY R35

## COLD

(V) SEASONAL FRUIT R75  
with whipped coconut "yoghurt" and granadilla coulis

(V) MUESLI 'TART' R80  
with greek yoghurt; fynbos honey and mulled berry compote

## SWEET

BEE STING WAFFLE R70  
with honey and almond granola

CINNAMON AND SUGAR PANNEKOEK R60  
with vanilla bean ice cream

## KIDS 12 YEARS OR YOUNGER

FLAPJACKS WITH GOLDEN SYRUP R45  
- Add bacon +R20

FRENCH TOAST WITH GOLDEN SYRUP R45  
- Add bacon +R20

OATS R25

WAFFLE & ICE CREAM R45

CHOCOLATE COOKIES & MILKSHAKE R48

SEASONAL FRUIT SALAD R40

## COLD BEVERAGES

SOFT DRINKS R25  
ICED COFFEE R35  
BOS ICED TEAS R32  
APPETIZER/GRAPETIZER R32  
TOMATO COCKTAIL R35  
BLOODY MARY R75  
MIMOSA (STEENBERG MCC) R100  
SIR FRUIT JUICE R25  
FRESHLY SQUEEZED JUICE R45

## MINERAL WATER

STILL/SPARKLING SMALL R20  
STILL/SPARKLING LARGE R35

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# THE SKOTNES

# LUNCH

## STARTERS

GRILLED CALAMARI AND CRISPY TENTACLES R95  
with sweetcorn mieliepap, chakalaka and radish  
♀ *Constantia Uitsig Semillon* R85

GRILLED PRAWN R115/R220  
with atchar, yoghurt, tortilla and cucumber sambal  
♀ *Usana Pinot Gris* R50

PORK CROQUETTE R85  
with soet mostert, apples, pickled and fermented vegetables  
♀ *The Skotnes Chardonnay* R35

CAPE MALAY PICKLED MARKET FISH R90  
with turmeric onions, compressed cucumber poppadum  
♀ *Journey's End Sauvignon Blanc* R50

## VEGETARIAN AND VEGAN STARTERS

SALT BAKED CELERIAC R90  
with caramelised pears, pickled shitake, walnut and yeast dressing  
♀ *Bellingham The Old Orchards Chenin Blanc* R55

ROASTED PUMPKIN SOUP R80  
with a butternut and mielie brood  
♀ *The Skotnes Chardonnay* R35

AVOCADO AND ROASTED BEETROOT, R85  
with buchu pickled onions, peppadew gastrique and sesame seed granola  
♀ *Journey's End Weather Station Sauvignon Blanc* R50

## SALADS

SKOTNES CAESAR SALAD R85  
with baby gem lettuce, Parmesan, free range hens egg and white anchovy  
- Add free range chicken +R30  
- Add smoked salmon trout +R30  
- Add avocado +R25  
♀ *The Skotnes Sauvignon Blanc* R40

TURMERIC AND GINGER POACHED CHICKEN, R95  
with Dutch Indonesian cucumber salad  
♀ *Usana Pinot Gris* R50

SMOKED SALMON TROUT R110  
with Scarborough seaweed and crème fraiche, roasted potatoes, egg; dill and capers  
♀ *Hermanuspietersfontein Bloos Rosé* R45

## VEGETARIAN AND VEGAN BUDDHA BOWLS

SUPERFOOD SALAD R85  
with quinoa, chermoula cauliflower, avocado, apple, feta cheese; mixed sprouts and kale dressed with sour fig dressing  
♀ *Steenberg Rattlesnake Sauvignon Blanc* R65

KORMA CURRIED LENTIL AND CHICKPEAS, R90  
with carrot sambal, tomato salsa, sweet potato and naan bread  
♀ *Usana Chenin Blanc* R50

## JAFFLES – SERVED WITH UITPAK SLAAI

BRAISED BRISKET R85  
with tomato, gouda and peach chutney  
♀ *The Valley Pinot Noir* R75

CHICKEN MAYONNAISE R80  
with mustard and chives  
♀ *The Skotnes Chardonnay* R40

# THE SKOTNES

# LUNCH

## MAINS

FREE RANGE BEEF SIRLOIN/FILLET, R225  
with onion, shallot; braaibroodjie with  
Amabutho cheese and tomato  
♀ *Holden Manz Vernissage Red Blend* R65

LAMB "BOBOTIE", R210  
with pumpkin fritters, apricot mebos chutney  
and aromatic rice  
♀ *Kaapzicht Shiraz* R85

FREE RANGE BEEF BURGER, R135  
with all the trimmings, gouda cheese, coal  
mayonnaise, hand cut chips  
and a smoky Monkeygland sauce  
– Add bacon +R25  
– Add avocado +R25  
♀ *The Skotnes Chardonnay* R35

PERI PERI CHICKEN CORN TACOS R150  
with coleslaw, amasi and tomato and avocado  
salsa  
♀ *Usana Barrel Fermented Chenin Blanc* R50

MARKET FISH R190  
with smoked snoek and leek tart, sweetcorn and  
pak choy  
♀ *Constantia Uistig Semillon* R85

## VEGAN AND VEGETARIAN MAINS

LENTIL, CHICKPEA AND CHIA SEED BURGER R125  
with all the trimmings, brinjal sambal; spiced  
tomato chutney and hand cut chips  
♀ *Usana Pinot Gris* R50

CAULIFLOWER 'WINGS' R135  
basted in tandoori paste, with Durban dhal curry,  
carrot and lemon pickle  
♀ *The Skotnes Sauvignon* R40

MIXED MUSHROOM AND KALE TACOS R145  
black garlic and tomato seed dressing  
♀ *The Skotnes Chardonnay* R35

SPINACH, FETA AND CARAMELISED R70  
ONION JAFFLE  
served with uitpak slaai and tzatziki  
♀ *The Skotnes Sauvignon Blanc* R40

## SIDES

FIRE ROASTED SWEET POTATO R45/R85  
with feta, spring onion and coriander

TRIPLE COOKED CHIPS R35  
seasoned with braai salt

ROASTED CARROT R45/R85  
with pickled leeks, persimmon salad with  
tamarind dressing

BROCCOLI AND FRENCH BEANS R45/R85  
with an almond granola and Parmesan

BRAAIBROODJIE R35  
with amabutho cheese and tomato

BLACK AND GREEN PEPPERCORN SAUCE R35

MUSHROOM AND OLD BROWN R35  
SHERRY SAUCE

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# THE SKOTNES

# LUNCH

## DESSERTS

PINEAPPLE, SAMP AND CURRY LEAF R80  
Grilled Malay pineapple, cardamom samp pudding, coconut 'custard', pineapple curry leaf consomme sorbet

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

SWEET POTATO AND ROOIBOS R75  
Sweet potato kataifi cigar, rusk crumble and rooibos ice cream

🍷 *Boplaas Cape Tawny Port R30*

CHOCOLATE AND CITRUS R95  
Dark chocolate creme, citrus variations and burnt naartjie ice cream

🍷 *Peter Bayly Cape White Vintage R45*

PAVLOVA R80  
with textures of raspberry and lemon

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

PASSIONFRUIT AND HAZELNUT R90  
Passionfruit ice cream bar with textures of hazelnut and caramelized white chocolate

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

ALMOND AND MAKATAAN R85  
Burnt butter Almond cake, toasted ginger and apple slaw, apple 'mousse' and makataan cassata

🍷 *Peter Bayly Cape White Vintage R45*

## DIGESTIVES

BOPLAAS CRAFT PINK GIN R40

FEVERTREE NATURAL LIGHT TONIC R30

STEENBERG 1682 BRUT CHARDONNAY MCC GLS R95

KWV 10YR OLD BRANDY R40

## CHEESE PLATTER

SELECTION OF 3 SOUTH AFRICAN CHEESES WITH PRESERVES R115

SELECTION OF 5 SOUTH AFRICAN CHEESES WITH PRESERVES R160

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

🍷 *Peter Bayly Cape White Vintage R45*

## COFFEES AND TEAS

ESPRESSO R19

MACCHIATO R19

IRISH COFFEE (JAMESON WHISKY) R66

EMPEROR SENCHA (JAPANESE GREEN TEA) R32

VANILLA BOURBON TEA R32

# THE SKOTNES

# DINNER

## STARTERS

GRILLED CALAMARI AND CRISPY TENTACLES R95  
with sweetcorn mieliepap, chakalaka and radish  
♀ *Constantia Uitsig Semillon* R85

GRILLED PRAWN R115/R220  
with atchar, yoghurt, tortilla and cucumber sambal  
♀ *Usana Pinot Gris* R50

PORK CROQUETTE R85  
with soet mostert, apples, pickled and fermented vegetables  
♀ *The Skotnes Chardonnay* R35

CAPE MALAY PICKLED MARKET FISH R90  
with turmeric onions, compressed cucumber poppadum  
♀ *Journey's End Sauvignon Blanc* R50

## VEGETARIAN AND VEGAN STARTERS

SALT BAKED CELERIAC R90  
with caramelised pears, pickled shitake, walnut and yeast dressing  
♀ *Bellingham The Old Orchards Chenin Blanc* R55

ROASTED PUMPKIN SOUP R80  
with a butternut and mielie brood  
♀ *The Skotnes Chardonnay* R35

AVOCADO AND ROASTED BEETROOT, R85  
with buchu pickled onions, peppadew gastrique and sesame seed granola  
♀ *Journey's End Weather Station Sauvignon Blanc* R50

## MAINS

FREE RANGE BEEF SIRLOIN/FILLET, R225  
with onion, shallot; braaibroodjie with Amabutho cheese and tomato  
♀ *Holden Manz Vernissage Red Blend* R65

LAMB "BOBOTIE", R210  
with pumpkin fritters, apricot mebos chutney and aromatic rice  
♀ *Kaapzicht Shiraz* R85

PORK BELLY R195  
with butternut torte, makataan salsa, miso cream and Boerenkaas R195  
♀ *Bellingham The Old Orchards Chenin Blanc* R55

FREE RANGE BEEF BURGER, R135  
with all the trimmings, gouda cheese, coal mayonnaise, hand cut chips and a smoky Monkeygland sauce  
– Add bacon +R25  
– Add avocado +R25  
♀ *Neil Ellis Cabernet Sauvignon* R90

PERI PERI CHICKEN CORN TACOS R150  
with coleslaw, amasi and tomato and avocado salsa  
♀ *Usana Barrel Fermented Chenin Blanc* R50

MARKET FISH R190  
with smoked snoek and leek tart, sweetcorn and pak choy  
♀ *Constantia Uistig Semillon* R85

## VEGAN AND VEGETARIAN MAINS

LENTIL, CHICKPEA AND CHIA SEED BURGER R125  
with all the trimmings, brinjal sambal; spiced tomato chutney and hand cut chips  
♀ *Usana Pinot Gris* R50

CAULIFLOWER 'WINGS' R135  
basted in tandoori paste, with Durban dhal curry, carrot and lemon pickle  
♀ *The Skotnes Sauvignon* R40

MIXED MUSHROOM AND KALE TACOS R145  
black garlic and tomato seed dressing  
♀ *Journey's End Merlot* R95

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# THE SKOTNES

# DINNER

## SIDES

FIRE ROASTED SWEET POTATO R45/R85  
with feta, spring onion and coriander

TRIPLE COOKED CHIPS R35  
seasoned with braai salt

ROASTED CARROT R45/R85  
with pickled leeks, persimmon salad with  
tamarind dressing

BROCCOLI AND FRENCH BEANS R45/R85  
with an almond granola and Parmesan

BRAAIBROODJIE R35  
with amabutho cheese and tomato

BLACK AND GREEN PEPPERCORN SAUCE R35

MUSHROOM AND OLD BROWN R35  
SHERRY SAUCE

## DINNER DIGESTIVES

DOUGLAS GREEN FULL CREAM SHERRY R30

GINNY FOWL SIPPING GIN R40

COGNAC (REMY MARTIN VSOP) R60

KAAPZICHT HUSK GRAPPA R30

RAMAZZOTTI AMARO R35

COINTREAU R30

## COFFEES AND TEAS

ESPRESSO R19

MACCHIATO R19

IRISH COFFEE (JAMESON WHISKY) R66

EMPEROR SENCHA (JAPANESE GREEN TEA) R32

VANILLA BOURBON TEA R32

## CHEESE PLATTER

SELECTION OF 3 SOUTH AFRICAN CHEESES R115  
WITH PRESERVES

SELECTION OF 5 SOUTH AFRICAN CHEESES R160  
WITH PRESERVES

🍷 *Beaumont Goutte D'or Chenin Blanc NLH* R70

🍷 *Peter Bayly Cape White Vintage* R45

## DESSERTS

PINEAPPLE, SAMP AND CURRY LEAF R80  
Grilled Malay pineapple, cardamom samp  
pudding, coconut 'custard', pineapple curry leaf  
consomme sorbet

🍷 *Beaumont Goutte D'or Chenin Blanc NLH* R70

SWEET POTATO AND ROOIBOS R75  
Sweet potato kataifi cigar, rusk crumble and  
rooibos ice cream

🍷 *Boplaas Cape Tawny Port* R30

CHOCOLATE AND CITRUS R95  
Dark chocolate creme, citrus variations and  
burnt naartjie ice cream

🍷 *Peter Bayly Cape White Vintage* R45

PAVLOVA R80  
with textures of raspberry and lemon

🍷 *Beaumont Goutte D'or Chenin Blanc NLH* R70

PASSIONFRUIT AND HAZELNUT R90  
Passionfruit ice cream bar with textures of  
hazelnut and caramelized white chocolate

🍷 *Beaumont Goutte D'or Chenin Blanc NLH* R70

ALMOND AND MAKATAAN R85  
Burnt butter Almond cake, toasted ginger and  
apple slaw, apple 'mousse' and makataan  
cassata

🍷 *Peter Bayly Cape White Vintage* R45

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# THE SKOTNES

# WEEKEND LUNCH

## STARTERS

GRILLED CALAMARI AND CRISPY TENTACLES R95  
with sweetcorn mieliepap, chakalaka and radish  
♀ *Constantia Uitsig Semillon* R85

GRILLED PRAWN R115/R220  
with atchar, yoghurt, tortilla and cucumber sambal  
♀ *Usana Pinot Gris* R50

PORK CROQUETTE R85  
with soet mostert, apples, pickled and fermented vegetables  
♀ *The Skotnes Chardonnay* R35

CAPE MALAY PICKLED MARKET FISH R90  
with turmeric onions, compressed cucumber poppadum  
♀ *Journey's End Sauvignon Blanc* R50

## VEGETARIAN AND VEGAN STARTERS

SALT BAKED CELERIAC R90  
with caramelised pears, pickled shitake, walnut and yeast dressing  
♀ *Bellingham The Old Orchards Chenin Blanc* R55

ROASTED PUMPKIN SOUP R80  
with a butternut and mielie brood  
♀ *The Skotnes Chardonnay* R35

AVOCADO AND ROASTED BEETROOT, R85  
with buchu pickled onions, peppadew gastrique and sesame seed granola  
♀ *Journey's End Weather Station Sauvignon Blanc* R50

## VEGETARIAN AND VEGAN BUDDHA BOWLS

SUPERFOOD SALAD R85  
with quinoa, chermoula cauliflower, avocado, apple, feta cheese; mixed sprouts and kale dressed with sour fig dressing

♀ *Steenberg Rattlesnake Sauvignon Blanc* R65

KORMA CURRIED LENTIL AND CHICKPEAS, R90  
with carrot sambal, tomato salsa, sweet potato and naan bread

♀ *Usana Barrel Fermented Chenin Blanc* R50

## SALADS

SKOTNES CAESAR SALAD R85  
with baby gem lettuce, Parmesan, free range hens egg and white anchovy

– Add free range chicken +R30

– Add smoked salmon trout +R30

– Add avocado +R25

♀ *The Skotnes Sauvignon Blanc* R40

TURMERIC AND GINGER POACHED CHICKEN, R95  
with Dutch Indonesian cucumber salad  
♀ *Usana Pinot Gris* R50

SMOKED SALMON TROUT R110  
with Scarborough seaweed and crème fraiche, roasted potatoes, egg; dill and capers  
♀ *Hermanuspietersfontein Bloos Rosé* R45



# THE SKOTNES

# WEEKEND LUNCH

## MAINS

FREE RANGE BEEF SIRLOIN/FILLET R225  
with onion, shallot; braaibroodjie with  
Amabutho cheese and tomato  
♀ *Holden Manz Vernissage Red Blend R65*

LAMB "BOBOTIE" R210  
with pumpkin fritters, apricot mebos chutney  
and aromatic rice  
♀ *Kaapzicht Shiraz R85*

PORK BELLY R195  
with butternut torte, makataan salsa, miso  
cream and Boerenkaas R195  
♀ *Bellingham The Old Orchards Chenin Blanc R55*

FREE RANGE BEEF BURGER R135  
with all the trimmings, gouda cheese, coal  
mayonnaise, hand cut chips  
and a smoky Monkeygland sauce  
– Add bacon +R25  
– Add avocado +R25  
♀ *The Skotnes Chardonnay R35*

PERI PERI CHICKEN CORN TACOS R150  
with coleslaw, amasi and tomato and avocado  
salsa  
♀ *Usana Barrel Fermented Chenin Blanc R50*

MARKET FISH R190  
with smoked snoek and leek tart, sweetcorn and  
pak choy  
♀ *Constantia Uistig Semillon R85*

## VEGAN AND VEGETARIAN MAINS

LENTIL, CHICKPEA AND CHIA SEED BURGER R125  
with all the trimmings, brinjal sambal; spiced  
tomato chutney and hand cut chips  
♀ *Usana Pinot Gris R50*

CAULIFLOWER 'WINGS' R135  
basted in tandoori paste, with Durban dhal curry,  
carrot and lemon pickle  
♀ *The Skotnes Sauvignon R40*

MIXED MUSHROOM AND KALE TACOS R145  
black garlic and tomato seed dressing  
♀ *Journey's End Merlot R95*

## SIDES

FIRE ROASTED SWEET POTATO R45/R85  
with feta, spring onion and coriander

TRIPLE COOKED CHIPS R35  
seasoned with braai salt

ROASTED CARROT R45/R85  
with pickled leeks, persimmon salad with  
tamarind dressing

BROCCOLI AND FRENCH BEANS R45/R85  
with an almond granola and Parmesan

BRAAIBROODJIE R35  
with amabutho cheese and tomato

BLACK AND GREEN PEPPERCORN SAUCE R35

MUSHROOM AND OLD BROWN R35  
SHERRY SAUCE

# THE SKOTNES

# WEEKEND LUNCH

## DESSERTS

PINEAPPLE, SAMP AND CURRY LEAF R80  
Grilled Malay pineapple, cardamom samp pudding, coconut 'custard', pineapple curry leaf consomme sorbet

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

SWEET POTATO AND ROOIBOS R75  
Sweet potato kataifi cigar, rusk crumble and rooibos ice cream

🍷 *Boplaas Cape Tawny Port R30*

CHOCOLATE AND CITRUS R95  
Dark chocolate creme, citrus variations and burnt naartjie ice cream

🍷 *Peter Bayly Cape White Vintage R45*

PAVLOVA R80  
with textures of raspberry and lemon

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

PASSIONFRUIT AND HAZELNUT R90  
Passionfruit ice cream bar with textures of hazelnut and caramelized white chocolate

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

ALMOND AND MAKATAAN R85  
Burnt butter Almond cake, toasted ginger and apple slaw, apple 'mousse' and makataan cassata

🍷 *Peter Bayly Cape White Vintage R45*

## DIGESTIVES

BOPLAAS CRAFT PINK GIN R40

FEVERTREE NATURAL LIGHT TONIC R30

STEENBERG 1682 BRUT CHARDONNAY MCC GLS R95

KWV 10YR OLD BRANDY R40

## CHEESE PLATTER

SELECTION OF 3 SOUTH AFRICAN CHEESES WITH PRESERVES R115

SELECTION OF 5 SOUTH AFRICAN CHEESES WITH PRESERVES R160

🍷 *Beaumont Goutte D'or Chenin Blanc NLH R70*

🍷 *Kaapzicht Shiraz R85*

## COFFEES AND TEAS

ESPRESSO R19

MACCHIATO R19

IRISH COFFEE (JAMESON WHISKY) R66

EMPEROR SENCHA (JAPANESE GREEN TEA) R32

VANILLA BOURBON TEA R32



# THE SKOTNES

## KIDDIES

BUTTERMILK FRIED CHICKEN	R50
CHEESE AND TOMATO QUESADILLA	R45
CHEESE BURGER	R50
CRISPY CALAMARI	R45
PAN FRIED HAKE	R55

*Choice of chips or vegetable crisps all served with homemade ketchup and mayonnaise*

### **DESSERT**

CHOCOLATE COOKIES AND MILKSHAKE	R48
ICE CREAM AND CHOCOLATE SAUCE	R32

**KIDS UNDER 18 HAVE FREE ACCESS TO  
THE NORVAL FOUNDATION MUSEUM**



# THE SKOTNES

## BAR

### VODKA

KETEL ONE	40
GREY GOOSE	45
BELVEDERE	45
SKYY	30
CÎROC	45
AEON	45
MALLEMOK	45

### GIN

TANQUERAY	30
BULLDOG	40
HENDRICK'S	40
MONKEY 47	50
MALFY	40
BEEFEATER	40

### CRAFT GIN

MUSGRAVE GIN	45
INVERROCHE - RANGE	40
HOPE - RANGE	40
WILDERER FYNBOS	40
CAPE TOWN - RANGE	40
GINNY FOWL - RANGE	40

### RUM

BACARDI SUPERIOR	30
CAPTAIN MORGAN	30
CACHAÇA GARMANA	40
HAVANA CLUB 7YR	50

### CRAFT RUM

COPELAND	45
SAILOR JERRY SPICE	35
CHAMEL GOLD PREMIUM	35

### LIQUEURS

AMARULA	30
AMARETTO DISSARONO	35
BAILEY CREAM	30
COINTREAU	30
CHAMBORD	30
DRAMBUIE	40
FRANGELICO	30
KAHLUA	30



# THE SKOTNES

## BAR

### BRANDY / COGNAC

KLIPDRIFT PREMIUM	30
VAN RYN'S 15YR	100
KAAPZICHT 15YR	75
KWV 10YR	40
OUDE MEESTER 12YR	55
HENNESSY XO	200
REMY MARTIN VSOP	60

### GRAPPA

DALLA CIA PINOT NOIR	
/ CHARDONNAY	30
KLEIN CONSTANTIA SPIRIT	
OF CONSTANCE	60
KAAPZICHT GRAPE HUSK	30

### DIGESTIFS

JAGERMEISTER	30
UNDERBERG	35
RAMAZZOTTI AMARO	35

### BOURBON / TENNESSEE

JACK DANIELS	35
MAKER'S MARK	55
WOODFORD RESERVE	60

### WHISKY / WHISKEY

ARDBERG 10YR	50
BUSHMILLS ORIGINAL	35
BAINS	35
BALVENIE 12YR	80
BULLEIT	50
J&B	30
JAMESONS	40
JOHNNIE WALKER BLACK	35
JOHNNIE WALKER GOLD	70
JOHNNIE WALKER BLUE	260
GLENFIDDICH 12 YR	70
GLENFIDDICH 15 YR	85
GLENMORANGIE 10 YR	75
LAPHROAIG 10 YR	60
LAGAVULIN	105
TALISKER 10 YR	70
TULLMORE DEW	40
MACCALAN 12YR	55
DALWHINNIE 15YR	105
MONKEY SHOULDER	55
THREE SHIPS 5YR	30
SINGLETON TAILFIRE	60
NIKKA BLACK PURE	
MALT (JAPAN)	80



# THE SKOTNES

## BAR

### BEERS

CASTLE LITE	35
GUINNESS	50
BREWERS AND UNION	
UNFILTERED LAGER	45
JACK BLACK LAGER 330ML	45
BECK'S NON-ALCOHOLIC	40
DRAUGHT 500ML	
JACK BLACK BREWERS LAGER	45
SEASONAL BEER	55

### CIDERS

SAVANNA DRY	40
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### SOFT DRINKS, CORDIALS

APPLETISER / GRAPETISER	32
SOFT DRINKS 330ML	25
SOFT DRINKS 200ML	22
TOMATO COCKTAIL 200ML	35
RED BULL 250ML	50
BOS ICED TEA	
LEMON/PEACH 330ML	32
DUCHESS VIRGIN GIN&TONIC	60

### COFFEES

ESPRESSO	19
AMERICANO / DECAF	26
CAPPUCCINO / DECAF	29
MACCHIATO	19
ICED COFFEE	35
LATTE	32
FLAT WHITE	29
HOT CHOCOLATE	35
RED CAPPUCCINO	29
ADD SOYA / ALMOND MILK	10
DON PEDRO /	
ICE CREAM BASE	30

### FRUIT JUICES

SAN PELLEGRINO SPARKLING	
FRUIT JUICE	35
SIR JUICE FRESH ASSORTED	25
FRESHLY SQUEEZED JUICE	45



# THE SKOTNES BAR

## TEAS

EMPEROR SENCHA	32
JASMINE QUEEN	32
ENGLISH BREAKFAST	32
EARL GREY	32
ROOIBOS	32
VANILLA BOURBON	32
CHAMOMILE	32
MOROCCAN MINT	32

## MILKSHAKES

VANILLA / CHOCOLATE / STRAWBERRY	35
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## MINERAL WATER

LA VIE DE LUC	
STILL/SPARKLING 250ML	20
STILL/SPARKLING 750ML	35
SAN PELLEGRINO	
SPARKLING 250ML	25
SPARKLING 750ML	40
AQUA PANNA	
STILL 250ML	25
STILL 750ML	40