

the whippet COCKTAIL BAR

MIMOSA & BUBBLES BAR

Classic Mimosa 55

The perfect combination - Orange juice and bubbles.

Gooseberry 65

Sweet and sour Cape gooseberries blended with the perfume of elderflower and topped with bubbles.

Mimosa Royale 65

African hibiscus flower topped with bubbles and a dash of hibiscus syrup.

Peach Bellini 75

A classic of white peach topped with bubbles and a sprig of rosemary.

GIN BAR

Double Gin & Tonic 62

Double gin, summer fruit and imported Hall and Bramley tonic.

Passion Fruit Berry Sunrise 75

Double gin, passion fruit, mixed berries, elderflower and imported Hall and Bramley tonic.

The Cape Protea 75

Protea and hibiscus Whitley Neil gin with wild berries, strawberries, a dash of lemon and mint.

VODKA BAR

The Flamingo Rose 75

This is a glass of fun.

Vodka, cranberry and rose syrup topped with blocks of Turkish delight.

Cosmopolitan 68

Your fancy in a fancy city. The perfect mix of vodka, triple sec and cranberry juice.

SHOTS BAR

Tequila

We only serve El Jimador imported tequila.

Straight up and iced cold 32

Tanned with a slice of pineapple & pineapple sorbet 55

Tanned with fresh strawberry sorbet 55

SPIRITS

Jameson Whisky 30

Peaky Blinders Whisky 30

Van Rhyn's 10 yr Old Brandy 30

HAPPY HOUR

Join us for Happy Hour where life is better in TWO's.

Two Glasses of Bubbles 90

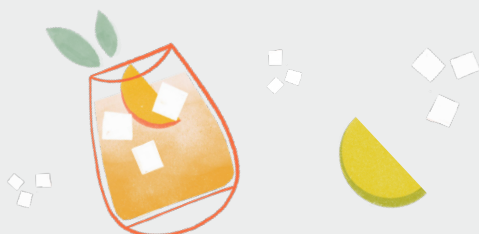
Two Double Gin and Tonics 110

Two Cocktails 120

Thursdays 13:00 - 15:00

Fridays 15:00 - 17:00

Saturdays 15:00 - 17:00



the whippet **SUMMER MENU**

Suzanne has spent weeks creating this season's visiting menu. We are delighted by all of these additions and hope you enjoy them as much as we do.

FOOD

Croque Madame • NEW

Rich and decadent gourmet sandwich made with toasted sourdough, smothered in home made parmesan béchamel sauce and topped with a fried egg and black forest ham.

Stuffed Potato Cakes • NEW (g) (*)

These lightly tanned fluffy potato cakes are stuffed with lemon and herb sautéed mushrooms served with our home made tomato relish.

Pesto Scrambled Eggs on Toast • NEW (v)

Creamy scrambled eggs topped with basil pesto and a bed of cheddar cheese scattered over warm toasted bread.

Avo & Hummus Open Sandwich • NEW (v) (*)

Sourdough topped with creamy hummus and avo, drizzled with za'atar oil, garnished with pea shoots and a scattering of toasted chickpeas.

98 **Quinoa, Feta & Grape Summer Bowl** • NEW 112

A summer fresh quinoa bowl of baby spinach, hummus, red onion shavings, creamy feta, red grapes and crunchy pumpkin seeds, drizzled with zingy vinaigrette.

78 **Vegan Quinoa Glow Bowl** • NEW (v) (*) 128

A summer fresh Vegan quinoa bowl of baby spinach, hummus, red onion shavings, za'atar roasted sweet potato, red grapes and crunchy pumpkin seeds, drizzled with zingy vinaigrette.

62 **Santorini Salad** • NEW 82

A summer breeze of tomato rounds, cucumber shavings, black olives and za'atar fried feta all garnished with basil.

76 **Thai Chicken Lettuce Cups** • NEW 84

Thai inspired grilled chicken, wrapped in crisp lettuce, topped with coriander and a crunchy peanut and black sesame seed sprinkle.

(*) **VEGAN**

(v) **VEGETARIAN**

(g) **GLUTEN FREE**

NOTE

*Any of your dishes can be substituted for **gluten-free bread** at a surcharge of R12.*