the whippet GOCKTAIL

58

72

75

MIMOSA & BUBBLES BAR

Classic Mimosa The perfect combination Orange juice and bubbles.

Gooseberry Mimosa 72 Sweet and sour Cape gooseberries blended with the perfume of elderflower

blended with the perfume of elderflower and topped with bubbles. Mimosa Royale

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

Peach BelliniA classic of white peach topped with

bubbles and a sprig of rosemary.

ICHAMPAGNE BAR

IPROSECCO &

Prosecco is a sparkling wine we import from the North Eastern Regions of Italy, 24km North of Venice. It's an incredible alternative to South African MCC's or French Champagne.

Prosecco by the Bottle & Glass

Martini Prosecco (Gla	ss)	88
Martini Prosecco (Bot	ttle)	420

French Champagne by the Bottle Vouve Clicquet 1250

veuve Circquot	1250
Moët & Chandon	1150

Prosecco Cocktails

Raspberry & Peach Prosecco	95
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Italian Prosecco, with white peach and fresh raspberries.

Burnt Orange Fizz 85

Perfect for the Italian ski season. Fiero vermouth, topped with Italian Prosecco and some orange peel.

SHOTS BAR

Tequila

We only serve El Jimador imported tequila.

Straight up and Iced Cold	32
Tanned with a Slice of Pineapple	55
& Pineapple Sorbet	

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 House Bubbles	90
Two Double Gin and Tonics	110
Two Cocktails	120
***Excluding Prosecco and	
Champagne cocktails***	

Thursdays	13:00 - 15:00
Fridays	15:00 - 17:00
Saturdays	15:00 - 17:00

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.











the whippet AUTUMN & 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.

BREAKFAST

Breakfast Egg and Cheese Slider • NEW

Two fluffy rolls filled with creamy mozzarella and chives scrambled egg.

66 Creamy Pap • NEW

Lovely warm "slap pap" or creamy porridge served with some butter, milk and honey.

32

115

92

84

BRUNCH

Za'atar & Melted Mozzarella Spring Rolls • NEW (V)

Crispy spring rolls filled with creamy mozzarella and Za'atar spice, served with side of tomato atchar.

Ham & Cheese Quesadilla · NEW

Golden and crispy quesadilla triangles filled with ham and melted cheddar cheese, served with a honey mustard mayonnaise dip.

Loaded Cheese & Jalapeño Fries • NEW (V)

Our famous Whippet skinny fries smothered in homemade cheese sauce, topped with jalapeño pickle, red onion slithers and a dollop of spicy harissa.

Thai Cauliflower Lettuce Cups • NEW (V) (*)

Thai inspired roasted cauliflower florets wrapped in crisp lettuce, topped with coriander and a crunchy peanut and black sesame seed sprinkle.

62 Korean Buttermilk Chicken Buns • NEW

Buttermilk crusted chicken breast smothered in a South Korean inspired slow cooked sauce, topped with pickled cucumber, red cabbage and jalapeño slaw on our fluffy rolls.

75 Sweet Potato & Mushroom Burger (v) (*)

Our signature sweet potato, mushroom and quinoa patty topped with creamy hummus, avocado and pickled pink cabbage all on a toasted sesame bun..

Thai Chicken Lettuce Cups

58

80

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.