

the whippet COCKTAIL BAR

HAPPY HOUR

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

Two Glasses of House Bubbles 100

Two Double Gin and Tonics 100

Two Cocktails from our Gin Bar 140

Excluding Prosecco and Champagne cocktails

Thursdays 13:00 - 16:00

Fridays 15:00 - 17:00

Saturdays 15:00 - 17:00

PROSECCO & CHAMPAGNE BAR

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

Sartori Prosecco (Glass) • NEW 88

Sartori Prosecco (Bottle) • NEW 420

French Champagne by the Bottle

Veuve Clicquot 1250

SPIRITS

Jameson Whisky 30

Peaky Blinders Whisky 30

Van Rhy'n's 10 yr Old Brandy 30

MIMOSA & BUBBLES BAR

Classic Mimosa 65

The perfect combination - Orange juice and bubbles.

Gooseberry Mimosa 78

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

Mimosa Royale 78

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

Peach Bellini 78

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

TEQUILA BAR

Tequila

We only serve El Jimador imported tequila.

Straight up and Iced Cold 32

Strawberry Mule • NEW 95

Fresher than summer. This delight of strawberry, grapefruit, premium tequila and mint is the perfect kickoff to a great night out.

GIN BAR

Double Gin & Tonic 65

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.

Blanco Negroni 75

Cinzano Bianco, elder flower syrup, Bombay Sapphire gin and garnished with fresh lemon.

Barbados Slinger • NEW 95

As pretty as these islands, this mix of mango, grapefruit, premium Whitley Neill Gin and orange juice brings summer to Jozi.

JUGS & POPSICLES

Strawberry Wine Pop • NEW 95

Our locally hand-made strawberry sorbet popsicle submerged in Laborie's finest salmon pink Rosé.

Morning mule (serves 4) • NEW 155

This jug of orange juice, ginger ale, vodka and fresh orange slices is the perfect brunch starter.

Pimms Jug (serves 4) • NEW 155

Great for the races and even better for summer. A jug filled with freshly sliced oranges, cucumber, strawberries, mint and wait....oodles of Pimms. It's a kicker.



the whippet **SUMMER MENU**

Our Summer menu borrows inspiration from the Mediterranean's flavours and its slow pace of life. Suzanne and the team pays homage to the slower lifestyle we often yearn for.

Celebrating Linden - The space you are sitting in was once the old Linden Hotel, built in the 1950's. Together we pay tribute to this old lady who remains the heartbeat of our incredible suburb.

BRUNCH

Creamy Honey and Dukkah Scrambled	98	Open chicken mayo • NEW	88
<i>Creamy scrambled eggs topped with goats cheese, creamed local honey, spring onion and dukkah, served on toasted sourdough.</i>		<i>An all-time favoured. Creamy chicken mayo with crunchy celery and gherkins, served open on sourdough bread and topped with crunchy micro greens.</i>	
Ultimate Brunch Croissant	135	The 7th street sandwich • NEW	118
<i>A freshly baked butter croissant filled with our home made tomato relish, zesty smashed avo, crispy bacon, a folded three egg omelette and creamy cheddar cheese. Go BIG.</i>		<i>Crispy bacon, basil pesto, creamy mozzarella, caramelised onions, local brinjal and pepper relish on perfectly toasted ciabatta bread.</i>	
Monte Cristo Croissant	115	Salmon bagel • NEW	98
<i>A freshly baked butter croissant filled with Swiss Emmentaler cheese, hickory ham, Nightshade berry preserve and creamy mayo.</i>		<i>Multi-seed bagel, herbed crème fraiche, smoked salmon trout, rocket and pickled red onion.</i>	
Open bacon and egg toast • NEW	68	4th Avenue Salad • NEW	125
<i>Buttery toast, topped with crispy bacon and a soft fried egg.</i>		<i>This salad pays homage to the rich soil in our incredible suburb. A fresh mix of couscous, grilled corn, chickpeas, radish, avo, baby spinach, rocket, drizzled with our own herbed vinaigrette and topped with.....peanut brittle.</i>	
Mexican smashed avo • NEW	84		
<i>Buttery toast topped with zesty smashed avo, grilled corn, feta, a drizzle of creamy mayo and some cayenne pepper.</i>			
Sesame smashed avo • NEW	62		
<i>Zesty smashed avo on toast scattered with butter toasted white sesame seeds.</i>			

* VEGAN

v VEGETARIAN

g GLUTEN FREE

NOTE

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