

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 14:00 - 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

 **Le Lude MCC** 780

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.

 **Robertson Sparkling Wine (Non-Alcoholic) • NEW**

Glass 45

Bottle 190

TEQUILA BAR

Straight up and Iced Cold 35

Strawberry Mule 95

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

Lionista Premium Honey Reposado • NEW 45

Lionista can be enjoyed as a shot or over ice.

SPIRITS

Jameson Whisky 30

Peaky Blinders Whisky 30

Van Rhyn's 10 yr Old Brandy 30

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

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 VISITING 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

Rump Steak Sandwich • NEW

135

Locally sourced juicy and tender South African premium rump steak with sticky BBQ sauce, fresh red onions, rocket and drizzled with a mayo mustard sauce, served on ciabatta and garnished with parmesan.

Pork Rib Bowl • NEW

128

Deboned BBQ pork ribs served with tangy cabbage slaw, pickled Asian cucumber salad and fresh micro greens.

Mediterranean Pita • NEW

98

Butter brushed pita topped with artichokes, sundried tomato, imported feta, chilli flakes and micro greens.

Amalfi Sandwich • NEW

112

Toasted ciabatta topped with pesto, balsamic baby tomatoes, fried mozzarella, pumpkin seeds and fresh basil.

Open bacon and egg toast

68

Buttery toast, topped with crispy bacon and a soft fried egg.

Open chicken mayo

88

An all-time favoured creamy chicken mayo with crunchy celery and gherkins, served open on sourdough bread and topped with crunchy micro greens.

Mexican smashed avo

86

Buttery toast topped with zesty smashed avo, grilled corn, feta, a drizzle of creamy mayo and some cayenne pepper.

Salmon bagel

98

Multi-seed bagel, herbed crème fraiche, smoked salmon trout, rocket and pickled red onion.

4th Avenue Salad

125

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.

* VEGAN

v VEGETARIAN

g GLUTEN FRIENDLY

NOTE

*Any of your dishes can be substituted for **gluten friendly bread** at a surcharge of R14.*