



## STARTERS / TAPAS

<b>Mussels in Creamy White Sauce</b>	150
Creamy White Wine Sauce   Garlic   Thyme   Tarragon	
<b>Pan Fried Squid</b>	130
Olive Oil   Garlic   Red Chill   Parsley   Lemon Juice	
<b>Bruschetta Caprese</b>	135
Sourdough   Basil Pesto   Scorched Cherry Tomatoes   Mozzarella   Balsamic Reduction   Basil Leaves	
<b>Mac'nCheese Croquettes</b>	135
Deep Fried Mac'nCheese Balls   Sour Fig Jam	
<b>Pork Belly, Apple &amp; Blue Cheese Sauce</b>	150
Crispy Crackling Crumb   Wholegrain Mustard   Nasturtiums	
<b>6 Oysters</b>	195
3 Dry Vermouth   3 Gin & Tonic	
<b>Grilled Sardines with Mint Salsa</b>	155
Sweet Paprika   Red Onions   Tomatoes   Red Chill   Persian Cucumbers   Mint Leaves   Coal Oil	

## CHEESE & CHARCUTERIE

<b>Platter for 2</b>	695
Toasted Sourdough   4 Cheeses   4 Cured Meats   Fruit   Spiced Nuts   Grape Chutney	

## MAINS

<b>Fish &amp; Chips</b>	195
Tempura Battered Hake   Mushy Peas   Tartare Sauce   Rustic Chips	
<b>Pan Seared Squid</b>	260
Olive Oil   Garlic   Thyme   Tarragon	
<b>The Lawns Wagyu Beef Burger</b>	265
Wagyu Beef Patty   Cheddar   Lettuce   Red Onion   House Pickles   Chipotle Aioli	
<b>The Lawns Chicken Burger</b>	210
Buttermilk Marinaded Chicken Tights   Lime Chipotle Aioli   Coleslaw	
<b>The Lawns Veggie Burger</b>	180
Plant Based Patty   Chipotle Aioli   Tomato   Lettuce   Avocado	
<b>Fire Roasted Baby Kingclip</b>	550
Moroccan Spice Rub   Veggie Cous-Cous	
<b>Pan Fried Trout</b>	180
Charred Red Pepper Crème   Capers   Red Onions   Potato Risotto	
<b>Seared Tuna</b>	325
Sesame Coated Tuna   Asian Salad   Ginger Soya   Peanut Satay	
<b>Sirloin Tagliata</b>	230
Red Onion   Deep Fried   Capers   Feta Crème	
<b>Prawn Linguine</b>	225
Olive Oil   Green Chill   Lemon Zest   Parsley	
<b>Basil Pesto Pasta</b>	215
Butter   Ricotta   Parmesan	
<b>Smoked Pork Ribs</b>	470
Chamoula Rub   Tabbouleh Salad	
<b>600g 1.2kg</b>	940

## SIDES

<b>Rustic Fries</b>	45
With Smoked Paprika	
<b>Truffle &amp; Parmesan Fries</b>	80
<b>Greek Salad</b>	60
With Greek Dressing	

## KIDDIES

<b>Margarita Pizza</b>	70
<b>Lamb Hot Dog &amp; Fries</b>	90
<b>Mini Beef Sliders</b>	165
<b>Chicken Nuggets</b>	130

## WOOD FIRED PIZZAS

*Our pizzas are cooked in our wood-fired oven at high heat for no more than 90 seconds. 48-hour sourdough bases.*

<b>Margarita</b>	115
Napolitana   Mozzarella   Basil	
<b>The Lawns Local</b>	215
Bacon   Avocado   Feta	
<b>Chicken Pizza</b>	220
Mushroom   Chorizo   Red Onion   Red Pepper   Mozzarella	
<b>Old School Pork Rib Pizza</b>	230
Home Made BBQ Sauce   Sweet Jalapeños   Mozzarella	
<b>Veggie</b>	180
Napolitana   Red Onion   Red Pepper   Artichokes   Jalapeño   Mozzarella   Baba Ghanoush	

## SALADS

<b>The Lawns Caesar Salad</b>	155
Baby Cos Lettuce   Caesar Dressing   Crisp Pancetta   Soft Boiled Free Range Egg	
<b>Parma Ham &amp; Melon</b>	140
Rocket   Balsamic   Ricotta	
<b>Avocado, Bacon &amp; Mozzarella</b>	195
Fresh Tomato   Avo   Rocket   Basil Pesto	
<b>Artichokes, Pea &amp; Pancetta</b>	140
Butter Lettuce   Lemon, Parsley & Dill Dressing	
<b>Mediterranean Quinoa Salad</b>	185
Roasted Cherry Tomatoes   Rocket   Feta   Kalamata Olives   Persian Cucumbers   Roasted Chickpeas   Pine Nuts   Italian Dressing	

## DESSERTS

<b>Bar One Cheese Cake</b>	105
<b>Panna Cotta</b>	85
Berry Coulis   Roasted Strawberry   Lemon Zest   Mint	
<b>Chocolate Mouse With Cherry Ripe Truffles</b>	120
Mixed Berry Coulis   Cherry Ripe Truffles   Chocolate Soil	

## COCKTAILS

<b>Watermelon &amp; Mint Blush Collins</b>	115
Beefeater, topped with soda and garnished with fresh watermelon and mint leaves, served in a Collins glass.	
<b>"Camps Bay" Fizz</b>	120
Malfy Gin. Fresh, light, and health-conscious Lawns Highball collection.	
<b>Roundhouse Citrus Collins</b>	150
Malfy Gin, orange, lemon, grapefruit cordial, topped with soda and garnished with dehydrated fruits.	
<b>Spiced Mojito</b>	110
Baron Samedi, mint, lime, and simple syrup with a splash of soda.	
<b>Frozen Piña Colada</b>	115
Bacardi Carta Blanca Rum, pineapple, coconut cream with some piña colada syrup.	
<b>Strawberry Daiquiri</b>	115
Bacardi Carta Blanca Rum, strawberries, fresh lime, and simple syrup.	
<b>Cuba Libre</b>	95
Havana 3yr Añejo Rum, fresh lime topped with Coke.	
<b>Frozen Margarita</b>	105
Jose Cuervo tequila, lemon and lime juice, fresh lime with a salt rim.	
<b>Watermelon Collins</b>	120
Beefeater Gin, watermelon, lime and soda.	
<b>Lawns Sunrise</b>	120
Olmeca Tequila with homemade grenadine and orange juice.	
<b>Cranberry Vodka Spritzer</b>	130
Absolut Vodka, soda water, fresh limes, cranberry juice, berries and honey.	
<b>Aperol Spritz</b>	110
Aperol, Cinzano Pro Spritz topped with soda and a refreshing slice of orange.	
<b>Salty Dog</b>	150
Malfy Gin, lime & grapefruit juice.	
<b>Havana's Lament</b>	110
Havana 3yr Añejo Rum, fresh ginger with guava & lime juice.	
<b>Madagascan Fizz</b>	150
Malfy Gin, vanilla syrup, pineapple juice topped with Da Luca Prosecco.	
<b>Watermelon Gin Bull</b>	130
Fresh lime, Beefeater, Red Bull Watermelon Edition.	
<b>Lavender Bramble</b>	155
Malfy Gin, lemon juice, lavender syrup, with Crème de Cassis and garnished with lavender.	
<b>Beefeater Flower</b>	120
Beefeater Gin, Elderflower liqueur, tonic water with a dash of lime.	
<b>Tropical Beam</b>	115
Jim Beam Bourbon, Aperol with passion fruit and lime.	
<b>Summer Rum Bull</b>	120
Fresh lime, Havana 3yr Añejo Rum, Red Bull Cactus Fruit Summer Edition.	

<b>Malfy Strawberry Bliss</b>	150
Malfy Gin, lime juice, sugar syrup, strawberries, cucumber a splash of tonic and a slice of lime.	
<b>Cointreau Margarita</b>	110
Cointreau, Jose Cuervo and lime juice with a salted rim.	
<b>Lovely Lillet</b>	120
Lillet, tonic water, with fresh lime.	
<b>Bushmills Irish Coffee</b>	95

## LAWNS SIGNATURE COCKTAILS

<b>Johnnie Walker Black Colada Sours</b>	125
Garnished with pineapple leaves, served in classic style tumbler over ice.	
<b>Tommy's Margarita</b>	130
Olmeca Black Tequila, fresh lime juice, agave syrup, topped with Savanna Lite garnished with a lime wedge.	
<b>As The Clouds Come Over</b>	130
Bulleit Bourbon, topped with Stoney Ginger Beer, a dash of bitters, served in a Catalina Glass with a lime wheel and zest for a fresh nose.	
<b>Glenlivet 12th Fashion</b>	170
Glenlivet 12yr, golden vanilla syrup, bitters garnished with orange zest and gold dust.	
<b>Lazy Sunday (Lawns Bloody Mary)</b>	120
Absolut Blue, fresh lemon juice, tomato juice, Tabasco sauce, Worcestershire	

## JUGS

<b>Lawns Havana Mojito</b>	350
Bacardi, lime, mint and lemonade.	
<b>Lawns@The Roundhouse Viento</b>	350
Bacardi, Pippa Liqueur, Malibu, passion fruit, with mint and coconut.	
<b>Lawns Pink Gin</b>	350
Beefeater Pink, rose syrup, soda water and bitters.	
<b>Lawns Strawberry Daiquiri</b>	350
Bacardi, fresh strawberries, with strawberry and lime juice.	
<b>Pimms Lemonade</b>	350
A true taste of summer. This fruity punch is served with fresh mint leaves, cucumber, orange and strawberries.	
<b>Piña Colada</b>	350
Bacardi, fresh pineapple with coconut shavings and vanilla bean sugar.	
<b>Cape Spring Punch</b>	350
Absolut Raspberry, Woodstock Gin, berry and cranberry juice with fresh limes and soda.	
<b>Lawns House Punch</b>	350
Absolut Blue, Malfy, Da Luca Prosecco, Monin Dry Sherry, peach syrup, fresh lemon and orange bitters.	

## CHAMPAGNE

**Mumm Brut** 2550 N/A  
Mumm Brut is a fresh, golden yellow colour with hints of jade, the wine's abundant bubbles, both fine and elegant, demonstrate the finesse of Mumm's Champagne.

**Mumm Rosé** 3000 N/A  
Mumm Rosé offers aromatic intensity and finesse. Its pale salmon color with orange highlights is embellished with a delicate and steady effervescence. Its energy is immediately present on the palate.

**Veuve Clicquot Yellow N.V.** 2850 N/A  
What impresses us most is the crisp acidity and clear-cut, structured minerality despite its overall feminine nature.

## MCC/SPARKLING

**Boschendal Brut N.V.** 685 135  
A nice sparkling wine to come back to, again and again. MCC that's almost like champagne... Hints of toast, apples and citrus.

**Durbanville Hills Sparkling Sauvignon Blanc** 345 N/A  
Outstanding sparkling wine from South Africa made from Sauvignon Blanc.

**Pongrácz Brut N.V.** 595 115  
Absolutely a favourite. Green apples, citrus and buttery brioche on the nose. Fruit follows on the palate.

**Pongrácz Brut Rosé N.V.** 595 N/A  
A good Pinot Noir and Chardonnay bubbly blend for every occasion and especially to celebrate achievements!

## PROSECCO

**Cinzano** 685 135  
Cinzano Prosecco is fresh, fizzy and fruity, with flavours reminiscent of apple and pear. It has a sweet scent and a soft touch in the mouth and as such, it is perfect as an Aperitivo, or for blending in cocktails such as the Aperol Spritz.

## SAUVIGNON BLANC

**Boschendal 1685** 355 90  
Mmm, marvellous! Classic cut with all the Sauvignon Blanc tones needed. Fresh lemon/citrus fruits and green apples.

**De Grendel** 375 N/A  
Beautiful example of fresh, bright SB. Cut grass, gooseberry with just the right amount of acid.

**Spier Signature** 255 65  
Very crisp and light, citrus and fruit notes. The essence of SB.

**Klein Constantia** 595 145  
Solid Sauvignon from a famed producer. It's packed with flavour: tropicals, pineapply, apricot - and has a generous mouthfeel.

## CHENIN BLANC

**Ken Forrester Petit** 235 60  
Perfect summer wine! Light and SOO easy to drink! Makes you want summer all year!

**Cavalli** 360 N/A  
Complex aromatics of pear, white peach and lean yellow fruit, baked apple and raw honey on the nose. The palate has a weightless intensity with great fruit concentration, fresh acidity and a saline finish.

## ROSÉ

**Anthonij Rupert Protea Rosé** 285 65  
Strawberry and flowers on the nose and the palate is packed with flavours of red fruit.

**Vrede en Lust Jess** 375 110  
An exciting combination of grapes to create an easy-drinking yet very rewarding wine. Another winner from a great farm.

**Delaire Graff Cabernet Franc** 475 N/A  
Clear rosé colour. Fresh and delightfully dry and balanced. Close to top Provençal rosés.

## CHARDONNAY

**Franschhoek Cellar "Unoaked"** 275 N/A  
A super go-to for lunch on a sunny day! Great lime zest and tropical fruits on the nose and palate.

**Glen Carlou "Unoaked"** 575 N/A  
Superior wine from a cellar that really knows how to create great Chardonnay.

**Lourensford Dome** 420 115  
Ripe pineapple, melon and orange blossom flavours dominate on the nose, supported by hints of lemon cream, grapefruit and dried apricots. Flavours of white peach, cashew nuts and caramel linger on the pallet.

**Spier Seaward** 425 105  
Being lightly wooded, its citrus-dominated flavours are rounded out by creamy vanilla; the oak offers structure without being overbearing. Serve with garlicky mussels, parmesan mushroom pasta, roast pork or butternut soup.

## MERLOT

**Durbanville Hill's** 295 75  
Red fruits matched to hints of mint make this a great anytime red for food or on its own.

**Durbanville Hills Collectors Reserve** 550 N/A  
The Merlot has a dark ruby red colour. The nose has aromas of chocolate mint, sweet red cherry, hints of vanilla and cinnamon, plums and prunes. The palate is soft with velvety tannins, sweet red fruit, juicy, vanilla which lingers on the finish.

**Leopard's Leap** 275 70  
This is a well-integrated wine with balanced, fruity tannins.

## PINOTAGE

**Beyerskloof** 345 85  
Spot on for a value red. There is structure and complexity, but it's always easy and super drinkable as a young wine.

**Fat Bastard** 475 115  
Pleasantly Pinotage! Great accompaniment to a stylish pizza. Smooth with a creamy palate.

## SHIRAZ

**Spier Seaward** 425 110  
Perfumed aromas of mulberry, cassis and blackberry are supported by subtle pepper and anise. The mid palate is balanced with concentrated fruit flavours and smooth, dense tannins.

**Lomond Syrah** 455 N/A  
Wine from the cooler areas of Gansbaai on the Cape South Coast. Genuinely well balanced, there a real elegance to this Syrah.

## CABERNET SAUVIGNON

**Kleine Zalze VS "Barrel Mated"** 555 140  
Sigh with delight as you delve into this lovely, complex, classic Cab. Yum.

**Rustenberg** 415 105  
Big black fruits and cedar box on the nose. Very full with good food tannins once it opens up.

## PINOT NOIR

**Sophie Mr. P Knows** 545 135  
Light, easy-drinking for early afternoons or if you are not quite ready for a heavy red...

## BEER & CIDER

**Amstel** 50  
**Corona** 55  
**Black Label** 42  
**Castle Light** 45  
**Devils Peak Lager** 50  
**Devils Peak Pale Ale** 55  
**Devils Peak Hero** 45  
**Heineken** 50  
**Heineken Non Alcoholic** 50  
**Windhoek Lager** 50  
**Hunter's Dry** 55  
**Savanna Dry** 45  
**Savanna Light** 45  
**Flying Fish Lemon | Litchi** 45  
**Brutal Fruit Litchi** 45

## DRAUGHTS

**Black Label 500ml** 55  
**Black Label 300ml** 35  
**Castle Lite 500ml** 60  
**Castle Lite 300ml** 35  
**Castle Lager 500ml** 50  
**Castle Lager 300ml** 30  
**Stella Artois 500ml** 65  
**Stella Artois 300ml** 40  
**Newlands Springs Mountain Weiss** R65  
**Newlands Springs Mountain Passionate Blond** R65

## BRANDY & COGNAC

**Klipdrift Premium** 40  
**Klipdrift Export** 35  
**Wellington Spice** 28  
**Richelieu** 35  
**Richelieu 10yr** 40  
**Courvoisier VSOP** 110  
**Hennessy VS** 70  
**Hennessy VSOP** 120  
**Hennessy XO** 380  
**Martell XO** 395  
**Martell Blue Swift** 265  
**Bisquit VS** 65  
**Bisquit VSOP** 100  
**Bisquit XO** 395  
**Remy Martin VSOP** 130

## GIN

**Beefeater Blood Orange** 40  
**Beefeater Dry Gin** 40  
**Beefeater Pink Gin** 40  
**Inverroche Amber** 60  
**Inverroche Classic** 60  
**Inverroche Verdant** 60  
**Ki No Bi -E** 105  
**Malfy Original** 50  
**Malfy Con Limone** 50  
**Malfy Rosa** 50  
**Malfy Con Arancia** 50  
**Monkey 47 Dry Gin** 120

## VODKA

**Absolut Citron** 40  
**Absolut Blue** 40  
**Absolut Elyx** 65  
**Absolut Grapefruit** 40  
**Absolut Watermelon** 40  
**Absolut Raspberry** 40  
**Absolut Lime** 40  
**Cruz Vodka** 40  
**Ciroc Vodka** 60  
**Grey Goose** 65  
**Kettle One** 50  
**Sky Blue** 35  
**Sky 90** 55

## TEQUILA

**Avion Reserva** 450  
**Avion Reposado** 90  
**El Jimador** 50  
**El Jimador Blanco** 45  
**Espolon** 65  
**Herradura Reposado** 115  
**Jose Cuervo Especial Gold** 40  
**Jose Cuervo Silver** 40  
**Jose Cuervo Traditional Reposado** 50  
**Olmecca Black** 45

## RUM

**Havana 7yr** 45  
**Havana Club Anejo Blanc 3yr** 35  
**Bacardi Carta Spiced** 40  
**Bacardi Carta Negra** 40  
**Bacardi Carta Blanca** 40  
**Captain Morgan Spiced Gold** 25  
**Captain Morgan Dark** 30  
**Malibu** 35  
**Sailer Jerry** 35  
**Stroh Rum 60** 65

## LIQUEURS & APARATIF

**Aperol** 35  
**Martini Extra Dry** 40  
**Martini Rosse** 40  
**Amarula** 25  
**Baron Samedi** 35  
**Bols Banana** 25  
**Bols Blue** 25  
**Bols Crème De Cassis** 25  
**Bols Peppermint** 25  
**Bols Strawberry** 25  
**Bols Triple Sec** 25  
**Campari** 40  
**Cointreau** 55  
**Frangelico** 35  
**Grenadine** 25  
**Jagermeister** 40  
**Kahlua** 35  
**Pimms** 20

## WHISKY

**Bulleit Bourbon** 65  
**Aberlour 16yr** 135  
**Aberlour 18yr** 165  
**Bells** 35  
**Bushmills** 40  
**Bushmills Blackbush** 50  
**Chivas 12yr** 50  
**Chivas 18yr** 140  
**Chivas XV** 75  
**Glenfiddich 12 yr** 75  
**Glenfiddich 15 yr** 120  
**Glenfiddich 18 yr** 220  
**Glenlivet 12yr** 80  
**Glenlivet 15yr** 130  
**Glenlivet 18yr** 225  
**Glenlivet 21yr** 450  
**Glenlivet Founder Reserve** 70  
**Glenmorangie 10yr** 75  
**Glen Grant 10yr** 75  
**Glen Grant 12yr** 85  
**Grants** 35  
**Grants Triple wood 12yr** 55  
**Jack Daniels** 45  
**Jamesons** 50  
**Jamesons Select Reserve** 65  
**Jim Beam** 35  
**Johnny Walker Red** 40  
**Johnny Walker Black** 55  
**Johnny Walker Gold** 85  
**Johnny Walker Green** 120  
**Johnny Walker Blue** 350  
**Scottish Leader** 30  
**Southern Comfort** 35  
**Wild Turkey** 40  
**Woodford Reserve** 60