

Jack

@ SKYE

WINE · FOOD · ROOFBAR





PINTXOS

(SMALL SNACKS OR SHARING DISHES)

FRIED SZECHUAN SQUID R205

Topped with lime, crème fraiche and parmesan.

BAKED FETA R200

With olives and sundried, marinated tomatoes (v) add Chorizo + R20

GRILLED PEPPERS (V) R110

Stuffed with tabbouleh, served with tahini dressing.

PATATAS BRAVAS (V) (GF) R100

Fried potatoes topped with Romesco sauce and aioli.

PILI PILI PRAWNS R175

Cooked in a garlic and chili oil, perfect for dipping crispy Ciabatta.

BOERENKAAS CROQUETTES (V) R110

Potato croquettes stuffed with boerenkaas, served with star anise tomato jam.

STUFFED OLIVES (V) R120

Crumbed and fried green olives, filled with garlic, herb cream cheese.

SALADS

(GREAT FOR SHARING)

BURRATA SALAD (V) R210

Sliced Heirloom Tomatoes, Burrata, chopped roasted walnuts and fresh basil.

PANZANELLA SALAD (V) R190

Cucumber, tomato, radish, onion, chunky croutons and lemon dressing.

MAINS

ALL MAINS SERVED WITH A SIDE OF CHOICE

*EXCEPT THE SEAFOOD PASTA AND WILD MUSHROOM RISOTTO

RUMP STEAK R280

200g steak, sliced, topped with chimichurri sauce.

LINE FISH – SQ R280

Line Fish of the day.

WAGYU BURGER R275

200g Wagyu patty on a brioche bun, with smokey tomato sauce, boerenkaas, and crispy Serrano Ham.

SEAFOOD PASTA R220

Mussels, prawns, calamari, and grilled fish, in a creamy fennel and white wine sauce.

DUCK AND CHERRY PIE R210

Roasted duck meat in a Bourbon and cherry sauce, topped with golden puff pastry.

STICKY SHORT RIB R230

Slowly cooked short rib with fried chili and orange crumb.

WILD MUSHROOM RISOTTO (V) R160

With puffed rice, parmesan and vegetable crisps.

CHARRED AUBERGINE (V) R175

With spiced yoghurt, tahini drizzle and pomegranate.

HALF PERI-PERI CHICKEN R225

Grilled chicken coated in homemade peri-peri sauce.

DESSERTS

CITRUS CRÈME BRULEE R85

With candied citrus peel.

BASQUE CHEESECAKE R120

With a biscuit crumb, salted caramel drizzle and a sea salt dark chocolate shard.

DARK CHOCOLATE MOUSSE R130

With Chantilly cream, fresh raspberries and mint.

HOMEMADE SORBET R80

Ask your waiter for the flavour of the day.

HOMEMADE ICE CREAM R75

Ask your waiter for the flavor of the day.

SIDES

CHARRED CAULIFLOWER R50

THRICE COOKED FRIES R50

GARLIC GREEN BEANS R50

SPANISH RICE R50

GARLIC FLATBREAD R50

HERBED MASHED POTATO R50

V - Vegetarian

GF - Gluten Free

If you have any special dietary requirements, please let us know

CIDER

GLS

BTL

CLUVER & JACK SINGLE ESTATE CIDER

100% natural juice dry cider from De Rust farm in Elgin.

R 70

SPARKLING AND CAP CLASSIQUE

BRUCE JACK LIFESTYLE BUMBLEBEE MOSCATO

Off-dry, carbonated wine from the Muscat d'Alexandrie grape – a fun, unpretentious aperitif wine that's also great to use in cocktails.

R 60

R 210

SIMONSIG KAAPSE VONKEL

Elegance and refinement in every luxurious bubble. On the nose, crisp green apples supported by subtle aromas of pear and shortbread biscuits. Refreshing fruit-driven flavours, followed by a delicate mineral finish on the palate.

R 480

BRUCE JACK OVERBERG HIGHLANDS 'PENELOPE' ROSÉ MCC

Champagne-method wine made from the famous Douro Valley grape, Touriga Franca. Great accompaniment to our Overberg Highland sunsets.

R 1500

ROSÉ WINES

BRUCE JACK LIFESTYLE SAUVIGNON BLUSH

97% ripe, tropical Sauvignon Blanc and 3% raspberry-like Shiraz.

R 60

R 180

BRUCE JACK OVERBERG HIGHLANDS 'YEAR OF THE ROOSTER' ROSÉ

Cabernet Sauvignon and Merlot Rosé.

R 65

R 240

WHITE WINES

FRESH AND ZESTY

BRUCE JACK LIFESTYLE CHENIN BLANC

Peaches and cream with a kiss of vanilla.

R 60

R 180

BRUCE JACK LIFESTYLE SAUVIGNON BLANC

Gooseberry and apple pie with a twist of lime.

R 60

R 180

SERIOUS SAUVIGNONS

THE BERRIO SAUVIGNON BLANC

100% Elim.

R 120

R 415

BRUCE JACK RESERVE SAUVIGNON BLANC

60% Darling and 40% Elim.

R 80

R 300

SKIN-FERMENTED

GHOST IN THE MACHINE CHENIN BLANC

Skin contact Chenin Blanc.

R 125

R 480

GHOST IN THE MACHINE SAUVIGNON BLANC

From Elim with hints of minerality and salinity with litchi on the nose.

R 480

GHOST IN THE MACHINE CLAIRETTE BLANCHE

Clairette Blanche picked from 36-year-old vines.

R 480

	GLS	BTL
FLEET-FOOTED (MEDIUM-BODIED)		
GHOST IN THE MACHINE CHARDONNAY 100% Overberg.		R 535
BRUCE JACK RESERVE CHARDONNAY Intriguing and complex from the Breedekloof Valley.	R 75	R 255
BRUCE JACK RESERVE VIOGNIER A lovely combination of perfumed, floral aromatics and stone fruit flavours.	R 75	R 300
RICH, BOLD AND CHARACTERFUL		
MARY LE BOW VIOGNIER Ashton Mountains.	R 110	R 435
BRUCE JACK HERITAGE 'HARD DAY' CHARDONNAY 100% Elgin.		R 600
BRUCE JACK HERITAGE 'BOER MAAK 'N PLAN' Old-vine Chenin Blanc from the Breedekloof Valley.	R 160	R 600
RED WINES		
CRUNCHY AND PERKY		
BRUCE JACK LIFESTYLE 'DAILY BREW' PINOTAGE Freshly brewed coffee with hints of chocolate.	R 60	R 180
BRUCE JACK LIFESTYLE SHIRAZ Ripe plummy fruit with a grind of pepper.	R 60	R 180
BRUCE JACK LIFESTYLE MERLOT Notes of ripe raspberries and chocolate with a swirl of vanilla.	R 65	R 185
BRUCE JACK LIFESTYLE CHILE CARMENERE Rapel Valley - Chile.	R 60	R 210
SILKY AND BROODING		
BRUCE JACK HERITAGE 'HEARTBREAK GRAPE' PINOT NOIR Three vineyards: one in Hemel-en-Aarde; one in Elim; and, one on the Jack family estate in the Overberg Highlands.	R 210	R 890
BRUCE JACK 'THERE ARE STILL MYSTERIES' PINOT NOIR From Bruce Jack Overberg Highlands Estate, single vineyard.		R 1500
GHOST IN THE MACHINE MALBEC VIOGNIER Limited stock. Please ask waiter if this wine is available.	R 135	R 535
BRUCE JACK LIFESTYLE PINOTAGE MALBEC 70% Pinotage and 30% Malbec, a lovely combination of perfumed, floral aromatics and stone fruit flavours.	R 65	R 185
BRUCE JACK LIFESTYLE CABERNET SAUVIGNON Mint chocolate crunch with a twirl of blueberry.	R 60	R 180
THE DRIFT 'GIFT HORSE' BARBERA Rich, but fresh, with clean, refreshing acidity and soft, luscious tannins.		R 1500

	GLS	BTL
BOLD AND TEXTURED		
BRUCE JACK HERITAGE 'HOME TRUTH' CABERNET SAUVIGNON Last Cabernet vintage from Elim.		R 625
BRUCE JACK OVERBERG HIGHLANDS "MOVEABLE FEAST" RED BLEND Single-estate wine, mostly Shiraz and Malbec from the Overberg Highlands.	R 135	R 535
BRUCE JACK RESERVE PINOTAGE 100% Breedekloof Mountain vineyards.	R 70	R 255
BRUCE JACK 'FLAG OF TRUCE' PINOTAGE Mulberry and blackberry, with chocolate and a hint of Indian spice.	R 325	R 1250
THE EPIC JOURNEY Fresh, ripe, black cherry, wild strawberries and dark chocolate.	R 850	R 3300
CONCENTRATED AND SMOOTH		
BRUCE JACK HERITAGE 'CLEAN SLATE' SINGLE VINEYARD SHIRAZ From Bruce Jack Overberg Highlands Estate.		R 1250
GHOST IN THE MACHINE CABERNET FRANC Wildepaaardekloof – Ashton Hills.	R 130	R 490
MARY LE BOW RED BLEND Ashton Hills blend of Cabernet Sauvignon, Merlot, Cabernet Franc and Malbec.		R 725
BRUCE JACK RESERVE 'STREAM OF CONSCIOUSNESS' Cinsault, Shiraz, Grenache, Red Blend. Chocolate-smothered, purple plums.	R 60	R 180

BRUCE JACK WINES CANAPÉ PAIRINGS

FLASH

WINE AND CANAPÉ PAIRINGS

Tasting R130 | Pairing R200

BRUCE JACK LIFESTYLE SAUVIGNON BLANC

Pili Pili prawn skewer.

BRUCE JACK RESERVE VIOGNIER

Mushroom arancini with truffle aioli.

BRUCE JACK RESERVE PINOTAGE

Charred aubergine and tahini on bite sized flatbread.

BRUCE JACK RESERVE 'STREAM OF CONCIIOUSNESS'

Shortrib taco with pickled red onion and chilli, orange crumb.

BRUCE JACK LIFESTYLE BUMBLEBEE MOSCATO

Cheesecake bite with salted caramel drizzle.

SIGNATURE

WINE AND CANAPÉ PAIRINGS

Tasting R240 | Pairing R330

BRUCE JACK RESERVE SAUVIGNON BLANC

Boerenkaas croquette with star anise tomato jam.

BRUCE JACK HERITAGE 'BOER MAAK N PLAN'

Marinated feta, olives, and sundried tomato.

BRUCE JACK HERITAGE 'CLEAN SLATE' SHIRAZ

Steak and chimichurri bruschetta.

THE DRIFT 'MOVEABLE FEAST' RED BLEND

Shortrib taco with pickled red onion and chilli, orange crumb.

BRUCE JACK LIFESTYLE BUMBLEBEE MOSCATO

Cheesecake bite with salted caramel drizzle.

Cheese board is R140 for 1-2 pax
Charcuterie board is R160 for 1-2 pax

Wine tasting - 50ml of wine per glass with a canapé.



DRINKS

SIGNATURE COCKTAILS

Rose Blush R135
Lime, mint leaves, mint syrup,
rum topped with grapefruit mixer.

Watermelon Bomb R120
Gordons gin, lime topped with
watermelon Red Bull.

Sky Blaze R120
Skye Vodka, cranberry juice,
strawberry, marshmallow,
Cointreau.

CLASSIC COCKTAILS

Old fashioned variations R170
Cannabella Cachaca / Woodford
Reserve / Bains / Bumbu Rum

Mai Tai R110
White Rum, Golden Rum, pineapple
juice, orange juice, grenadine.

Martini R120
Classic / Dirty – Gin / Vodka (SKYY 90,
Hendricks, Cinzano Extra Dry)

Mojito R110
White Rum, mint, lime.
(Flavors upon request)

Aperol Spritz R130
Aperol, soda water and Cinzano Spritz.

Whiskey sour R135
Tullamore Dew, Lemon, honey foam
and layered red wine.

Blue Lagoon R120
Vodka, Blue Curacao topped with
lemonade.

Long Island R130
4 white spirits topped up with coke.

Blended Cocktails R130
Available Upon Request
Pina Colada.
Strawberry Daquiri.

Tequila Sunrise R115
Built over ice, double shot tequila,
orange couple drops, grenadine,
garnished with an orange wheel.

Espresso Martini R115
Vodka, Kalua and Espresso shot.
Garnished with Nachtmusik.

Chocolate Tequila Shake R115
Chocolate ice-cream, cinnamon,
chocolate tequila and blended with ice.
Topped off with whipped cream and a
cinnamon stick.

Sex on the Beach R115
Vodka, peach snaps, cranberry and
orange juice and garnished with an
orange wheel.

MIXERS

Coke / Coke Light R35
Crème Soda / Fanta Orange / Sprite R40
Soda Water / Lemonade R35
Pink Tonic / Indian Tonic R35
Dry Lemon / Ginger Ale R35
Appletiser / Red Appletiser R50
Red Bull / Sugar free / Watermelon
Water R55
Still / Sparkling 440ml R35
Still / Sparkling 750ml R55

BEERS

Beers
Black Label R45
Castle Lager / Castle Lite R45
Castle Free R45
Windhoek Lager R45
Windhoek Draught R55
Heineken R55
Corona Cerveza R60
Stella Artois Draught - 500ml R75
Stella Artois Draught - 300ml R40
Ciders
Hunters Dry R50
Savanna Light / Dry / Non Alcoholic R55

SPIRITS & LIQUORS

Brandy & Cognac
Klipdrift Premium R40
Richelieu R35
KWV 10 Year R50
Van Rhy'n's 10 Year R65
Martel VS R120
Hennessy VSOP R120
Remy Martin VSOP R70
Meukow R75
Martell blue swift R110

Vodka
Absolut Vodka R40
Skyy Vodka R35
Skyy Pineapple / Passionfruit / Raspberry /
Blood Orange R35
Belvedere R45
Skyy 90 R55

SPIRITS

Whiskey & Bourbon
Bells R40
J/B R40
Jack Daniels / Honey R42
Glenfiddich 12 R100
Bains R45
Glenmorangie R95
Wild Turkey Bourbon R45
Jameson R50
Jameson Reserve R75
Johnny Walker Black R60
Johnny Walker Blonde R40
Woodford Reserve R55
Tullamore Dew R45
Jameson select reserve R60
Glenlivet founders reserve R60
Glenlivet 12 years R65
Glenlivet 15 years R130

Rum
Bacardi Superior Rum R35
Captain Morgan Dark Rum R35
Captain Morgan Spiced Gold R35
Malibu R35
Kraken Black Spiced R55
Redhart Rum R35
Stroh Rum R60
Havana 7 yr R45
Bumbu R65

Gin
Gordins Gin R35
Wixworth R45
Inverroche Verdant / Classic /
Amber R55
Hendricks R45
Hendricks Lunar R55
Wilderer R45
Tanqueray R40
Tanqueray Ten R55
Malfi Original R60
Malfi Con R55

Specialty Spirits
El Jimador Reposado / Blanco R45
Cointreau R50
Espolon Blanco R60
Espolon Reposado R65
Lavoka Caramel Vodka R65
Southern Comfort R35
Jägermeister R40
Avion Reposado R80

Creams & Liqueurs
Amarula Cream R30
Frangelico R30
Tia Maria R35
Campari R35
Amaretto Dissarano R40
Cinzano (Bianco, Extra Dry,
Rosso) R25



DRINKS

SHOOTERS

Spring Bokkie Peppermint and Amarula	R45
Blow Job Kahlua and Amarula	R45
Kamikaze Vodka, Triple Sec and Lime	R45
B52 Kahlua, Vodka and Amarula	R45
Flaming Skye Peppermint, Kahlua, Stroh Rum and Amarula	R65
Shooters For 4 Tequila Sunrise Orange, Tequila and Grenadine	R70
Liquid Cocaine Vodka, Blue Curacao and Lime	R60
Jäger Bombs Jägermeister and Red bull	R180
Banana split Chocolate tequila Banana liquor top with whip cream	R100
Liquid cocaine Vodka blue curacao lime juice	R64
Kamikaze Vodka triple sec lime juice	R65

MILKSHAKES

Chocolate	R65
Strawberry	R65
Vanilla	R65
Coffee	R80
Nutella	R80

COFFEE

Americano	R35
Single Espresso	R35
Double Espresso	R40
Cappuccino	R40
Café Latte	R45
Hot Chocolate	R50
Ice Coffee	R55
Rooibos, English Breakfast, Ceylon, Earl Grey	R40
Ginger, Vanilla, Strawberry, Lemon and Peppermint	R45

BRUCE JACK WINES

Who is Bruce Jack? He is an award-winning winemaker from the Cape, who runs a family business that has been involved in the wine industry since 1853. He has made wine all over the world, including the USA, Australia, Chile and Europe. He believes South Africa has some of the best soils and a perfect climate to make brilliant wine. We certainly have the best people to enjoy it!

