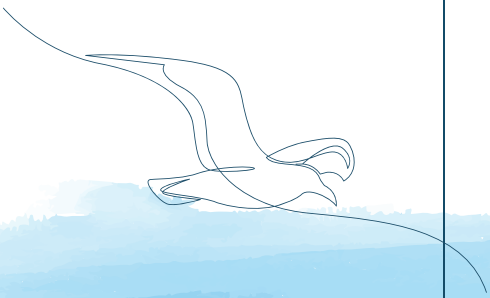
VIEWS

RESTAURANT



MENU

WELCOME TO
VIEWS RESTAURANT

Our culinary craftsmanship is inspired by nature and well-being. Each meal on our menu is designed for the modern-day flexitarian using the freshest local ingredients, reflecting our commitment to mindful living and a greener future.

Complementing the spectacular Wilderness Beach views, our dining retreat harmonises its pristine surroundings with local artists' masterpieces. In collaboration with the Wilderness Arts Association, we transform our space into a lively gallery. Our monthly changing themes offer an enhanced sensory experience.

Catch your breath and let us take care of you with our exceptional service, delectable dishes crafted by talented chefs, and attentively curated wine and beverage selection.

OPENING TIMES

BREAKFAST

Monday to Sunday – 07:00 – 11:00

LUNCH & DINNER

Monday to Saturday – 11:30 – 22:00
Sunday – 11:30 – 20:00

PRICING IS SOUTH AFRICAN RAND (ZAR)

SYMBOLS

- VEGAN
- VEGETARIAN
- BASED ON SEASONALITY

CONTACT DETAILS

Tel: 044 877 8020 | www.viewshotel.co.za | viewsrestaurant@viewshotel.co.za
South Street, Wilderness, WC, 6560

VISIT DINEPLAN TO MAKE A BOOKING

dineplan

SUNRISE *at* VIEWS

CONTINENTAL BREAKFAST

Served at the harvest table or at your dining table, occupancy dependant

Views Boutique Hotel Guests may enjoy the continental harvest table and one hot breakfast item inclusive in your accommodation rate

Harvest Table	255
Harvest Table and your selection of one hot breakfast	425

FRY-UP SELECTION

Gluten-free options on request

BACON AND EGGS 90
Bacon, eggs and toast

OMELETTES 145
3 egg Omelette with cheese, toast, and your choice of 3 fillings:
Mushrooms, spinach, bacon, peppers, tomato, spring onion

BREAKFAST DOUGHNUT 195
Brioche doughnut filled with bacon and chives cream cheese, topped with smoked salmon and poached eggs

EGGS BENEDICT 120
English muffin, wilted spinach, poached eggs and topped with hollandaise sauce
+ Ham 50
+ Smoked Salmon 75

POTATO STUFFED FLATBREAD (Aloo paratha) 150
Aromatic crushed potato curry, cherry tomatoes, rocket, and cottage cheese
+ Egg 20
+ Smoked salmon 75
+ Bacon 60

AVOCADO ON TOAST 130
Freshly smashed avocado, cherry tomatoes, chilli flakes, and rocket
+ Egg 20
+ Bacon 60
+ Smoked salmon 75
+ Cream cheese 40

SWEET POTATO BREAKFAST BOWL 160
Mashed sweet potato, sauteed spinach and mushrooms, with crunchy toasted coconut flakes
+ Egg 20
+ Bacon 60
+ Smoked salmon 75

FULL HOUSE BREAKFAST 180
2 eggs, bacon, pork banger or boerewors, tomato onion relish baked beans, tomatoes, hashbrown, mushrooms, and toast

SPICY CHICKPEA AND SPINACH BOWL 165
Sauteed spinach, mushrooms and poached eggs
+ Bacon 60
+ Pork banger 35
+ Boerewors 45

BREAKFAST CROCKPOT 130
Cherry tomato, spinach, red onion, lentils, smoked haddock topped with cream cheese, and poached eggs served with flat bread

TREAT SELECTION

VIEWS FRENCH TOAST 165
Braided Challah bread topped with crème fraiche, seasonal berries and nuts
+ Bacon 60

SOUFFLE PANCAKES 135
Seasonal berries, banana, crème fraiche and honey
+ Bacon 60

VIEWS SCONES 90
Jam, cheese, cream and butter

BLOOM at VIEWS

PLANT BASED SELECTION

STARTERS

LOADED HUMMUS — 195
Cherry tomatoes, cucumber, olives, red onion, Danish feta, extra virgin olive oil with garlic and herb flat bread

SHAVED ZUCCHINI — 215
Sundried tomato, burrata, basil pesto, rocket, and Parmesan

AUBERGINE SCHNITZEL — 135
Creamy potato puree, burnt butter and romesco sauce

CLASSIC CAESER SALAD — 120
Garlic and herb croutons, anchovies, Caesar dressing, and Parmesan shavings
+ Prawns 99
+ Chicken breast 65
+ Egg 20
+ Bacon 60

TANDOORI ROASTED PARSNIP — 165
Romesco sauce, hazelnut herb crumble, cold pressed virgin olive oil, crispy parsnip shavings, and micro salad
+ Kingklip 180
+ Prawns 99
+ Beef Sirloin 145

LIGHT MEALS

VEGAN PLATTER
Tofu fish fingers, potato samosas, falafel balls, zucchini fries, maple glazed roasted carrots, roasted vegetable dip, beetroot hummus, and romesco sauce
Single Portion — 210
To Share — 390

LENTIL-MUSHROOM BURGER — 185
Toasted burger bun, romesco sauce, grilled tofu, avocado, tomato, red onion and rocket, served with potato fries and crispy onion rings

LIGHT MEALS

ROASTED ROMA TOMATO SOUP 125
Served with Focaccia

PEARL COUSCOUS SALAD BOWL 155
Roasted seasonal vegetables, avocado, cocktail tomato and cucumber ribbons with coriander-ginger-lime dressing
+ Prawns 99
+ Chicken breast 65

SPICY MISO NOODLE BOWL 190
Egg noodles, kimchi dumplings, exotic mushrooms, tender green beans, edamame beans, and sprouts
+ Asian pork belly 95
+ Chicken breast 65
+ Egg 20
+ Norwegian Salmon 250

BALSAMIC ROASTED BEETROOT 175
Cauliflower and parsnip puree, sauteed spinach, tender green beans, and a walnut herb crumble

BAO BUN 160
Sticky apricot mushrooms, crunchy slaw, teriyaki dressing, toasted sesame seeds, sweet potato, carrots, and zucchini chips
+ Asian pork belly 95

CRISPY CAULIFLOWER NUGGETS 165
Hummus, spicy herb sauce, and garlic flat bread

PANEER CURRY 175
Creamy aromatic curry, grilled paneer, fluffy basmati rice, roti, and salsa

SQUASH & BARLEY SALAD BOWL 195
Roasted butternut, pearl barley, tender green beans, marinated olives, crispy capers, toasted pumpkin seeds, and balsamic vinaigrette

MAIN MEAL

MAIN MEALS

LENTIL CURRY STUFFED AUBERGINE 115
Aromatic lentil curry, roasted aubergine, and basmati rice

BRAISED MUSHROOMS 158
Mixed grain salad, grilled cabbage, garlic butter bean puree, and Chimichurri
+ Prawns 99
+ Beef Sirloin 145
+ Asian pork belly 95

HARISSA HASSELBACK BUTTERNUT 145
Squash, crumbled halloumi, toasted almond flakes, lemon herbed couscous, and chopped herbs
+ Kingklip 180
+ Prawns 99
+ Beef Sirloin 145

LINGUINE 145
Creamy spinach, sundried tomato sauce, and Parmesan
+ Kingklip 180
+ Chicken breast 65

SPINACH PESTO RISOTTO 155
Roasted baby carrots, parsnip puree, green oil, and kale chips

PASTA ALLA NORMA 195
Rigatoni pasta, aubergine, zucchini, tomato garlic sauce, and vegan cheese

POLENTA CAKES 155
Marinated artichokes, tempura green beans, black garlic vinaigrette, fried capers, tomato salsa, and herb oil

SWEET POTATO GNOCCHI 150
Garlic carrot and cashew nut puree, grilled zucchini, and deep fried rice paper

MEAT at VIEWS

PROTEIN BASED SELECTION

STARTERS

MEAT BUTTER ON TOAST 130
Braised pulled oxtail, roasted marrow bone, herb and garlic butter, and toasted sourdough bread

GRILLED STEAK SALAD 250
Corn riblets, baby potatoes, sundried tomatoes, herb salad, burrata and Chimichurri

CAJUN CHICKEN BOWL 180
Grilled chicken breast, charred vegetables, avocado, and lime and coriander rice

LIGHT MEALS

BUTCHERS BOARD
Garlic and herb roasted potato wedges, chakalaka, chicken satay, sirloin steak, traditional boerewors
Single Portion 185
To Share 355

WAGYU BEEF BURGER 265
Toasted brioche bun, crispy bacon, white cheddar, herbed mayonnaise, caramelised onion and rocket, served with potato fries and crispy onion rings

PAPPARDELLE BEEF RAGU 255
Red wine braised beef, charred green beans, creamy burrata, and beetroot shoots

GRILLED CHICKEN PESTO SANDWICH 140
Chicken breast, sundried tomato, basil pesto, white cheddar, and rocket on toasted artisan bread

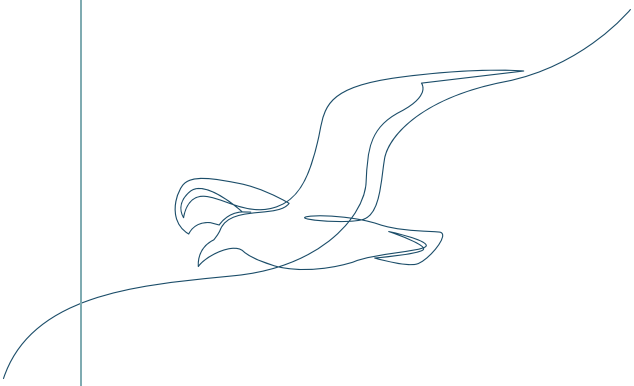
MAIN MEALS

BRAISED BEEF SHORT RIB 285
Red wine braised short rib, creamy garlic mashed potatoes, roasted vegetables, and braising jus

FILLET MIGNON 320
Potato pave, roasted marrow bone, grilled green vegetables, and shrimp cream sauce

OSTRICH FILLET 235
Bobotie-spiced ostrich fillet, fondant butternut squash, green beans, spinach, and port wine reduction

GRILLED PORK BELLY 290
Crushed sweet potato, charred green beans, and apple-celery-sultana slaw with miso and honey glaze



VIEW at VIEWS

SEAFOOD SELECTION

STARTERS

POMODORO SEAFOOD SOUP 135
Tomato soup with squid, prawns, mussels, and line fish served with focaccia

LIGHT MEALS

PRAWN RAVIOLI 230
Saffron cream sauce, wilted spinach, vermicelli wrapped crispy prawn, and herb oil

SEAFOOD PLATTER
Grilled harissa prawns, fish goujons, mussels in a creamy white wine garlic sauce, grilled squid, seared tuna salad, and potato fries
Single Portion 260
To Share 490

8 GRILLED TIGER PRAWNS S.Q.
Coconut rice or potato fries and garlic butter sauce

MUSSELS AND CHORIZO AU GRATIN 195
Creamy garlic beurre blanc, panko crumbs, smoked mozzarella, and focaccia

MAIN MEAL

FAMOUS VIEWS FISH AND CHIPS 195
Beer battered hake, potato fries, spinach pea mash, and cottage cheese tartare sauce

KINGKLIP 285
Roasted garlic potatoes, sundried tomato crumbs, feta cream, roasted seasonal vegetables, and green pepper corn and lemongrass sauce

PAN-SEARED SALMON 380
Double fried potato, grilled green vegetables, rocket pesto, and tarragon and fennel beurre blanc

TREAT *at* VIEWS

DESSERT SELECTION

VEGAN ICE CREAM ON REQUEST

ICE CREAM SANDWICH Chocolate brownie cookie dough, Nutella sauce, and toasted hazelnuts	135
WARM SPICED TAPIOCA PUDDING Coconut cream tapioca pearls and spiced apple compote	70
MALVA PUDDING Served with vanilla custard and vanilla ice cream	105
CHAMOMILE ICE CREAM Lemon Irish meringue, chocolate rocky soil, and candied lime	60
PARIS-BREST Pistachio custard, salted caramel, lavender ice cream, and almond praline	140
BANANA MILLE-FEUILLE Caramelised banana, praline ice cream, toffee popcorn, and banana tuiles	130
MOCHA PANNA COTTA Mascarpone cream and chocolate nibs	95
HOMEMADE ICE CREAM BOWL Chocolate flake, waffle chips, and chocolate drizzle	
1 Scoop	50
2 Scoop	90
3 Scoop	130
FRESH FRUIT PLATTER Seasonal fruit cuts	85
CHEESE PLATE Selection of South African cheeses, preserves, grapes, pickles, and crackers	180
CAKE OF THE DAY	95

FRY at VIEWS

KIDS MENU

Only valid for kids 12 years and younger.
Our kids' menu selection is perfectly portioned for children.
The plate is meant for little eyes, little hands and little appetites.
T&Cs Apply.

BREAKFAST

KIDS BREAKFAST 75
Scrambled eggs and toast with a choice of bacon, or boerewors

KIDS FRUIT BOWL 80
A mix of seasonal fruit cuts served with plain yoghurt and honey

MAINS

CHICKEN STRIPS 115
Strips of chicken breast (crumbed or grilled) served with a choice of sweet potato fries, potato fries or cucumber wedges

FISH GOUJONS 115
Strips of hake (battered or grilled) served with a choice of sweet potato fries, potato fries or cucumber wedges

100G BURGER 135
100g beef, chicken or veggie burger patty, lettuce, tomato and cheese on a homemade bun served with a choice of sweet potato fries, potato fries or cucumber wedges

100G SIRLOIN STEAK 115
100g grilled sirloin steak served with a choice of sweet potato fries, potato fries, grilled vegetables, or green salad

TOASTED CHEESE SANDWICH 85
With a choice of sweet potato fries, potato fries or cucumber wedges

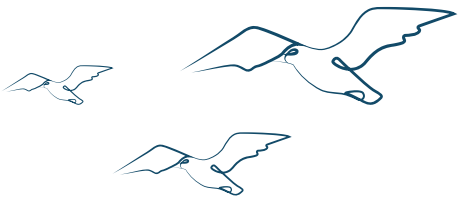
BOWL OF NIBBLES 50
Sweet potato fries, or potato fries, or cucumber wedges, or grilled vegetables

DESSERTS

CHOCOLATE BROWNIE 60
Served with vanilla ice cream

ICE CREAM & CHOCOLATE SAUCE 80
Topped with sprinkles

MILKSHAKES 45
Chocolate, strawberry, lime, bubble-gum, vanilla or banana



DRINKS at VIEWS

MINERAL WATER

Still or sparkling water 300ml	25
Still or sparkling water 750ml	50
Mimosa	65

SOFT DRINKS

Coke, Coke Zero, Sprite, Sprite Zero	30
Appletiser, Grapetiser	47
Red Bull	45
Fitch & Leedes 200ml	25
Lemonade, Gingle Ale, Club Soda, Indian Tonic, Bitter Lemon	

FRUIT JUICE

Orange, Apple, Mango, Guava, Cranberry	35

MILKSHAKES

Chocolate, strawberry, lime, or vanilla	65
Iced coffee	65

HOT BEVERAGES

COFFEE
Blacksmith Purity Blend

Single espresso	22
Double espresso	28
Café americano	30
Cappuccino	35
Flat white	38
Cortado	35
Mochaccino	40
Café latte	38
Hot chocolate	38
TEA	20

Ceylon, Rooibos, Earl Grey, English Breakfast, Green Tea, Chamomile