

26 Menu

 Available from 6-11am

Egg & Bacon Roll: Veal Bacon & Fried Egg in a Soft Roll	40
The full English Breakfast: Eggs(Any Style), Beef Sausage, Veal Bacon, Sautéed Mushrooms, Baked Beans, Cherry Tomatoes & Toast	74
Pulled Beef & Egg Florentine: Pulled Beef Brisket, Poached Eggs, Sauteed Spinach & Hollandaise Sauce.	70
Beef with Shirred Eggs (A): Beef & Mushroom Ragout, Baked Beans & Sourdough Toast	70
Turkish Style Poached Eggs (N): Sumac Labneh, Tomato Sauce, Dukkha & Chili Oil	68
Smashed Avocado & Bacon: Scrambled Eggs, Feta, Veal Bacon Bits, Tomato Jam, Multigrain Toast	68
 Berry Pancakes: Honey & Maple Syrup	54
 Berry Granola (N): Homemade Granola, Seasonal Berries, Chia Seeds & Berry Yoghurt	54
 Banana Bread French Toast (N): Salted Caramel, Mascarpone Cream	54
 The Brekkie Naan (N): Masala Scrambled Eggs, Naan Bread, Crispy Potato Cake & Butter Chicken Sauce	68
 Smoked Salmon & Poached Eggs (TF): Baby Rocca, Cream Cheese, Avocado, Beetroot Hummus & Multigrain Toast	68
 Eggs Benedict : English Muffin, Free Range Poached Eggs, Veal Bacon & Hollandaise	58
 Wild Mushroom Benedict: Forest Mushrooms, Sauteed Kale, English Muffin & Truffle Hollandaise	66
 Tofu Scrambled: Tofu, Onion, Tomato, Chilies & Coriander with your Choice of Toast	50
 Omelette Selection	56
<ul style="list-style-type: none"> • Turkey ham, Cheddar Cheese • Mushroom & Mozzarella Cheese • Served with Hash Brown, Cherry Tomato, Sautéed Mushrooms & Toast 	
 Breakfast Sides	28
<ul style="list-style-type: none"> • Baked Beans [V] • Grilled Turkey Bacon • Hash Brown Potato [V] • Smoked Salmon • Chicken Sausage 	



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Cauliflower Buffalo Wings [V]: Breaded Cauliflower, Buffalo Sauce & Ranch Dressing	46
Vegetable Spring Rolls [V]: Sweet Chili Dip	42
Jalapeno Cheese Poppers [V]: Berry Compote	42
Samosa [V]: Tamarind Chutney & Mint Chutney	46
Tomato Mozzarella Salad (V) (N): Candy Tomatoes, Baby Mozzarella, Rocket Leaves, Pinenut Pesto, Ciabatta Croute & Balsamic Reduction	70
Veggie Poke Bowl: Tofu with Avocado, Cucumber, Brown Rice, Pickled Beetroot, Edamame, Sriracha Mayo & Sesame Seeds	74
Dynamite Cauliflower: Tempura Battered Cauliflower Tossed in Dynamite Sauce	46
Panko Crusted Halloumi: Honey Mustard	48
Onion Pakoda: Mint Chutney	46
Wok Tossed Noodles: Noodles, Tofu & Vegetables in Sesame Oil	68
Vegetable Quesadilla: Grilled Onions, Bell Peppers, Mushrooms, Cheese, Jalapeno, Guacamole, Sour Cream & Pico De Gallo	80
Grilled Halloumi Toastie (V) (N): Baby Spinach, Avocado, Tomato, Pesto & Honey Sriracha in Sourdough	76
Veg Club Sandwich: Cucumber, Lettuce, Tomato, Avocado, Gherkins & Cheddar Cheese on your Choice of Bread	80
Butter Paneer: Cottage Cheese Simmered in a Creamy Tomato Sauce Flavoured with Dried Fenugreek, Served with Steamed Rice & Naan Bread	86
Saffron & Asparagus Risotto (GF): Arborio Rice, Saffron, Asparagus & Pecorino	86
Veggie Club House Platter: Spring Roll, Jalapeno Poppers, Panko Crusted Halloumi, Dynamite Cauliflower, Garlic Bread & Potato Wedges	94



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Appetizers, Soup & Salads

Potato, Leek & Veal Bacon Soup: Garlic & Herb Focaccia

Butternut Squash & Cous Cous Salad (V): Pearl Couscous, Roasted Squash, Feta, Olives, Candy Tomatoes, Charred Broccolini, Sunflower Seeds & Balsamic Dressing

Poached Pear, Quinoa & Smoked Chicken Salad (A) (N): Red Wine Poached Pear, Crisp Kale, Candy Tomato, Avocado, Blue Cheese, Walnuts & Cider Vinaigrette

Poke Bowl (GF): Choice of Smoked Salmon, Poached Shrimps or Teriyaki Chicken with Avocado, Cucumber, Brown Rice, Pickled Beetroot, Edamame, Sriracha Mayo & Sesame Seeds

Caesar Salad: Crisp Romaine, Anchovies, Turkey Bacon, Garlic Croutons, Parmesan Shaving, Quail Eggs & Caesar Dressing

Grilled Chicken/Prawns

Thai Beef Salad (N): Grilled Beef, Glass Noodle, Toasted Cashew Nuts & Thai Dressing

Seared Tuna: Sesame Crusted Tuna, Soy Sesame Dip & Mesclun Salad

Chicken Wings: Choice of BBQ, Buffalo & Chili Garlic

Indonesian Chicken Satay (N): Peanut Sauce

Wasabi Prawns: Tempura Prawns, Wasabi Lime Sauce & Tobiko

40 **Panko Crusted Calamari:** Lemon Garlic Aioli 60

70 **Persian Lamb & Halloumi Kebabs:** Pita Bread, Tzatziki & Pickles 64

Truffle Chili Cheese Toast (V): Welsh Cheddar, Bell Pepper, Onion, Chili Flakes, Jalapeno, Truffle Oil on Ciabatta 40

74 **Club House Platter (N):** BBQ Chicken Wings, Spring Rolls, Calamari, Beef Kofta Kebab, Jalapeno Poppers & Potato Wedges 98

74 Sandwiches & Burgers

Chicken Quesadilla: Chicken, Cheese, Jalapeno, Bell Peppers, Guacamole, Sour Cream & Pico De Gallo 82

54 **The Els Club Sandwich:** Chicken Breast, Fried Egg, Turkey Bacon, Tomato, Lettuce & Cheddar Cheese on White or Multigrain Bread 82

66/68 **BBQ Chicken Wrap:** Buffalo Chicken, Crisp Romaine & Blue Chesse Dip 82

74 **Chicken Tikka Wrap (N):** Chicken Tikka, Onion, Bell Pepper, Egg & Tortilla 82

78 **261 Steak Sandwich:** Grilled Steak, Carmelized Onion, Rocket Leaves, Mustard Mayo in Ciabatta 86

60 **Ernie's Burger:** Beef Burger, Veal Bacon, Cheddar Cheese, Tomato, Caramelized Onion & Gherkins 90

48 **Crispy Chicken Burger:** Panko Crusted Chicken, Romaine, Cheddar, Grilled Pineapple & Honey Chili Mayo 84



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Mains

Fish & Chips [A]: Beer Battered Cod, Chunky Chips, Mushy Peas & Tartar Sauce

Black Cod [N]: Miso Glazed Black Cod, Asparagus, Quinoa & Avocado Salad

Grilled Norwegian Salmon (GF): Garlic Mash, Charred Broccolini & Pommery Mustard Sauce

Pan Seared Seabass (N) (GF): Herb Roasted Potatoes, Tomato Olive Salsa & Arugula Cream

Shrimp & Chorizo Linguini: Linguini, Beef Chorizo, Garlic, Baby Spinach, Anchovy Butter & Pecorino

Malabar Prawn Curry: Prawns Simmered in Curry Leaf, Coconut, Onion & Tomato Sauce, Served with Steamed Rice & Paratha

Grilled Tiger Prawns (GF): Saffron Risotto & Pecorino

Nasi Goreng [N]: Prawn & Sambal Fried Rice, Chicken Satay, Fried Egg & Achar

Thai Green Curry [N]: Choice of Chicken or Prawns Served with Steamed Rice & Prawn Crackers

Chicken Parmigiana : Orzo Pasta, Cherry Tomato Ragout, Baby Arugula & Parmesan Salad

Wok Tossed Chicken Noodles: Noodles, Chicken, Tofu & Vegetables in Sesame Oil

Butter Chicken (N): Tandoori Chicken Supreme Simmered in a Creamy Tomato Sauce Served with Steamed Rice & Naan Bread

Grilled Chicken Supreme (GF): Herb & Mustard Marinated Chicken with Brown Rice, Sautéed Kale & Coconut Coriander Sauce

Pie and Mash: Chicken & Mushroom Pie Served with Mashed Potatoes, Green Peas & Gravy

Ramen Bowl: Chicken, Noodles, Mushroom, Tofu, Bokchoy & Boiled Egg

98 **Bibimbap:** Jasmine Rice, Marinated Beef, Seasonal Vegetables, Fried Egg, Kimchi & Pickled Cucumber 86

144 **Teriyaki Beef Ribs:** Corn Fried Rice & Kimchi 92

120 **Grilled Lamb Chops:** Baby Spinach, Pearl Cous Cous & Harissa 144

108 **Lamb Rogan Josh:** Diced Lamb Leg Braised with Onion, Tomato & Home Spices Served with Steamed Rice & Naan 90

90 **Steak & Guinness Pie [A]:** Beef Cube Roll Braised in Guinness Served in a Puff Pastry Shell with Thick Cut Fries 90

88 **Butcher`s Block:** Grilled Australian Striploin, Selected Mustards & Gravy 136

Sides

128 **Sautéed Vegetables** 26

86 **Mashed Potato** 26

88 **French Fries** 26

90 **Onion Rings** 26

70 **Garlic Bread** 26

88 **Avocado** 26

88 **Mesclun Leaves** 26

Dessert

90 **Chocolate Lava Cake (N)** 40

90 **Bread & Butter Pudding (N)** 38

90 **Warm Walnut & Banana Cake (N)** 38

76 **Triple Berry Cheesecake (N)** 40

76 **Sticky Toffee Pudding [N]** 40

76 **Fresh Fruit Platter [GF]** 36



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Beverage

Champagne & Sparkling

	150ML	Bottle
Laurent-Perrier Brut NV	60	
Laurent-Perrier Rose		1250
Moët & Chandon		732
Zonin 1821, Prosecco, Italy	50	235
Atto Primo Brut, Sparkling	48	225

White Wine

Ernie Els Big Easy Chenin Blanc, South Africa	52	245
Zonin, Pino Grigio, Italy	50	230
Vina Esmeralda, Gewurztraminer, Spain	50	264
Dusky Sounds, Sauvignon Blanc, New Zealand		273
Layline, Sauvignon Blanc, New Zealand	58	273

Red Wine

Ernie Els Cabernet Sauvignon, South Africa	52	245
Ernie Els Big Easy, Blend, South Africa		358
Casillero Del Diablo Reserva, Carmenera, Chile	55	255
Las Pisadas, Tempranillo, Spain		255
1000 Oaked Stories, Zinfandel, USA		310
Marques De Casa, Cabernet Sauvignon, Spain		295
Pinot Noir Le Fou France		275
Zuccardi Serie A, Malbec, Argentina	55	255

Rose Wine

Ernie Els Big Easy Rose, South Africa	52	245
M De Minuty, Provence Rose, France	55	255

Beer & Cider

Draught

Peroni- Magners · Guinness	53	40
Goose Island · Brewdog	53	40
Stella Artois · Heineken	48	38
Tiger	46	35
Birra Moretti	48	38
Asahi	48	38
Thatchers	53	40
Heineken Silver	48	38

Bottle

	50cl	33cl
Heineken · Stella Artois		40
Peroni · Brooklyn Lager		40
Kirin · Singha		40
Chang · Asahi		40
Corona · Strongbow · Thatcher's		40
Brew Dog IPA · Dead Pony		40
Hazy Jane · Elvis Juice		40
Budweiser · Tiger		38
Franziskaner	49	

Spirits

Aperitifs/Liquor

Campari · Pimms No. 1 · Martini (Dry, Bianco, Rosso) · Lillet · Aperol	30ML	44
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Whiskey (Irish/American /Scottish/Japanese)

Bushmills · Jim Beam · Jack Daniel's · Four Roses	44
Johnnie Walker · Black Label	59
Chivas Regal 12 year	59
Double Black Label	63
Hibiki	105
Blue Label · Royal Salute	204

Single Malt

Talisker Malt 10 year	64
Glenfiddich 12 year · Singleton	64

Rum

Captain Morgan Gold	40
Captain Morgan Dark · Malibu	44
Bumbu	55
Ron Zacapa	105

Gin

Gordon's · Tanqueray · Bombay Bramble · Bulldog	40
Gordon's Pink	49
Tanqueray 10 · Hendricks	65
Monkey 47	65
Hendricks Neptuna (Limited Edition)	55
Ki No Bi · Bitter Truth	45

Vodka

Zubrowka Bison · Organika Life	45
Ciroc · Grey Goose · Ketel One	66
Belvedere	66

Tequila

Jose Cuervo Clasico · Jose Cuervo Gold · Cazadores Blanca	38
Patrón Silver · Patrón XO café	66
1942	185

Cognac/Brandy/Pisco

Klipdrift	38
El Gobernador	40
Rémy Martin VSOP	117
Rémy Martin XO	117
Courvoisier	117

House Beverage

Draught

	50cl	25cl
Stella Artois	48	38
Heineken	48	38
Heineken Silver	48	38

Spirits

	30ml	60ml
Ballantines · Bacardi · Bombay Sapphire · Absolut	38	

White Wine

	Glass	Bottle
False Bay Chenin Blanc	49	240
False Bay Sauvignon Blanc	49	240
False Bay Chardonnay	49	240

Red Wine

False Bay Pinotage	49	240
False Bay old school Syrah	49	240

Rose Wine

False Bay Rose	49	240
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261 Signature Cocktails

Ocean Shores: Vodka, Rose Wine, Strawberry Puree, Lemon Juice, Sugar Syrup	45
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Hoakalei: Rum, Campari, Pineapple Juice, Grenadine, Lemon Juice	45
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Ocean Club: Malibu, Vodka, Pineapple Juice, Lemon Juice, Maraschino Cherry, Sugar Syrup	45
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Pine Canyon: Malibu, Amaretto, Pineapple Juice, 7up	45
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Pisco Bitters: Pisco, Lime Juice, Bitters, Banana Liqueur, Sugar Syrup	45
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Palmilla: Tequila Gold, Passion Fruit Puree, Honey, Chili, Lemon Juice, Foame	45
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Magnolia Green: Tanqueray, Elderflower Syrup, Green Apple Juice, Foame	45
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Whiskey Creek: JW Black Label, Pineapple Juice, Coco Oragate, Sugar Syrup, Lemon Juice, Cinnamon Powder, Edible Flower	45
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Sunset Valley: Vodka, Yuzu Juice, Raspberry Fruit, Ginger Beer	45
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Kapalua: Vodka, Coco Oragate, Mango Juice, Lemon Juice, Bitters	45
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Craftman: Lemongrass Infused Gin, Mango & Passion Fruit Foam Vanilla Syrup, Mint Leaves, Lemon Juice (Contains Egg White)	45
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26 Menu

Non-Alcoholic Beverage

Beer	
Stella Zero, Heineken Zero	25
Biere Des Amis 0.0%	30

Wines	
Vintense Chardonney (White)	185
Vintense Blanc De Blanc (Sparkling), Vintense Merlot (Red)	195

Spirits	30ML
Sea Arch Coastal Juniper	30

Smoothies

Raspberry Love: Raspberry, Blueberry, Banana	26
Mango Paradise: Mango, Pineapple, Passion Fruit, Lemon	26
Strawberry Split: Strawberry, Banana, Papaya, Cherry	26
Acai Kick: Acai Kick, Blueberry, Mango & Banana	26
Caribbean Kiss: Melon, Mango, Strawberry	26
Green Machine: Spinach, Banana, Pineapple, Broccoli, Celery, Mango	26
Beat The Heat: Beetroot, Ginger, Pineapple & Blueberry	26

Refreshers

J.L.T: Lemongrass, Lemon Juice, Simple Syrup, Jasmin Tea & Topped up with Lychee Juice	29
Lime & Lemongrass: Lime & Lemongrass Cordial, Lychee Juice, Splash of Soda	29
Pineapple & Passion Fruit: Pineapple, Passion Fruit Puree Topped up with 7 up	29
Mexican Lemonade: Fresh Lemon, Cucumber, Orange, Mint Leaves, Green Apple Topped with Lemonade	29
Par 5 Slice: Cucumber, Simple Syrup, Lemon Juice, Mango Juice Topped up with Ginger Beer	29

Tea, Coffee & Soft Drinks

Hot Drinks	
Espresso · Cappuccino · Macchiato Americano · Flat white Hot Chocolate	20

Milk	
Soya · Almond · Coconut · Oat	5

Specialty Coffee	
Iced Spanish Latte: Caramel Syrup, Condensed Milk, Double Espresso	30

Salted Caramel Mocha: Salted Caramel Syrup, Condensed Milk Single Espresso Topped with whipped cream	30
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Creamy Cheesecake Iced Coffee: Double Espresso, Cheesecake Syrup, Vanilla Syrup, Plant Base (Oat Side Milk)	30
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White Chocolate Iced Coffee: Double Espresso, White Chocolate Sauce, Plant Base (Oat Side Milk) Whipped Cream & White Chocolate Bar Slice	30
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Carbonated Beverages	
Pepsi, Diet Pepsi, Mountain Dew, Miranda, 7up, Ginger Beer	20

Fresh Juice: (Ask Server for Today's Selection)	25
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Juice: Orange · Pineapple Cranberry · Apple · Mango	20
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Tchaba Tea (Choice of Sachet or Loose Leaf)	
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Royal Breakfast: With a Robust Amber Colour, with a Naturally Sweet Flavour and Delightful Aroma, Signature Blend of Ceylon, Darjeeling and Assam Black Tea Leaves – The Perfect Early Morning Blend	20/25
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Royal Darjeeling: One of the Most Prized Black Tea Leave Blends, Picked from the Infamous Darjeeling Mountains at the Foot of the Himalayas of India, Another Perfect Start to the Day.	20/25
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Earl Grey Flora: A Quintessential Favourite, Earl Grey Flora is a Beautiful Citrus & Bergamot Infused Blend of the Finest Black Tea, with a Magical Aroma.	20/25
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Masala Chai Tchaba: A Delicate Blend of Black Tea Aromatic Flavourful Spices from the Ancient Silk Roads. This Impressive "Chai" is the Ultimate Exotic Taste of the Orient	20/25
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Sencha Zen: With its Naturally Dark Green Leaves Creating a Subtle Aroma & Earthy Flavour both Mild & Sweet, the Perfect All Day Round Green Tea	20/25
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Moroccan Nights: Tacking you to an Exotic Trip to Morocco this Savoury Green Tea Blended with Mint, will Delight the Senses	20/25
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Fruit Passion: This Delicate Green Tea with Tropical Notes of Passion Fruit, Papaya, Mango & Violets is a Fruity Delight	20/25
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Jasnibe Pearl: A Beautiful Chinese Tea of Floral Silver Green Tea Pearls, that are Hand Rolled Daily give a Light Floral Aroma & Taste	20/25
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Happy Forest: A Caribbean Fruit Basket of Pineapple, Hibiscus, Rosehip, Sour Cherries & Apple is the Perfect Tropical Herbal Infusion	20/25
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Ginger Zest: A Zesty Medley of Ginger, Fresh Mint and Lemon Grass with Notes of Hibiscus Flowers, a Memorable Cup Every Time	20/25
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Water

Still	
Aquafina 330ML	10
Aquafina 1L	15
Aqua Panna 750ML	25
Evian	30
Voss 800ML	35
Antipodes 1L	40

Sparkling	
Aquafina 330ML	10
Perrier 330ML	14
San Pellegrino 750ML	30
Voss 800ML	35
Antipodes 1L	40

Soft Serve Cone or Cup

Vanilla, Chocolate & Mixed	15
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Iced Drinks	
Iced Coffee	20
Yogurt	20
Yogurt (With Topping)	25
Choice of Two Toppings Sprinkles, Gummy Bear, Choco Chips, Jelly Beans, Granola or Flake	

Extra Topping	
Sprinkles	3
Gummy Bear	3
Choco Chip	3
Jelly Beans	3
Granola	3
Flake	3

