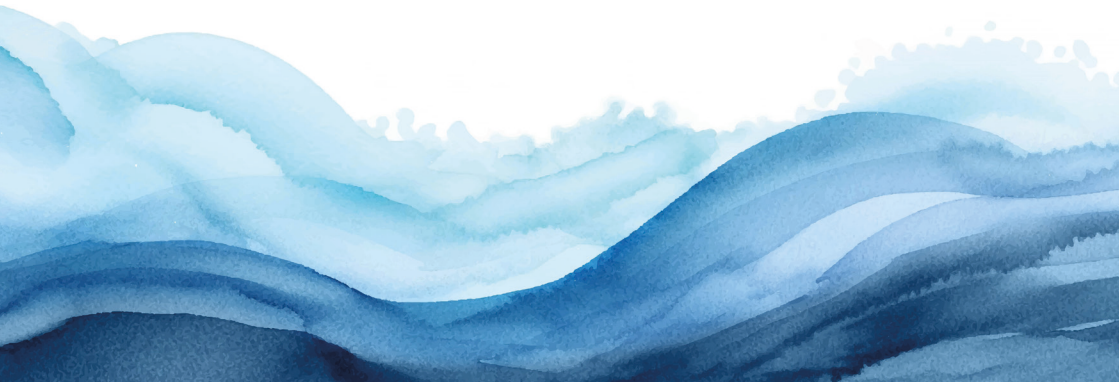




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SUMMER  
MENU



# WELCOME TO VIEWS RESTAURANT

WHERE FOOD, ART AND SEA MEET

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 Sunday – 11:30 – 22:00

PRICING IN SOUTH AFRICAN RAND (ZAR)

## SYMBOLS



VEGAN



VEGETARIAN



BASED ON SEASONALITY

## CONTACT DETAILS

044 877 8020 | [www.viewshotel.co.za](http://www.viewshotel.co.za) | [viewsrestaurant@viewshotel.co.za](mailto:viewsrestaurant@viewshotel.co.za)  
South Street, Wilderness, WC, 6560

VISIT DINEPLAN TO MAKE A BOOKING



# SUNRISE *at* VIEWS



## CONTINENTAL BREAKFAST

Views Boutique Hotel Guests may enjoy the 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)

### FULL HOUSE BREAKFAST 180

2 eggs, bacon, pork banger or boerewors, tomato onion relish with baked beans, cocktail tomatoes, hashbrown, mushrooms, and toast

### BACON AND EGGS 75

Bacon, eggs and toast

### UBUNTU BREKKIE 80

Toasted garlic bread, fiery chakalaka, crème fraiche, and poached eggs

+ Boerewors 50

+ Bacon 50

### BREAKFAST DOUGHNUT 160

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

## OMLETTES

3 egg omelette and with your choice of 3 fillings, white cheddar and toast

### REGULAR 155



Mushrooms, spinach, peppers, tomato, onion, bacon, ham



### GOURMET 210

Salmon, salami, prosciutto, burrata, avocado 🥑, camembert, broccolini, asparagus


|  |    |
|--|----|
| <b>EGGS BENEDICT</b>   | 95 |
| English muffin, baby spinach, poached eggs and topped with hollandaise sauce |    |
| + Ham  | 45 |
| + Bacon  | 50 |
| + Smoked salmon  | 65 |

## AVOCADO ON TOAST


|   |     |
|---|-----|
| <b>REGULAR</b>   | 150 |
| Freshly smashed avocado  , rocket, cream cheese, poached eggs, and tomato jam on seeded bread. |     |


|   |    |
|---|----|
| <b>CLASSIC</b>   | 80 |
| Freshly smashed avocado  , cocktail tomato and rocket. |    |
| + Eggs  | 20 |
| + Bacon   | 50 |

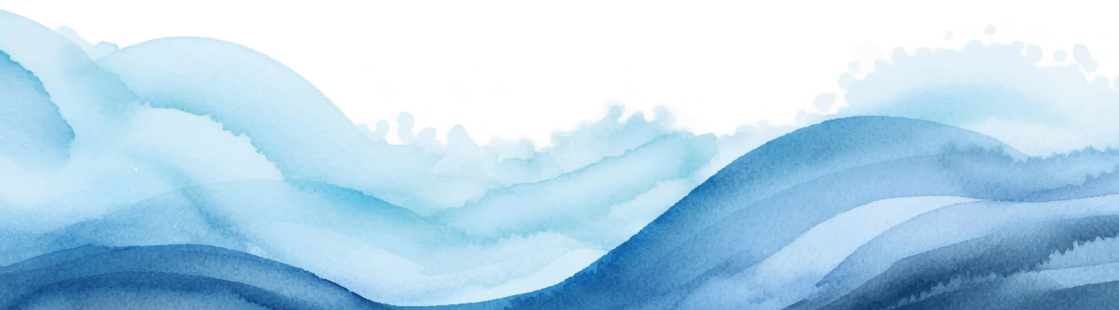
## TREAT SELECTION

|   |    |
|---|----|
| <b>VIEWS SCONES</b>  | 90 |
| Served with jam, cheese, whipped cream and butter   |    |

|   |     |
|---|-----|
| <b>FRENCH TOAST</b>   | 115 |
| Challah bread, bacon, banana, mascarpone, and mixed nuts with maple syrup drizzle |     |

|   |     |
|---|-----|
| <b>BREAKFAST SWEET DOUGHNUT</b>  | 160 |
| Brioche doughnut filled with Nutella, strawberries, cream cheese, maple syrup and cinnamon                        |     |
| + Bacon   | 50  |





|   |    |
|---|----|
| <b>SOUFFLE PANCAKES</b>  | 95 |
| Preparation time: 20min   |    |
| Seasonal berries, banana, crème fraiche and honey   |    |
| + Bacon   | 50 |

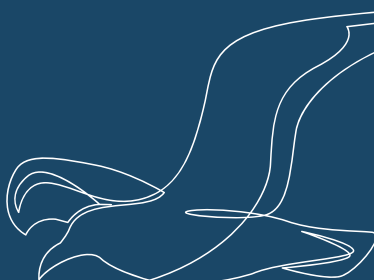


# BLOOM *at* VIEWS



## STARTERS

- FOCACCIA MEZZE  65  
Focaccia bread served with a balsamic & olive oil symphony of garlic, anchovies, parmesan, olives, and basil pesto
- BURNT AUBERGINE  125  
Tahini cream cheese, crispy chickpeas, almond, and chilli gremolata
- TANDOORI ROASTED ROOT VEGETABLES  145  
Romesco sauce, hazel nut crumble, vegetable crisps, extra virgin olive oil, and micro herbs
- TWICE-BAKED MUSHROOM AND GRUYERE SOUFFLE  150  
Thyme and truffle creamy mushrooms, served with crusty challah toast



## LIGHT MEALS

### HUMMUS MEZZE

Cherry tomatoes, grilled halloumi/tofu, cucumber, olives, red onion, and extra virgin olive oil with garlic and herb flat bread

Single Portion 95

To Share 185

+ Chicken breast 55

+ Prawns 99

+ Sirloin steak 75

### ROASTED ROMA TOMATO SOUP 125

Silky tomato soup, tender vegetables, crispy onion, and parmesan cheese served with focaccia

### BAO BUN 160

Sticky mushrooms, crunchy slaw, teriyaki dressing, toasted sesame seeds, sweet potato, carrots, and zucchini chips

+ Asian pork belly 60

## MAINS

### SPICY MISO NOODLE BOWL 190

Egg noodles, kimchi potstickers, exotic mushrooms, tender green beans, and edamame beans

+ Asian pork belly 60

+ Chicken breast 55

+ Eggs 20

### LENTIL-MUSHROOM MEATBALLS 185

Coconut curry sauce with an aromatic basmati rice and poppadum

### RIGATONI PASTA 185

Sundried tomato pesto, bocconcini and basil oil

### TUSCAN GNOCCHI 150

Creamy tuscan sauce and parmesan shavings

+ Chorizo 60

+ Chicken breast 55

# SIGNATURE *at* VIEWS



## BUILD YOUR OWN SELECTION

Pick from the below *meats*, served with your choice of 2 sides.

|                               |     |
|-------------------------------|-----|
| 4 Butter Grilled Tiger Prawns | SQ  |
| 8 Grilled Harissa Prawns      | 295 |
| 250g Grass fed Beef Fillet    | 300 |
| 220g Norwegian Salmon         | 365 |
| 250g Sirloin SteaK            | 265 |
| 250g Pork Belly               | 255 |
| 250g Kingklip                 | 310 |
| 250g Herbed grilled Tofu      | 190 |

## OUR INHOUSE SIDES

|   |    |
|---|----|
| Kimchi (Mild, spiced, tangy fermented vegetables) | 40 |
| Herbed basmati rice                               | 40 |
| Creamy parmesan polenta                           | 45 |
| Baked garlic and herb baby potato                 | 45 |
| Seasonal vegetables                               | 55 |
| House salad                                       | 55 |
| Rustic fries                                      | 45 |
| Sweet potato fries                                | 45 |

Add one of our homemade sauces for an elevated experience

|                             |    |
|-----------------------------|----|
| Pot still brandy peppercorn | 45 |
| Mushroom thyme              | 45 |
| Roasted garlic butter       | 35 |
| Chimichurri                 | 35 |
| Romesco                     | 35 |



# MEAT *at* VIEWS

## STARTERS

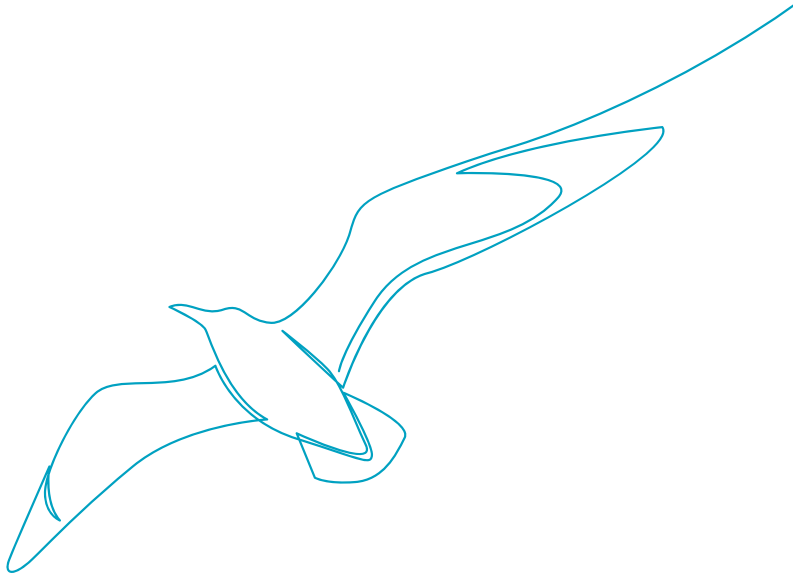
|   |     |
|---|-----|
| MEAT BUTTER ON TOAST  | 130 |
| Braised pulled oxtail, roasted marrow bone, served with melba toast |     |
| LAMB BITTER BALLEEN   | 105 |
| Mango chutney, crispy onion served with coriander and cumin mayo    |     |
| CHICKEN LIVER PÂTÉ  | 65  |
| Homemade tomato jam, blooming pearl onion, and crusty sourdough     |     |

## LIGHT MEALS

|   |     |
|---|-----|
| BUTCHERS BOARD  |     |
| Garlic and herb roasted potato wedges, chakalaka, chicken peanut-satay, sirloin steak, and traditional boerewors  |     |
| Single Portion  | 185 |
| To Share  | 355 |
| GRILLED LEMON & HERB CHICKEN SALAD  | 165 |
| Chicken breast, avocado  , cos lettuce, cucumber, tomato, and red onion served with a yoghurt dressing |     |
| STEAK SANDWICH  | 175 |
| Sirloin steak, caramelised onion, tomato, gherkins, garlic and mustard aioli, and soft herbs on toasted focaccia, served with a mini salad or small fries                               |     |
| BUTTERMILK MARINATED CHICKEN WINGS  | 135 |
| Teriyaki dressing and baja dipping sauce  |     |

# MAINS

|   |     |
|---|-----|
| <b>BRAISED BEEF SHORT RIB</b>   | 255 |
| Red wine braised short rib, creamy parmesan polenta, seasonal vegetables, and braising jus                |     |
| <b>GRILLED PORK BELLY</b>   | 245 |
| Crushed sweet potato, charred tender green beans, and apple-celery-sultana slaw with miso and honey glaze |     |
| <b>BURGERS</b>  |     |
| Served on a toasted brioche bun with your choice of sweet potato fries or rustic fries and onion rings.   |     |
| <b>VIEWS BEEF BURGER (250G GRASS-FED)</b>   | 185 |
| Herbed mayo, lettuce, tomato and red onion, and avocado 🌱   |     |
| <b>WAGYU BEEF BURGER (150G)</b>   | 265 |
| Crispy bacon, white cheddar, herbed mayonnaise, caramelised onion and rocket                              |     |
| <b>CAJUN CHICKEN BURGER</b>   | 165 |
| Lettuce, red onion, avocado 🌱, and tzatzikis  |     |





## SEAFOOD SELECTION

### STARTERS

#### OYSTERS 45 EACH

- + Toppings: 15
  - Watermelon granita
  - Apple & cider mignonette
  - Thai style with spring onion

#### SALMON CEVICHE 195

Citrus sauce, caviar and crispy wonton

#### GRILLED SQUID TENTACLES 110

Served with harissa mayonnaise and charred lemon cheek

### LIGHT MEALS

#### SEAFOOD PLATTER

Grilled harissa prawns, fish goujons, mussels in a creamy white wine garlic sauce, panko crumbed squid, seared tuna salad, and potato fries

Single portion 260

To share 490

#### ITALIAN SEAFOOD SALAD 135

Celery and fennel marinated seafood, olives, cucumber, cocktail tomatoes, and fresh herbs

#### CLASSIC CAESAR SALAD 120

Garlic and herb croutons, anchovies, Caesar dressing, and parmesan shavings

- + Prawns 99      + Chicken breast 55
- + Eggs 20      + Bacon 50

### MAINS

#### FAMOUS VIEWS FISH AND CHIPS 195

Beer battered hake, rustic cut fries, spinach and pea mash, and cottage cheese tartare sauce

#### KINGKLIP 255





Potato cauliflower puree, tender green vegetables with fresh pineapple salsa

# TREAT *at* VIEWS



## DESSERT SELECTION

(Vegan Ice Cream on Request)


|   |     |
|---|-----|
| <b>NUTTY CHOCOLATE MOUSSE</b>  | 110 |
| Chocolate mousse, berry coulis chocolate crumble and coconut ice cream  |     |
| <b>MALVA PUDDING</b>  | 95  |
| Served with creamy vanilla custard and vanilla ice cream  |     |
| <b>APPLE CRUMBLE</b>           | 75  |
| Served with praline ice cream or chantilly cream  |     |
| <b>PAVLOVA</b>  | 90  |
| Lemon curd, fresh summer fruits with orange and earl grey tea sorbet  |     |
| <b>CHOCOLATE GANACHE</b>  | 120 |
| Miso caramel, toasted hazelnuts and a whirl of scorched Italian meringue  |     |
| <b>HOMEMADE ICE CREAM BOWL</b>  |     |
| Served with waffle chips  |     |
| 1 Scoop   | 45  |
| 2 Scoops  | 80  |
| <b>FRESH FRUIT PLATTER</b>    | 85  |
| Seasonal fruit cuts   |     |
| <b>CHEESE PLATE</b>          | 180 |
| Selection of South African cheeses, preserves, fruits, figs, strawberries, pickles, compote and crackers        |     |
| + Biltong   | 60  |
| + Droëwors  | 60  |
| <b>CAKE OF THE DAY</b>  | 95  |



## 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&C's apply.

### BREAKFAST

|   |    |
|---|----|
| KIDS BREAKFAST  | 55 |
| Scrambled eggs and toast with a choice of bacon or boerewors added                                |    |
| KIDS FRUIT BOWL  | 70 |
| A mix of seasonal fruit cuts served with plain yoghurt and honey                                  |    |

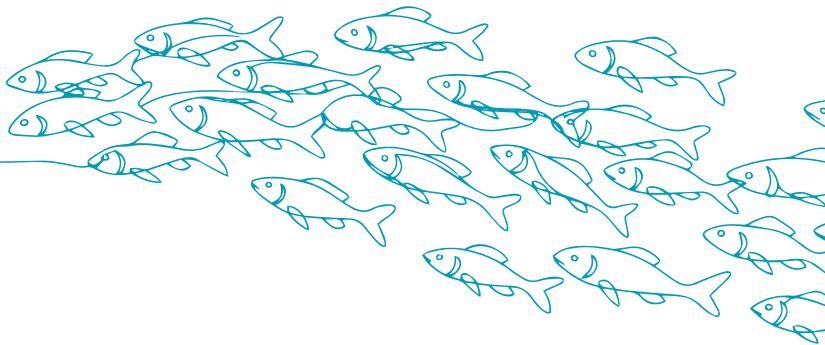
### MAINS

Served with a choice of sweet potato fries, potato fries or cucumber wedges

|  |     |
|--|-----|
| CHICKEN STRIPS   | 115 |
| Strips of chicken breast (crumbed or grilled)  |     |
| FISH GOUJONS   | 115 |
| Strips of hake (battered or grilled)   |     |
| 100G BURGER  | 125 |
| 100g beef, chicken or veggie burger patty, lettuce, tomato and cheese on a homemade bun                                |     |
| TOASTED CHEESE SANDWICH             | 75  |
| 100G SIRLOIN STEAK   | 135 |
| 100g grilled sirloin steak, served with choice of sweet potato fries, potato fries, grilled vegetables, or green salad |     |
| BOWL OF NIBBLES                     | 45  |
| Sweet potato fries or potato fries or cucumber wedges or grilled vegetables  |     |

# DESSERTS

|   |    |
|---|----|
| <b>CHOCOLATE BROWNIE</b><br>Served with vanilla ice cream                                   | 65 |
| <b>ICE CREAM &amp; CHOCOLATE SAUCE</b><br>(Vegan option available)<br>Topped with sprinkles | 65 |
| <b>MILKSHAKES</b><br>Chocolate, strawberry, lime, bubble-gum,<br>vanilla or banana          | 45 |



# DRINKS *at* VIEWS



## MINERAL WATER

|                                |    |
|--------------------------------|----|
| Still or sparkling water 300ml | 25 |
| Still or sparkling water 750ml | 50 |
| Mimosa                         | 90 |

## 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 | 25 |

## FRUIT JUICE

|  |    |
|--|----|
| Orange, Apple, Mango, Guava, Cranberry | 35 |
|--|----|

## MILKSHAKES

|                                      |    |
|--------------------------------------|----|
| Chocolate, Strawberry, Lime, Vanilla | 65 |
| Ice Coffee                           | 40 |

## HOT BEVERAGES

### COFFEE

|                 |    |
|-----------------|----|
| 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

|                   |    |
|-------------------|----|
| Ceylon            | 20 |
| Rooibos           | 20 |
| Earl Grey         | 20 |
| English Breakfast | 20 |
| Green Tea         | 20 |
| Chamomile         | 20 |





