BEVERAGES

SOFT DRINKS & WATER

200ml cans 15
200ml Tomato Cocktail 22
330ml cans 18
Ice Tea 20
Tizers 24
500ml Still / Sparkling 16
Red Bull 31
Rock Shandy (large) 33

BEERS, CIDERS, COOLERS

Castle, Hansa, Black Label 21 Amstel, Castle Light 22 Windhoek Lager or Light, Brutal Fruit 23 Peroni, Hunters Dry, Hunters Gold 24 Heineken, Savanna Dry or Light 26

SPIRITS

Smirnoff, Gordon's Gin, Cane 12 Klipdrift, Richelieu, Malibu, Spiced Gold 14 Bacardi, Southern Comfort 15 Red Heart, Captain Morgan 16 J&B 17 Bells 18 Johnnie Red 20 Jack Daniels 25 1920 - 27 Jameson 28 Johnnie Black 33

LIQUEURS, SHERRY, APERITIFS, TEQUILA, SAMBUCA

OBS 5 (Bottle 100) Amarula 11 Sambuca 15 Kahlua 17 Tequila, Lovoka Caramel 20 Jagermeister 21

SANGRIA & WINE

1 Litre carafe 102 2 Litre jug 200 Please ask your waiter for our wine list

LAREIRA BAR

WINTER RESTAURANT

at Thornbirds

Thursdays & Fridays from 17h00 to 22h00



STARTERS / SIDES

GREEK SALAD 30

Traditional Greek salad

BREAD ROLL 14

Freshly baked

PERI PERI SAUCE 20

Homemade & delicious, perfect as an accompaniment with a bread roll

FRIFS 30

Hand-cut & double fried

PERI PERI CHICKEN LIVERS 64

Served with a freshly baked roll

DESSERT

STICKY TOFFFF PUDDING 45

Out-of-the-oven sticky toffee pudding served with vanilla custard or ice cream

APPLE CRUMBLE 60

Our famous extra crunchy homemade apple crumble served with vanilla custard or ice cream

HAPPY HOUR

BETWEEN 17H00-18H00

MAIN COURSE

SOUP OF THE DAY 62

Please ask your waiter...Served with a freshly baked roll

RUSSIANS & FRIFS 68

2 Russians served the old-fashioned way with hand-cut fries & white vinegar

PIE & GRAVY 78

Homemade, served with your choice of salad or fries

CREAMY CHICKEN CURRY 86

Our homemade version of tender chicken in a creamy, tangy sauce served with rice, sambals & chutney

MALAY BEEF CURRY 90

Jermaine's old-school Malay beef curry served with rice, sambals & chutney

BATTERED FISH & CHIPS 95

Traditional battered fish served with hand-cut fries & homemade tartar sauce

LAMB PITA 110

200g of slow-cooked fall-off-the-bone shredded lamb, served with a pita bread, fries & minted yoghurt