

GREEN & GOLD

your eating, drinking, social local

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TRADITIONAL SOUTH AFRICAN PUB AND RESTAURANT





Breakfast

Strictly 08:00-11:00am

PERI LIVERS ON TOAST 79

Two slices of toast laden with a generous portion of pan-fried peri-peri chicken livers

BREAKFAST ROLL 79

A freshly baked Portuguese roll laden with scrambled eggs, two rashers of bacon, mushrooms and cheddar cheese

SAVOURY MINCE ON TOAST 69

Two slices of toast topped with our legendary savoury mince and melted cheddar cheese

THE NAKED BURGER 109

Two large black mushrooms, 150g beef burger patty, mozzarella cheese and a fried egg

BOERIE BURGER 119

Our homemade 200g boerewors patty layered with bacon, egg and grated cheddar cheese, served with chips

THE QUICK START 39

Two rashers of prime back bacon, one fried egg, one slice of toast, chips and grilled tomato

DANISH MUSHROOMS 95

Grilled black mushrooms topped with one of the following delicious toppings:

- Crispy bacon, Danish feta cubes, creamy garlic sauce and oven-baked with parmesan cheese
- Creamed spinach with Napoli sauce and topped with Danish feta cubes
- Bacon, crushed garlic, melted mozzarella and cheddar cheese

BREAKFAST CROISSANT 79

A freshly baked croissant stuffed with scrambled eggs, bacon rashers and chives

THREE EGG OMELETTE 85

A folded three egg omelette filled with your choice of three of the following delicious ingredients: ham, bacon, chilli mince, cheddar or mozzarella cheese, Danish feta, creamed spinach, fried onions, sliced mushrooms, diced tomatoes. Served with toast

SAUSAGE, EGG & CHIPS 89

Three succulent pork sausages grilled 'til golden brown, served with two fried eggs and a generous portion of home fries

THE KICK OFF 65

Two fried eggs, two rashers of bacon, two slices of toast, chips and grilled tomato

TRADITIONAL BREAKFAST 75

Two fried eggs, bacon, a pork banger, grilled tomato, toast and golden home fries

FULL TIME BREAKFAST 185

200g tender rump steak, two fried eggs, two rashers of bacon, boerewors, baked beans, two slices of toast, chips, fried onions and grilled tomato, oh, and somewhere to put it all!

BREAKFAST MEDLEY 115

Two poached eggs, two rashers of bacon, two slices of toast, grilled halloumi fingers, fried cherry tomatoes and sliced white button mushrooms sautéed in a herb butter

EARLY BIRD WRAP 99

Crispy bacon rashers, scrambled egg, button mushrooms, cheddar cheese, spring onion, grilled tomato and rocket, served with chips

BRUNCH BURGER 119

Our traditional 150g homemade patty layered with bacon, egg and grated cheddar cheese, served with chips

THE PATRIOT 99

Boerewors, two rashers of bacon, two fried eggs, two slices of toast, chips, fried onions and grilled tomato

Light Fare

TRINCHADO - PUB STYLE

Tender strips of beef or chicken, pan-fried in a creamy garlic & white wine sauce, with a hint of fresh chilli, served with a hot Portuguese roll or chips

Chicken 115

Beef 129

V HALLOUMI DIPPER 89

Deep-fried halloumi cheese fingers, served with a sweet thai-chilli sauce and a lemon wedge

CALAMARI 99

A generous portion of crumbed calamari served with steamed yellow rice and a tartare sauce

V MINI PIZZA (12cm) 69

Pub style 12cm pizza with peppers, mushrooms, onions and mozzarella cheese

add bacon bits 79

V TATOE SKINS 69

Thin potato wedges topped with Napoli sauce and melted cheddar cheese, served with sour cream and guacamole

add bacon bits 75

V JALAPEÑO POPPERS 69

Four medium sized homemade crumbed jalapeños stuffed with mozzarella cheese, served with a sweet thai-chilli sauce

Cheddar & Peppadews 85

Cheddar & Bacon 95

GARLIC MUSSEL POT 119

Half-shell New Zealand mussels, prepared in a creamy garlic & white wine sauce, served with garlic bread for dunking



BRIE & BACON 119

A generous wedge of brie cheese, crumbed and deep-fried, topped with strips of crispy bacon and served with cranberry sauce and fresh brown toast on the side

CHEESY SNAILS 89

Half a dozen snails covered in a creamy garlic & white wine sauce, smothered in melted mozzarella cheese, served with brown bread fingers

V NACHOS 109

Crunchy tortilla chips oven-baked with cheddar and mozzarella cheese, sprinkled with spicy jalapeños, served with guacamole, sour cream and Mexican salsa

Chicken 125

Beef 129

PERI-PERI LIVERS 79

A generous portion of chicken livers, pan-fried in a creamy peri-peri sauce, served with fresh toast

CHICKEN MAYO CROISSANT 89

A buttery golden croissant filled with chicken breast fillet, shredded and blended with our tangy mayo, topped with fresh avo slices and peppadew slivers

add bacon bits 99

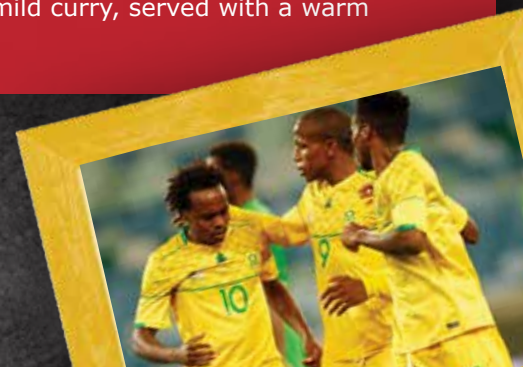
V QUESADILLA 89

Soft flour tortilla triangles filled with melted cheddar, served with shredded lettuce and tomato, guacamole, Mexican salsa and sour cream on the side

add spicy chicken 119

BOEREWORS BITES 89

A generous portion of juicy boerewors, cut into bite-size pieces and served with a traditional tomato and onion gravy with a hint of mild curry, served with a warm Portuguese roll



Pub Grub

LIVER & ONIONS 99

Tender strips of liver, pan-fried with bacon bits and onions in a rich brown onion gravy, served with mashed potatoes and veggies

SEAFOOD GUMBO 169

Pan-fried calamari, hake and half-shell mussels, smothered in our own gumbo sauce and served with toasted garlic bread wedges

FISH & CHIPS 119

Fillet of hake prepared in our homemade beer batter and deep-fried 'til golden brown, served with home fries, French salad and a tangy tartare sauce

CALAMARI 139

A generous portion of crumbed calamari served with steamed yellow rice and a tartare sauce

CLUB SANDWICH 119

Grilled chicken breasts, topped with crispy bacon, cheddar cheese, lettuce and tomato, served on a fresh sesame loaf, accompanied with chips and honey mustard mayo

CHICKEN & AVO WRAP 135

Succulent crumbed chicken strips, avocado, feta, peppadew and creamy mayo wrapped in a soft tortilla, served with chips

HALF CHICKEN, CHIPS & SALAD 165

A juicy half chicken grilled on an open flame, basted with your choice of lemon & herb, peri-peri or BBQ, served with golden fries and a fresh French salad

CHICKEN SCHNITZEL 135

Tender chicken breast, crumbed and deep-fried 'til golden brown, complemented with a creamy cheese, mushroom or pepper sauce on the side. Served with your choice of starch and our vegetables of the day

MEXICAN SCHNITZEL 139

Chicken schnitzel with a hint of peri-peri spice topped with Mexican salsa and oven-baked with cheddar cheese, served with a Greek salad or your choice of starch

CHICKEN & BROCCOLI BAKE 109

Diced chicken and broccoli in a creamy herb sauce, oven-baked with cheddar cheese, served with our vegetables of the day

STUFFED CHICKEN BREASTS 169

Two crumbed chicken breast fillets stuffed with onions, bacon, green pepper and sliced white mushrooms, drizzled with a spicy mushroom sauce. Served with fresh veggies and your choice of starch

CHICKEN WRAP 129

Layers of succulent chicken breast, guacamole, smooth cream cheese, cucumber, spring onion and sweet thai-chilli sauce, served with home fries

BOBOTIE 149

Traditional South African bobotie – minced beef blended with onions, eastern spices and baked with an egg custard topping, served with steamed yellow rice and sambals

STEAK, EGG & CHIPS 159

A tender 200g prime cut of rump, flame-grilled to your liking and topped with a fried egg, served with braised onions and home fries

FRIKKADELS, MASH & GRAVY 119

Succulent beef meatballs smothered in a rich brown onion gravy, served on a bed of creamy mashed potatoes, accompanied by hot vegetables of the day

PREGO ROLL 155

200g of prime beef rump, flame-grilled and topped with our very own garlic & chilli sauce on a fresh Portuguese roll, served with home fries

PAP & VLEIS 179

Prime 200g rump grilled to perfection, boerewors and homemade mielie pap, served with our tomato and onion gravy

BANGERS & MASH 89

Three succulent pork sausages, served on a bed of homemade mashed potatoes and smothered in a hearty brown onion gravy, accompanied by fresh vegetables of the day

EISBEIN 199

Pork knuckle basted with apricot mustard glaze, served with sauerkraut, homemade mashed potatoes and vegetables, with an apple mustard sauce on the side

GRILLED PORK CHOPS 169

Two juicy 200g pork loin chops grilled on an open flame, served with homemade mashed potatoes, brown onion gravy and fresh vegetables of the day



Pasta

SPAGHETTI BOLOGNESE 135

A medley of ground beef blended with tomatoes, onion, garlic, fresh basil and a hint of celery. Served with parmesan cheese on the side

FETTUCCINE ALFREDO 139

Smoked ham strips with sliced white button mushrooms and doused in a thick creamy white sauce with parmesan cheese on the side

LASAGNE 139

Ground beef slow-cooked with garlic, tomato and fresh basil, layered between pasta sheets and topped with a Napoli sauce, melted mozzarella and cheddar cheese

CHICKEN, BACON & MUSHROOM 139

A superb combination of tender chicken breast cubes, bacon bits, mushrooms and creamy arrabiata sauce with pasta shells, complemented with warmed pita bread on the side

LIP SMACKIN' CHICKEN 135

Juicy chicken breast strips, blended with onions, green peppers, chilli and spinach, simmered in a cream and tomato concassé and poured over fettuccine

CANNELLONI SPINACH & RICOTTA 139

Cannelloni tubes filled with creamed baby spinach leaves and ricotta cheese, covered in Napolitana sauce and melted mozzarella cheese

Curries & Casseroles

LAMB CURRY 199 VEGETABLE CURRY 135

Succulent cubes of boneless lamb prepared the Cape Malay way and served with a crisp poppadom, yellow rice and sambals

BEEF CURRY 179

Trimmed beef cubes cooked overnight with traditional Indian spices, served with a golden poppadom, yellow rice and sambals

CHICKEN & PRAWN CURRY 179

Tender cubes of chicken breast fillet and succulent prawns, simmered in a sweet mild curry sauce, served with steamed yellow rice, a poppadom and sambals

CHICKEN CURRY 165

Diced chicken breast simmered with coriander, cumin, masala and a hint of cinnamon, served with steamed yellow rice, sambals and a poppadom

A medley of seasonal vegetables, slow cooked in mild curry spices, served with steamed yellow rice, sambals and a poppadom

LAMB HOT POT 199

Tender cubes of boneless lamb stewed in a rich tomato, garlic & rosemary gravy, interlaced with fresh vegetables and topped with golden potato discs. Served with your choice of starch and fresh vegetables of the day

OXTAIL 219

Slow-cooked in a rich red wine gravy with potatoes and carrots, served in a cast iron pot with mashed potatoes and hot vegetables on the side

Salads

GREEK SALAD 79

Fresh garden salad topped with tomatoes, cucumber, Danish feta, ripe calamata olives and fresh onions, served with our Greek dressing

SPICY CHICKEN & AVO SALAD 129

Juicy chicken breast fillets sautéed in rough chilli with a hint of garlic, served on a bed of exotic lettuce leaves and topped with sliced avocado and a tangy sweet chilli dressing on the side

CARIBBEAN CHICKEN SALAD 145

Chicken breast strips marinated in tequila and lime, pan-fried with fresh pineapple pieces. Served on a bed of exotic lettuce leaves, tomato, cucumber, onion and peppadews, topped with cheddar cheese and a sweet chilli dressing, served with toasted pita wedges

BILTONG & AVO SALAD 159

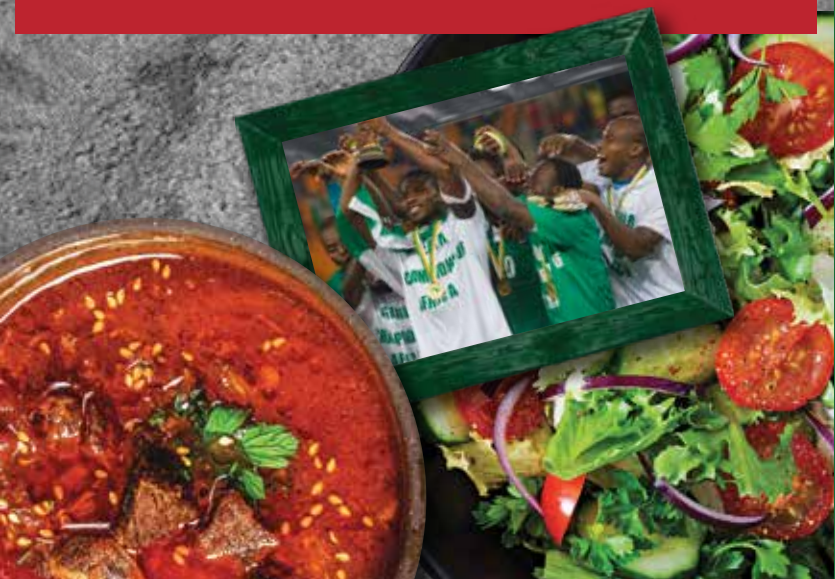
Crisp lettuce leaves topped with traditional beef biltong slices, avocado, peppadews, rocket and mixed peppers, served with our creamy blue cheese dressing

SMOKED SALMON SALAD 169

A bed of exotic lettuce leaves topped with fresh smoked salmon and creamy cottage cheese, dressed with chopped spring onion

HALLOUMI, BACON & AVO 149

A tossed French salad topped with bacon bits, avocado and crumbed, deep-fried halloumi cheese sticks, served with honey mustard dressing on the side



Pies

All pies served with chips

LAMB & MINT 199

Boneless lamb cubes slow-cooked in a sweet mint sauce, topped with a golden pastry lid

BOB'S BUNNY PIE 189

Lamb curry with feta cheese and sweet chutney wrapped in golden puff pastry

BEEF, BACON & GUINNESS 169

Tender beef cubes, bacon bits and Guinness stewed overnight and covered with a puff pastry lid

PEPPER STEAK 169

Lean diced beef sautéed in a rough pepper sauce, topped with a light pastry lid

TRINCHADO PIE 155

Tender beef cubes, pan-fried in a creamy garlic and white wine sauce with a hint of fresh chilli topped with a crispy golden pastry lid

CHICKEN & MAYO 159

Chicken breast cubes baked with mozzarella cheese and wrapped in golden pastry

STEAK & KIDNEY 169

A combination of prime beef cubes and diced kidney braised with onions, carrots and potatoes in a thick brown onion gravy, topped with a puff pastry lid

BEEF & VEG 165

Tender beef cubes, potatoes, carrots and peas in a thick brown onion gravy, stewed overnight with fresh herbs and topped with a crisp puff pastry lid

LEGENDS BURGER PIE 165

Our famous 100% homemade beef patty, crispy bacon and grated cheddar cheese wrapped in a golden pastry, topped with a creamy bacon & mushroom sauce

CHICKEN & MUSHROOM 155

Chicken cubes and sliced white button mushrooms, sautéed with mixed spices and covered in a creamy white sauce, topped with a golden puff pastry lid

HOT LITTLE ROOSTER 159

Tender chicken cubes grilled in a rough chilli mix, slices of jalapeños, mozzarella cheese and creamed spinach all wrapped in a golden shell of puff pastry, served with brown onion gravy

CHICKEN & SPICY MUSHROOM 165

Diced chicken breast, mozzarella cheese and creamed spinach wrapped in pastry and covered in a spicy mushroom sauce

V SPINACH & FETA 135

A puff pastry parcel stuffed with creamed spinach, Danish feta, sliced white mushrooms, julienne red peppers and a little garlic, served with lemon butter sauce and a fresh crisp salad

CHICKEN & PRAWN 169

Tender chicken breast cubes and succulent prawns sautéed with white mushrooms and covered in mozzarella cheese, packed into a golden pastry pocket and doused in our creamy cheese sauce

COTTAGE PIE 125

Savoury beef mince with onions, baby carrots and peas prepared in a thick gravy and topped with creamy mashed potatoes and melted cheddar cheese (no chips)

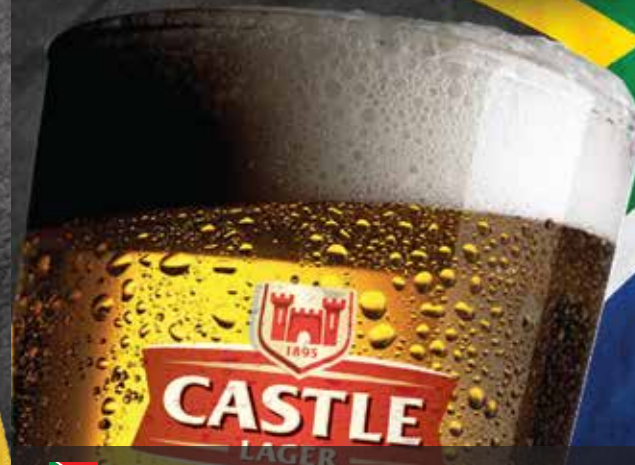


Pie and Pint

SPECIAL



Order any one of our delicious, homemade pies and receive a complementary 500ml Castle Draught



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All grills served with onion rings & chips or baked potato

JUICY BBQ RIBS

300g **159** | 600g **239** | 900g **339**

Tender pork loin ribs basted in our sweet & sticky marinade

BACON, AVO & FETA FILLET **239**

A prime 200g fillet topped with crispy bacon, feta cubes and finished off with fresh avocado slices

STUFFED FILLET **239**

A succulent 200g fillet stuffed with white button mushrooms, Danish feta and crushed garlic, char-grilled to perfection

BLUE CHEESE FILLET **249**

A tender 200g fillet char-grilled to perfection, complemented with a creamy blue cheese sauce

FILLET JALAPEÑO **239**

200g Prime cut fillet, stuffed with mozzarella cheese and jalapeños and grilled to your liking

FILLET PERRINI **219**

A 200g succulent fillet steak, char-grilled to perfection, smothered in our famous peri-peri chicken livers

SURF & TURF **229**

A tender 300g rump char-grilled to perfection, topped with pan-fried calamari in a thick creamy garlic sauce

INKOSI RUMP **229**

A 300g rump topped with crispy bacon rashers, guacamole and melted mozzarella cheese

PORTUGUESE RUMP **209**

A succulent 300g rump, topped with our spicy prego sauce and a fried egg

HALLOUMI & AVO RUMP **229**

A tender 300g rump, flame-grilled to perfection and topped with grilled halloumi cheese and avocado slices

MEXICAN RUMP **199**

A succulent 300g rump steak topped with our creamy garlic & chilli trinchado sauce

SNAILS & GARLIC RUMP **229**

A 300g rump grilled to perfection, topped with snails and a creamy garlic & white wine sauce

GRILLED LAMB CHOPS **259**

Three succulent 150g Karoo lamb loin chops grilled on an open flame and complemented with a fresh mint sauce

RIB & WING COMBO **279**

600g Tender pork loin ribs and chicken wings grilled to perfection in our sweet and sticky marinade, served with BBQ sauce

STEAK & RIB COMBO **289**

Flame-grilled prime cut of 200g rump and succulent 300g pork ribs, grilled on an open flame

STEAK & WING COMBO **269**

Flame-grilled prime cut of 200g rump with juicy chicken wings grilled to perfection in our sweet and sticky marinade, served with BBQ sauce on the side

TENDER AGED RUMP **200g 149 | 300g 179**

PRIME CUT FILLET **200g 195 | 300g 249**

T-BONE STEAK **400g 189 | 600g 239**

Sides

Greek side salad	39
Onion rings	29
Garlic roll	39
Bruschetta	59
Vegetables (per 2)	49
Pap and gravy	49
Mashed potato	25
Baked potato	19
Crumbed mushrooms with tartare sauce	75

Sauces

Bacon & mushroom	29
Creamy peri-peri	29
Cheese	29
Garlic & white wine	29
Creamy pepper	29
Creamy mushroom	29
Tartare	29
Trinchado	29
Jalapeño mayo	29
Blue cheese	55



Burgers

All burgers served with chips

THE REGULAR BURGER 99

Our homemade 150g pure beef patty topped with braised onions

BRUNCH BURGER 119

Our traditional homemade 150g beef patty layered with bacon, egg and grated cheddar cheese

LEGENDS BURGER Beef 149 | Chicken 139

Our famous 150g homemade beef patty or 200g chicken breast fillet, topped with crispy bacon, grated cheddar and a creamy bacon & mushroom sauce

HALLOUMI, BACON & AVO BURGER 149

150g pure beef patty on a toasted sesame bun, topped with two rashers of bacon, grilled halloumi cheese and sliced avocado

BACON & CREAMY JALAPEÑO BURGER 145

150g pure beef patty flame-grilled with our famous basting, topped with crispy bacon rashers and a creamy jalapeño mayo

BLUE CHEESE, BACON & AVO BURGER 155

150g of our famous beef burger patty, topped with blue cheese crumbles, crispy bacon rashers and freshly made guacamole

EL MEXICANA BURGER 139

Our 150g pure beef burger patty topped with nachos chips, cream cheese, melted cheddar and homemade guacamole, served with Mexican salsa on the side

V VEGETARIAN BURGER 99

Two golden hashbrown, topped with feta, avo and mushroom, garnished with golden brown onions

SAUCY TRINCHADO BURGER 129

Our 150g homemade beef patty, topped with cheddar cheese and drenched in our famous trinchado sauce

BABALAS BURGER 179

This one is for the hungry! Two x 150g homemade beef burger patties, crispy bacon, cheddar cheese, fried egg, lettuce, tomato, gherkins, more cheddar cheese and onions, stacked high and interlaced with peri-peri sauce, topped with peppadews and a battered onion ring

SWEET CHILLI CHEDDAR BURGER 129

Our renowned 150g beef burger patty topped with cheddar cheese and sweet thai-chilli sauce

CREAMY PEPPER MUSHROOM BURGER 149

Our traditional homemade 150g beef patty layered with cheddar cheese, crumbed mushrooms and pepper sauce, topped off with onions

CHICKEN BURGER 139

200g tender chicken breast, char-grilled or crumbed, served on a fresh burger roll with lettuce, tomato, onion, topped with grated cheddar cheese and a pineapple ring



Order any one of our famous burgers and enjoy a complementary Castle Lager or Hansa Pilsener 500ml Draught

Absolutely Free!



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Baskets

SNACKER BASKET 129

Beef samoosas and pork chippolatas with home fries, served with a BBQ and a Mexican salsa sauce

POPPIN' CHICKEN BASKET 159

Crumbed jalapeños stuffed with mozzarella cheese, crumbed chicken strips, chicken rissoles, served with golden fries and a sweet thai-chilli sauce

CHICKEN SNACKER BASKET 179

Crumbed chicken fillet fingers and grilled chicken wings, served with crispy fries, BBQ sauce and honey mustard mayo

DOGGIE BASKET 139

Chicken rissoles, juicy cocktail cheese grillers, cheese samoosas and home fries, served with a mustard mayo for dunkin'

RIB & WING BASKET 229

Flame-grilled cocktail ribs and sticky chicken wings, served with crispy potato wedges and a BBQ sauce

HIGH FLYING WING BASKET 199

A generous portion of nine sticky chicken wings, served with chips and our famous creamy blue cheese sauce

THREESOME BASKET 199

Juicy strips of gammon, tender strips of crumbed chicken and cocktail cheese grillers with fried potato wedges, served with a honey mustard mayo and BBQ sauce

BATTERED PRAWN & CHICKEN BASKET 189

Golden battered prawns with crumbed chicken strips and chips, served with a honey mustard mayo and tartare sauce

V VEGETARIAN BASKET 159

Grilled halloumi fingers, mini cheese samoosas, crumbed button mushrooms and vegetable spring rolls served with crispy potato wedges and a sweet thai-chilli sauce

PIGGY BASKET 139

Cheese puffs, juicy chippolatas, cocktail cheese grillers and pub-style potato wedges served with a mustard mayo sauce



CHEESE & CHICKEN BASKET 229

Deep-fried halloumi cheese fingers, cocktail cheese grillers, mini cheese samoosas and tender strips of crumbed chicken breast fillet, served with fried potato wedges, BBQ and a sweet thai-chilli sauce

CHICKEN FINGER BASKET 139

A basket of crumbed chicken strips and golden fries with BBQ sauce and honey mustard sauce

FISH SNACKER BASKET 189

Juicy strips of crumbed hake, fish balls and tender calamari deep-fried until golden brown, served with crispy home fries and a tartare sauce for dunking



Platters

FOUR BALL PLATTER 299

Beef samoosas, crumbed chicken strips, pork chippolatas, cocktail cheese grillers, grilled chicken wings, juicy gammon strips and chips, served with a honey mustard mayo, BBQ and sweet thai-chilli sauce

V TIMEOUT PLATTER 279

A vegetarian platter with deep-fried halloumi wedges, mini cheese samoosas, crumbed button mushrooms, crispy vegetable spring rolls, mozzarella pita bread wedges, pickled gherkins and sliced peppadews served with a sweet thai-chilli sauce

HALF DOZEN PLATTER 369

A platter consisting of crumbed chicken strips, calamari, boerewors bites, beef samoosas, cheese grillers, fried halloumi, battered onion rings and chips, served with honey mayo, sweet thai-chilli and BBQ sauce

FISHERMAN'S PLATTER 359

A selected variety of crumbed calamari, half shell mussels, prawn spring rolls, crumbed hake fingers, battered prawns and fish bites, served with a 1000 island and tartare sauce

DIRTY DOZEN PLATTER 599

A large platter consisting of crumbed chicken strips, juicy gammon strips, calamari, boerewors bites, grilled chicken wings, crumbed hake fingers, beef samoosas, pork chippolatas, fried halloumi cheese, frikkadels, cocktail cheese grillers and onion rings, with tartare, BBQ, honey mustard mayo and sweet thai-chilli sauce for dunking - this one's for the team!

Extra Time

Speciality Coffees

TRADITIONAL IRISH-STYLE COFFEE MADE WITH ONE OF THE FOLLOWING:

Amaretto, Amarula, Bell's Whisky, Brandy, Frangelico,
Kahlua, Rum

59

Don Pedros

AUTHENTIC ICE CREAM BASED DRINK LACED WITH YOUR CHOICE OF:

Amarula, Black Sambuca, Brandy, Bell's Whisky,
Choc Mint, Kahlua, Stroh Rum, Strawberry Lips

59

Hot Drinks

Ceylon Tea, Rooibos Tea, Filter Coffee, Espresso 29

Caffè Latte, Cappuccino, Double Espresso 35

Milo, Choccochino, Hot Chocolate 45



Cold Desserts

STRAWBERRY CHEESECAKE 75

Strawberry cheesecake filled with strawberry pieces on a shortbread crumb base, glazed with strawberry coulis

BANANA SPLIT 69

A decadent treat of freshly sliced banana, accompanied by a delicious combination of vanilla ice cream, strawberries and whipped cream, garnished with caramel, glacé cherries and sprinkled with a taste of rainbow

ICE CREAM & CHOCOLATE SAUCE 59

Superior vanilla ice cream topped with hot chocolate fudge sauce, finished with a glacé cherry

CARAMEL CHEESECAKE 79

Delectable cheesecake with a salted caramel top, dressed to impress

Hot Desserts

DEATH BY CHOCOLATE 99

A thick chocolate sponge doused in a warm chocolate and fudge sauce and sprinkled with pecan nut shavings, served with creamy vanilla ice cream or fresh whipped cream

CHOCOLATE BROWNIES 79

A moist slab of dark chocolate and pecan nut cake coated in a rich chocolate sauce, served with vanilla ice cream or fresh whipped cream

CAPE MALVA PUDDING 75

Cape Malay pudding made the traditional way using butter, fresh cream, apricot jam and rich toffee sauce

CHOCOLATE VOLCANO 79

This is a delightful portion of chocolate cake with rich chocolate sauce inside, served warm with your choice of ice cream or cream

WAFFLE 59

Homemade and freshly prepared with your choice of ice cream or cream, drizzled with warmed syrup and chocolate fudge sauce, garnished with chocolate vermicelli

WAFFLE KIT-KAT CARAMEL 69

Homemade and freshly prepared with your choice of ice cream or cream, covered with a mouthwatering Kit-Kat and caramel topping

SMARTIE WAFFLE 69

A freshly made golden waffle with smarties and caramel, served with ice cream or cream and complemented with a maraschino cherry

Draughts & Beers

LOCAL & IMPORTED DRAUGHTS

Castle Lite, Castle Lager, Heineken, Heineken Silver, Stella Artois, Windhoek Lager, Amstel, Hansa Pilsener, Carling Black Label, Guinness, Hoegaarden, Leffe Blonde

LOCAL BEERS

Castle Lite, Castle Free, Castle Lager, Castle Milk Stout, Lion Lager, Hansa Pilsener, Carling Black Label, Castle Double Malt

INTERNATIONAL BEERS

Corona, Amstel, Erdinger Kristal, Erdinger Weisbier, Erdinger Non-Alcoholic, Heineken, Heineken Silver, Heineken Non-Alcoholic, Tafel Lager, Stella Artois, Millers Genuine Draft, Windhoek Lager, Windhoek Draught Bottle

**BUCKET SPECIALS
AVAILABLE**



Ciders & Coolers

CIDERS

Hunter's Dry, Hunter's Gold, Hunter's Hard Lemon, Hunter's Export, Hunter's Chilled (Non-alc)

35

Hunter's Extreme

39

Savanna Dry, Savanna Light, Savanna Angry Lemon, Savanna Non-Alcoholic

39

Kopparberg Strawberry & Lime

59

FLAVOURED COOLERS

Flying Fish Pressed Lemon, Flying Fish Dry Apple

35

Smirnoff (Spin, Storm, Pine Twist)

39

Brutal Fruit (Strawberry Rouge, Ruby Apple Spritzer)

35

JC Le Roux (Le Domaine Light, La Fleurette Light, Sparkling Sauvignon Blanc)

39

Bernini (Classic, Amber, Blush)

35

Bacardi Breezer (Blackberry, Blueberry, Peach, Watermelon)

39

Belgravia (Gin & Dark Cherry, Gin & Dry Lemon, Gin & Tonic)

39

Red Square Pink Ice, Red Square Energizer

45



White Wines

SAUVIGNON BLANC

Nederburg Classic **129**

Two Oceans **129**

Durbanville Hills **189**

Nederburg Winemasters **189**

Zonnebloem **189**

Fleur du Cap **229**

CHARDONNAY

Durbanville Hills **189**

Nederburg Winemasters **189**

Zonnebloem **189**

Fleur du Cap **229**

Fat Bastard **239**

CHENIN BLANC

Nederburg Classic **129**

Durbanville Hills **189**

Franschhoek Cellar "La Cotte Milk" **189**

Fleur du Cap **229**

BLENDS & OTHER VARIETALS

Nederburg Classic Lyric, Nederburg Classic Stein
129

Drostdy-Hof Extra Light, Drostdy-Hof Natural Sweet White
109

Graça **119**

Cape Portrait (Chenin Blanc/Sauvignon Blanc) **169**

Zonnebloem Blanc de Blanc **149**



Rosé

Drostdy-Hof Extra Light Rosé **109**

Drostdy-Hof Natural Sweet Rosé **109**

Graça Rosé **119**

Nederburg Classic Rosé **129**

Durbanville Hills Dry Merlot Rosé **189**

Boschendal Blanc de Noir **189**

Wine By The Glass

Drostdy-Hof Extra Light,
Drostdy-Hof Natural Sweet White,
Drostdy-Hof Premier Grand Cru,
Drostdy-Hof Natural Sweet Rosé

39

Drostdy-Hof Claret Select **45**

Champagne & Sparkling Wines

JC le Roux (La Chanson, La Fleurette, Le Domaine,
Pinot Noir), JC le Roux non-alcoholic Le Domaine

189

Durbanville Hills Sparkling Sauvignon Blanc

199

Pongrácz Brut Chardonnay / Pinot Noir, Pongrácz Rosé,
Pongrácz Nectar Rosé Light, Pongrácz Noble Nectar

309

Blends & Other Varietals

Nederburg Baronne (250ml) **69**
 Drostdy-Hof Natural Sweet Red **109**
 Nederburg Classic Duet **129**
 Two Oceans (Cabernet Sauvignon/Merlot) **129**
 Rib Shack Red Vintage Blend (Pinotage/Shiraz) **145**
 Chateau Libertas **145**
 Cape Portrait (Cabernet/Shiraz) **169**
 Zonnebloem Noir de Noir **189**
 Nederburg Baronne **189**
 Alto Rouge **239**
 Neethlingshof Malbec **269**

Red Wines

CABERNET SAUVIGNON

Nederburg Classic **129**
 Durbanville Hills **189**
 Nederburg Winemasters **199**
 Zonnebloem **229**
 Fleur du Cap **259**

MERLOT

Nederburg Classic **129**
 Durbanville Hills **189**
 Van Loveren **189**
 Nederburg Winemasters **199**
 Zonnebloem **229**
 Fleur du Cap **259**

SHIRAZ

Durbanville Hills **189**
 Nederburg Winemasters **199**
 Zonnebloem **229**
 Fleur du Cap **259**
 Fat Bastard **269**

PINOTAGE

Beyerskloof (250ml) **89**
 Durbanville Hills **189**
 Nederburg Winemasters **199**
 Zonnebloem **229**
 Beyerskloof **229**
 Fleur du Cap **259**

Introducing the New Classic Range

129.00



MERLOT · CABERNET SAUVIGNON · DUET
 LYRIC · STEIN · SAUVIGNON BLANC
 CHENIN BLANC · ROSÉ

Virgin Cocktails 59

BARNYARD'S FULL

Ice cream, banana slices and strawberries

MOCKTAIL MOJITO

Soda, mint leaves, sugar and lemon juice

STRAWBERRY DAIQUIRI

Grenadine, lime and strawberries

Cocktails 79

BLUE LAGOON

Libido, blueberry cordial, vodka and lemonade

MOJITO ORIGINAL

Mint leaves, lime wedges, sugar, Bacardi and soda water

PURPLE RAIN

Vodka, peach schnapps, Bacardi, gin, blue curacao, lime, grenadine and lemonade

PIRATE'S REVENGE

Vodka, Spiced Gold, triple sec, dark rum, sour mix and Coke

FIZZPOP

Vodka, apple sours, Sparberry

SEX ON THE BEACH

Vodka, peach schnapps, orange juice and grenadine

SINGAPORE SWING

Gin, cherry liqueur, triple sec, brandy, lime, grenadine and pineapple juice

AMARULA CHOCOLATE SHAKE

Amarula, vodka, Nachtmusik and ice cream

STRAWBERRY DAIQUIRI

Bacardi, lime, strawberry liqueur and strawberries

MARGARITA

Silver tequila, triple sec and lime



Fish Bowls (1 litre)

GIRLS GO BANANAS 129

Gin, Malibu, triple sec, banana liqueur, strawberry liqueur, grenadine and lemonade

CANDY FLOSS 129

Smirnoff Storm, vodka and Po10c

BLUE STAR 169

Gin, vodka, blue curacao, gold tequila, sour mix, lime cordial and lemonade

GUMMY BEAR JUICE 169

Vodka, gin, cherry liqueur, berry juice and lemonade

THE WATERMELON 179

Cruz watermelon vodka, lemonade and watermelon liqueur

APEROL SPRITZER

Aperol, Sparkling Sauvignon Blanc and soda water

STRAWBERRY MARGARITA

Gold tequila, triple sec, lime and strawberry liqueur

WATERMELON SPLASH

Vodka, watermelon liqueur, lime juice and mint

LONG ISLAND ICED TEA

Silver tequila, gin, vodka, Bacardi, triple sec, sour mix and Coke

CALIFORNIAN ICED TEA

Vodka, Bacardi, gin, gold tequila, blue curacao, sour mix and lemonade

APPLETINI

Vodka, apple sours, triple sec

BLOODY MARY

Vodka, tomato cocktail, celery, pepper, Tabasco and worcestershire sauce

HIPPIE JUICE

Watermelon vodka, triple sec, Malibu and pink lemonade

BERRY CHILLER

Vodka, amaretto, triple sec, orange and wild berry juice

GORDON'S BERRY FIZZ

Gordon's gin, lemon, cranberry juice and ginger ale

CALL ME A CAB

Vodka, Malibu, peach schnapps, Southern Comfort, banana liqueur and pineapple juice

COSMOPOLITAN

Vodka, triple sec, lime cordial and wild berry juice

PIMMS O'CLOCK

Pimms, lemonade, cucumber, orange slices, mint and strawberry slices

PINA COLADA

Bacardi and fruit lagoon

BLUEBERRY BLOSSOM

Cruz Manhattan Blossom vodka, triple sec, blueberry cordial and lemonade

Shooters 25

SPRINGBOK

Peppermint and Amarula

SWEET SIXTEEN

Cherry liqueur, Amarula and a maraschino cherry

B52

Kahlua, Amarula and white sambuca

BUBBLEBUTT

Bubblegum tequila and silk panties

BLOW JOB

Kahlua, Amarula and cream

BUTTERSCOTCH

Caramel vodka and silk panties

BOB MARLEY

Peppermint, Amarula and red sambuca

SOWETO TOILET

Banana, Amarula and Nachtmusik

GREEN & GOLD

Gold tequila and apple sours

BANANA BLOW JOB

Banana, Amarula and cream

RUSSIAN NUT

Frangelico and vodka

CHOC STRAWBERRY KISS

Strawberry cream tequila and Nachtmusik

SLIPPERY NIPPLE

Amarula and white sambuca

JELLY BABY

Banana, blue curacao, Amarula and grenadine

TURKISH DELIGHT

Nachtmusik and grenadine

ZEBRA

Silk panties, sambuca white & black

Shooters 29

SILK PANTIES

Vodka, cinnamon and condensed milk

DIDDLE DADDLE

Caramel vodka and Frangelico

LIQUID COCAINE

Vodka, blue curacao and lime

MIKE TYSON

Black sambuca and Stroh Rum

4 X 4

Kahlua, peppermint, Amarula and Stroh Rum

PANCAKE

Aftershock and Amarula

SEX WITH THE EX

Gold tequila, coffee tequila & Stroh Rum

BLACK FOREST

Nachtmusik, Amarula choc raspberry and cream

SUITCASE

Jack Daniels and passion fruit

MARSHMALLOW

Strawberry tequila cream and silk panties

JÄGER SNAP

Jägermeister and peach schnapps

DEVIL'S TEARS

Aftershock and vodka

SLEDGEHAMMER

Kahlua, Amarula and Stroh Rum

DIRTY PANTIES

Silk panties, banana, Nachtmusik

CARAMELLO BEAR

Caramel vodka and chocolate vodka

LITTLE RASCAL

Lime cordial and amaretto



ILLEGAL IMMIGRANT

Gold tequila, triple sec and a jalapeño chilli

SON OF A BITCH

Jägermeister, gold tequila and Amarula

ORAL ORGASM

Amarula, cherry liqueur and Nachtmusik

FIRE & ICE

Aftershock and blue curacao

TEQUILA DREAM

Strawberry & bubblegum tequila cream

FLAMING SUICIDE

Black sambuca, absinthe and Stroh Rum

LIQUID MARIJUANA

Absinthe, lime and vodka

RUNAWAY BRIDE

Silk panties and Nachtmusik



*The Green & Gold ever so bold, Champions of old and new
In every contest, not only a few
We salute, we cheer...With great food and cold beer
We serve you gladly with a smile, Ready to go the extra mile
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