



Lucy Blu

RESTAURANT

MENU

Advice from a Dragonfly

Spend time near the water.
Enjoy long summer days.
Zoom in on your dreams.
Keep your eyes open.
Enjoy a good reed.
Be colourful.
Just wing it!

SUNRISE SOIRÉE

Served till 12h00

THE BASIC

R95

Two eggs, bacon, grilled tomato, toast.

OR Replace bacon with vegan bacon.

R115

LUCY

R135

Two eggs, bacon, banger, fried mushrooms, grilled tomato, toast.

OR replace bacon and banger with vegan bacon and sausage

R155

EGGS BENEDICT

R145

Two poached eggs nestled on an English muffin with rocket, avo and bacon, finished with hollandaise sauce.

OR Replace bacon with vegan bacon.

R155

EGGS ROYALE

R155

Two poached eggs nestled on an English muffin with rocket, avo and smoked trout, finished with hollandaise sauce.

OR replace salmon with vegan bacon.

R165

FRENCH TOAST

R85

Dipped and fried bread, bacon, syrup.

THREE-EGG OMELETTE

R135

Free-range eggs with a choice of three fillings served with toast.

Bacon | Smoked trout | Pulled pork | Ham | Banger slices | Chorizo | Pepperoni | Cheddar cheese | Mozzarella cheese | Chopped tomato | Sliced mushrooms | Grilled onions | Spicy chicken livers

BREAKFAST PARFAIT

R115

Layers of Greek yoghurt, fresh fruit, homemade granola, topped with honey.

CROISSANT

R115

Mixed berry compote, cream or cream cheese.

A 12.5% gratuity will be added to tables of eight or more.

Please note, we cannot do split bills.

All our food is made to order - please be patient with us.



MAINS

SZECHUAN PORK BELLY R235

Asian flavours, noodles and stir-fry vegetables.

NONNA'S MEATBALLS R165

Saucy beef meatballs served on linguini, topped with mozzarella and parmesan.

BEEF OR CHICKEN BURGER R135

Homemade beef patty (double) or a grilled chicken fillet served with chips.

OR Vegan patty. R155

BURGER TOPPINGS

Grilled mushroom. R15

Ham. Pineapple. Feta. Jalapeño. Peppadews. Olives. Mint sauce. Avo. Griddled pear. Peppers. R20

BBQ pulled pork. Pulled lamb. Pulled chicken. Bacon. Chorizo. Pepperoni. Brie. Blue cheese. Figs. Parma Ham. R25

Vegan cheese. Vegan sausage. Vegan bacon. R40

SPICY CHICKEN LIVERS R165

Sautéed in brandy, served with toast.

CHEF'S SALAD R145

Greek-style salad with a sprinkling of nuts and our homemade vinaigrette.

Add pulled chicken +R20

Add smoked trout +R30

Replace feta with vegan feta +R20

GOURMET BURGERS: SERVED WITH CHIPS OR SALAD

THE DRUNKEN MUSHROOM R160

Beef or Chicken topped with a mushroom brandy cream sauce.

THE CAPRESE R160

Beef or Chicken, homemade mozzarella, heirloom tomato, basil pesto.

JUICY LUCY R160

Chicken topped with cheese and pineapple with our secret house sauce.

THE JEFA R185

Beef or Chicken, peri-mayo, avo, bacon, cheese, and spicy salsa.

STEAK R230

250g steak served with a sauce of your choice, accompanied by chips or salad.

Sauces: Pepper, mushroom, cheese, chimichurri, garlic butter, peri-peri, garlic sauce.

FOR THE KIDS

Loaded fries: ham and cheese sauce R65

Chicken strips and chips R75

Small margherita pizza R75

Small ham and pineapple pizza R90

Nonna's meatballs and spaghetti R90

Beef, fish or chicken burger and chips R90

Please ask your server for the blackboard & sushi menu options.

PIZZA

PIZZA BREAD R95

Feta, garlic.

MARGHERITA R110

Fresh basil, oregano.

VEGAN MARGHERITA R130

Vegan cheese, fresh basil, oregano.

HAWAIIAN R145

Ham, pineapple.

REGINA R150

Ham, mushroom.

GLOW R165

Pulled chicken, peppadews, feta, chilli jam.

ICON R160

Bacon, feta, avo.

THE JAX R170

Sliced tomato, mushrooms, artichokes, fresh basil, oregano.

BBQ PORK R175

Pulled BBQ pork, brie, jalapeño, peppadews.

THE BLU R175

Blue cheese, figs, bacon, mushroom, rocket.

LUCY R180

Bacon, chorizo, pepperoni, ham, rocket.

THE DARE R180

Parma ham, griddled pear, blue cheese, rocket.

DOLLY R185

Pulled lamb, brie, cherry tomato, olives, mint sauce.



BUILD YOUR OWN

Build your own from our Margherita base or add on:

Basil. Rocket. Parsley. R10

Mushroom. Sliced tomato. Cherry tomato. R15

Ham. Pineapple. Feta. Jalapeño. Peppadews. Olives. Mint sauce. Avo. Griddled pear. Peppers. R20

BBQ pulled pork. Pulled lamb. Spicy Chicken Livers. Pulled chicken. Bacon. Chorizo. Pepperoni. Brie. Artichoke. Blue cheese. Figs. Parma Ham. R25

Vegan Sausage. Vegan Bacon. R40

DESSERTS

CRÈME BRÛLÉE R95

Traditional vanilla.

CHOCOLATE VOLCANO R115

Saucy chocolate tart served with cream or ice cream.

GELATO DE CUBA R85

Vanilla ice cream and homemade chocolate sauce.

KIDDIES ICE CREAM R60

Served with chocolate sauce.

COCKTAILS

MARGARITA R80

White Tequila, Triple Sec, Lime Juice.

MARTINI R85

Gin, Vermouth, Olives.

DIRTY MARTINI R85

Gin, Vermouth, Olive Brine, Olives.

MOJITO R85

Mint, Lime, Bacardi, Soda, Simple Syrup.

PINA COLADA R90

Bacardi, Coconut Cream, Malibu.
Pineapple.

SEX ON THE BEACH R90

Vodka, Peach Schnapps, Orange Juice.
Grenadine.

TEQUILA SUNRISE R90

White Tequila, Peach Schnapps,
Orange Juice. Grenadine.

LONG ISLAND ICED TEA R105

Vodka, Bacardi, Gin, Tequila, Triple
Sec, Coke.

COSMOPOLITAN R80

Bacardi, Cranberry Juice, Triple Sec,
Lime Juice.

WHISKY SOUR R80

Whisky, Lemon Juice, Simple Syrup.

APEROL SPRITZER R120

Aperol, Bubbles, Soda.

COOL DRINKS

SOFT DRINKS

Coke; Coke Zero R30

Fanta; Crème Soda R35

Appetizer; Grapetizer R40

Iced Tea: Lemon; Peach R35

Soda; Lemonade; Ginger Ale; Dry
Lemon R30

Tonic Water; Sugar-free Tonic
Water R30

Orange; Pineapple; Cranberry Juice R40

Red Bull R40

Rock Shandy R65

Passion Fruit; Lime; Kola Tonic
Cordial R15

Still; Sparkling Water R28

MILKSHAKES

Strawberry, Chocolate, Vanilla,
Lime, Bubblegum, Coffee R60

Dom Pedro: Kahlua, Whisky,
Frangelico or Amarula R80

HOT DRINKS

COFFEE

Americano R35

Cappuccino R40

Cortado R40

Flat White R40

Caffè Latte R45

Caffè mocha R45

Affogato R70

Espresso R30

Double Espresso R35

Irish Coffee: Kahlua, Whisky,
Frangelico or Amarula R85

Iced Coffee R45

• Decaf replacement +R10

TEA

Chai Latte R40

Earl Grey R35

Ceylon R30

Red Cappuccino R40

Rooibos R30

• Almond milk replacement +R15

CORKAGE

You are more than welcome to bring your own wine at an additional fee of
R70 per 750ml bottle.

BEERS & CIDERS

ON TAP

Frosty Whale Lager **R40/50**
330/500ml

Frosty Whale Blonde **R40/50**
330/500ml

Windhoek Lager 500ml **R55**

Black Label **R35**

Castle; Castle Lite **R35**

Hunter's Dry **R40**

Flying Fish Lemon **R40**

Heineken **R40**

Heineken Zero **R40**

Stella Artois **R45**

Savanna 0 **R45**

Savanna Dry **R45**

Savanna Lite **R45**

Windhoek **R45**

Windhoek Draught **R45**

SPIRITS

Amarula **R25**

Bacardi **R35**

Bain's Whiskey **R40**

Bells **R40**

Frangelico **R35**

Glenfiddich **R85**

Gordon's Gin **R30**

Hennessy Cognac **R95**

Jack Daniels/Honey **R35**

Jägermeister **R35**

Jameson **R40**

Limencello **R35**

Old Brown Sherry **R20**

Olof Bergh Brandy **R20**

Richelieu **R35**

Smirnoff Vodka **R25**

Spiced Gold **R25**

Swartland Cape Ruby Port **R40**

Tanqueray Gin **R50**

White / Gold Tequila **R35**

Rooster Respitado Tequila **R65**



WINE LIST

BUBBLES

VILLIERA TRADITION BRUT

375ml: **R220** | 750ml: **R350**

A zesty Cap Classique displaying the full balanced yeasty complexity synonymous with a blend of white and red grapes.

VILLIERA BRUT ROSÉ

R350

This Cap Classique has a uniquely rich, fruity character reminiscent of strawberries with a touch of brioche.

DOMAINE DES DIEUX THE ROSE OF SHARON

R480

Strawberry, black cherry, raspberry notes jump out of the glass with a hint of rose water in the background. The mousse is fine, and soft, with a rich, generous attack developing beautifully in the mouth into a clean, dry finish.

SAUVIGNON BLANC

RAKA

R195

This unique Sauvignon Blanc offers a pale straw yellow colour in the glass, with a fresh and lively bouquet of passion fruit, peach, gooseberries and guava.

NITIDA

R230

This unique Sauvignon Blanc offers a pale straw yellow colour in the glass, with a fresh and lively bouquet of passion fruit, peach, gooseberries and guava.

BOUCHARD FINLAYSON

R260

An explosive nose combines fig and gooseberry aromas alongside a hint of thyme. The fleshy texture and flavourful palate of green apple and sliced grapefruit is kept in balance by fine refreshing lines.

SPRINGFIELD LIFE FROM STONE

R275

Flinty with a mineral palate, an all-time favourite.

CHENIN BLANC

LEOPARD'S LEAP

R180

Zesty summer melon with hints of white peaches follow through on the palate, finishing with a well-balanced crisp acidity.

PROTEA

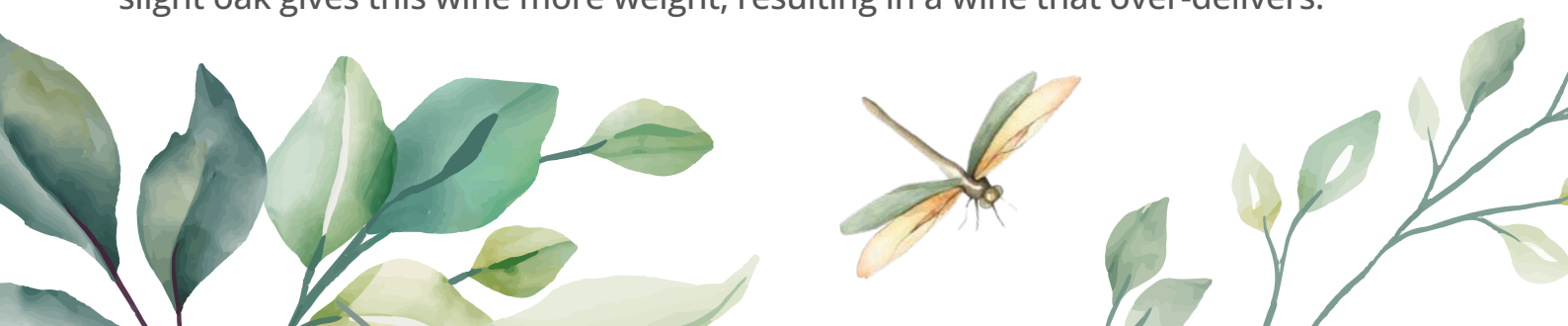
R195

A delicate nuance of chamomile adds depth and interest to the nose of typical stone fruit: apricot, and peach.

SALT ROCK

R195

This wine comes to life with vibrant stone fruit and great mid-palate tension. The slight oak gives this wine more weight, resulting in a wine that over-delivers.



ROSÉ

DELPHIN LOLLIPOTS SHIRAZ ROSÉ **R170**

A medley of fresh-cut flowers on the nose with lingering flavours strawberry and watermelon on the palate.

TRANQUILLE **R180**

Blended to be fresh and vibrant, enjoy tropical fruit, red berries and lime on the nose, which follow through perfectly on the palate.

SPOOKFONTEIN **R195**

This crisp, dry Rosé invites delicate fragrances of violets, cherries and gooseberries on the nose. In the mouth, it offers refreshing strawberry notes and a long, elegant finish.

GABRIELSKLOOF ROSEBUD **R210**

Raspberry, watermelon and bright floral notes lift the nose with the palate similarly red-fruited. A zesty, mineral spine from grapefruit peel and flint brings energy and focus to a vintage that is tart, crunchy and ever so smashable.

CHARDONNAY

DELPHIN CHARDONNAY LIGHTLY WOODDED **R230**

A bouquet of fruit with notes of green apple and citrus, balanced by the slight nuttiness of gentle oak.

CREATION **R390**

Glorious layers of sun-kissed pear and peach enhanced by fresh minerality and hints of spice.

NEWTON JOHNSON SOUTHEND **R430**

A wine with energy and intensity. The high-toned, rapier-like lime fruit is buoyed with sharp ginger, white pepper and flint.

WHITE BLENDS & SINGLE VARIETALS

BOUCHARD FINLAYSON BLANC DE MER **R220**

The complex and layered palate reveal fresh-cut apple, dried apricot and pickled ginger, flanked by subtle sea salt. Supple, yet refreshing with a well-balanced finish.

HAUTE CABRIÈRE CHARDONNAY PINOT NOIR **R235**

Fresh citrus flavours are underpinned by white peach and red fruit, with balanced acidity which works well in food and wine pairings.

EENZAAMHEID VIN BLANC **R270**

The palate has a pleasing weight and depth of flavours with a creamy mouthfeel. Crunchy green apple acidity on the finish, allowing the ripe tropical fruit flavours to linger.

SPRINGFIELD MISS LUCY **R290**

Bursting with citrus flavours and an ample mouth feel, yet remarkably low in alcohol.

LISMORE AGE OF GRACE VIOGNIER **R310**

Seduces you with the beautiful perfume of honeysuckle and orange blossom and a textured palate of apricot, kiwi and pineapple.

MERLOT

PROTEA

R180

Ample appeal with tasty red and black fruit notes: plum, mulberry and soft Agen prune, Christmas cake and gentle spice highlights round out the palate.

PINOTAGE

STANFORD HILLS JACKSONS

R285

This wine is still showing lively fruit flavours of red cherries, tomato leaf and plum, followed by subtle tertiary characters of tobacco and dried fig.

CABERNET SAUVIGNON

LEOPARD'S LEAP

R180

Mix berry aromas with distinct blueberry notes on the nose and palate. Underlying soft cinnamon spices contribute to the complexity of the wine.

SHIRAZ

GUARDIAN PEAK

R235

Approachable Shiraz with pronounced nose of ripe plum and juicy black currant with some spicy notes of cinnamon, cloves and a hint of black pepper.

DELPHIN WHEATLANDS SHIRAZ

R260

Full-bodied with lots of berries and spices coming through on the nose and palate.

PINOT NOIR

PAUL CLUVER VILLAGE

R295

Sour-cherry and cranberry are present, with an intriguing whisper of rose-petal.

RED BLENDS & SINGLE VARIETALS

SPOOKFONTEIN LITTLE GHOST

R195

This approachable Bordeaux-style blend opens with inviting aromas of ripe red berries, plum, and a hint of blackcurrant, framed by subtle notes of vanilla, cedar and a touch of dried herbs.

DELPHIN SMG

R230

Shiraz, Mourvedre and Grenache blend. A lovely spicy blend, showing lots of red fruit flavours, with a silky finish.

GABRIELSKLOOF THE BLEND

R280

A generosity of fruit led by cherries, plums and blackcurrant alongside cloves, fennel and a hint of cocoa.

THIART THE POPE'S NEW CRIB GRENACHE NOIR

R350

Light to medium-bodied, fruit-forward wine. Can be enjoyed slightly chilled for those hotter than average South African summer days.

PER GLASS

Arabella Chenin Blanc; Sauvignon Blanc; Rosé or Red

R60

440ML CARAFE

Arabella Chenin Blanc; Sauvignon Blanc; Rosé or Red

R85