

Surrounded by rare fynbos, crisp ocean,
rugged mountains and endless sky,
our village is a natural paradise
like nowhere else on earth.

Welcome to your local eatery, The Pringle.

Our hands-on team is inspired
by our unique natural beauty
to offer villagers & visitors alike,
an experience as special
as the place we call home.

Breakfast served until 11am
Lunch served from 12pm
Dinner served from 6pm

Liquor served from 10am until we close

10% service charge will be applied to tables of 6 or more
Tips are greatly appreciated by all our staff - they are pooled & shared weekly
One bill per table
Corkage: R40 for wine or bubbly not on our wine list
Allergies - please inform our team
WiFi - lagalerie20% - 0714534915

Oct 2026

Java, Leaves, Malts & More

Milk alternatives: Almond milk **+12** l Oat Milk **+12**
Flavoured Syrup: Vanilla, Caramel or Hazelnut **+12**
Decaf **+10** | Manabrew **+10**

Americano
Espresso with hot water
Short **28** Double **40** Jumbo **45**

Espresso
Single **28** Double **40**

Cortado
Double shot espresso with a touch of froth **40**

Flat White
Double shot espresso with texturised milk **45**

Red Cappuccino
Double rooibos shot with texturised milk **55**

Red Latte
Double rooibos shot layered with creamy milk & froth **55**

Dirty Chai
Single espresso & chai with texturised milk **48**

Dirty Choc Chai
Single espresso, chai & chocolate with texturised milk **55**

Café Mocha
Single shot of espresso & hot chocolate with texturised milk **48**

Iced Coffee
Espresso with ice & milk **42**

Gourmet Iced Coffee
Espresso, ice, a dash of cream, flavoured syrup, shaken **55**

Juices
Orange **20/30**
Apple **20/30**
Cranberry **25/35**
Mango & Orange **25/30**
Fruit Cocktail **25/30**

Cappuccino
Equal parts espresso texturised milk & froth
Short **39** Double **45** Jumbo **50**
Add whipped cream **+18**

Macchiato
Espresso marked with a touch of steamed milk **38**

Café Latte
Espresso layered with creamy milk & froth
Single **42** Double **49**

Teas
Ceylon	**30**
Rooibos	**30**
Herbal	**40**

(ask your waitron for flavours)

Homemade iced tea
Rooibos, apple juice & a dash of honey **30**

Chai Latte
Chai tea with texturised milk
Regular **45** Jumbo **50**

Hot Chocolate
Regular **42** Jumbo **50**
With texturised milk
Add marshmallows **+5**
Add whipped cream **+18**

Milo
With texturised milk **40**

Milkshakes
Chocolate / Coffee / Lime / Salted Caramel / Strawberry **60**

Soda Floats
Coke / Crème Soda **45**

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BREAKFAST

Served until 11am

Hearty Breakfast

1 pork sausage, 3 rashers of bacon, 2 eggs your way, grilled tomatoes, crispy potatoes, mushrooms. Served with your choice of toast **150**

The Halloumi Harvest breakfast

Grilled halloumi, 2 eggs your way, basil pesto, grilled tomatoes, crispy potatoes, mushrooms. Served with your choice of toast **130**

Healthy Breakfast

Homemade granola, Bulgarian yoghurt, seasonal berries, honeycomb crumble **95**

Omelettes

3 egg omelette **55**

add 2 rashers bacon **+25** | add mushrooms **+20** | add cheese **+25** | add tomato **+15**
add spinach **+15** | add onion **+15** | add feta **+25**

Eggs Benedict

Toasted English muffin topped with basil pesto, grilled tomatoes, bacon, 2 poached eggs, whole-grain Hollandaise **125**

or

Toasted English muffin with smoked salmon, spinach, 2 poached eggs, whole-grain Hollandaise **140**

Small breakfast

2 rashers of bacon with 2 eggs your way, grilled tomatoes, mushrooms. Served with your choice of toast **110**

Breakfast bowl

2 eggs scrambled, served with sourdough toast and topped with bacon, tomato and mature cheddar **125**

or

2 eggs scrambled, served with sourdough toast and topped with smoked salmon, crispy capers and feta **140**

Additions & Sides

2 rashers bacon **25**
Egg **15**
Pork sausage **25**
Mushrooms **20**
2 slices sourdough toast - jam, marmalade or butter **20**

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TO START OR SHARE

Served from 12pm

Vegetable tempura
With Asian dipping Sauce **95**

Open crispy pork wontons
With Asian slaw **110**

Curried chicken livers
With toasted ciabatta **125**

SMALL OR LARGE PLATES

Served from 12pm

Drunken mussels
Creamy white wine sauce, onion, garlic, Dijon mustard and parsley with toasted sourdough **150/200**

Crispy calamari strips
With homemade garlic aioli and your choice of chips or skinny fries **120/160**

Rich mushroom risotto
With exotic mushrooms, parmesan crisp and basil oil **130/180**

LARGE PLATES

Served from 12pm

Lamb shank
On creamed pomme purée with seasonal vegetables, red wine jus **245**

Beer battered hake
Homemade chips with tartar sauce **175**

Pasta primavera
Pappardelle pasta with a medley of colourful vegetables and a lemon Parmesan cream **180**

Seafood curry
Medley of seafood in a mild coconut curry sauce served with rice, poppadom, tomato, onion & coriander sambal **225**

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FROM THE GRILL

Served from 12pm

Gourmet burger
Brioche bun with 200g beef patty, lettuce, tomato, mustard mayo, bacon, tomato relish, mature cheddar and your choice of chips or fries **195**

Chicken burger
Brioche bun with Parmesan panko crust chicken fillet, lettuce, tomato, mature cheddar, pickled cucumber, spicy slaw and your choice of chips or fries **185**

Linefish of the day
With pomme purée, sautéed vegetables & a lemon butter sauce **215**

Sirloin steak
300g sirloin steak served with truffle chips **265**

Add mushroom sauce **+35** I Add green peppercorn sauce **+35**

Sides

Truffle homemade fries **50**
Homemade chips **40**
Skinny fries **45**

House salad **50**
Tomato & onion salad **40**
Seasonal vegetables **45**

TOASTIES

Served from 12pm

Cheese & Tomato
On sourdough, white or brown bread with homemade chips **70**

Bacon & Egg
On sourdough, white or brown bread with homemade chips **85**

Chicken Mayo
On sourdough, white or brown bread with homemade chips **75**

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DESSERTS

Served from 12pm

Ask your waitron about our cakes/desserts of the day.

Alternatively:

Amarula panna cotta with coffee syrup **80**
Chocolate brownie **80**
Traditional crème brûlée **80**

KIDS MENU

Kiddies breakfast
2 rashers of bacon, 1 egg, served with chips **60**

Omelette
2 egg omelette with cheese **50**

Fish goujons
Deep-fried battered hake goujons, served with chips **75**

Chicken strips
Panko-crumbed chicken strips, served with chips **70**

Kiddies burger
100g beef patty, served with cheddar cheese & chips **70**

or

100g chicken breast, served with cheddar cheese & chips **65**

Ice cream
Vanilla ice cream with chocolate sauce **50**

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FROM THE BAR

Beers

Amstel **45**
Black Label **45**
Castle Lager **40**
Castle Light **40**
CBC Lager **45**
Devil's Peak Light **45**
Heineken **48**
Windhoek Draught **50**
Windhoek Lager **50**

On Tap (Lager & Ale)

Birkenhead 375/500ml **45/60**
Lazy Leopard (premium lager)
Honey Blonde (honey wheat ale)

Ciders

Hunters Dry **50**
Savanna Angry Lemon **48**
Savanna Dry **50**
Savanna Light **50**

Liqueurs

Amarula **30**
Butlers Banana Liqueur **30**
Butlers Cherry liqueur **30**
Butlers Peppermint Liq **30**
Cointreau **45**
Dalla Cia Grappa **55**
Frangelico **35**
Jagermeister **38**
Kahlua **40**
Triple Sec **30**

Dom Pedro

Ice cream with your choice of liqueur / spirit

Frangelico **70**
Amarula **70**
Kahlua **70**
Jameson **80**
J & B **80**

Irish Coffee

Single espresso with your choice of liqueur / spirit

Frangelico **70**
Kahlua **70**
VAT69 **70**
Jameson **80**
J & B **80**

Wine

Ask for our wine list
House Red - glass **45**
House White - glass **45**

Sherry

Old Brown **25**
Monis Medium **35**

Whisky

Bells **30**
J & B **30**
Jack Daniels **40**
Jameson **45**
Monkey Shoulder **40**
VAT69 **30**

Vodka

Absolut **35**
Count Pushkin **20**

Gin

Strettons Gin **30**
Bloedlemoen Gin **40**
Gordons Gin **30**

Tequila

Jose Cuervo Gold Tequila **35**
Cactus Jack Tequila **25**
Olmeca Silver Tequila **35**

Rum/Cane

Bacardi **30**
Captain Morgan Dark Rum **35**
Red Heart **35**
Spiced Gold **30**
Cape to Rio **30**

Brandy

Klipdrift **30**
KWV 5yr **35**
KWV 10yr **40**
Olof Bergh **30**
Richelieu **28**

Something Special

Ratafia by Pierre Jourdan **55**
fortified chardonnay - one of a kind!

Soft Drinks

300ml

Coke **38**
Coke Light **38**
Coke Zero **38**
Crème Soda **38**
Fanta Orange **38**
Ginger Beer **38**

200ml

Dry Lemon **30**
Fitch Leedes Pink **30**
Fitch Leedes Sugar Free **30**
Ginger Ale **30**
Lemonade **30**
Soda Water **30**
Tomato Cocktail **50**
Tonic Water **30**
Sprite Zero **30**

Appletiser / Grapetiser **45**
Homemade Iced Tea **30**
Rock Shandy/Steelworx **60**

Water

Still / Sparkling 500ml **30**
Still / Sparkling 1.5L **45**

Non-alcoholic

Devil's Peak Zero **45**
Heineken Zero **45**
Savanna Lemon **50**

Juices

Orange **20/30**
Apple **20/30**
Cranberry **25/35**
Mango & Orange **25/30**
Fruit Cocktail **25/30**

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