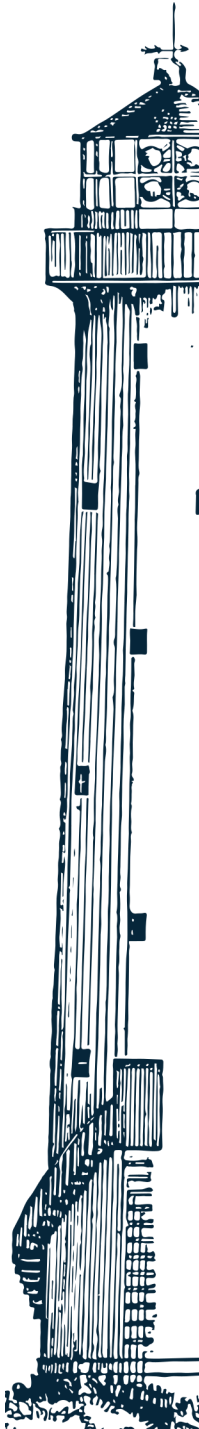


THE BEACH HOUSE

EST YZERFONTEIN 2024

33.3495° S 18.1550° E



WELCOME TO THE BEACH HOUSE

EST YZERFONTEIN 2024

33.3495° S 18.1550° E

The Beach House in Yzerfontein is your new destination for coastal cuisine, offering a relaxed atmosphere with a focus on West Coast flavours.

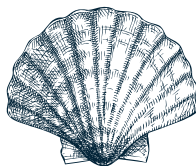
To ensure a flawless experience please take note of our House Rules:

Corkage - From Monday to Thursday we allow guests to bring their own wine with a limitation of 1 x 750ml bottle per 4 guests at R90 a bottle

Allergies - Please note that even through our best efforts, dishes may contain traces of certain allergens such as nuts, dairy, wheat, seafood, soybeans and eggs

Gratuity - For tables of 10 or more guests, a discretionary gratuity of 12% is added to the final billing

Cashless - Please note that for your safety & ours we are a cashless establishment



Thank you for joining us



STARTERS

LINEFISH CEVICHE

R 125

Fresh linefish | pickled red onion | chilli | lemon fresh herbs | basil oil

WEST COAST MUSSEL POT

R 135

Fresh West Coast mussels | white wine cream sauce | parsley | TBH baguette

BEETROOT & GOATS CHEESE

R 135

Grilled, pickled & fresh beetroot | whipped goats cheese | toasted seed & nut mix | wild rocket

TEMPURA PRAWNS (3)

R 120

Crispy prawns | confit lemon | pickled chilli | aioli

BABY SQUID

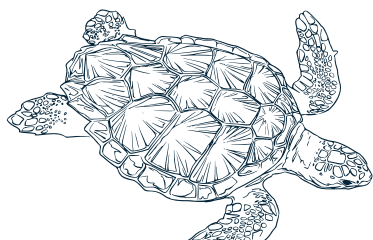
R135

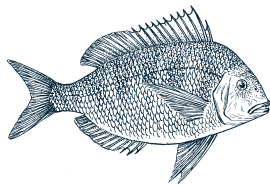
Patagonian squid | TBH spice mix | aioli | coriander

BEEF TARTAR

R 140

Beef fillet | gherkins | capers | mustard seeds | parsley | house baguette





SALADS

CAPRESE

R 125

Creamy mozzarella & ricotta cheese | seasonal tomatoes - grilled, pickled & marinated | basil

YZER 'BAAI SLAAI'

R 125

Local salad leaves | foraged seaside greens | pickled red onion | roasted seed & nut mix | TBH citrus vinaigrette



SIDES & SAUCES

THE BEACH HOUSE (TBH) FRIES

R 65

SEASONAL VEGETABLES

R 65

BEER BATTERED ONION RINGS

R 65

BRANDY & PEPPER SAUCE

R 65

MUSHROOM SAUCE

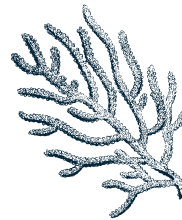
R 65

YZER 'BAAI SLAAI'

R 65



FROM THE SEA



GRILLED SEAFOOD POMODORO

R 215

Grilled prawns | steamed West Coast mussels
pomodoro | tagliatelle | shaved parmesan | basil

BEER BATTERED FISH & FRIES

R 185

Classic beer battered hake | TBH fries | tartar sauce

WEST COAST MUSSEL POT

R 195

Fresh West Coast mussels | white wine cream sauce
parsley | TBH baguette



FROM THE LAND

CHAR-GRILLED FILLET (250G)

R 295

Boran fillet, cooked to your liking
Café de Paris butter | TBH fries | TBH 'baai slaai'
salad

CAFÉ-STYLE STUD BURGER

R 195

Boran beef patties (2 x 90g) | gherkin | STUD sauce
brioche bun | American cheese | onion rings | TBH
fries | 'baai slaai' salad

GRILLED & BATTERED CAULIFLOWER

R 175

Pomodoro, pinenuts, basil, pickled red onion



SIGNATURE PLATTER

TBH SIGNATURE PLATTER - TO SHARE R 695

Prawns (6) | mussels (16) | fried calamari | whole line fish | savoury rice | TBH fries | grilled seasonal vegetables | condiments



DESSERTS

CHEESECAKE R 115

Citrus cheesecake | butter crumble | vanilla ice-cream

‘MILK TART’ CRÈME BRÛLÉE R 105

Classic vanilla custard | sugar & cinnamon snap

THE BEACH HOUSE BROWNIER 115

Fudgy chocolate brownie | chocolate ganache
sea-salt vanilla ice-cream | fresh berries | mint

DOM PEDRO R 95 | R 125

Dom Pedro - Single | Double
(Amarula | Kahlua | J&B Whiskey)

LITTLE ONES

Available only to our guests of 12yrs & younger

FISH & FRIES R 135

Battered hake goujons | TBH fries | tartar sauce

CHICKEN STRIPS & FRIES R 135

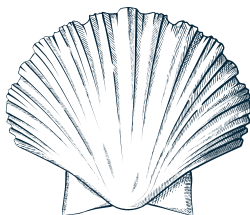
Crumbed & fried chicken strips | TBH fries | aioli

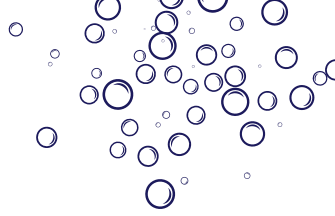
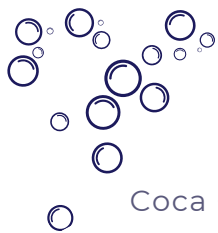
JUNIOR STUD BURGER R 135

Boran beef patty (90g) | cheddar cheese | pink sauce
TBH fries

CHOC-POP-SUNDAE R 85

Vanilla ice-cream | chocolate sauce | caramel popcorn
wafer





SOFT DRINKS

Coca Cola	R 35
Coca Cola Zero	R 35
Grapetizer	R 60
Lipton Peach Iced Tea	R 40
Lipton Lemon Iced Tea	R 40
Schweppes Tonic	R 30
Schweppes Dry Lemon	R 30
Schweppes Pink Tonic	R 30
Schweppes Lemonade	R 30
Schweppes Club Soda	R 30
Roses Kola Tonic	R 12
Roses Passion Fruit	R 12
Roses Lime Cordial	R 12
Apple Juice	R 35
Orange Juice	R 35
Valpré Still Water 750ml	R 60
Valpré Sparkling Water 750ml	R 60

SHAKES



Milkshake	R 75
- Vanilla Chocolate Strawberry Coffee	
Dom Pedro	
- Single Double	R 95 R 125
(Amarula Kahlua J&B Whiskey)	



BEERS & CIDERS

Heineken Blade Draft | 350ml

R 45

Darling Brew 'Slow Beer' Lager | 330ml

R 80

Heineken 0.0 | 330ml

R 55

Savanna Light | 330ml

R 55



COCKTAILS

Negroni

R 115

Old Fashioned

R 125

Aperol Spritz

R 130

Margarita

R 130



WHITE WINES



SAUVIGNON BLANC

Darling Cellars Reserve

R 55 | R 195

- tropical fruit, melon, peaches, pear, guava

Nitida

R 285

- peaches, blackcurrant, orange, apricot, granadilla

Groote Post Seasalter

R 345

- dry and fruity flavours, granadilla, guava and fynbos

Springfield 'Life from Stone'

R 395

- complexity, minerality, white berries, fine yeasty, herbs

CHENIN BLANC

Blake's Single Vineyard

R 65 | R 225

- full bodied, golden hued, dried apricots, vanilla, honey

Kleine Zalze Vineyard Selection

R 295

- tropical fruit, melon, peach, guava, creamy mouthfeel

AA Badenhorst Secateurs

R 395

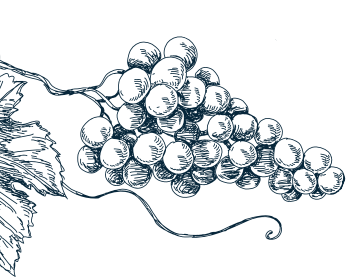
- honey, orange blossom, stone fruit, flinty minerality

Remhoogte Honeybunch

R 695

- rich honeyed fruit, bright acidity, buttery, complexity





WHITE WINES



CHARDONNAY

De Wetshof 'Limestone Hill' Unwooded R 65 | R 275
- fresh citrus, grapefruit notes, lingering aftertaste

Rustenberg R 485
- oak, butter, vanilla, apricot, citrus

Holden Manz Barrel Fermented R 895
- stone fruit, creamy texture, vanilla, lemon zest, almonds

CAP CLASSIQUE

Boschendal Brut Rosé NV R 125 | R 495
- red fruit aromas, strawberry, raspberry, cherries

Boschendal Brut NV R 125 | R 495
- green apple, almond biscuit, tangerine, honeycomb, nuts

Le Lude Brut R 795
- citrus aromas, zesty nose, brioche, white peach, apples

ROSÉ

Darling Cellar Pyjama Bush R 55 | R 195
- ripe strawberries, sweet cherry, raspberries, lingering finish

Boschendal CPN R 295
- finesse and elegant, hints of strawberries, ripe red berries

Creation R 485
- berries, floral aromas, savoury palate, white pepper, honey



RED WINES



Cabernet Sauvignon

Ernie Els Big Easy

R 115 | R 395

- vibrant red and black berries, fine tannins, refreshing acidity

Sutherland by Thelema

R 485

- dark berries, cassis spice, cedar fine tannins, long finish

Shiraz/Syrah

Saronsberg Provenance

R 395

- soft tannins, red berry, black fruit flavors, floral fynbos notes

Gabrielskloof

R 495

- blackberry, blueberry, dark chocolate, pepper, silky tannins

Rust en Vrede

R 845

- spicy, boysenberry, bitter chocolate, bay leaf, blackberry

Pinotage

Kanonkop Kadette

R 105 | R 395

- black cherry, wood spice, red pastille sweets, dark chocolate





RED WINES

Merlot

Kleine Zalze Cellar Selection R 295
- ruby colour, red berries, plum, soft tannins, lingering finish

Rainbow's End R 495
- velvety texture, smokey, spicy dark fruits, structured tannins

Pinot Noir

Whalehaven Pinot Noir R 495
- perfumed character, cherry, raspberry, earthy undertones

Creation R 795
- seductive red berries, earthy undertones, mushroomy

Red Blends

Boschendal Nicolas R 135 | R 445
- spicy notes, deep colour, vibrant fruits, spicy richness

Alto Rouge R 295
- succulent plums, crushed blackberry, dry fig, plush tannins

Holden Manz 'Big G' R 995
- blackberries, plums, herbaceousness, creamy cassis





SPIRITS

GIN

Tanqueray	R 35
Inverroche Classic	R 45

WHISKY & BOURBON

J&B Blended Scotch	R 30
Bains Cape Mountain	R 35
Jameson Original	R 40

BRANDY

KWV 3 YO	R 30
Van Ryn's 12 YO	R 50
Courvoisier V.S Cognac	R 65

TEQUILA

El Jimador Blanco	R 35
Don Julio Reposado	R 95
Clase Azul	R 400

VODKA

Skyy	R 30
Absolut	R 35

LIQUEUR

Amarula	R 25
Kahlúa	R 30
Jägermeister	R 40

DIGESTIFS

Dalla Cia Grappa

R 55 | 25ml

L'Ormarins Cape Vintage Port

R 65 | 50ml



HOT DRINKS

Espresso

R 30 | R 45

Americano

R 40

Cortado

R 40

Cappuccino

R 45

Irish Coffee - espresso | cream | double whiskey

R 85

Café Latté

R 45

Ceylon Tea

R 35

Rooibos Tea

R 35

Peppermint Tea

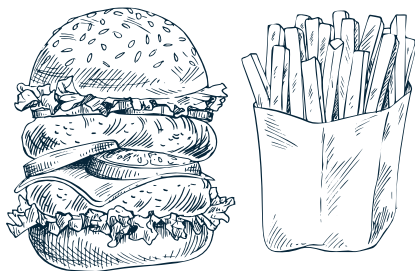
R 35

Hot Chocolate

R 50



THANK YOU FOR JOINING US



TAKEAWAY MENU

FOOD

BEER BATTERED FISH & FRIES R 195

Classic beer battered hake I TBH fries I tartar sauce

CAFÉ-STYLE STUD BURGER R 195

Boran beef patties (2 x 90g) I onion I gherkin I STUD sauce I brioche bun I TBH fries

CALAMARI & FRIES R 195

Patagonian steaks I Cajun spice mix I TBH fries tartar sauce

DRINKS

Coca Cola R 35

Coca Cola Zero R 35

Fanta Orange R 35

Grapetizer R 60

Still Water 750ml R 60

Sparkling Water 750ml R 60



GROUP SET MENU

2 COURSES | R 395

3 COURSES | R 595

SPRINGBOK CARPACCIO

Thinly sliced springbok loin | roasted pine nuts | wild rocket | parmesan | balsamic glaze | olive oil

OR

BABY SQUID

Fried baby squid | TBH spice mix | Tartar sauce | Coriander

OR

BEETROOT & GOATS CHEESE

Grilled, pickled & fresh beetroot | whipped goats cheese | toasted seed & nut mix | wild rocket



SEAFOOD POMODORO

(VEGETARIAN OPTION AVAILABLE)

Grilled prawns | steamed West Coast mussels | spicy pomodoro | tagliatelle | shaved parmesan | basil



OR

CHAR-GRILLED FILLET STEAK (250G)

Boran beef sirloin cooked to your liking | Café de Paris butter | TBH fries | TBH 'baai slaai' salad

OR

BEER BATTERED FISH & FRIES

Classic beer battered hake | TBH fries | tartar sauce



'MILK TART' CRÈME BRÛLÉE

Classic vanilla custard | sugar & cinnamon snap

OR

THE BEACH HOUSE BROWNIE

Fudgy chocolate brownie | chocolate ganache | sea-salt vanilla ice-cream | fresh berries | mint

A 12% gratuity will be added to your final billing

