



WINE LIST

CORKAGE FEE R60 PER BOTTLE.
WINES PURCHASED IN THE J.C. LE ROUX TASTING ROOM
MAY NOT BE CONSUMED IN THE RESTAURANT.

SPARKLING WINE

J.C. LE ROUX SPARKLING WINE

SAUVIGNON BLANC	159
PER GLASS	45
LE DOMAINE	159
PER GLASS	45
LA FLEURETTE	159
PER GLASS	45
LA CHANSON	159
PER GLASS	45
NECTAR DEMI-SEC	169
PER GLASS	55
NECTAR DEMI-SEC ROSÉ	169
PER GLASS	55
J.C. LE ROUX MIMOSA	49

J.C. LE ROUX MCC

SCINTILLA	450
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J.C. LE ROUX NON-ALCOHOLIC

LE DOMAINE	129
LA FLEURETTE	129

PONGRACZ

BRUT	375
ROSÉ	375

POPTAILS

ELDER FIZZ	89
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SWEETEN YOUR DAY WITH THIS GIN POPTAIL - AN APPLE AND COCONUT POPSICLE IMMERSED IN A SPARKLING GIN, ELDERFLOWER AND LITCHI COCKTAIL, TOPPED OFF WITH J.C. LE ROUX NECTAR DEMI-SEC.

SUNSET ROSE	89
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VODKA AND ORANGE GETS A SASSY TWIST WHEN COMBINED WITH THYME SYRUP AND A SPLASH OF J.C. LE ROUX NECTAR DEMI-SEC ROSÉ. SERVED WITH A RASPBERRY AND GINGER POPSICLE TO ADD A FIERY CHILL.

STRAWBERRY DAQUIRI	79
MOJITO	79
PIÑA COLADA	79
G&T GRAPEFRUIT	85



WINE LIST

WINE

WHITE WINE

SAUVIGNON BLANC

DURBANVILLE HILLS	185
PER GLASS	65

CHENIN BLANC

DURBANVILLE HILLS	185
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CHARDONNAY

DURBANVILLE HILLS	185
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ROSÉ

NEDERBURG	165
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RED WINE

MERLOT

DURBANVILLE HILLS	185
PER GLASS	65

CABERNET SAUVIGNON

DURBANVILLE HILLS	185
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SHIRAZ

DURBANVILLE HILLS	185
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CIDER

SAVANNA DRY	46
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SAVANNA LIGHT	46
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SAVANNA NON-ALC	42
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HUNTER'S DRY	45
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BEER

HEINEKEN	45
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HEINEKEN SILVER	45
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HEINEKEN 0.0.	42
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WINDHOEK LAGER	48
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WINDHOEK DRAFT	48
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WHISKEY

BAIN'S	37
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THREE SHIPS 3YO	27
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@GIOVANNISRESTAURANTGROUP



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BRANDY

KLIPDRIFT PREMIUM 35

GIN

AMARULA GIN 33

VODKA

CRUZ VINTAGE BLACK 39

APERITIF

NACHTMUSIK 33

LIQUEUR

AMARULA CREAM 33

LIMONCELLO 42

PEPPERMINT 29

COLD & ICE DRINKS

SOFT DRINKS 33

(COKE, COKE ZERO, FANTA ORANGE, CREME SODA)

TIZERS 39

MIXERS 200 ML 28

ROCK SHANDY 45

STILL/SPARKLING WATER SMALL 26

STILL/SPARKLING WATER LARGE 46

LOCAL ICED TEAS 38

ORANGE JUICE JUG 119

ORANGE JUICE 35

MILKSHAKES 45

(ENQUIRE ABOUT FLAVOURS WITH YOUR WAITER)



WINE LIST

TEAS

FIVE ROSES, ROOIBOS	28
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COFFEES

SINGLE ESPRESSO	29
DOUBLE ESPRESSO	35
AMERICANO	35
DECAF AMERICANO	35
CAFFE LATTE	37
CAPPUCCINO	39
DECAF CAPPUCCINO	39
MACCHIATO	32
ICED COFFEE	49
IRISH COFFEE	69
IRISH COFFEE DOUBLE	79
ROOIBOS CAPPUCCINO	40
HOT CHOCOLATE	39
CHAI LATTE	39

GELATI CAFFE

DOM PEDRO	65
DOM PEDRO DOUBLE	85

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EGGS CAN BE ORDERED
POACHED, SCRAMBLED
OR FRIED

BREAKFAST

SERVED
FROM 9:00 - 11:00

CHAMPAGNE BREAKFAST 175

2 EGGS, BACON, MUSHROOM, TOMATO, CHIPS,
AND A SIDE SERVING OF TOAST WITH A
MIMOSA OR ORANGE JUICE

EL CLASSICO 139

2 EGGS, BACON, MUSHROOM, TOMATO,
CHIPS AND A SIDE SERVING OF TOAST

PETIT EL CLASSICO 109

1 EGG, BACON, MUSHROOM, TOMATO,
CHIPS AND A SIDE SERVING OF TOAST

EGGS BENEDICT 99

POACHED EGGS, CRISPY BACON AND AN
ENGLISH MUFFIN WITH HOLLANDAISE SAUCE

FRENCH TOAST 95

GOLDEN FRIED FRENCH TOAST STACKED
WITH HONEY GLAZED BANANA AND NUTS
ADD BACON 22

AVOCADO & HUMMUS ON CIABATTA 99

ADD EGG 14
ADD BACON 22

THREE-EGG OMELETTE 99

FILLED WITH CHERRY TOMATO, BACON,
MUSHROOMS, AND CHEESE

WILD WEST OMELETTE 119

FILLED WITH BACON, FETA AND CHERRY
TOMATO, SERVED WITH A SIDE OF AVO

MIMOSA

OUR LE DOMAINE MIXED WITH CHILLED
ORANGE JUICE 49

KIDS BREAKFAST MENU

FRENCH TOAST FINGERS SERVED WITH
BERRIES, CINNAMON SUGAR AND SYRUP 65

SCRAMBLED EGG AND TOAST 55
ADD BACON 22

NO SPLIT BILLS • NO SHARING •
ALL ITEMS SUBJECT TO AVAILABILITY •
10% SERVICE CHARGE ON TABLES OF 6 OR MORE •
PLEASE NOTIFY YOUR WAITER OF ANY FOOD ALLERGIES

ANTI PASTI

LUNCH MENU

SERVED FROM 11:30 - 16:00

RISOTTO BALLS 99

GOLDEN FRIED RISOTTO BALLS WITH MIXED MUSHROOMS, TRUFFLE OIL, OLIVE OIL AND FRESH HERBS

GRILLED CALAMARI 109

CALAMARI TUBES GRILLED IN A LEMON BUTTER AND PARSLEY SAUCE, SERVED WITH RICE

PRAWN SPRING ROLLS 119

TWO SPRING ROLLS STUFFED WITH PRAWN, MOZZARELLA, CORIANDER, SERVED WITH AVOCADO

VEGETABLE SPRINGROLLS 95

TWO SPRINGROLLS STUFFED WITH MOZZARELLA, PEPPERS AND CORIANDER, SERVED WITH AVOCADO

CHICKEN LIVERS 89

CHICKEN LIVERS PREPARED IN A NAPOLI AND ONION SAUCE, SERVED ON CIABATTA

PORK ON PORK 119

PORK FILLET WRAPPED IN BACON, PORCINI MUSHROOMS, TRUFFLE OIL AND BASIL ON CIABATTA WITH A SIDE SALAD

CHEESE & CHARCUTERIE PLATTER 249

ASSORTMENT OF CHEESES, CURED MEATS, PRESERVES, FRUIT AND BREADS

SNAILS CLASSICO 99

PREPARED IN A TRADITIONAL CREAMY GARLIC AND PARSLEY BUTTER SAUCE, SERVED WITH CIABATTA

CRUMBED CAMEMBERT 119

GOLDEN FRIED CAMEMBERT TOPPED WITH CRANBERRIES, SERVED WITH CIABATTA

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PIZZA BREAD & INSALATE

LUNCH MENU

SERVED FROM 11:30 - 16:00

PIZZA BREAD 55
FRESHLY BAKED WITH OREGANO AND
OLIVE OIL

PIZZA BREAD WITH CHEESE 89
FRESHLY BAKED WITH GARLIC, OREGANO,
OLIVE OIL AND MOZZARELLA CHEESE

FOCACCIA 59
FRESHLY BAKED THIN BREAD WITH GARLIC,
OREGANO AND OLIVE OIL

FOCACCIA ATHENA 85
FRESHLY BAKED THIN BREAD WITH GARLIC,
OREGANO AND OLIVE OIL, TOPPED WITH FETA,
ONION AND ROSEMARY

BACON, FETA AND AVOCADO SALAD 159
CRISPY BACON, AVOCADO, GREEN PEPPERS,
ONION, OLIVES, CROUTONS AND FETA,
SERVED ON A BED OF CRISP GREENS

GREEK SALAD 99
TOMATO, ONION, GREEN PEPPERS, FETA AND
OLIVES, SERVED ON A BED OF CRISP GREENS

CRUMBED CHICKEN SALAD 159
CRUMBED CHICKEN STRIPS, AVOCADO,
PEPPADEW, TOMATO, ONION, CROUTONS AND
FETA, SERVED ON A BED OF CRISP GREENS

PRAWN,CALAMARI,FETA & AVOCADO SALAD 179
GRILLED PRAWNS, GRILLED CALAMARI,
TOMATO, FETA AND AVOCADO, SERVED ON A
BED OF CRISP GREENS

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GLUTEN FREE BASES 30
VEGAN CHEESE 45

PIZZA

LUNCH MENU

SERVED FROM 11:30 - 16:00

MARGHERITA	109
TOMATO AND MOZZARELLA	
REGINA	129
TOMATO, MOZZARELLA, MUSHROOM AND HAM	
HAWAIIAN	129
TOMATO, MOZZARELLA, HAM AND PINEAPPLE	
FARAI'S	129
TOMATO, MOZZARELLA, BACON AND PINEAPPLE	
MARINARA	199
TOMATO, MOZZARELLA, CALAMARI, PRAWNS, CHILLI AND GARLIC	
PEPPERONI	139
TOMATO, MOZZARELLA, SALAMI, OLIVES, CHILLI AND GARLIC	
QUATTRO STAGIONI	169
TOMATO, MOZZARELLA, HAM, MUSHROOM, ARTICHOKE AND OLIVES	
QUATTRO FORMAGGI	155
TOMATO, MOZZARELLA, PARMESAN, BLUE CHEESE AND BRIE	
VEGETARIAN	135
TOMATO, MOZZARELLA, ARTICHOKE, GREEN PEPPER, ONION AND OLIVES	
MEXICANA	155
TOMATO, MOZZARELLA, BOLOGNAISE, ONION, GREEN PEPPER AND CHILLI	
O'MUSTAFA	165
TOMATO, MOZZARELLA, CHICKEN, ONION, OLIVES, GREEN PEPPERS, MUSHROOM AND SUNDRIED TOMATO	
SEPRIANO	159
TOMATO MOZZARELLA, BACON, FIG, BLUE CHEESE AND GARLIC	

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GLUTEN FREE BASES 30
VEGAN CHEESE 45

PIZZA

LUNCH MENU

SERVED FROM 11:30 - 16:00

PETER'S	199
TOMATO, MOZZARELLA, BEEF FILLET, RED ONION, MUSHROOM AND AVOCADO	
THE DON	199
TOMATO, MOZZARELLA, BEEF FILLET, VEAL, SALAMI, HAM, CHORIZO AND CHILLI	
THE BENONI	145
TOMATO, MOZZARELLA, BACON, BANANA AND MUSHROOM	
THE WILD WEST	159
TOMATO, MOZZARELLA, BACON, FETA AND AVOCADO	
THE NOT SO WILD	159
TOMATO, MOZZARELLA, CHICKEN, FETA AND AVOCADO	
BARBADOS	159
TOMATO, MOZZARELLA, CHICKEN, PINEAPPLE, PEPPERS AND FETA	
EXTRAS	
OLIVES, PINEAPPLE, PEPPERS, ONION, ROCKET, CORIANDER	19
MUSHROOM, PEPPADEW	21
BACON, HAM, CHORIZO, CHICKEN, SALAMI, ARTICHOKE	35
FETA, BLUE CHEESE, BRIE, MOZZARELLA, FIG PRESERVE	37
BOLOGNAISE	45
AVOCADO	50
BEEF FILLET	95
PRAWNS	119
GLUTEN FREE BASE	30
VEGAN CHEESE	45

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ALL MAIN MEALS SERVED WITH
YOUR CHOICE OF MASHED POTATO,
FRIES, RICE, OR SALAD.

MAIN

LUNCH MENU

SERVED FROM 11:30 - 16:00

ROXIS RIB'S	
STICKY BBQ PORK RIBS 400G	269
CHICKEN WINGS	165
CHICKEN WINGS COOKED IN A STICKY BBQ SAUCE	
FILLET	265
250G BEEF FILLET	
BABY CHICKEN	219
BABY CHICKEN DRESSED IN GARLIC, LEMON AND OREGANO, COOKED IN OUR WOOD-FIRED OVEN	
FISH OF THE DAY IN LEMON BUTTER	SQ
GRILLED IN LEMON BUTTER AND PARSLEY SAUCE	
MOZAMBIKAN PRAWNS	SQ
MOZAMBIKAN PRAWNS GRILLED IN A LEMON BUTTER OR PERI-PERI SAUCE	
LAMB SHANK	299
LAMB SHANK COOKED IN A RED WINE AND ROSEMARY SAUCE	
GRILLED CALAMARI	199
CALAMARI TUBES GRILLED IN A LEMON BUTTER AND PARSLEY SAUCE	
OXTAIL	245
COOKED IN RED WINE WITH TOMATO AND ONION	
EXTRAS	
CHEESE SAUCE	39
PEPPER SAUCE	39
MUSHROOM SAUCE	39
FRIES	45
MASHED POTATO	45
RICE	25
SIDE SALAD	45
PASTA	35

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A CHOICE OF LINGUINE, PENNE
OR SPAGHETTI

GNOCCHI 10
GLUTEN FREE PASTA 25

PASTA

LUNCH MENU

SERVED FROM 11:30 - 16:00

PASTA

NAPOLETANA	115
TOMATO, BASIL AND GARLIC	
ALFREDO	145
HAM, MUSHROOMS AND CREAM	
POLLO	165
CHICKEN BREAST AND VEGETABLES SERVED IN A WHITE WINE AND CREAM SAUCE	
BOLOGNAISE	159
LEAN BEEF MINCE COOKED IN A TOMATO SAUCE	
LASAGNE	179
BEEF LASAGNE COOKED IN OUR WOOD-FIRED OVEN	
MIKE'S SPECIAL	195
DESHELLED PRAWNS, CALAMARI, CHILLI AND HERBS	
PRAWNS & CALAMARI	195
DESHELLED PRAWNS AND CALAMARI COOKED IN A NAPOLI AND CREAM SAUCE	
STELIOS	195
STRIPS OF BEEF FILLET, MUSHROOM AND PEPPERS COOKED IN A CREAM SAUCE	
GIOVANNI	165
TOMATO AND CREAM, MUSHROOM, BACON AND VEGETABLES	
CON FUNGHI	145
MIXED MUSHROOMS, TRUFFLE OIL AND HERBS	
SCAMPI	195
PRAWNS IN CREAMY TOMATO SAUCE	

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DESSERT & KIDS MENU

LUNCH MENU

SERVED FROM 11:30 - 16:00

DESSERT

CRÈME BRÛLÉE	75
CHEESECAKE CONTAINS NUTS	79
BAR-ONE CHEESECAKE CONTAINS NUTS	85
CHOCOLATE VOLCANO	75
ICE CREAM AND CHOCOLATE SAUCE	59
MALVA PUDDING	69

KIDS MENU

UNDER 10 YEARS

MARGHERITA PIZZA	69
HAWAIIAN PIZZA	79
REGINA PIZZA	79
SPAGHETTI BOLOGNAISE	85
CHICKEN STRIPS AND CHIPS	79
POPSICLE	19
ENQUIRE ABOUT FLAVOURS WITH YOUR WAITER	

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