

THE BEACH HOUSE

EST YZERFONTEIN 2024

33.3495° S 18.1550° E



WELCOME TO THE BEACH HOUSE

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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 145

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 beetroot | whipped goats cheese
toasted seed & nut mix | wild rocket

TEMPURA PRAWNS (3)

R 155

Crispy prawns | confit lemon | pickled chilli | aioli

BABY SQUID

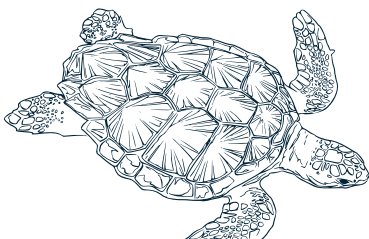
R145

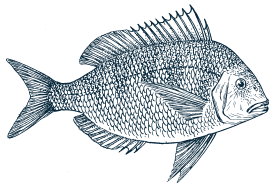
Patagonian squid | TBH spice mix | aioli | coriander

BEEF TARTAR

R 140

Beef fillet | whipped ricotta | biltong spice | capers |
house baguette





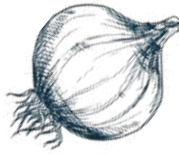
SALADS

CAPRESE R 135

Creamy mozzarella | seasonal tomatoes | fresh basil |
balsamic reduction

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

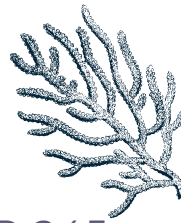
BRANDY & PEPPER SAUCE R 65

MUSHROOM SAUCE R 65

YZER 'BAAI SLAAI' R 65



FROM THE SEA



GRILLED SEAFOOD POMODORO

R 245

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

BEER BATTERED FISH & FRIES

R 225

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 sauce | pinenuts | basil | pickled red onion



SIGNATURE PLATTER

TBH SIGNATURE PLATTER - TO SHARE R 850

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 BROWNIE R 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 | Frangelico)

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 145

Crumbed & fried chicken strips | TBH fries | aioli

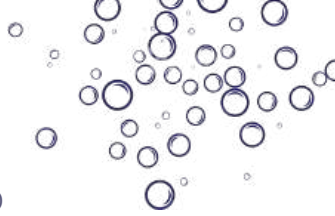
JUNIOR STUD BURGER R 135

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 40
Coca Cola Zero	R 40
Appletiser	R 55
Grapetizer	R 55
Lipton Peach Iced Tea	R 40
Lipton Lemon Iced Tea	R 40
Fitch and Leeds Tonic	R 30
Fitch and Leeds Dry Lemon	R 30
Fitch and Leeds Pink Tonic	R 30
Fitch and Leeds Lemonade	R 30
Fitch and Leeds Club Soda	R 30
Fitch and Leeds Ginger Ale	R 30
Roses Kola Tonic	R 15
Roses Passion Fruit	R 15
Roses Lime Cordial	R 15
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 Frangelico)	



BEERS & CIDERS

Castle Light 330ml	R 40
Savanna Light 330ml	R 55
Black Label Draught 300ml	R 55
Black Label Draught 500ml	R 70
Stella Artois Draught 300ml	R 60
Stella Artois Draught 500ml	R 80
Heineken 0.0 330ml	R 45



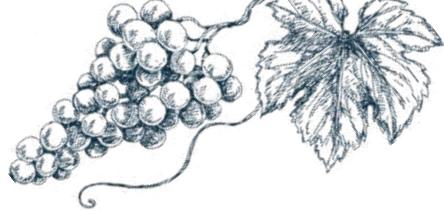
COCKTAILS

Aperol Spritz	R 130
Espresso Martini	R 145
Margarita	R 130
Old Fashioned	R 125



WHITE WINES

SAUVIGNON BLANC



Nitida

R 80 | R 295

- peaches, blackcurrant, orange, apricot, granadilla

Darling Cellars Reserve

R 195

- tropical fruit, melon, peaches, pear, guava

Diemersdal Sauvignon Blanc

R285

A vibrant, complex, and refreshing profile with notes of citrus, passionfruit, and gooseberry.

Springfield 'Life from Stone'

R 375

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

Groote Post Seasalter

R 395

- dry and fruity flavours, granadilla, guava and fynbos

CHENIN BLANC

Blake's Single Vineyard

R 255

- 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 345

- honey, orange blossom, stone fruit, flinty minerality

Remhoogte Honeybunch

R 695

- rich honeyed fruit, bright acidity, buttery, complexity

WHITE BLENDS & OTHER VARIETIES

Idiom Pinot Grigio

R 335

- elegant, citrus zest, white pear, green apple, minerality

Springfield Miss Lucy

R 395

- floral notes, hints of tropical fruit, citrus and spice





WHITE WINES

CHARDONNAY



De Wetshof 'Limestone Hill' Unwooded
- fresh citrus, grapefruit notes, lingering aftertaste

R 315

Whalehaven Sandtone Strata
- known for its elegance, minerality, and coastal expression, with notes of citrus, stone fruit, and a flinty, saline finish

R 545

De Grendel Op Die Berg
- rich and full bodied, citrus notes, butterscotch, biscuit flavours

R 895

CAP CLASSIQUE

Boschendal Brut Rosé NV
- red fruit aromas, strawberry, raspberry, cherries

R 125 | R 495

Boschendal Brut NV
- green apple, almond biscuit, tangerine, honeycomb, nuts

R 125 | R 495

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

R 950

ROSÉ

Diemersdal Sauvignon Rosé
- refreshing, dry wine with zesty acidity, notes of passion fruit, lime, strawberry, and watermelon

R 80 | R 295

Darling Cellar Pyjama Bush
- ripe strawberries, sweet cherry, raspberries, lingering finish

R 195

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

R 310

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

R 485



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

Cederberg Shiraz

R 845

- full bodied, red fruits, spice notes, complex palate

PINOTAGE

Beyerskloof

R 115 | glass only

- notes of plum, cherry, mocha, smokiness and spice

Kanonkop Kadette

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*

De Grendel Merlot

R 435

- *dark red ruby colour, black, cherry, raspberry, aromatic lavender*

PINOT NOIR

Whalehaven Pinot Noir

R 495

- *perfumed character, cherry, raspberry, earthy undertones*

Creation

R 795

- *seductive red berries, earthy undertones, mushroomy*

RED BLENDS

Alto Rouge

R 295

- *succulent plums, crushed blackberry, dry fig, plush tannins*

Boschendal Nicolas

R 445

- *spicy notes, deep colour, vibrant fruits, spicy richness*

Constantia Glen THREE

R 825

- *deep ruby hue, dark fruit aromas, black current, ripe plum*





SPIRITS

GIN

Tanqueray	R 35
Inverroche Classic	R 45

WHISKY

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
Frangelico	R 35

DIGESTIFS

Dalla Cia Grappa

R 55 | 25ml

L'Ormarins Cape Vintage Port

R 65 | 50ml



HOT DRINKS

Espresso - single | double

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

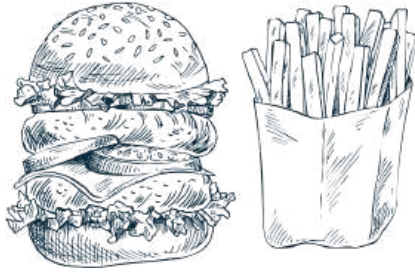
R 35

Hot Chocolate

R 50



THANK YOU FOR JOINING US



TAKEAWAY MENU

FOOD

BEER BATTERED FISH & FRIES R 235

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 40

Fanta Orange R 35

Appletiser R 55

Grapetizer R 55

Still Water 750ml R 60

Sparkling Water 750ml R 60



GROUP SET MENU

2 COURSES | R 435

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 fillet 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



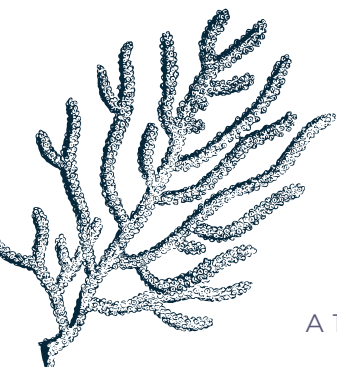
'MILK TART' CRÈME BRÛLÉE

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