



LUNCH & DINNER MENU

SALADS

BEACON ISLAND SALAD BOWLS

A basic assortment of lettuce, tomato wedges, cucumber slices, carrots, green pepper strips and sliced onions

- The B.I Bowl **R80 V**
- The Mediterranean Bowl with feta & olives **R125 V**
- The Tuna bowl with flaked tuna and fresh lemon **R135**
- The Lemon & Herb Chicken bowl with avocado **R135**
- The Cajun Chicken Bowl with spicy grilled chicken **R135**

All salads are served with our herbed vinaigrette or creamy mayo dressing and tortilla chips

SPECIALITY SALADS

- AsianSeafood Salad **R160**
- Prawns , calamari & mussels, glass noodles with a Thai inspired dressing
- Smoked Salmon & Avo Salad **R180**
- Smoked salmon, creamy avocado, onions & mixed greens

All salads are served with our herbed vinaigrette or creamy mayo dressing and tortilla chips

SANDWICHES

TOASTIES

Served on artisan white or seeded wholewheat with rustic fries OR a dressed side salad

- Mozzarella, Cheddar & Tomato **R75 V**
- Tuna Mayo **R80**
- Grilled Bacon & Fried Egg **R85**
- Roasted Chicken, Carrot & Cabbage Mayo **R85**

GRAB AND GO

Freshly prepared in our display fridge - a variety of ready-made sandwiches, baguettes and ciabatta rolls

- The Gypsy – gypsy ham, mozzarella & mustard **R75**
- The Capri – sundried tomato, basil pesto & mozzarella **R70**
- The Pastrami – beef pastrami, mustard & mozzarella **R80**

BURGERS, BITES & BUNNIES

QUESADILLA

In a toasted tortilla with mozzarella, served with sour cream, guacamole & tomato salsa

- Red Kidney Bean & Corn **R100 V**
- Lemon & Herb Chicken **R115**
- BBQ Smoked Pork Belly **R135**
- BBQ Steak & Caramelized onions **R135**

NACHOS

Corn chips topped with tomato salsa, guacamole, melted mozzarella & cheddar with sour cream

Add: Chicken +R20 | Mince +R35 | Jalapeños +R15

CHICKEN WINGS

- Crumbed & Deep Fried **R95**
- Asian Dipped Sticky Wings **R105**

WRAPS

With lettuce, feta, tomato & mayo. Served with rustic fries OR a dressed side salad

- Grilled Chicken **R110**
- Mediterranean Veg with Hummus **R110 V**
- Grilled Sweet Chili Beef **R130**

BEACON ISLAND BURGERS

Served on a toasted bun with lettuce, tomato, dill pickle and onions. Accompanied with rustic fries OR a dressed side salad

- BBQ Grilled Chicken Breast **R125**
- Falafel Veggie Burger with Hummus **R135 V**
- Beef Burger (180g) with a BBQ basting **R140**

Add:

- Cheese **R15**
- Grilled bacon **R20**
- Sliced jalapeños **R15**
- Extra patty **R60**
- Extra egg **R10**

MAINS AKA DIE CHEFS SE KOS

FRIED FISH & CHIPS

Crispy battered hake with fries or salad, tartare sauce & lemon

R170

CALAMARI STRIPS & CHIPS

Lightly crumbed or grilled, served with savoury rice OR fries & tartare

R170

CHICKEN SCHNITZEL

Parmesan crumbed, served with cheese or mushroom sauce & fries OR dressed salad

R160

RUMPSTEAK (300g)

Flame grilled with rustic fries **OR** Dressed Salad

R230

Sauces:

- Mushroom & Herb / Brandied Pepper / Creamy cheese **R35**

BAKED SWEET POTATO BASKET

With butternut, beetroot & vegetable stir-fry, served with hummus and a dressed side salad

R125 V

STIR-FRY NOODLES

Honey and soy tossed noodles with stir-fry veg & sesame

- Vegetable **R120 V**
- Chicken **R145**
- Beef **R150**

PASTA

Penne / spaghetti / tagliatelle tossed with your choice of sauce & served with Parmesan

- Neapolitan Garlic & Herbs **R120 V**
- Creamy Ham & Mushroom **R140**
- Bolognaise **R145**

CHEF'S SPECIALS

- Chicken, Mushroom, Basil Pesto Cream **R155**
- Basil Pesto Halloumi & Sundried Tomato **R155 V**
- Classic Arrabiata with olives, garlic, parsley & chili **R140 V**
- Seafood Medley (prawns, calamari, mussels & hake) in a Paprika Cream Sauce **R230**

FOOD ALLERGY WARNING:

Food in is prepared in a kitchen that processes milk, wheat, soy, fish, shellfish, tree nuts, peanuts and eggs

November 2025



PIZZA

FOCCACIA Garlic Garlic Onion & Feta	R70 V R90 V
Margherita Tomato pizza sauce and mozzarella cheese	R90 V
Tropical Ham and pineapple	R120
Veggie Deluxe Spinach, mushrooms, peppers, sundried tomato and feta	R160 V
Regina Mushroom and ham	R150
Meaty Feast Bacon, ham, boerewors, and chicken	R155
Seafood Prawns, mussels, calamari and hake	R190
BBQ Chicken Chicken strips with feta and peppadews	R135
B&B Bacon, butternut, blue cheese and onion	R170
Gluten free surcharge	
R40	

SUSHI

MAKI (6 pieces) Veg Maki Salmon Maki Prawn Maki	R65 V R80 R80
RAINBOW ROLLS (8 pieces) Veg Rainbow Roll Salmon Rainbow Roll Prawn Rainbow Roll	R115 V R130 R130

FASHION SANDWICH (6 pieces) Veg Fashion Sandwich Salmon Fashion Sandwich Prawn Fashion Sandwich	R95 V R135 R135
NIGIRI (3 pieces) Prawn Nigiri Salmon Nigiri	R105 R110
HANDROLL (1 large roll) Veg Handroll Salmon Handroll Prawn Handroll	R65 R95 R95
PREMIUM ITEMS (4 pieces) Salmon Roses Salmon Sashimi	R135 R135

BEVERAGES

SOFT DRINKS Passion Fruit (Single Tot) Cola Tonic (Single Tot) Lime (Single Tot) Water 500ml (Still / Sparkling) Water 1L (Still / Sparkling) Mixers 200ml <ul style="list-style-type: none">Lemonade / Tonic / Gingerale / Soda Water Dry Lemon Bos Ice-Tea <ul style="list-style-type: none">Lemon / Peach (Available in sparkling) Minerals 300ml <ul style="list-style-type: none">Coke / Coke Zero / Cole Lite / Sprite Fanta Orange / Cream Soda / Sparberry Fruit Juice <ul style="list-style-type: none">Orange / Guava / Mango / Apple / Strawberry Pineapple / Cranberry Appletiser / Grapetiser Tomato Juice 200ml Red Bull 250ml Rock Shandy	R13 R13 R13 R20 R34 R37 R40 R43 R45 R48 R50 R55 R65
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AFTER 10 SELECTION

BEERS Castle Lite Castle Lager Carling Black Label Hansa Pilsner Heineken 0% Heineken Amstel Lager Windhoek Lager Windhoek Draught Corona Corona Bucket (Buy 4 get 6)	R45 R45 R45 R45 R50 R50 R52 R50 R55 R59 R245
DRAUGHT BEER Castle Lite 500ml Devil’s Peak Lager 500ml Barrington’s Lager 500ml	R60 R60 R60
CIDERS Hunters Gold / Dry Savannah Lemon / Lite / Dry Flying Fish	R45 R50 R50
HOUSE WINES (Please ask your waiter for our full wine list) Ken Forrester Petite Chardonnay Chenin Blanc Sauvignon Blanc Natural Sweet Rose Pinotage	Glass R73 R73 R73 R73 R73 R73 Bottle R215 R215 R215 R215 R215 R215
SPARKLING WINES (Please ask your waiter for our full wine list) Robertson’s	Glass R100 Bottle R245