

BREAKFAST

LIRA CONTINENTAL BREAKFAST

R 385

A curated cake stand selection of freshly baked breads, pastries, muffins, fresh seasonal fruit, yoghurt, cereals, jams and preserves, butter and honey, served with one hot breakfast option. Selection of teas, coffees and juices.

LIRA BREAKFAST

R 260

Two sunny side up eggs, chipolata sausages, streaky bacon, avocado, toasted ciabatta, blistered rosa tomatoes, sautéed mushrooms, and chakalaka relish.

EGGS BENEDICT

R 195

Poached eggs on toasted English muffin or crispy potato rösti with avocado and hollandaise. Choice of smoked salmon or crispy bacon.

GREEN SHAKSHUKA

R 155

Eggs baked in a spinach and herb base with feta, fresh herbs and ciabatta.

VEGETARIAN EGGS BENEDICT

R 155

Poached eggs on toasted English muffin or crispy potato rösti with avocado and hollandaise. Served with sautéed spinach, roasted tomato or grilled mushrooms.

SOFT SCRAMBLED EGGS

R 145

with cheese & smoked ham or smoked salmon.

CARIBBEAN FLAPJACKS

R 145

Pancake stack with fresh fruit, berry coulis and yoghurt.

GRANOLA PARFAIT

R 135

Layers of in-house granola, greek yoghurt and seasonal fruit, finished with baobab or marula powder (optional).

VANILLA OATS

R 125

Creamy oats with honey, cinnamon, blueberries and toasted nuts.

SEASONAL FRUIT SALAD

R 125

Fresh seasonal fruit with a light minted lime syrup.

ADD ONS:

SMOKED SALMON / SMOKED TROUT **R75**

BACON **R65**

CHIPOLATA **R55**

GRILLED HALLOUMI **R50**

AVOCADO **R45**

HASHBROWNS **R40**

MUSHROOMS **R35**

HOLLANDAISE **R35**

CHAKALAKA RELISH **R30**

TOMATOES **R30**



SUSHI

SHRIMP TEMPURA ROLL (6 *PIECE*)

R 265

SPICY SALMON / TUNA CALIFORNIA ROLL TOPPED WITH CREAMY SHRIMP TEMPURA

DYNAMITE (6 *PIECE*)

R 265

TEMPURA PRAWN CRUNCH, AVOCADO, TORCHED SPICY SALMON, JALAPEÑO, SRIRACHA YAKITORI SAUCE

BLUE OAKS (6 *PIECE*)

R 245

FRIED SHRIMP & SPICY TUNA ROLL, AVOCADO, JALAPEÑO, SPICY MAYO, PONZU SAUCE

ROLL 'N ROSE (6 *PIECE*)

R 245

RAINBOW ROLL AND SALMON ROSE, TERIYAKI SAUCE, SPICY MAYO

MEDITERRANEAN CRUNCH (6 *PIECE*)

R 230

TEMPURA PRAWN CRUNCH, AVOCADO, TORCHED SPICY SALMON, JALAPEÑO, SRIRACHA YAKITORI SAUCE

CRUNCH ROLL (6 *PIECE*)

R 230

CRISPY SALMON / TUNA ROLL, TEMPURA PRAWN, AVOCADO, CREAM CHEESE & YAKITORI SAUCE

SASHIMI (6 *PIECE*)

R 230

RAINBOW ROLL (6 *PIECE*)

R 220

SALMON, AVOCADO & CUCUMBER ROLL TOPPED WITH SALMON AND AVOCADO

FASHION SANDWICH (8 *PIECE*)

SALMON | SPICY SALMON | PRAWN

R 215

VEGETERIAN

R 165

CRISPY ROSES (4 *PIECE*)

R 195

SALMON ROSES WITH AVOCADO, CAVIAR, TEMPURA BITES, SWEET CHILLI & WASABI MAYO, TERIYAKI SAUCE

BLQC ROLL (6 *PIECE*)

R 195

SALMON, CHIVES, AVOCADO, TUNA & SALMON TOPPING, GREEN ONION, SESAME, YAKITORI SAUCE

CALIFORNIA ROLLS (8 *PIECE*)

SALMON | SPICY SALMON | PRAWN

R 185

VEGETERIAN

R 140

NIGIRI (4 *PIECE*)

R 175

SALMON | PRAWN

HAND ROLL (1 *PIECE*)

R 120

SALMON | PRAWN

MAKI ROLL (6 *PIECE*)

R 120

SALMON | PRAWN

STARTERS

CHILLI PRAWNS

R 195

Grilled prawns served with peri sauce.

GARLIC MUSSELS

R 195

Steamed mussels in creamy white wine sauce, garlic & fresh herbs.

FLAME GRILLED CHICKEN WINGS

R 195

Smoky BBQ | Peri-Peri

SOUP OF THE DAY

R 145

Seasonal ingredients prepared fresh daily, served with toasted ciabatta.

CHICKEN CEASER SALAD

R 125

Cos lettuce, grilled chicken, parmesan, crispy soft poached eggs & caesar dressing

SALADS

AVOCADO PRAWN SALAD

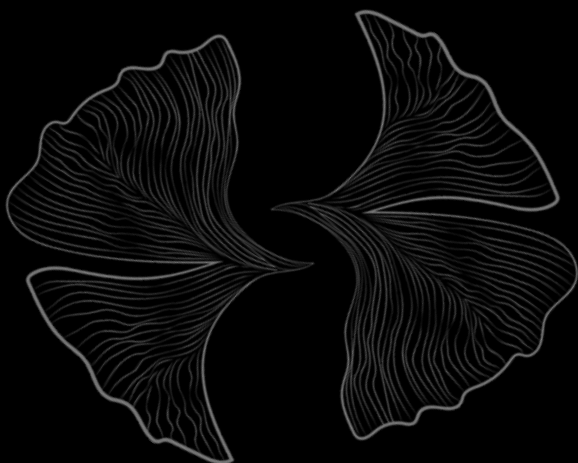
R 195

Mixed green leaves, prawn tails, avocado, red onion, island dressing.

GARDEN SALAD

R 135

Fresh garden leaves, cucumber, cherry tomatoes, shaved vegetables & lemon olive oil dressing



SIDES

SWEET POTATO FRIES	R85
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CRISPY ZUCCHINI CHIPS	R85
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BASMATI RICE	R65
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MASHED POTATO	R65
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GREEK SALAD	R65
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FRIES	R65
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VEGGIES	R65
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PAP & RELISH	R65
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FRESH CONDIMENTS

FRESH HERB CHIMICHURRI	R35
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ZESTY LEMON AIOLI	R30
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ATCHAAR AIOLI	R30
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GARLIC HERB AIOLI	R30
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SMOKEY BBQ SAUCE	R30
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TZATZIKI	R30
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FRESH SALSA / PICO DE GALLO	R30
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CHILLI-MANGO SALSA / GLAZE	R30
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MAINS

SILVER FISH

R 395

Grilled whole, seasoned with salt and pepper. Topped with peppers and fresh herbs

GIANT BEEF RIBS

R 365

Heavy variety with dense, meaty texture and rich, earthy sweetness.

QUEEN PRAWNS

R 365

Juicy prawns flame grilled and served with your choice of garlic butter or peri peri sauce.

LAMB SHANK

R 345

Tender lamb shank, slow cooked with fresh herbs and served with a vibrant mint sauce.

OXTAIL

R 345

Traditional Blqc Recipe

CHICKEN SUPREME

R 295

Pan-seared chicken breast served with a refined seasonal accompaniment.

SKINNY LAMB CHOPS

R 280

Grilled lamb chops served with a fresh creamy tzatziki

TILAPIA

R 280

Baked in aromatic seasonal tomato gravy.

BEEF FILLET

R 265

Lightly Basted Served with Chimichurri Sauce

SALMON FILLET

R 300

Tender salmon fillet, rich and delicate flavour.

GOURMET SMASH BURGER

R 245

Beef patty, bacon, cheddar, caramelised onion, guacamole, fries & garden salad

PASTA

SEAFOOD LINGUINE

R 375

Calamari, mussels, prawn tails, napolitano, cream, white wine, rosa tomatoes, parmesan percorino

CHILLI PRAWN LINGUINE

R 280

Prawn tails, napolitano, rosa tomatoes, cream, basil, parmesan cheese

CHICKEN ALFREDO

R 225

Penne rigate, chicken fillet, garlic, mushroom, cream, percorino

BEEF PASTA

R 245

Macaroni pasta, olive oil, napolitano, black pepper, olives, white wine, parmesan percorino

AMATRICIANA (V)

R 195

Penne rigate, napolitano, olive oil, spinach, olives, white wine, cherry tomato, parmesan percorino

CHILDREN'S MAINS

SPAGHETTI BOLOGNESE

R 195

Classic slow cooked beef bolognaise with spaghetti and parmesan

SMASH BURGER

R 195

Juicy beef patty on a soft bun, served with fries

CHICKEN DRUMSTICKS

R 195

Two golden roasted or crumbed chicken drumsticks, served with fries or fresh vegetable sticks

MINI FISH & CHIPS

R 195

Lightly battered fish, served with fries

DESSERT

DECONSTRUCTED PAVLOVA

R 145

Meringue, chocolate sponge & seasonal fruit coulis

CHOCOLATE TORTE

R 135

Flourless dense chocolate cake served with vanilla ice cream.

TIRAMISU

R 135

Espresso-soaked, silky cloud-like mascarpone, cocoa dusting, coffee kissed

MALVA PUDDING

R 135

Moist sponge, vanilla bean anglaise

CAKE OF THE DAY

R 135

Chef's choice

FRUIT PLATTER

R 115

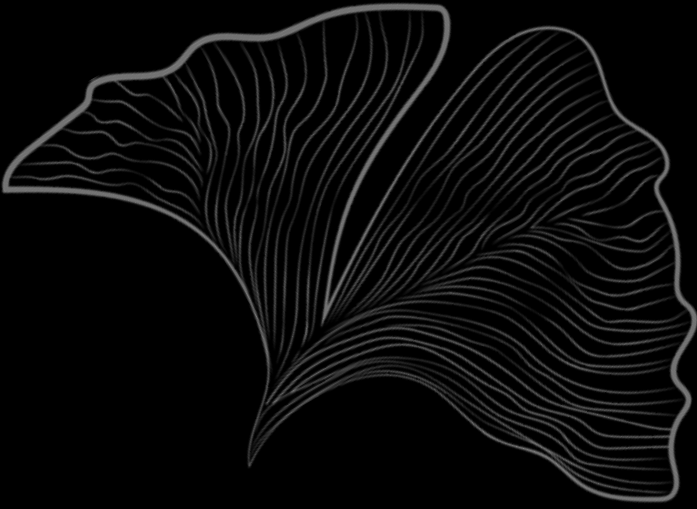
Seasonal fresh fruits

VANILLA ICE CREAM

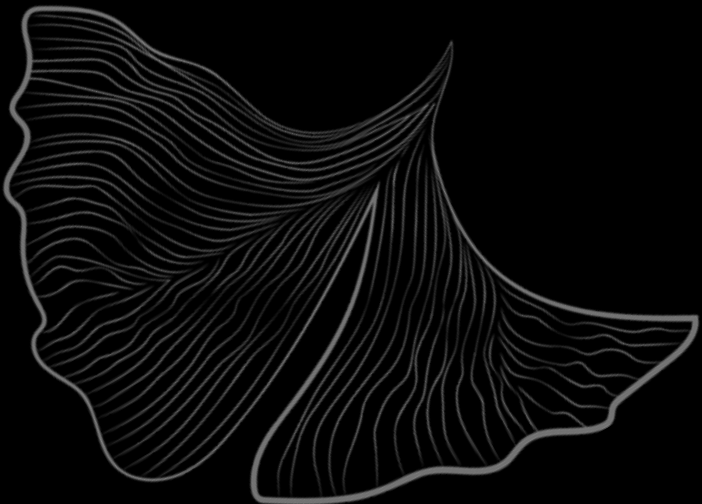
R 95

Creamy, velvety rich





BEVERAGES



TEA & COFFEE

CAPPUCCINO R48

CORTADO R48

AMERICANO R48

ESPRESSO R48

CAFÉ LATTE R48

MACCHIATO R48
Almond / Oat dairy alternatives available +R10

POT OF TEA R30
Rooibos, Chamomile, Five Roses, Green, Fresh Mint, Ginger & Lemon,
Red Fruits

HOT CHOCOLATE R48

CHAI / PEANUT LATTE R48

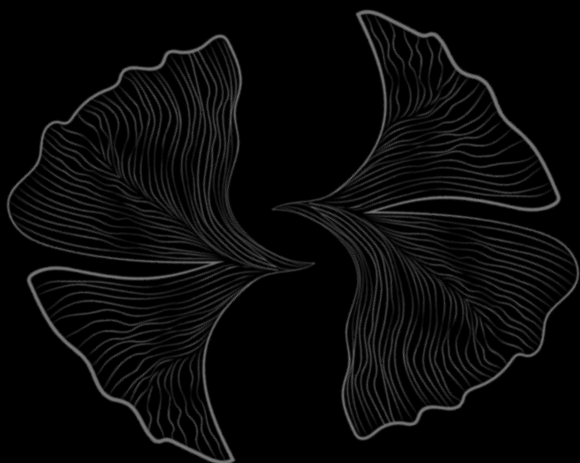
RED CAPPUCCINO R48

HOT MILO R38

ICED COFFEE R45
Espresso & Milk over ice

WHIPPED FRAPPE R48
Coffee / Chai / Peanut

HOT WATER R25
With Lemon



REFRESHMENTS

APPLETISER / GRAPETISER R35

SOFT DRINKS (300ML) R30

Coke | Coke Zero | Creme Soda | Fanta Orange | Sprite

FRUIT JUICE R30

Cranberry | Tropical | Orange | Breakfast blend | Apple

DRY LEMON (300ML) R30

REDBULL R47

MIXERS (200ML) R28

Lemonade | Soda Water | Tonic Water | Pink Tonic | Ginger Ale

STILL / SPARKLING WATER R22

MOCKTAILS

STRAWBERRY MOJITO R85

WATERMELON MOJITO R85

STRAWBERRY DAIQUIRI R85

PINA COLADA R85

SEX ON THE BEACH R85

BLQC COLLINS R85

COCKTAILS

KING PIN	R165
WHISKEY SOUR	R165
NEW YORK SOUR	R165
DEEP OCEAN	R165
TEQUILA SUNRISE	R135
NANDONI SUNSET	R135
BLQC TREE	R135
TURKISH DELIGHT	R135
NEGRONI SBAGILATO	R135
PORNSTAR MARTINI	R135
PINA COLADA	R100
MARGARITA	R100

SHOOTERS



JAGERBOMB	R95
BLOW JOB	R45
SPRINGBOK	R45
SUITCASE	R45

CHAMPAGNE

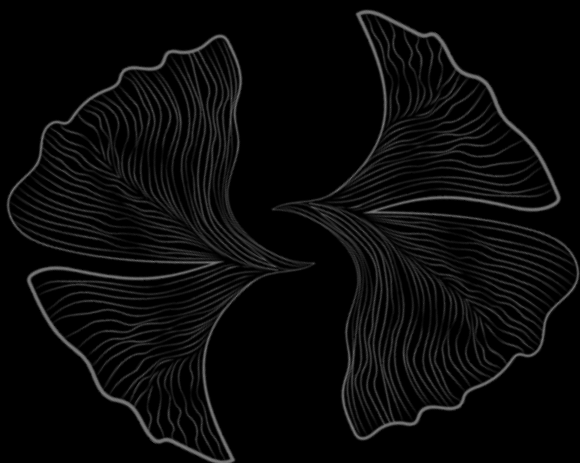


VEUVE CLICQUOT RICH	R2 200
VEUVE BRUT ROSÉ	R1 850
VEUVE CLICQUOT BRUT	R1 750
MÖET & CHANDON NECTAR IMPERIAL	R1 750
MÖET & CHANDON BRUT IMPERIAL	R1 750

MCC



GRAHAM BECK BRUT	R495
GRAHAM BECK BLISS NECTAR	R495
SIMONSIG BRUT	R495
KRONE NIGHT NECTOR	R395
KRONE BOREALIS BRUT	R395
JC LA DOMAINE	R300
JC LA DOMAINE - NON ALCOHOLIC	R295



WHITE WINE



PETIT NATURAL SWEET	R87	R390
HAUTE CABRIE CHARDONNAY PINOT NOIR	R85	R385
SPIER CHARDONNAY	R75	R345
SPIER SAUVIGNON BLANC	R75	R345
DURBANVILLE HILLS CHARDONNAY	R75	R345
DURBANVILLE HILLS SAUVIGNON BLANC	R75	R345

RED WINE



VILAFONTE SERIES M		R2 850
MEERLUST RUBICON		R1 400
RUPERT & ROTHSCHILD CLASSIQUE		R660
KANONKOP KADETTE	R80	R395
SPIER MERLOT	R80	R360
DURBANVILLE HILLS MERLOT	R75	R345

BRANDY



RICHELIEU	R35	R600
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GIN

TANQUERAY NO. 10



R80



R1 500

INVEROCHE AMBER

R60

R1 250

HENDRICKS

R60

R1 250

MALFY CON ARANICA

R60

R1 250

TANQUERAY IMPORTED GIN

R53

R1 000

WHISKEY

GLENFIDDICH 18 YEARS



R180



R3 190

GLENFIDDICH 15 YEARS

R155

R2 600

GLENFIDDICH 12 YEARS

R100

R1 790

JAMESON SELECT RESERVE

R75

R1 500

JAMESON STANDARD

R60

R1 100

JOHNNIE WALKER BLACK

R52

R1 000

JACK DANIELS

R45

R900

CONGAC

HENNESSY XO



R5 500

REMY MARTIN VSOP

R140

R2 390

HENNESSY VSOP

R140

R2 390

HENNESSY VS

R90

R1 590

B E E R S

CORONA (355ML) **R40**

HEINEKEN (330ML) **R40**

STELLA ARTOIS (330ML) **R40**

WINDHOEK DRAUGHT (440ML) **R40**

C I D E R S

ICE TROPEZ (275ML) **R120**

SAVANNA DRY (330ML) **R40**

BRUTAL FRUIT (275ML) **R40**

BELGRAVIA GIN & TONIC (275ML) **R40**

