

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

S H O O T E R S

JAGERBOMB	R95
BLOW JOB	R45
SPRINGBOK	R45
SUITCASE	R45



B R E A K F A S T

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



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

BRANDY

RICHELIEU		R35		R600
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CONGAC



HENNESSY XO		R5 500
REMY MARTIN VSOP	R140	R2 390
HENNESSY VSOP	R140	R2 390
HENNESSY VS	R90	R1 590

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

SUSHI

SHRIMP TEMPURA ROLL (6 PIECE) SPICY SALMON / TUNA CALIFORNIA ROLL TOPPED WITH CREAMY SHRIMP TRMPURA	R 265
DYNAMITE (6 PIECE) TEMPURA PRAWN CRUNCH, AVOCADO, TORCHED SPICY SALMON, JALAPEÑO, SRIRACHA YAKITORI SAUCE	R 265
BLUE OAKS (6 PIECE) FRIED SHRIMP & SPICY TUNA ROLL, AVOCADO, JALAPEÑO, SPICY MAYO, PONZU SAUCE	R 245
ROLL ‘N ROSE (6 PIECE) RAINBOW ROLL AND SALMON ROSE, TERIYAKI SAUCE, SPICY MAYO	R 245
MEDITERRANEAN CRUNCH (6 PIECE) TEMPURA PRAWN CRUNCH, AVOCADO, TORCHED SPICY SALMON, JALAPEÑO, SRIRACHA YAKITORI SAUCE	R 230
CRUNCH ROLL (6 PIECE) CRISPY SALMON / TUNA ROLL, TEMPURA PRAWN, AVOCADO, CREAM CHEESE & YAKITORI SAUCE	R 230
SASHIMI (6 PIECE)	R 230
RAINBOW ROLL (6 PIECE) SALMON, AVOCADO & CUCUMBER ROLL TOPPED WITH SALMON AND AVOCADO	R 220
FASHION SANDWICH (8 PIECE) SALMON SPICY SALMON PRAWN VEGETERIAN	R 215 R 165
CRISPY ROSES (4 PIECE) SALMON ROSES WITH AVOCADO, CAVIAR, TEMPURA BITES, SWEET CHILLI & WASABI MAYO, TERIYAKI SAUCE	R 195
BLQC ROLL (6 PIECE) SALMON, CHIVES, AVOCADO, TUNA & SALMON TOPPING, GREEN ONION, SESAME, YAKITORI SAUCE	R 195
CALIFORNIA ROLLS (8 PIECE) SALMON SPICY SALMON PRAWN VEGETERIAN	R 185 R 140
NIGIRI (4 PIECE) SALMON PRAWN	R 175
HAND ROLL (1 PIECE) SALMON PRAWN	R 120
MAKI ROLL (6 PIECE) SALMON PRAWN	R 120

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

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



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

MOCKTAILS

STRAWBERRY MOJITO	R85
WATERMELON MOJITO	R85
STRAWBERRY DAIQUIRI	R85
PINA COLADA	R85
SEX ON THE BEACH	R85
BLQC COLLINS	R85

SIDES

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

FRESH CONDIMENTS

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

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

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



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	

PASTAS

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

Meringue, chocolate sponge & seasonal fruit coulis

R 145

CHOCOLATE TORTE

Flourless dense chocolate cake served with vanilla ice cream.

R 135

TIRAMISU

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

R 135

MALVA PUDDING

Moist sponge, vanilla bean anglaise

R 135

CAKE OF THE DAY

Chef's choice

R 135

FRUIT PLATTER

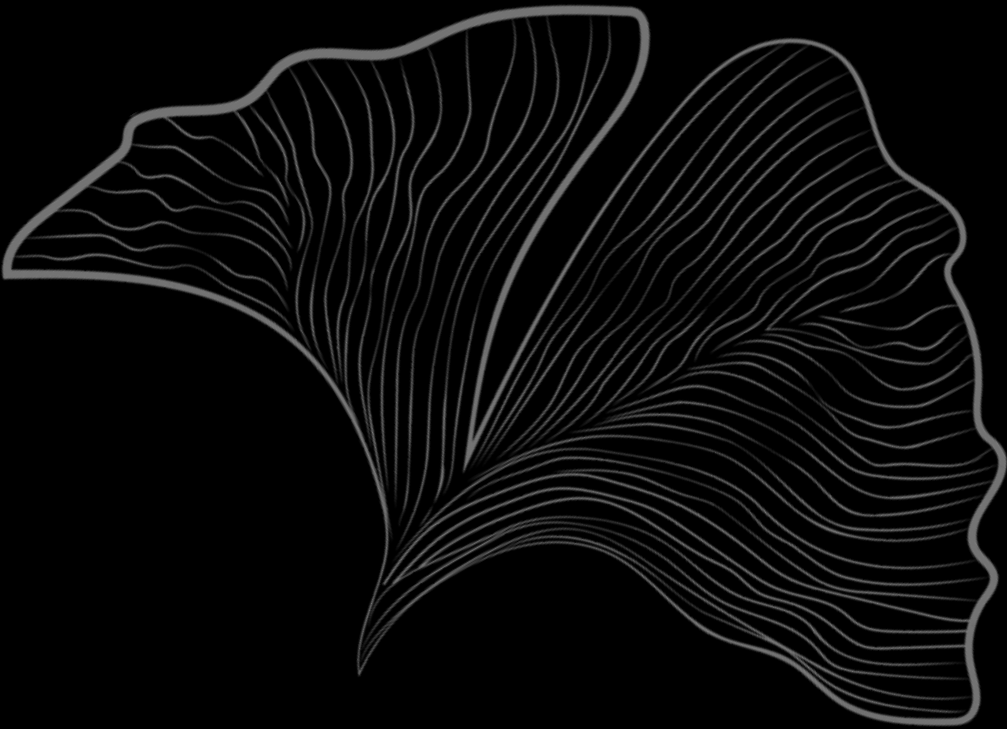
Seasonal fresh fruits

R 115

VANILLA ICE CREAM

Creamy, velvety rich

R 95



BEVERAGES

