

MENU

ISSAQUENA
Boutique



FALLS
Restaurant

BREAKFAST

Join us for a delicious morning meal from 7 AM to 11 AM.

ISSAQUENA FALLS - R110

2 Eggs, 2 rashers of bacon, 2 sausages, mushrooms, grilled tomato, baked beans, sauteed potatoes & a toast basket.

BREAKFAST BURGER - R65

1 Fried egg, homemade beef patty, tomato relish served with fries.

MINI BREAKFAST - R65

1 Egg, 2 rashers of bacon, grilled tomato & toast.

FRENCH TOAST BREAKFAST - R65

2 Slices french toast served with jam, syrup & cheddar cheese.

SUNSHINE BREAKFAST - R65

Smashed avocado on 2 slices toast with poached eggs or feta cheese.

3 EGG OMELETTE - R85

Choose any two fillings

Sautéed bacon / tomato / onion / mushroom / peppers / chili / cheese served with toast.

GREEK CIABATTA - R75

Chickpeas, Avocado, Olives with a paprika, cumin, onion and tomato relish.

QUINOA & OATS PORRIDGE WITH COCONUT MILK - R65

Creamy bowl of deliciousness with hints of honey, cinnamon, cardamom, ginger and nutmeg, scattered with berries and flakes of almond.

HUEVOS RANCHEROS - R110

A spicy sauce with bacon, chilies, tomatoes and peppers, mild taco sauce, avocado and eggs served with a tortilla.

Due to all meals being freshly prepared there may be a waiting time of up to 30 minutes on some items



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EGGS BENEDICT - R70

Two English muffins, each topped with ham, a poached egg and hollandaise sauce.

EGGS ONASSIS - R85

Two English muffins, each topped with salmon, a poached egg and hollandaise sauce.

BREAKFAST BEVERAGES

A selection of fruit juices, variety of teas and freshly brewed coffee available.

LUNCH

Lunch service begins at 11 AM and continues until 3 PM. We look forward to serving you during these hours!

BURGERS

GOURMET HAMBURGER R150

A juicy homemade patty topped with garden greens, avocado, feta, melted cheese, tomato relish and served with fries.

Extra Sauces R45 – Blue cheese, mushroom, honey & mustard or cheese sauce.

CRUMBED CHICKEN BURGER - R135

A juicy, golden-crumbed chicken breast topped with tangy pineapple, melted cheese and crispy onion. Served in a soft burger bun with a generous portion of crispy chips, finished with a delicious cheese sauce.

DAGWOOD BURGER - R150

A towering delight featuring a juicy, perfectly seasoned beef patty, crispy bacon, melted cheese, and a tangy onion marmalade. All nestled in a toasted burger roll.

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WRAPS

CHICKEN WRAP - R110.00

Succulent chicken breast strips, perfectly seasoned and grilled, embraced by a creamy blend of avocado and tangy onion marmalade. Crisp lettuce and juicy tomatoes add a refreshing crunch, all lovingly wrapped in a soft tortilla with a swirl of cream cheese. A symphony of flavors that dance on your palate!

MOROCCAN VEGETABLE WRAP - R85

Grilled vegetables served in a wrap with Harissa paste and couscous,

SANDWICHES

CHICKEN MAYO DELIGHT - R75.00

Indulge in a symphony of flavors with our Chicken Mayo Delight. Tender pieces of succulent chicken breast, blended with creamy, homemade mayonnaise, and a sprinkle of crispy chips, all nestled between slices of freshly baked bread. It's a classic reimagined!

THE CLUB EXPERIENCE - R110.00

Elevate your lunch with The Club Experience! Layers of grilled chicken breast, crispy bacon, melted mozzarella cheese, egg, fresh avocado, and a handful of golden chips come together in perfect harmony. A truly satisfying and flavorful indulgence.

HAM & CHEESE DELIGHT - R65

Savor the classic combination of thinly sliced ham and melted cheese, nestled between slices of fresh bread. Served with a side of crispy chips for the perfect crunch.

THE MEDITERRANEAN CHEESE AND TOMATO - R50

A vibrant vegetarian option featuring creamy cheese and juicy tomato slices on artisan bread. Complemented by a side of golden, perfectly salted chips.

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TAPAS

2 Bobotie Spring Rolls served with sweet chili sauce
R 40

3 Thai Chicken Meatballs served in an Asian
satay dressing R 45

3 Cheese & Corn Empanadas (V) R 45
Savoury pastries served with avocado,
citrus, cilantro cream.

Sweet & Spicy Calamari rings R 45

3 Jalapeno poppers R 45

2 Chicken wings R 45

Deep fried halloumi cheese R 40

3 Sesame meatballs R 45

Tapas platter for two R 150
Jalapeno poppers, chicken wings, deep fried
halloumi cheese, shrimp turnovers
and sesame meatballs.

STARTERS

MUSSEL POT - R155

Plump mussels simmered in a creamy white wine sauce with garlic, onions, and a hint of parsley.
Served in a pasta bowl with garlic-seeded bread.

CALAMARI PAN-SEARED R110

Tender calamari strips sautéed in lemon butter, garlic, and parsley. A light and zesty starter.

BEEF CARPACCIO - R 95

Thinly sliced charred beef fillet with a tangy Japanese citrus, soy sauce and shards of parmesan cheese.

MUSHROOM TOWER - R120

A savory tower of sautéed mushrooms, caramelized onions, roasted garlic, sundried tomatoes, and feta, drizzled with a creamy Gorgonzola sauce.

PRAWN COCKTAIL - R115

Balanced shrimps in our tangy sweet secret shrimp sauce, served on mixed lettuce in a cocktail glass.

SOUP DE JOUR - R 60

Tuck into our hearty soup of the day.

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SALADS

THAI BEEF SALAD – R120

Thinly sliced beef fillet tossed with fresh garlic, chives, coriander, and sweet chili dressing. Served with blanched Chinese noodles and crisp lettuce.

GREEK SALAD – R95

A refreshing mix of cherry tomatoes, cucumber, red onions, Kalamata olives, and feta cheese, dressed with a classic Greek vinaigrette.

LUNCH MAIN MEALS

CHICKEN

CHICKEN CORDON BLEU – R195

Tender chicken breast stuffed with ham and cheddar cheese, breaded, and fried to golden perfection. Served with seasonal veggies and your choice of savory rice or chips.

CHICKEN IN VOLTINI – R218

Chicken fillet stuffed with Emmental cheese and thyme, wrapped in bacon, and pan-seared. Served with a creamy white wine sauce, seasonal veggies, and savory rice or chips.

PASTA

TAGLIATELLE AL BACON – R185

Tagliatelle pasta in a rich Napolitana sauce with crispy bacon, onions, and garlic. Topped with a creamy mozzarella and Parmesan sauce.

CLASSIC TAGLIATELLE ALFREDO – R165

Tagliatelle in a creamy mushroom and sauce. Topped with parmesan cheese and parsley.

PENNE ARRABBIATA – R110

Al dente penne pasta tossed in a fiery tomato sauce infused with garlic, red chili flakes, and a hint of fresh basil. This classic Italian dish is bold, spicy, and full of flavor, finished with a drizzle of extra virgin olive oil and a sprinkle of grated Parmesan. Perfect for those who crave a little heat!

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BEEF

STEAK DIANNE – R260

A succulent 200g of rump steak in our Dianne sauce onion, garlic, mushrooms, rosemary, flambe with brandy and infused with Worcestershire sauce and cream. Served on a bed of spring onion mash and veg.

SEAFOOD

SEAFOOD PLATTER – R365

A delightful mix of grilled prawns, mussels, hake, and calamari strips. Served with savory rice or chips and tartare sauce.

GRILLED PRAWNS – R195

12 Succulent prawns seasoned with lemon and herb spice, sautéed in lemon butter and parsley. Served with savory rice.

DESSERT

TIRAMISU R65

Layers of coffee-kissed ladyfingers and silky mascarpone cream, topped with cocoa. Rich, creamy, and irresistibly indulgent—a true Italian classic!

HOT CHOCOLATE FUDGE SUNDAE R65

Vanilla ice cream, warm chocolate sauce, topped with cream, sprinkled with nuts.

CARROT CAKE R65

Experience the vibrant essence of our carrot cake, crafted with love and infused with the warmth of spices, topped with a velvety cream cheese frosting that complements the breathtaking views of Knysna's lagoon.

NEW YORK STYLE CHEESE CAKE R80

Dense, rich and very special. Served with a salted caramel sauce or berry compote.

CHOCOLATE BROWNIE FONDANT R65

Indulge in the rich, velvety darkness of our chocolate brownie fondant, a decadent delight that melts in your mouth, releasing deep, chocolatey flavors as you enjoy the panoramic views of Knysna from our exquisite dining setting.

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PIZZAS

SEAFOOD PIZZA – R100

This pizza is a love letter to the sea! Plump, briny mussels and tender, smoky calamari top a crisp, golden crust, layered with a garlicky white wine sauce and a hint of chili. Finished with fresh herbs and a squeeze of lemon, every slice is a coastal escape in the best way possible. Perfect for seafood lovers craving something unforgettable.

ISSAQUENA FALLS PIZZA – R110

A Flavorful Adventure!

Savor the wild with tender beef strips, smoky mixed peppers, earthy mushrooms, and zesty red onions, all smothered in a gooey blend of cheddar and mozzarella. A bold, cheesy adventure in every bite!

PAT OTTIS PIZZA – R90

Mediterranean-inspired delight!

Crafted with a crisp pizza base, this masterpiece is topped with creamy feta cheese, aromatic garlic, and a drizzle of zesty green sauce. A light yet flavorful option for those who love a tangy twist.

DURBAN PIZZA – R150

A tropical escape on a plate!

Featuring tender chicken strips, juicy pineapple rings, earthy mushrooms, and creamy avocado, this pizza is a celebration of bold, fresh flavors. Topped with mozzarella cheese and baked on a golden pizza base, it's a light yet indulgent choice for lunch.

VEGETARIAN DELIGHTS:

The Mediterranean Vegetable Pizza – R150

A celebration of freshness! Sweet cherry tomatoes, savory olives, crisp red onion, and creamy feta cheese are lovingly combined on a perfectly baked crust. Enhanced by a handful of fresh spinach and sweet mixed peppers, this pizza is a symphony of flavors and textures that will leave you feeling satisfied and nourished.

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