

HOME SUITE HOTELS ROSEBANK



Luxurious hotel suites, ideally situated in one of Cape Town's most coveted locations. With easy access to Sea Point's top work and play hotspots, Station House is the preferred second home of leisure travellers from around the world.



Luxe city suites on Cape Town's vibrant Atlantic seaboard, within easy reach of Sea Point's top eateries and entertainment. With a rooftop pool and bar, ocean views, and spacious suites, it's the ideal escape for holiday travellers.

HOME SUITE HOTELS ROSEBANK



SMOOTHIES

Kindly ask your server about the flavours available today.
Plant-based milk available @ R18

PEANUT OAT (V) R65

Milk, a scoop of oats, a drizzle of honey, dates and a spoonful of peanut butter.

BANANA JAVA (V) R65

Milk, a scoop of oats, a drizzle of honey, and banana.

BERRY BOMB (V) R70

Mixed berries, milk, and double-thick yoghurt.

OATS

LOADED OATS (V) R70

A steaming bowl of oats topped with toasted coconut, fresh banana, and seasonal berries, finished with a drizzle of honey. Served with milk on the side.

BAGELS

CLASSIC BREAKFAST BAGEL (V) R95

Scrambled eggs, feta cheese, and avocado, topped with grated cheddar cheese.

PROSCIUTTO R115

Prosciutto, with sun-dried tomatoes, cream cheese, baby spinach, and toasted pine nuts.

SALMON R165

Smoked salmon, chunky cottage cheese, fresh sliced cucumber, and rocket.

(V) - VEGETARIAN

BREAKFAST SERVED FROM 06:30 - 10:30

EGGS

BACON/MACON EGGS BENEDICT R95

Toasted English muffin topped with two poached eggs, sautéed spinach, bacon/macon, and Hollandaise sauce.

SALMON EGGS BENEDICT R165

Toasted English muffin topped with two poached eggs, sautéed spinach, salmon, and Hollandaise sauce.

OMELETTE (V) R40

Omelette served with your choice of delicious fillings and toast.

Onion	R15	Bacon	R40
Spinach	R15	Macon	R40
Tomatoes	R15	Salmon	R70
Mushrooms	R15	Avocado	R40
Mixed peppers	R15	Cheddar cheese	R30

SWEET SPOT

FRENCH TOAST OR WAFFLE R70

Served with crispy bacon/macon, sweet berries, and delicious compote.

SIP & SAVOUR

MIMOSA R95

Orange juice and Prosecco.

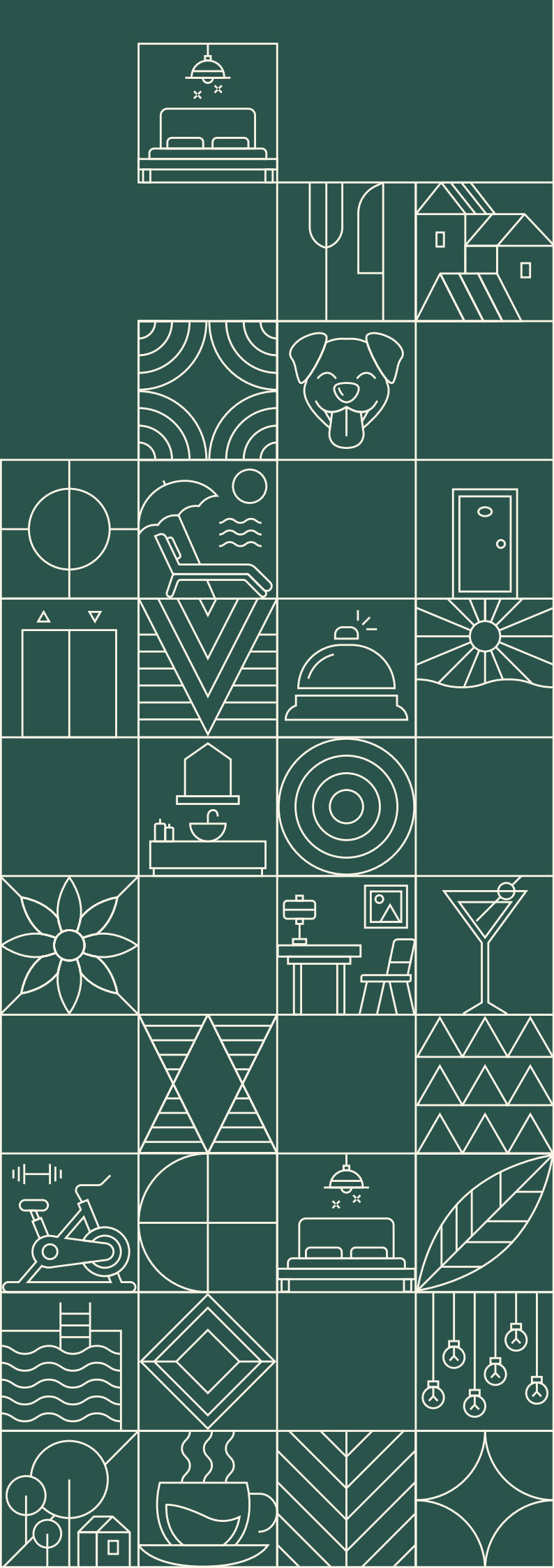
BELLINI R105

Peach purée and Prosecco.

BLOODY MARY R120

Vodka, tomato juice, celery, and spices.

Please note this is not included in the B&B room rate.



SUITE TREATS

Make room for dessert.

CRANBERRY BREAD & BUTTER PUDDING Served with warm crème anglaise.	R95
BAKED CHEESECAKE Served with a berry medley and coulis.	R110
CHOCOLATE FONDANT Served with vanilla ice cream and an orange zest chocolate crumb.	R115

OUR OTHER LOCATIONS



HOME SUITE HOTELS STATION HOUSE

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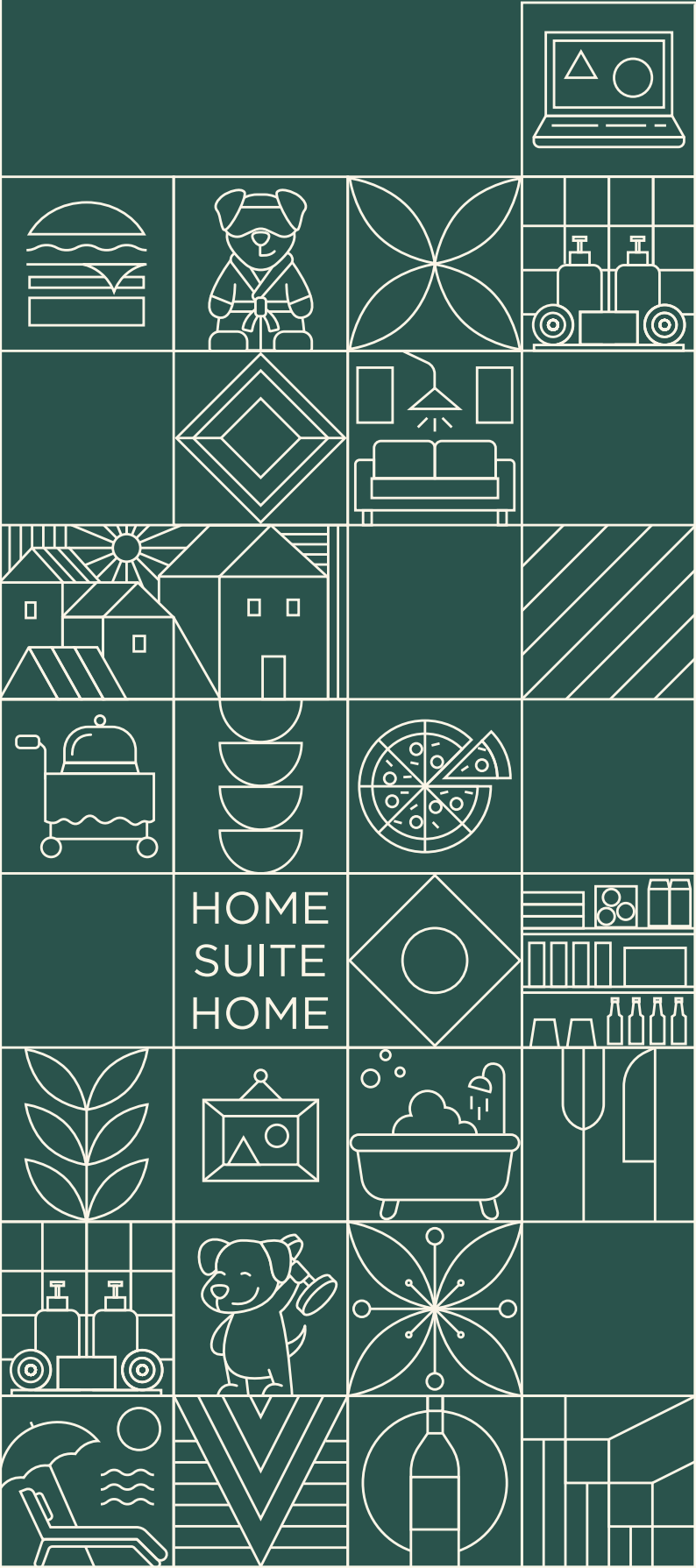
HOME SUITE HOTELS SEA POINT

Luxe city suites on Cape Town's vibrant Atlantic seaboard, within easy reach of Sea Point's top eateries and entertainment. With a rooftop pool and bar, ocean views, and spacious suites, it's the ideal escape for holiday travellers.

HOME SUITE HOTELS ROSEBANK

MENU

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STARTERS

Nibbles that pair perfectly with good conversation.

COMPLIMENTARY ARTISAN BREAD BOARD (V) A selection of warm artisanal breads served with whipped butters, infused oils, and seasonal preserves. <i>Complimentary with any main dish.</i>	
CREAMY WILD MUSHROOM SOUP (V) Served with freshly baked artisanal bread selection.	R90
ROASTED BUTTERNUT & COCONUT SOUP Finished with bacon jam, toasted pumpkin seeds, and served with homemade garlic bread.	R95
GRILLED HALLOUMI & ROASTED BEETROOT SALAD (V) Tossed with rocket, pickled onions, orange segments, toasted walnuts, and a honey citrus dressing.	R110
BBQ CHICKEN WINGS Delectable chicken wings basted in a smoky BBQ sauce, served with blue cheese dipping sauce.	R145
PULLED PORK CROQUETTES Served with a rich tomato relish.	R155
CREAMY SEAFOOD POT A rich medley of mussels and prawns simmered in a velvety white wine cream sauce, infused with garlic, fresh herbs, and a touch of citrus. Served with warm, crusty bread.	R165
SUPERFOOD QUINOA SALAD Red and white quinoa with chickpeas, avocado, roasted butternut, sweet potato, cherry tomatoes, baby spinach, and seared chicken breast.	R180

SANDWICHES

Homemade classics, crafted with care.
Served with your choice of a side.

CHEESE AND TOMATO (V) Served on sourdough, white, or brown bread.	R95
CHICKEN MAYO Tender chicken with creamy mayo on your choice of sourdough, white, or brown bread.	R105

MAINS

Hearty and homemade, just the way you like it.
Served with your choice of a side.

THE HOME CHICKEN BURGER Pan-seared chicken breast with lettuce, tomato, house-made aioli, and melted cheese. Served with fries.	R175	SUPREMA DI POLLO Served with potato dauphinoise, sautéed seasonal greens, caramelised baby onions, parsnip purée, and chicken jus.	R225
THE HOME BEEF BURGER Grilled to your preference, served with crispy seasonal lettuce, tomato, and caramelised onion. <i>Add extras: egg, bacon, or avocado.</i>	R185	PAN-SEARED SALMON FILLET Served with roasted beetroot purée, baby rainbow carrots, broccolini, crushed herb baby potatoes, and lemon butter sauce.	R325
TRUFFLE & PORCINI MUSHROOM RISOTTO (V) Creamy risotto finished with pan-seared wild mushrooms, and aged Parmesan.	R205	KAROO LAMB SHANK Slow-braised and served with garlic mashed potatoes, rainbow baby carrots, chimichurri, and rosemary jus.	R345
PULLED LAMB GNOCCHI Sweet potato gnocchi tossed in a slow-cooked pulled lamb ragù, finished with toasted pine nuts and Parmesan.	R210	GRILLED RIBEYE STEAK Flame-seared to your preference and served with a warm herb-infused lentil medley, broccolini, and charred asparagus.	R235
TRADITIONAL ISISHEBO / POTJIE Hearty South African stew served with pap or creamy mashed potatoes, chakalaka, and kachumbari accompaniment.	R215		

SOURDOUGH PIZZAS

Hey Homeslice! Dig into our perfect pizzas.
Gluten-free bases available at an additional R40.

CLASSIC MARGHERITA (V) A timeless favourite with pomodoro sauce, melted mozzarella cheese, fresh tomato slices, and fragrant basil leaves.	R195	BUILD YOUR OWN PIZZA			
		SELECT YOUR BASE & TOPPINGS:			
SOMETHING SPICY A bold and fiery combination of pomodoro sauce, spicy chicken, Peppadews, sweet corn, and mozzarella cheese.	R215	Classic Margherita sourdough base		R115	
		Gluten-free Margherita base		R155	
PEPPERONI A smoky-sweet delight featuring pomodoro and BBQ sauces, topped with mozzarella cheese and generous slices of pepperoni.	R210	Peppers	R20	Olives	R30
		Sweet corn	R20	Mushroom	R30
		Rocket leaves	R20	Avo	R50
		Red onions	R20	Pepperoni	R50
		Tomato slices	R20	Bacon/Macon	R50
BACON, FETA & AVO PIZZA Crispy bacon, creamy feta, and fresh avocado slices over a base of tomato sauce and mozzarella, perfectly balanced and indulgent.	R220	Peppadews	R30	Bolognese	R50
		Feta	R30	Prosciutto	R50
		Pineapple	R30	Chicken	R50

(V) - VEGETARIAN

SIDES

All mains and sandwiches include one side.
Additional sides at extra cost.

Fries	R55
Hand-cut sweet potato fries	R55
Hand-cut twice-fried potato chips	R55
Roasted garlic mash	R55
Rainbow baby carrots	R55
Seasonal greens medley	R55
Roasted root vegetables	R55

SALADS

Eat your greens.

GARDEN SALAD (V) Mixed baby leaf lettuce, red onion, mixed peppers, cocktail tomatoes, cucumber, olives, and feta with our classic honey mustard dressing.	R110
SUPERFOOD SALAD A wholesome blend of bulgur wheat, lentils, tender grilled chicken, crispy grated carrots, and steamed broccoli, served with our house dressing.	R140
BUDDHA BOWL A fresh combination of edamame beans, fluffy quinoa, tender grilled chicken, crispy grated carrots, and steamed broccoli served with a teriyaki dressing.	R165
EXTRAS	
Halloumi	R35
Bacon/macon	R30
Smoked salmon	R70
Chicken	R55

VODKA, GIN & RUM

Inverroche Classic Gin <i>South Africa</i>	R60
Inverroche Amber Gin <i>South Africa</i>	R60
Inverroche Verdant Gin <i>South Africa</i>	R60
Mzansi Gin <i>South Africa</i>	R40
Tanqueray Gin <i>England</i>	R45
Malfy Orange Gin <i>Italy</i>	R45
Beefeater London Dry Gin <i>Italy</i>	R50
Absolut Vodka <i>Sweden</i>	R40
Mzansi Vodka <i>South Africa</i>	R40
Skyy Vodka <i>USA</i>	R45
Malibu Rum <i>USA</i>	R40
Havana Club 3-Year Rum <i>Cuba</i>	R35
Havana Club 7-Year Rum <i>Cuba</i>	R55

APERITIF, DIGESTIVES, LIQUEUR & TEQUILA

Amarula <i>South Africa</i>	R40
Olmecca Silver Tequila <i>Mexico</i>	R60
Olmecca Reposado Tequila <i>Mexico</i>	R65
Código Rosa Tequila <i>Mexico</i>	R70
Kahlúa Coffee Liqueur <i>Mexico</i>	R40
Jägermeister <i>Germany</i>	R40

WHISKEY, BRANDY & COGNAC

Jameson Irish Whiskey <i>Ireland</i>	R50
Jameson Select Reserve <i>Ireland</i>	R70
Jameson Triple Triple <i>Ireland</i>	R80
Glenlivet Founder's Reserve <i>Scotland</i>	R55
Glenlivet 12-Year Single Malt <i>Scotland</i>	R70
Glenlivet 15-Year Single Malt <i>Scotland</i>	R95
Chivas Regal 12-Year <i>Scotland</i>	R65
Ballantine's Finest <i>Scotland</i>	R45
Maker's Mark Bourbon <i>USA</i>	R55
Klipdrift Brandy <i>South Africa</i>	R50
Martell VS Cognac <i>France</i>	R75
Martell VSOP Blue Swift <i>France</i>	R125

COCKTAILS

ALL CLASSIC COCKTAILS AVAILABLE
Kindly ask your server for more information.

APEROL SPRITZ Aperol, Prosecco, and soda water.	R130
MOSCOW MULE Vodka, lime juice, and ginger beer.	R130
ELDERFLOWER NEGRONI Gin, Campari, Cinzano Bianco, and elderflower.	R135
SMOKED OLD FASHIONED Maker's Mark, sugar syrup, and bitters.	R135
DARK 'N STORMY Dark rum, lemon juice, and ginger beer.	R130
THE DEVIL'S MARGARITA Tequila, gin, lime juice, triple sec, and red wine.	R135
SPICY WATERMELON MARGARITA Tequila, triple sec, lime, watermelon, and jalapeño.	R135
BLACK MOJITO Rum, lime cordial, lemon juice, mint, and cola.	R125
THE WHISPERING ANGEL Gin, coconut, lemon, elderflower, and rose.	R135
BRASS MONKEY 2.0 Dark rum, whiskey, lemon, and ginger ale.	R130
THE FOUNDRY Glenlivet Founder's Reserve, elderflower, lemon, and ginger ale.	R135
BRANDY & COKE Klipdrift and Coca-Cola.	R120

CANNED COCKTAILS

WHISKEY SOUR Premium whiskey, lemon juice, simple syrup, aromatic bitters.	R95
TOMMY'S MARGARITA 100% Blue Weber Agave Tequila Blanco, agave syrup, lime juice.	R95
STRAWBERRY NEGRONI London Dry Gin, red bitters, vermouth, strawberry.	R95
ESPRESSO MARTINI Vodka, coffee saccharum, freeze-distilled espresso.	R95

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DRINKS

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HOT BEVERAGES

Single Espresso	R30
Double Espresso	R42
Cappuccino	R43
Cortado	R42
Macchiato	R42
Americano	R38
Café Latte	R45
Café Mocha	R42
Chai Latte	R48
Red Espresso	R42
Hot Chocolate	R50
Rooibos Tea	R35
Chamomile Tea	R35
Earl Grey Tea	R35

SOFT DRINKS & MIXERS

Verve Sparkling Water 250ml	R20
Verve Sparkling Water 750ml	R40
Verve Still Water 250ml	R20
Verve Still Water 750ml	R40
Appletiser	R39
Grapetiser	R39
Coke	R32
Coke Zero	R32
Sprite Zero	R32
Stoney Ginger Beer	R32
Red Bull	R40
Sir Fruit Juice	R40

Cloudy Apple, Strawberry, Cranberry, Orange

Fitch & Leedes Indian Tonic	R28
Fitch & Leedes Lemonade	R28
Fitch & Leedes Pink Tonic	R28
Fitch & Leedes Soda Water	R28
Fitch & Leedes Grapefruit	R28
San Pellegrino Aranciata	R40
San Pellegrino Melograno & Aranciata	R40
San Pellegrino Limonata	R40
San Pellegrino Rossa	R40

GOURMET MILKSHAKES

Vanilla	R55
Strawberry	R55
Bubblegum	R55
Chocolate	R55
Oreo	R55

SPECIALITY DRINKS

Oat milk, almond milk & soy milk available.

VANILLA CAPPUCCINO	R55
Espresso, steamed milk, and vanilla.	

MATCHA CAPPUCCINO	R65
Matcha, milk, and vanilla or coconut syrup.	

ICED COCONUT MATCHA	R75
Matcha blended with coconut milk.	

HOT SPICED GIN & APPLE PUNCH	R75
Gin, apple, cinnamon stick, and star anise.	

IRISH COFFEE	R85
Whiskey, coffee, and pouring cream.	

SMOOTHIES

MANGO	R65
Mango slices, milk, and ice cream.	

BANANA JAVA	R70
Milk, oats, honey drizzle, chia seeds, and bananas.	

BERRY BOMB	R70
Mixed berries, milk, flaxseed powder, and creamy double-thick yoghurt.	

SMOOTHIE OF THE DAY	R65
A seasonal blend of fruits and/or vegetables with yoghurt and honey.	

BEERS & CIDERS

Tokolazi Lager	R 50
Tolokazi Sorghum Pilsner	R 50
Tolokazi Marula Cider	R 50
Tolokazi Rooibos & Berry	R 50
Black Label	R 44
Castle Lite	R 44
Corona	R 47
Heineken	R 50
Stella Artois	R 50
Windhoek Lager	R 55
Windhoek Draught	R 50
Savanna Dry	R 48
Savanna Light	R 48

WINE LIST

CAP CLASSIQUE/SPARKLING WINE	<i>glass</i>	<i>bottle</i>
Valdo Garda Prosecco <i>Italy</i>	R85	R500
31 Zero Blanc de Blanc Prosecco <i>Italy</i>	R95	R550
Pierre Jourdan Silk Nectar <i>Franschhoek</i>	R95	R650
Graham Beck Brut MCC NV <i>Stellenbosch</i>		R550
Graham Beck Brut Rosé MCC NV <i>Stellenbosch</i>		R650
8 Centum Prosecco DOC Treviso Brut <i>Italy</i>		R800

WHITE WINE		
Aslina Ndub's Chardonnay <i>Stellenbosch</i>	R85	R340
De Wetshof Finesse Chardonnay <i>Robertson</i>		R380
Demorgenzon Chenin Blanc <i>Stellenbosch</i>	R115	R400
L'Avenir Horizon Chenin Blan <i>Stellenbosch</i>		R380
Aslina Chenin Blanc (Skin Contact) <i>Stellenbosch</i>		R400
Paul Cluver Riesling "The Village" <i>Elgin</i>	R85	R420

ROSÉ		
Waterford Rose-Mary Rosé <i>Stellenbosch</i>	R105	R480
Aslina Ndub's Rosé <i>Stellenbosch</i>	R100	R380

SAUVIGNON BLANC		
Morgenster Sauvignon Blanc <i>Stellenbosch</i>	R95	R425
Aslina Sauvignon Blanc <i>Stellenbosch</i>	R85	R325

RED WINE		
Whalehaven Abalone Pinotage/Merlot <i>Hermanus</i>	R85	R400
HER Wines Pinotage <i>Stellenbosch</i>		R400
HER Wines Shiraz <i>Stellenbosch</i>	R85	R400
Doolhof Mountain Range Malbec/Merlot <i>Limietberg</i>	R115	R500
Paul Cluver Pinot Noir "The Village" <i>Elgin</i>		R400
Allée Bleue L'Amour Toujours (Cab/Sav/Merlot) <i>Franschhoek</i>	R125	R800
Idiom Zinfandel <i>Stellenbosch</i>	R155	R700
Aslina Cabernet Sauvignon <i>Stellenbosch</i>		R500
Morgenster Sangiovese Rigoletto <i>Somerset West</i>	R105	R400
Idiom "The Ampitheatre of Dreams" <i>Stellenbosch</i>	R110	R450
Waterford Antigo <i>Stellenbosch</i>		R500