



Diaz Ocean View

Waves of Grace

Dear Guest,
Welcome to Waves of Grace, where every dish is inspired by the beauty of the ocean, the warmth of Mossel Bay, and the simple joy of good food shared. As your chef, it is my privilege to craft meals that not only satisfy your palate but also tell a story, of local ingredients, coastal heritage, and heartfelt hospitality.

Whether you are joining us for a relaxed breakfast, a light seaside lunch, or a dinner to remember, my team and I are honoured to serve you something special. We cook with passion, respect, and a little bit of love, and we hope you taste that in every bite.

Thank you for dining with us.
May your experience here be as memorable as the view.

Warmest regards,

Chef Louise

Head Chef, Waves of Grace Restaurant

BREAKFAST

SERVED UNTIL 11H00

Choice of bread: white / brown / health bread

CONTINENTAL OCEAN VIEW BREAKFAST	135
Yogurt, muesli, selection of fresh fruit, cold meats, cheese & muffin	
TRADITIONAL OCEAN VIEW BREAKFAST	135
2 Eggs, streaky bacon, sausage, tomato, mushrooms & rosti	
ON THE GO BREAKFAST	65
2 Eggs, bacon and tomato	
GOURMET OMELETTE	135
A 3 egg omelette served with a choice of 3 fillings	
Choose between: Ham / bacon / mushroom / onion / peppers / chilli / cheese / tomato	
(V) SMASHED AVO ON TOAST	85
Smashed avocado and 2 poached eggs, with rocket.	
EXTRAS:	
Mushrooms	15
Tomato Relish	10
Bacon	35
Grated cheddar	30
Sausage	35
Boerewors (160g)	75
Egg (1)	10
Guacamole (100g)	35
Chips	25
Toast (2 slices)	10
Rosti (2)	20
Yoghurt (100ml)	15
Muesli (75g)	30
Fruit Salad (90g)	30



SALADS

(V) GREEK SALAD	85
Lettuce, tomatoes, cucumber, red onion, peppers, olives, feta & herbed croutons with lemon vinaigrette	
CHICKEN SALAD	125
Pesto grilled chicken breast, roasted corn salsa, avocado with honey lime dressing	
ASIAN BEEF SALAD	145
Sticky beef strips, baby spinach, avocado, peppadews, carrots, and rice noodles	

SANDWICHES

Served with chips or salad & your choice of bread

(V) TOASTED CHEESE	55
TOASTED HAM AND CHEESE	65
(V) TOASTED CHEESE, ONION & CHUTNEY	65
TOASTED CHICKEN AND MAYO	85
TOASTED BACON, EGG AND CHEESE	105
THE LUDWIG	155
Bread roll, crispy lettuce, german mustard with fried chicken & mixed cheese	

PIZZA

SWEET & SPICY CHICKEN PIZZA	145		
Chicken peppadew, pineapple and sweet chilli sauce & sweet chilli sauce			
PORCINO MARINO PIZZA (The little seaside pig)	185		
BBQ, bacon, ham & salami			
PREGO PIZZA	185		
Prego steak, onion, green pepper, mushroom & garlic			
ADD EXTRA			
Onions	15	Feta	30
Garlic	15	Grated cheddar	30
Mushrooms	20	Bacon	35
Pineapple	20	Chicken	35
Peppadew	20	Salami	40
Ham	25	Pregosteak 120g	45
Peppers	25		



LIGHT MEALS

SALT AND PEPPER CALAMARI	135
Calamari strips & peppadews with a lemon garlic aioli	
(V) HALLOUMI	145
Nut matcha, garlic yoghurt & toasted crostini	
ASIAN STYLE WINGS	
Asian wings, sesame seeds, served with creamy pickled coleslaw & sweet chilli sauce	
CHICKEN WINGS	125
(V) CAULIFLOWER BITES	95
SKAAPSTERTJIES	185
Basted in monkey gland sauce with deep fried “papballe“with tomato relish	
EAGER’S BEEF SKEWER	185
Flat bread, roasted red pepper coulis with yoghurt dip & apple salsa	
HOT HONEY CHICKEN FLAT BREAD	105
Jalepeno, onion, hot honey, bbq sauce & mozzarella	
(V) TOMATO BASIL FLATBREAD	85
Roasted tomato relish with goats cheese & basil oil	
CAPE MALAY FISHCAKES	85
with chakalaka mayo & pickled cucumber	
SUNSET-STRIP PLATTER	295
Calamari strips, chicken strips, garlic roll, sweet chilli sauce, boerewors kebab & garlic mayo	
SUNDOWNER PLATTER	265
Blue cheese, figs & nut crusted brie parcel, sliced cheddar, goats cheese truffles, ham, salami & melba toast	
KEKE’S CHICKEN LIVERS	95
Creamy and spicy with chargrilled toast	
(V) FOCACCIA	55
Olive oil & rosemary	
(V) GARLIC & FETA FOCACCIA	60
Olive oil, rosemary, garlic & feta	



BURGERS

Served with chips

BOERIE BURGER	165
Boerewors, mustard-onions, tomato relish, lettuce & pickles	
CHAKALAKA BURGER	165
Pure beef patty, chakalaka, chutney, crispy onions, & cheddar with lettuce & pickles	
GRILLED CHICKEN BURGER	165
Cajun-soy marinated chicken breast, roasted onion, pickled cabbage, grilled pineapple & chipotle mayo	
REPLACE ANY PROTEIN WITH OUR HOME MADE VEG-PATTY	165
ADD ONS	
Bacon	35
Mushroom	20
Guacamole	45
Egg	10
Extra beef patty (160g)	80
Extra Chicken Breast (160g)	75

STEAKS

*Served with a marrow bone and your choice of side
chips / mash / baby potatoes / vegetables /
side salad / cheesy garlic roll*

RIB EYE STEAK 200g	295
SIRLOIN STEAK 250g	225
RUMP STEAK 250g	225
T-BONE STEAK 500g	350



MAINS

CHICKEN SCHNITZEL	165
Panko crumbed chicken breast, cheesy mushroom sauce, side of your choice	
HAKE AND CHIPS	165
Crispy fried hake and our secret sauce	
HAKE AND CALAMARI	265
Fried hake, calamari strips & lemon garlic aioli	
CALAMARI STRIPS AND CHIPS	220
Calamari strips & lemon garlic aioli	
(V) CREAMY BASIL PESTO PASTA	135
Creamy pesto sauce with peppadews & cherry tomatoes on tagliatelle pasta	
Add bacon	35
Add chicken	35
SHRIMP SCAMPI PASTA	215
Creamy white wine sauce, chilli prawns & garlic toast .	

SAUCES & SIDES

BRANDIED PEPPERCORN	55	CRISPY ONIONS	35
MUSHROOM SAUCE	45	CHIPS	35
CHEESE SAUCE	45	BABY POTATOES	35
SALAD	45	MASHED POTATOES	35
VEG OF THE DAY	40	CHEESY GARLIC ROLL	45



SOMETHING SWEET

CRÈME BRÛLÉE OF THE DAY	75
TRADITIONAL MALVA	85
Served with ice cream or custard	
CHOCOLATE MALVA	85
Served with ice cream	
ICE CREAM & CHOCOLATE SAUCE	45
BELGIAN WAFFLE	65
Served with vanilla ice cream and chocolate sauce	
CHEESECAKE	85
CAKE OF THE DAY	85
ask your waiter about today's flavour	

MILKSHAKES

Gourmet

Banana-Fudge / Coffee / Cookies & Cream
Salted Caramel / Bar-one

LARGE	85
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Regular

Strawberry / Vanilla / Chocolate / Bubblegum / Lime

SMALL	45
LARGE	65

DON PEDRO

AMARULA	60
KAHLUA	70
JAMESON'S	70
PEPPERMINT	60
IRISH COFFEE	70



HOT BEVERAGES

(Add almond / soy milk R15)

DECAF COFFEE	35
ESPRESSO SINGLE	30
ESPRESSO DOUBLE	40
AMERICANO	35
CAPPUCCINO	40
CAPPUCCINO WITH CREAM	45
RED CAPPUCCINO	45
RED CAPPUCCINO CREAM	50
CAFÉ LATTE	40
CHAI LATTE	50
RED LATTE	45
CAFÉ MOCHA	45
HOT CHOCOLATE	45
MILO	45
FIVE ROSES TEA	30
ROOIBOS	30

SOFT DRINKS

SODAS	32
Coke / Coke Zero / Fanta / Cream Soda / Sprite / Sprite Zero Sparberry / Stoney 300ml	
APPLETIZER/GRAPETIZER 330ml	48
MIXERS	27
Tonic Water / Tonic Zero / Pink Tonic / Dry Lemon / Ginger Ale Lemonade/ Soda Water 200ml	
ICED TEA - Peach/lemon	37
TOMATO COCKTAIL 200ml	49
RED BULL 250ml	45
STILL / SPARKLING WATER 500ml	20
STILL / SPARKLING WATER 1Litre	25
FRUIT JUICE BY THE GLASS	30
Apple / Guava / Mango / Orange / Tropical	
CORDIALS	15
Passion Fruit / Kola Tonic / Lime	



WINE LIST

WHITE WINES

- Lanzerac Sauvignon Blanc** 231
Elegant and expressive, this Sauvignon Blanc unfolds with layers of green apple, Asian pear, and white peach. A vibrant thread of citrus and lemon grass glides across the palate, revealing refined minerality and a silken creaminess that lingers in a graceful, enduring finish.
Suggested food Paring: Grilled chicken & pine burger
- Spier Creative Block No2** 520
A fragrant bouquet of gooseberry, lime, and white peach is delicately layered with notes of fynbos and fresh elderflower. The palate reveals blackcurrant leaf and passion fruit, carried by a vibrant acidity and a finely structured mineral finish.
Suggested food Paring: Halloumi
- DC De-Alcoholised Wine Sauvignon Blanc** 262
South-west facing bush vines cooled by Atlantic breezes yield concentrated, expressive fruit of remarkable purity and a finely structured mineral finish.
Suggested food Paring: (V) Toasted onion & chutney
- Kleine Zalze Sauvignon Blanc 2025** 255
– Stellenbosch
Expressive aromas of granadilla and ripe pineapple lead to a poised, flinty palate layered with coastal freshness and subtle herbaceous notes.
Suggested food Paring: Asian salad

Please Note

Should you wish to enjoy your own wine with your meal,
a corkage fee of R80.00 per bottle will apply.



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Leeuwen Kuil Chenin Blanc 2025 – Swartland 299
Naturally fermented with low sulphur to showcase the purity of Swartland fruit. Offers depth and texture from old bushvine vineyards, delivering an elegant, unoaked expression.
Suggested food Paring: Chicken schnitzel

Stellenzicht Thunderstone Chardonnay 2025 – South Africa 280
Vibrant aromas of citrus, apricot, and white florals lead to a textured palate. Subtle oak and lees contact impart richness and finesse.
Suggested food Paring: Cape malay fishcakes

RED WINES

Spier Creative Block No. 3 (2019) 722
Subtle aromas of violets, black cherry, and mulberry lead to a spicy, layered palate with silky, structured tannins.
Suggested food Paring: Asian style wings

Spier Creative Block No. 5 – Groene Kloof / Stellenbosch 842
Expressive aromas of granadilla and ripe pineapple lead to a poised, flinty palate layered with coastal freshness and subtle herbaceous notes.
Suggested food Paring: Salt & pepper calamari

Bon Courage Merlot 278
Plum and blackberry aromas with a smooth palate and soft tannins. Ideal with robust meat dishes and stews.
Suggested food Paring: Boerie Burger

Zandvliet Kalkveld Shiraz Vintage 941
Plum, cherry, and tobacco layered with chocolate and mocha. A rich, harmonious fortified red with a lingering finish.
Suggested food Paring: Ribeye & brandy peppercorn sauce

Glenelg Cabernet Sauvignon – Stellenbosch 520
Youthful and classic, showing blackcurrant, bright acidity, and fine tannins.
Suggested food Paring: Eagers beef skewers

Kleine Zalze Cabernet Sauvignon / Merlot 240
Ripe dark plum aromas, elegant oak, and a layered, harmonious finish
Suggested food Paring: Prego pizza

Van Loveren Pinotage 280
Aromas of roasted coffee with blackberry & dark chocolate flavors.
Smooth & lightly oaked.
Suggested food Paring: Skaapstertjies

Beyerskloof Pinotage – Western Cape 246
Fruity & elegant with blackberry, cedar, & spice. Perfect with spicy
curries or Bobotie.
Suggested food Paring: Chakalaka burger

MOSCATO & ROSÉ

Van Loveren Rosé – Moscato Perlé 240
Lightly sparkling & floral with notes of strawberries, tropical fruits,
and candy floss. Fresh & balanced.
Suggested food Paring: Prawn Pasta

SPARKLING WINES

Krone Nectar 672
Bottle-fermented & lees-matured with aromas of baked apple & almond.
Creamy, refined, and slightly sweet.
Suggested food Paring: Cheesecake

Krone Borealis Brut – South Africa 672
A refined blend of Chardonnay & Pinot Noir with vibrant apple, lime, &
white pear. 18 months lees ageing adds complexity.
Suggested food Paring: The Ludwig sandwich

John B Brut – South Africa 375
Night-harvested grapes yield a pure, delicate wine with crisp freshness
& elegant texture.
Suggested food Paring: Chicken Livers

REFRESHERS

STEELWORX 75
Stoney, soda water, kola tonic, lime, bitters

ROCK SHANDY 70
Soda water, lemonade, bitters.

CIDERS & SPIRIT COOLERS

HUNTERS DRY/GOLD/EXTREME 45
SAVANNA DRY 50
SAVANNA LIGHT/NON-ALCOHOLIC 50
CARIBBEAN TWIST PINA COLADA 55

BEERS

AMSTEL LAGER 40
BLACK LABEL 40
CASTLE LAGER 40
CASTLE LITE 40
CASTLE FREE 40
CORONA 45
CORONA ZERO 45
FLYING FISH 35
HEINEKEN 45
STELLA ARTOIS 45
WINDHOEK DRAUGHT 50
WINDHOEK LAGER 50



LIQUEUR

AMARULA	30
BLACK SAMBUCA	30
CACTUS JACK	34
JAGERMEISTER	40
KAHLUA	40
LOVOKA	32

TEQUILA

DON JULIO REPOSADO	115
OLMECA SILVER	40
OLMECA GOLD	40

GIN

AMARULA GIN	27
GORDON'S	27
STRETTON'S	27
STRETTON'S TRIPLE BERRY	27
TANQUERAY	34

VODKA

ABSOLUTE VODKA	42
CRUZ VINTAGE BLACK	40

RUM

RED HEART RUM	30
CAPTAIN MORGAN DARK RUM	30
CAPTAIN MORGAN SPICED GOLD	30
MALIBU	32
STROH RUM	47
SOUTHERN COMFORT	32



WHISKEY

BAIN'S	42
BELL'S	32
JAMESON'S	44
JACK DANIELS	40
J&B	45
JOHNNIE WALKER BLACK	42
JOHNNIE WALKER BLONDE	42

BRANDY & COGNAC

RICHELIEU	28
KWV 5YRS	30
KLIPDRIFT	28
KLIPDRIFT PREMIUM	34
OLOF BERGH	28
MARTEL BLUE SWIFT	90
MARTEL VS	47
HENNESY VS	62

