

# STOWAWAY

Nestled in the heart of Stanley Island, Stowaway Hideout is a small, family-curated restaurant that carries forward the legacy of this unique haven. Just as it was in the past, when the island thrived under the care of its original owners, every detail here is a labour of love. From crafting the menu to sourcing ingredients and welcoming guests, the owners are deeply involved in every aspect of the experience. Inspired by the rich history of family gatherings, waterside adventures, and heartfelt hospitality, Stowaway offers an intimate dining experience that feels like coming home.

FOOD.

## BEGINNINGS

LIGHT SNACKS + STARTERS

### WATERMELON + TUNA SALAD

Sashimi Tuna, feta, watermelon, huile vert, cucumber & Yuzu dressing.

Seasonal | Dependant on availability.

STARTER PORTION **110.00**

DINNER PORTION **220.00**

### SNACK PLATTER FOR TWO

A selection of three local cheeses |  
Locally sourced sliced biltong | Ouma's  
Homemade Jam | Olives from Prince  
Albert | Served with our own Roosterkoek.

Ask our fabulous waiter what our selection  
of cheese, jam and bread is of the day is.

**185.00**

### NACHO CHIPS & DIPS

Keeping it simple. Enjoy our Nacho chips  
with guac.

**95.00**

### BUTTERNUT SOUP

Homemade butternut soup with a choice  
of homemade bread or roosterkoek.

Dependant on availability.

**65.00**

## MAINS

KEEPING THINGS SIMPLE

### KAROO WAGYU DENVAR

Savor the rich flavor of 150g certified  
Wagyu beef from Zuney, proudly raised  
in the Karoo. This premium cut is perfectly  
seared and served with a velvety red wine  
jus, creamy carrot purée, sautéed bok  
choy, and indulgent mashed potatoes.  
A true South African masterpiece that  
celebrates local excellence.

Dependant on availability.

**490.00**

### HIDEAWAY STEAK

200g fillet, Cognac-inspired mushroom  
sauce, caramelised onion puree, mashed  
potato & green beans.

**275.00**

### LAMB STEW

Straight from our family farm in the Karoo,  
this hearty South African specialty is a true  
family affair. Tender, slow-cooked lamb  
simmered with a classic mirepoix of carrots,  
onion, and celery, served alongside golden  
potatoes and fluffy white rice.

Dependant on availability.

**185.00**

## MAINS

KEEPING THINGS SIMPLE

### KFC BOWL

Korean Fried Chicken Bowl served with spring onion, sesame seeds, cucumber roses and rice.

145.00

### MUSHROOM PASTA | V

Truffle-cognac-parmesan-mushroom pasta.

Add extra Prosciutto di Parma ham |  
+ R65.00

235.00

### FALAFAL BOWL | VG

Black rice, green beans, charred corn, edamame, carrot ribbons, falafels, hummus.

135.00

### BURGER + CHIPS

Brioche bun, Angus Gourmet Beef patty (150g), cheese, caramelised onion puree, sweet & sour cucumber pickles, truffle mayo, lettuce, tomato.

150.00

+ 35.00  
Swap for Wagyu  
patty

### SHRIMP SCAMPI PASTA

Garlic buttered shrimp linguini + topped with parmegiano.

245.00

## SIDES

ADD ONS

### ROASTED POTATOES

Crispy on the outside, fluffy on the inside, crafted from a cherished family recipe.

20.00

### MASH POTATO

Velvety and buttery, a comforting classic.

25.00

### MAC + CHEESE

Our famous (secret recipe) Mac and Cheese with crunchy panko & parmesan topping.

60.00

## SIDES

### ADD ONS

#### ROASTED BUTTERNUT

Sweet and caramelized, served with a tangy lemon yogurt sauce and crunchy roasted almonds.

40.00

#### CORN OFF-THE-COB

Char-grilled and topped with zesty crema, crumbled feta, fresh parsley, and a squeeze of lime.

40.00

#### GREEN BEAN ALMONDENE

Green beans sautéed with golden toasted almonds, finished with a splash of lemon for a bright, nutty flavor.

35.00

## SALADS

### SOMETHING GREEN

#### WATERMELON AND FETA SALAD

Refreshing watermelon paired with creamy feta, finished with a hint of mint for a light and festive salad.

85.00

#### ARUGULA SALAD WITH ROASTED PINE NUTS

Peppery arugula leaves, shaved parmesan cheese, and toasted pine nuts, dressed in a light balsamic vinaigrette.

75.00

## INFANTS

KIDDIES + TINY TOTS

### CHICKEN NUGETS + CHIPS

Crunchy chicken nuggets served with portion of skinny chips.

Swap for Mash | Add Green Beans + R20.00

85.00

### PURÉE

A little bit of everything: potato mash, green bean purée + carrot purée

50.00

### MAC + CHEESE

Our famous (secret recipe) Mac and Cheese with crunchy panko & parmesan topping.

60.00

## DESSERT

SWEET ENDINGS

### MALVA PUDDING

A sweet pudding of South African origin served with cream or custard.

Dependant on Eskom.

80.00

### GRANADILLA ICE LOLLY

Sorbet Granadilla Ice Lolly served old school served old school.

60.00

### SCOOP OF ICE-CREAM

Locally made Plett ice-cream.

Please ask our waitress for our selection of ice creams.

45.00

# COCKTAILS.

## SPECIALITY

### COCKTAILS

#### COCKTAILS

#### MAD SCIENTIST

Ready for an experiment? Rose first, then peach, citrus and tequila - soda last- stir properly. Don't know what we are on about? You'll know soon enough.

120

#### SOMBRE SAILOR

Its a sailor's Christmas.

Premium Rum | Summer Warmth |  
Cinnamon | Cloves | Vanilla | Staranise |  
Fenil | Mango

105

#### SEASONAL EXPLORER

Attention Wanderlusts - a summer  
inspired speciality.

Vodka | Lychee | Pineapple | Lemonade

105

#### LOST AT SEA

Our Dessert Cocktail

Caramel Vodka | Topped with cream |  
Nut Allergy: Almonds

135

#### NAVIGATOR

Whether you explore to discover or simply  
to be lost. This spiced gin journey will send  
you on a sweet and sour drift.

130

## CLASSIC

COCKTAILS

### COCKTAILS

#### PIMMS CUP

English origin cocktail - a true taste of summer.

80

#### CAMPARI

A classic Italian aperitif-style cocktail.

120

#### AMARETTO SOURS

A refreshing Italian twist to a Sours.

90

#### PATAGONIAN SOURS

A rum based sours - it is all about the balance of ingredients.

90

#### WHISKEY SOURS

Why so sour? Enjoy a Jameson sours.

110

#### OLD FASHIONED

A vintange Bourbon cocktail. Muddled always.

120

#### ISLAND MULE

The easier, smoother, less Russian, Moscow Mule.

95

## CLASSIC

COCKTAILS

### COCKTAILS

#### ANDIAMO SPRITZ

A vibrant and refreshing cocktail. Andiamo Orange Aperitif, perfectly balanced with italian inspired blend of sparkling wine and secret recipe. With bright citrus notes and a light effervescence, it's the ideal sip for sunny island days.

75

#### APEROL SPRITZ

The taste of Summer.

95

#### DRUNKEN SAILOR

A classic twist on a rum and soda

90

#### PALOMA

The iconic Mexican - tequila, grapefruit & soda

90

#### SWEET SOUR OR SPICY MARGI

Fiesta, siesta, margarita!

90

#### STANLEY ISLAND TEA

Hawaiian inspired long island iced tea, beware!

140

## D R I N K S .

## SOFT DRINKS

## WATER 350 ML

Still or Sparkling

30

## WATER 750 ML

Still or Sparkling

50

SCHWEPPES MIXERS  
200 MLSoda | Lemonade | Ginger Ale | Dry  
Lemon | Tonic | Tonic Zero | Pink Tonic |  
Grapefruit

26

COOLDRINKS  
300 MLCoca Cola | Coca-Cola Lite | Fanta |  
Creme Soda | Sprite | Sprite Zero |

33

## 'TISERS

Appletiser | Grapetiser

35

## REDBULL

45



## BEERS

CORONA BUCKET 225

FIVE

CORONA 45

CORONA CERO 50

CASTLE LITE 35

FLYING FISH 40

SAVANNAH 40

## GINS

## INVERROCHE GIN

A taste of South Africa.

Classic | Amber | Verdant

45

## MALFY CON SELECTION

Chio from the Italian Malfi Coast.

Originale | Limone | Arancia | Rosa

42

## BEEFEATER

Original | Strawberry | Blood Orange

35

## KI NO BI GIN

As the Japanese put it "the coming together of beauty and function"

75

## MONKEY 47

German Origin | Created from 47 different botanicals.

90

## IRISH WHISKEY

### JAMESON ORIGINAL

Fun Fact: South Africa is the third largest global consumer of Jameson

40

### JAMESON TRIPLE TRIPLE

A full-bodied Irish whiskey aged in three types of barrels, delivering rich notes of dried fruit, honey, and spice.

45

### JAMESON CASKMATES IPA

Aged in used IPA beer casks.

55

### JAMESON CASKMATES STOUT

Aged in used Stout beer casks.

55

### JAMESON SELECT RESERVE

Triple distilled, twice charred, for a rich smooth taste.

55

## SCOTCH BLENDED WHISKY

### BALLANTINES 7 YEAR

Characteristics: honey, a hint of golden syrup, plus sultana and cocoa powder

32

### BALLANTINES FINEST

Characteristics: a balance of subtle, sweet notes of milk chocolate, red apple and vanilla.

35

### BALLANTINES 12 YEAR

Characteristics: complex honey and floral flavours with a creamy oak sweetness.

42

### CHIVAS REGAL 12 YEAR OLD

Characteristics: creamy, vanilla custard, lemon curd and butter toffee

45

## SINGLE MALTS

### THE GLENLIVET 12 YEAR OLD

Smooth, fruity, complex, sophisticated,  
entertaining - a classic.

65

### THE GLENLIVET FOUNDERS RESERVE

Creamy sweetness and zesty fruits - a  
tribute to the O.G George Smith.

60

### ABERLOUR 12 YEAR OLD

Soft and rounded, with fruity notes of red  
apple.

80

### THE GLENLIVET 15 YEAR OLD

Aged in French oak casks for a delicate  
balance of creamy toffee, sweet almond,  
and a hint of spice -a timeless choice for  
whisky enthusiasts.

95

## COGNAC

### MARTELL VS

A refined Cognac with vibrant fruit and  
oak notes, offering smooth flavors of fresh  
grapes, almonds, and a hint of vanilla. A  
versatile and well-balanced spirit, perfect  
for sipping or mixing.

50

### MARTELL VSOP

A rich, smooth Cognac with layers of dried  
fruit, spices, and oak. Its complex, well-  
rounded flavor profile makes it perfect for  
sipping or mixing in cocktails.

80

### MARTELL BLUE SWIFT

A refined Cognac with vibrant fruit A  
unique blend of Martell Cognac finished  
in Kentucky bourbon casks, offering rich  
notes of vanilla, toasted oak, and spices.

100

## BRANDY

## KWV 3 YEAR

Young, vibrant, and full of bold flavor for any occasion.

23

## KWV 5 YEAR

A rich, smooth brandy with five years of excellence in every sip.

35

## RICHELIEU

South African Brandy that tastes like lots of toffee with darker notes of tobacco and dates.

30

VODKA  
SELECTION

ABSOLUT 35

ABSOLUT ELYX 50

WYBOROWA 20

TEQUILA  
SELECTIONRUM  
SELECTION

OLMECA REPOSADO 30

OLMECA SILVER 30

AVION REPOSADO 50

BUMBU  
THE ORIGINAL 55

BUMBU XO 70

HAVANA CLUB  
AÑEJO ESPECIAL 35HAVANA CLUB  
AÑEJO 3 YEAR OLD 30HAVANA CLUB  
AÑEJO 7 YEAR OLD 40

MALIBU SELECTION 27

## WINE LIST.

WHITE  
SAUVIGNON BLANCDIEMERSDAL  
SAUVIGNON BLANC

Megan's go to drink (especially after a hard day on the island). Vibrant, classically styled Sauvignon Blanc presents a brilliant lemon-lime colour and crisp flavours.

65

260

DE GRENDEL  
SAUVIGNON BLANC

Crisp and refreshing with zesty citrus, tropical fruit notes, and a hint of minerality—perfectly balanced for any occasion.

265

SASSY SAUVIGNON  
BITOU

Just down the river from us lies Bitou Wine Farm. Enjoy a their Savignon Blanc that has citrus top notes with slightly sweet lingering aftertaste.

330

KLEIN SERING  
SINGLE VINEYARD

Boutique wine nestled in the fertile Noordhoek Valley. This is a fresh light Sauvignon Blanc with lovely aromas of pear, tropical fruit and green apple. A must try wine made by a cardiothoracic surgeon!

330

## WHITE CHARDONNAY

### TOKARA CHARDONNAY

The palate has a beautiful silky texture and a refreshingly dry finish - testament to it being barrel aged.

80

300

### LA MOTTE CHARDONNAY

Elegant and refined, this Chardonnay offers vibrant citrus and pear aromas, complemented by subtle oak nuances and a creamy, well-rounded finish.

380

### DE WETSHOF CALCRETE

A beautifully balanced Chardonnay showcasing rich citrus and stone fruit flavors with subtle oak notes and a creamy finish, reflecting the unique calcareous terroir of De Wetshof.

450

## ROSÉ

### PRETTY POLLY KAY MONTY

Hidden in Tsitsikamma mountain range lies beautiful vineyard surrounded by polo ponies and grapes. Enjoy a glass characterised by its fresh raspberry finish.

85

330

### DELAIRE GRAFF CABERNET FRANC ROSE

A summer freshness in a glass. Think candyfloss, strawberries + spicy finish.

390

## REDS

**WARWICK FIRST LADY  
CAB SAUV**

This bottle pays tribute to the first women to make wine in South Africa. Known for its dark fruit and sweet spices.

**80****260****DE GRANDEL  
MERLOT**

A velvety red wine with ripe plum and red berry flavors, hints of dark chocolate, and soft, rounded tannins—an approachable and elegant choice for any occasion.

**340****DIEMERSDAL  
PINOTAGE**

A classic South African Pinotage with bold red fruit flavors, hints of mocha and spice, and a smooth, well-rounded finish—a true expression of heritage and innovation.

**380**

## REDS

**RUPERT & ROTHSCHILD  
RED BLEND**

The Classique is distinctly elegant, smooth and well considered Cabernet Sauvignon and Merlot blend.

**480****CHOCOLATE BLOCK  
SYRAH**

This is a well known and loved Boekenhoutskloof blend with a gorgeous nose that expresses abundant floral perfume.

**510**

**BUBBLES**  
**MCC + CHAMPAGNE**

BUBBLES

**DA LUCA PROSECCO**

Da Luca Prosecco is a fresh, crispy sparkling wine – peach and apricot aromas, with sweet afternotes.

**350**

**L'ORMARINS BRUT**

A light and pleasant brut bubbly with a little peachy tint.

**380**

**NEWSTEAS M.C.C**

Our favourite bubbles - one of the greats - triumph over most others, whether from our shores or from any of Europe's old world wineries.

**500**

**GRAHAM BECK BRUT**

This delightful sparkling wine exudes light yeasty aromas, limey fresh fruit on the nose, and rich creamy complexity on the palate.

**460**

**G.H. MUMM  
CHAMPAGNE**

Refined and elegant champagne, with crisp, fresh citrus notes, delicate floral aromas, and a balanced, smooth finish. Its fine bubbles and complexity make it a perfect choice for celebrating special moments.

**1450**

OUR STORY.



## THE PASSION PROJECT: STOWAWAY

### WHY WE DO THE THINGS WE DO...

The idea for Stowaway was born over a quiet cup of coffee by the Keurbooms River, where Chokka and I, both with a deep connection to the island, started dreaming of what could be. For me, it's about creating unforgettable experiences through the finer details and design elements. For Chokka, it's all about running a meaningful business, making memories, and indulging in great food and drink.

### A PIECE OF HISTORY: LUD'S MANOR

Before it became Stowaway, the property was known as Lud's Manor—where my grandparents once made their home whenever they visited Plettenberg Bay. The Manor thrived on the same spirit of hospitality that we aim to capture today, with cocktail parties, braais, and dinner gatherings. Back then, my sister Sharon, Chokka, and I hadn't even been born, but the island was already buzzing with life.

Lud's Manor had its glory years, which is reflected in the original logo we still use today—based on an old menu design. But like any place with history, the Manor went through some darker times, including a divorce and a period where the island was entrusted to others who didn't quite appreciate its beauty. The house fell into disrepair, used mostly for staff overnights and the occasional beach bar shift.

### BACK TO THE PRESENT

One day, over coffee, Chokka and I found ourselves pondering what to do with the main house at Stanley Island. The answer came to us in a flash: Why not transform it into a cozy restaurant for guests to enjoy? And just like that, Stowaway was born—or at least, the idea was!

## THE CONCEPT

We knew we wanted to do something entirely different from what had come before, while honoring the history of the house itself. Chokka was all about creating a space for guests to relax and unwind—so a deck was a must. Meanwhile, I'm always on the hunt for unique, organic elements to bring into any space. I love scouring antique shops for hidden treasures, and this love of history and character became a guiding principle for the design.

The vision was to create a speak-easy vibe—a space that feels like an intimate, hidden getaway, with the island's natural beauty woven throughout. Imagine lush botanicals and a warm, secretive atmosphere that takes you out of time, and that's what we wanted for the space.

The menu? Simple but exceptional. We decided on just five dishes, each one prepared with precision and attention to detail, using fresh, locally-sourced ingredients. The idea was to keep the kitchen lean and focused, ensuring that what we served was always of the highest quality. Chokka—being a true foodie—drew on inspiration from culinary pioneers, industry professionals, and his own creative flair to craft a menu that

would surprise and delight.

We also take pride in sourcing locally whenever possible. Our cheese selection, for instance, comes from the renowned Knysna Cheese Man. It's part of our commitment to supporting local artisans and ensuring that every bite at Stowaway tells a story.

Our signature cocktail menu carries a similar theme. Drawing from the idea of a "stowaway"—someone who secretly embarks on a journey—we infused the drinks with nautical, pirate, and botanical influences. The result is a collection of cocktails that evoke the spirit of adventure, perfectly complemented by the atmosphere. Our close friend and talented mixologist—who's spent years behind the bar at the Beach Bar—designed these drinks with care and precision.

## HISTORY.

### THE SPLIT AND STANLEY ISLAND REBORN

Eventually, Barbara and Lud separated, and in the settlement, Barbara retained ownership of the island. She returned the property to its original name, Stanley Island. Over the years, Stanley Island became known as a backpacker's haven and a destination for adventure-seeking travelers, especially those arriving by plane. However, as Barbara's children embarked on their own journeys, none were able to take over the island, and it was put up for sale.

At one point, a con-man tried to buy the island, but his plans were thwarted when he sold off the cottages to retired couples before the deal went through. A high court ruling stopped his schemes, and in 2006, the de Bruijn family regained control of the island.

### RENOVATIONS AND THE NEW CHAPTER

Barbara's son, Johan, along with his sisters and brother-in-law

David, began the first round of renovations. David, the father of Megan and Sharon, and his trusted right-hand man, Max, crafted the wooden furniture and units that would form the foundation of the island's new look. The original backpacker accommodation was transformed into nine self-catering units.

In 2007, however, disaster struck when devastating floods washed away over 200 meters of anti-erosion walls and completely destroyed the Boma Restaurant area. Miraculously, the houses themselves remained standing. For the next few years, Johan and his wife Keri-Ann managed the island, even introducing a charming "dazzle" of zebras.

During this time, the island gained attention by hosting the massive Castle Lite Extra Cold Parties in 2013. As Keri-Ann was expecting their first child, the family decided it was time for a new direction.

### 2016: THE BIRTH OF THE ISLAND BEACH BAR

The next evolution of Stanley Island began with a simple suggestion from Barbara's daughter, Dani.

She jokingly proposed selling beers and boerewors rolls from the banks of the river to make a little extra cash. This lighthearted idea sparked a much bigger venture, and the Island Beach Bar was born.

At the time, Sharon and Chokka, who were both 18, rallied the support of their families and a bartender to open the bar. Chokka's ambition and Sharon's steady grounding made for a perfect team. The first year was a steep learning curve—everything from waitressing to handling POS systems and stock orders. But they didn't want to just run a simple bar. They wanted to be known for their exceptional cocktails, such as The Barbara or the hand-painted tiki mugs that guests couldn't resist taking home.

Over the years, the Island Beach Bar became iconic for hosting Corona Sunset Festivals and serving some of the best cocktails in the area. What started as a pop-up bar—a makeshift tent by the water—has since transformed into the stunning venue you see today.

### 2020 AND BEYOND: A NEW VISION FOR THE ISLAND

In 2020, the island was once again put on the market. But then, Megan (Sharon's sister) made a request: she wanted to take over the island, renovate it, and focus on creating beautiful, aesthetically pleasing spaces and unforgettable experiences. Megan and Sharon, both passionate about interior and graphic design, along with their shared love for travel, decided to take the island into a new chapter.

Since then, we've worked hard to evolve Stowaway into a place where we can continue to offer unique and memorable experiences for every guest. We're always evolving, and we can't wait to share what's next.

If you ever see one of us—Chokka, Sharon, or Megan—around, don't hesitate to strike up a conversation about the island, or ask us what to do in and around Plettenberg Bay!