



Hartbeespoort Aerial Cableway is a Swiss-engineered and installed cableway that elevates you to views of the beautiful Magaliesberg Mountains, Hartbeespoort Dam and surrounding areas. At the same time, you get to enjoy world-class facilities.

Here at the Harties Aerial Cableway, the fun doesn't begin and end with the cable car ride itself. A trip to the top of the mountain will quickly turn into a day of adventure and enjoyment for you and the family or even your team, as there are endless things to do, see and eat, such as:

At the bottom of the mountain:

- Hero Restaurant
- Conference/ Event Facilities
- Curio Shop

At the top of the mountain:

- 360 Degree Restaurant, which includes our Look Our Deck and Bar
- Pizza Shack
- Asado Grill
- Ice Cream Parlour

You also get to experience the following:

- Two Seater
- Skypark & Zipline Adventures
- Kidszone
- A 1.2 km Dassie walk
- Relax Spa

The options are endless! To learn more about our facilities and services, please visit our website at www.hartiescableway.co.za or email us at info@hartiescableway.co.za.

We hope you enjoy your stay with us & we look forward to hosting you again soon!



MENU



BREAKFAST

All Breakfasts are served with Filter Coffee/Tea or a Juice.
Choice of White/ Brown/ Rye Bread.
Breakfast served from 9am to 11:30am

LOOKOUT BREAKFAST

R165

Beef or Pork Sausage, 2 Rashers of bacon, 2 Eggs, Hash Brown, Mushrooms, Baked Beans & Grilled Tomato.

AERIAL BREAKFAST

R135

2 Rashers of Bacon, 2 Eggs, Hash Brown, Baked Beans & Grilled Tomato.

BREAKFAST BAGEL

R145

2 Rashers grilled Bacon, 2 Eggs, Cheddar Cheese, Avocado, Lettuce, Red Onion and Cherry Tomatoes.

AERIAL FLAPJACK

R125

4 Homemade Citrus Flapjack Drizzled With Golden Syrup, Served With Whipped Cream & Sprinkled Roasted Almonds.

EGGS BENEDICT

R130

Poached eggs on toasted English muffin with bacon bits, topped with rich hollandaise sauce.

CARAMELIZED FIG PANCAKES

R120

Fluffy pancakes topped with caramelized figs, drizzled with syrup, and finished with whipped cream & pistachio nuts.

OMELETTE

R110

3-Egg Omelette with a Choice of 3 Fillings: Mushrooms, Onions, Ham, Bacon, Bell Peppers, Cheddar Cheese or Tomato.

Three60

DEGREES

STARTERS

SMOKED SALMON & BABY SPINACH TARTARE

R135

Smoked salmon with baby spinach, feta cheese, red onion, radish, cocktail tomatoes, creamy grainy mustard dressing and a lemon finish.

PANKO CRUMBED HAKE GOUJONS

R95

Crispy panko-crumbed hake strips served with our tartare sauce and fresh lemon.

SNACK BOWL WITH BANG BANG DIP

R160

Mini chicken kebabs, meatballs, chicken strips, and veg spring rolls served with a spicy bang bang dip.

SWEET CHILLI CALAMARI

R135

Crispy, golden fried calamari drizzled with a sticky sweet chilli glaze, delivering the perfect balance of heat and sweetness. Served with cream cheese, fresh lime and a sprinkle of chives for a zesty finish.

SPICY SRIRACHA CHICKEN LIVERS

R140

Tender chicken livers pan seared in a bold sriracha infused sauce with hints of garlic and smoked paprika. Served with a toasted rustic loaf brushed in herb butter.

BEEF CARPACCIO

R120

Paper-thin slices of tender raw beef fillet, delicately dressed with a herb balsamic vinegar reduction. Garnished with caramelized onions, shaved parmesan, radish and microgreen for a fresh, elegant finish.



Three60

DEGREES

MAINS | FROM THE GRILL

CHEDDAMELT STEAK

R220

A juicy 200g sirloin steak, flame-grilled to your liking and topped with a rich, melted cheddar cheese sauce. Served with creamy garlic and Parmesan mashed potatoes and a side of seasonal country vegetables.

PORK BELLY

R205

Slow-roasted pork belly cooked until soft and tender with a crisp, golden crackling. Served with fragrant fried rice and cinnamon & honey-glazed butternut for a sweet and savory balance.

QUARTER LEG

R185

Succulent quarter leg of chicken, oven-roasted to golden perfection. Served with crispy roast potato wedges and your choice of seasonal vegetables or a fresh garden salad.

Sauce options: Peri-peri, BBQ, or Lemon Herb.

200G BEEF FILLET

R295

A premium 200g beef fillet grilled to your preference. Served with rich truffle-infused mashed potatoes with an option of seasonal vegetables or a fresh garden salad. Finished with a velvety jus reduction for luxurious full-bodied flavour.



Three 60

DEGREES

MAINS | SEAFOOD

All seafood is served with a side of Chips, side salad or herbed rice.

FISH & CHIPS

R215

Battered or grilled hake fillet with our tangy homemade tartar sauce and bell pepper salsa and a fresh lemon wedge.

CALAMARI TUBES

R235

Tender calamari tubes lightly seasoned and pan-fried or deep-fried to perfection. Served with our lemon herb & butter sauce and a fresh lemon wedge.

QUEEN PRAWNS

R245

6 queen prawns pan-fried in a smoky paprika marinade served with our lemon & herb butter sauce and a fresh lemon wedge.

SEAFOOD PLATTER

R435

An ocean feast featuring succulent queen prawns, tender mussels, calamari and flaky hake. Grilled or fried to perfection served with our lemon & herb butter sauce and a fresh lemon wedge.

PAN-SEARED SALMON

R345

Fresh salmon fillet pan-seared until golden, served with fragrant basmati rice and a creamy sauce.



Three 60

DEGREES

MAINS | PASTA

CREAMY SEAFOOD PASTA

R225

Pasta tossed in a rich creamy sauce with prawns, mussels, and calamari finished with herbs and Parmesan.

HONEY GLAZED SALMON & PEPPADEW PASTA

R350

Pan-seared salmon fillet glazed with a sweet & sticky honey reduction, served atop Linguine tossed in a creamy tangy peppadew sauce garnished with feta and fresh herbs. A balance of sweet, savoury and a gentle kick of heat.

CHICKEN ALFREDO

R155

Pan-fried chicken breast served of fettuccine pasta, tossed in a rich alfredo sauce made with cream, parmesan, garlic, and a splash of white wine for depth. Finished with cracked black pepper, fresh parsley, and extra parmesan.

MUSHROOM ALFREDO

R140

A rich and creamy fettuccine alfredo tossed with sauteed mushrooms, garlic, and a splash of white wine. Finished with parmesan cheese, cracked black pepper, and fresh herbs for a comforting vegetarian classic.



Three60

DEGREES

MAINS | BURGERS

CABLEWAY SINGLE BEEF BURGER

R165

1 x 150g pure beef patty, egg, cheddar cheese slice, garlic mayo, tomato, onion, lettuce & gherkins topped with an onion ring on a toasted bun served with our homemade potato wedges.

CABLEWAY DOUBLE BEEF BURGER

R240

2 x 150g pure beef patty, egg, cheddar cheese slice, garlic mayo, tomato, onion, lettuce & gherkins topped with two onion rings on a toasted bun served with our homemade potato wedges.

CABLEWAY BACON CHEESEBURGER

R185

1 x 150g pure beef patty, crispy bacon, egg, cheddar cheese slice, garlic mayo, tomato, onion, lettuce & gherkins topped with an onion ring on a toasted bun served with our homemade potato wedges.

CABLEWAY CRUMBED CHICKEN BURGER

R145

Crumbed chicken patty, avocado, cheese sauce, garlic mayo, tomato, onion, lettuce & gherkins topped with an onion ring on a toasted bun served with our homemade potato wedges.

VEGGIE BURGER

R145

Vegetable patty, avocado, cream cheese, vegan garlic mayo, tomato, onion, lettuce & gherkins topped with an onion ring on a toasted bun served with our homemade potato wedges.





MAINS | WRAPS

BEEF WRAP

R115

Beef strips marinated in a sweet garlic chili sauce with peppers and baby spinach.

CHICKEN WRAP

R115

Chicken strips marinated in BBQ sauce with lettuce, tomato & red onion with a grainy mustard sauce.

SALMON & AVO WRAP

R145

Smoked Salmon, avocado, lettuce, tomato & red onion with a grainy mustard sauce.

VEGGIE WRAP

R95

Sauteed onions, Cabbage, Peppers & Carrots with a grainy mustard sauce.

MAINS | SALADS

CAJUN CHICKEN & AVO SALAD

R140

Cajun-spiced chicken breast served over crisp greens, fresh avocado, rosa tomatoes, and cucumber, finished with a creamy herb dressing.

SMOKED SALMON, PEPPADEW & AVO SALAD

R185

Smoked salmon, avocado, and Peppadew peppers served over mixed greens with a bright lemon dressing.

GREEK SALAD

R85

A refreshing medley of vine ripened tomatoes, crisp cucumber, red onion, Kalamata olives, and green pepper, topped with creamy feta cheese and a sprinkle of oregano. Finished with a drizzle of extra virgin olive oil and a splash of red wine vinegar.



DESSERTS

HOMEMADE CHOCOLATE BROWNIE WITH ICE CREAM	R95
LEMON CHEESECAKE	R95
CAKE OF THE DAY (CHATEAU GATEAUX)	R115

EXTRAS

SEASONAL VEGETABLES	R45
MASHED POTATOES	R45
HERBED RICE	R40
POTATO WEDGES	R40
SIDE CHIPS	R55
SIDE GREEK SALAD	R50
PERI-PERI SAUCE	R45
CREAMY PEPPER SAUCE	R30
CHEESE SAUCE	R30



BEVERAGES

Three 60

DEGREES

DRINKS MENU

MINERALS 300ml

Coke, Coke Zero, Sprite,	R32
Sprite Zero, Creme Soda	
Sparberry, Fanta Orange &	
Stoney Ginger.	
Appletiser, Grapetiser Red	R49
Red Bull 250ml	R54
Still Water 500ml	R27
Sparkling Water 500ml	R27
Sparkling Water Flavoured	R27
Boss Ice Tea: Lemon/ Peach	R43
Cappy Juice: Orange,	R43
Mango & Orange	
Breakfast Punch, Apple	
Powerade 500ml: Mountain	R43
Blast, Jagged Ice, Naartjie	

MINERALS 200ml

Lemonade 200ml	R27
Tonic Water 200ml	R27
Dry Lemon 200ml	R27
Soda Water 200ml	R27
Ginger Ale 200ml	R27
Citrus Tonic 200ml	R27
Blue Tonic 200ml	R27
Purple Tonic 200ml	R27
Pink Tonic 200ml	R27

HOT BEVERAGES

Five Roses Tea	R35
Rooibos Tea	R35
Hot Chocolate	R40
Cappuccino	R35
Cafe Latte	R35
Chai Latte	R45

MILKSHAKES

Bar-One	R50
Bubble Gum	R50
Chocolate	R50
Lime	R50
Strawberry	R50
Vanilla	R50



Three 60

DEGREES

DRINKS MENU

CIDERS

Brutal 330ml	R43
Hunter's Gold	R49
Hunter's Dry 330ml	R49
Hunter's Extreme	R50
Bernini 275ml: Classic, Blush, Mimosa	R48
Flying Fish Lemon 330ml	R49
Smirnoff Spin	R49
Smirnoff Storm	R52
Red Square Energizing	R49
Ice Tropez 275ml	R168
Savannah Dry	R51
Savannah Lite	R51
Belgravia Assorted Flavours	R49

BEERS

Corona Extra 355ml	R49
Heineken 330ml	R43
Heineken Zero	R43
Castle lite 330ml	R49
Black Label 330ml	R43
Windhoek Draught 440ml	R49
Stella Draught 330ml	R49

DRAUGHT BEERS

Stella Draught 500ml	R59
Black Label 500ml	R59
Castle Lager 500ml	R59
Leffe 500ml	R190
Hoegaarden 500ml	R92
Castle Lite	R59



Three60

DEGREES

DRINKS MENU

WHISKEY

Jameson Irish	R49
Jameson Select	R59
Johnny Walker Red	R33
Johnny Walker Black	R49
Jack Daniels	R38
Glenlivet Founders	R65
Glenlivet 12yrs	R70
Glenffidich 12yrs	R70
Glenffidich 15yrs	R124
Glenffidich 18yrs	R167
Chivas Regal	R49
Bells	R32
J&B Rare	R32
Southern Comfort	R38
Bains	R32
Ballentines	R32

COGNAC

Hennessy VSOP	R103
Remy Martin VSOP	R103
Bisquit & Dubouche VSOP	R81

BRANDY

Richelieu	R22
Klipdrift Export	R27
Klipdrift Premium	R27
KWV 10yrs	R43
Buffelsfontein	R22



Three 60

DEGREES

DRINKS MENU

GIN

Beefeater Dry Gin	R49
Beefeater Blood Orange	R49
Bombay Sapphire	R38
Inverroche Classic	R54
Inverroche Amber	R54
Tanqueray London Dry	R49
Malfy Blood Orange	R49

VODKA

Absolute Vodka	R32
Absolute Watermelon	R32
Skyy Vodka	R32
Red Square	R49

RUM

Red Heart	R27
Spiced Gold	R27
Captain Morgan D/Rum	R22
Barcardi	R27

SHOOTERS

Olmecca: Silver, Gold	R32
Cactus Jack	R49
Jagermeister	R38
JagerBomb, GinBomb	R45
Amarula Cream	R25
Strawberry Lips	R25
Malibu	R25
Fireball	R30
Oyster	R35
Springbokkie	R35



Three 60

DEGREES

DRINKS MENU

COCKTAILS

Strawberry Daiquiri	R95
PinaColada	R95
Mojito	R90
Sex on the Beach	R95
Long Island Ice Tea	R130
Blackberry Blast Gin	R95
Whitley Neil Protea &	R85
Hibiscus Gin	
Watermelon Gin	R95
Purple Haze	R90
Whiskey Sour	R85
Blue Lagoon	R95
Rock Shandy	R35
Steelworks	R35

MOCKTAILS

Passion Fruit & Lemonade	R49
Kola Tonic & Lemonade	R49
Lime & Lemonade	R49
Strawberry Daiquiri	R70
Mojito	R70
Pina Colada	R70

CHAMPAGNE & SPARKLING WINE

Chateau Del Rei Can	R50
J.C Le Roux Non-alcoholic	R160
J.C Le Roux Le Domaine	R180
Simonsig Satin Nectar	R360
Boschendal Brut	R360
Moët & Chandon Brut	R1 350
Moët & Chandon Ice Imperial	R2 000
Billecart Salmon Demi Sec	R2 600
Billecart Salmon Brut Rose	R2 600



Skypark

SKYPARK ADVENTURE & ZIPLINE'S

Ticket Types

SKYPARK
VULTURE'S VIEW EXCLUDED

R310 /person

VULTURES VIEW
WALKWAY

R220 /person

COMBO
SKYPARK & VULTURE'S VIEW

R430 /person

Family Package

FAMILIES OF 4
OR MORE

10% Discount

LOCKER
RENTAL

R30 /locker