



LUNCH PROMOTIONS

AVAILABLE MONDAY - SATURDAY FROM 11AM - 14:30PM

Served With Chips And Seasonal Salad

JACK'S SARMIE 79

Toasted Brioche Bagel Filled With A Choice Of:

- Pork Belly, Red Onion & Sweet Mild Mustard
- Chicken, Mayo, Bacon & Pesto
- Steak, Onion & Matured Cheddar

Serves Two

500G PLANKIE STEAK 205

Rump Sliced Under Chimichurri.

Add Any Two Additional Sides For R40

No Bun

BANTING BURGER 99

Bacon, Emmental, Roasted Tomatoes & Avo On Creamy Pesto Mushrooms. Served With Sweet Potato Fries

200G HAKE 95

Battered And Deep-Fried.
Served With Chips

STEAK & BRAAIBROODJIE 135

'n Keuse van 'n 200g Kruisskyf OF Lendeskyf Bedien Met 'n Braaibroodjie. Voeg Enige Sous OF Gegeurde Botter By Vir R20 Ekstra

CHICKEN PARMIGIANA

Grilled Chicken Breast Topped With Napoletana, Melted Mozzarella, Grana Padano Shavings And Wild Rocket.
Served With Grilled Vegetables

HALF / 75

FULL / 109

PLEASE COMMUNICATE TO YOUR WAITER IF THERE ARE ANY ALLERGIES IN YOUR COMPANY.

STARTERS

ROASTED BUTTERNUT SOUP 69

Served With Sourdough

FILLETO ARGENTINO 110

Grilled Fillet Slices Served On Rosemary & Garlic Jacket Potatoes With Chimichurri Sauce

MUSSELS HALF / 79 FULL / 135

Steamed In White Wine With Madagascan Green Peppercorns, Gremolata & Cream. Served With Sourdough

FALKLANDS CALAMARI 95

Grilled Baby Patagonia Tubes & Tentacles With Lemon Aioli. Accompanied By An Aromatic Salad

CAPELLI D'ANGELO MUSHROOM 89

Garlic Butter Roasted Brown Mushroom, Angle Hair Pasta, Grilled Courgette, Creamy Parmesan And Basil Pesto

TRUFFLED MUSHROOM RAVIOLI 90

With Roasted Butternut Puree, Sauteed Portabellini Mushrooms And Basil Leaves

GARLIC SNAILS 80

Oven Grilled In Roasted Garlic & Herb Butter. Served With Sourdough

CHICKEN LIVERS 80

Flambéed In White Wine, With Spanish Chorizo, Spring Onion, Chilli, Garlic, Cream & Slow Roasted Tomatoes. Served With Sourdough

FILLET CARPACCIO 110

Wild Rocket, Crispy Capers, Grana Padano Shavings & Horseradish Cream

BAKED CAMEMBERT 110

Stuffed With Rosemary & Garlic. Topped With Preserved Fig, Spicy Caramelized Nuts. Served With Sourdough

CHILLI CORIANDER PRAWNS 99

Pan-Grilled Prawn Tails On An Avocado, Corn & Sundried Tomato Salsa With A Sticky Chilli & Ginger Sauce

SALADS

SUPERFOOD 94

Butter & Baby Cos Lettuce, Edamame Beans, Avo, Cucumber Green Beans & Grana Padano Shavings With An Olive Oil & Lime Dressing. Add Chicken OR Beef Strips @ R25

CHICKEN CAESAR 95

Pulled Chicken, Baby Cos Lettuce, Croutons, Anchovies, Homemade Caesar Dressing, Grana Padano Shavings Topped With A Poached Egg

PULLED PORK STREET CORN 110

Roasted Corn, Sundried Tomato, Sweet Red Onion, Mixed Butter Lettuce, Avo, Feta & BBQ Smoked Pulled Pork

GRILLED BEEF 125

Grilled Steak Strips, Smoked Exotic Tomatoes, Wild Rocket, Baby Spinach, Charred Red Onion, Croutons, Blue Cheese & Blue Cheese Dressing

SEAFOOD

ALL SEAFOOD SERVED WITH YOUR CHOICE OF ONE ADDITIONAL SIDE

HAKE 200G / 105 400G / 175

Grilled OR Hand-Battered

PATAGONIA TUBES & TENTACLES 205

Deep-Fried OR Grilled & Served With Lemon Aioli

HAKE & CALAMARI 200

200g Hake, Patagonia Tubes & Tentacles. Grilled OR Deep Fried

NORWEGIAN SALMON 245

200g Pan-Seared (Skin On) With A Bearnaise Sauce

QUEEN PRAWNS 289

12 Prawns Pan-Seared In Garlic OR Lemon Butter

SEAFOOD PLATTER 245

200g Hake, Patagonia Tubes & Tentacles, Mussels And 3 Queen Prawns

IMAGE FOR VISUAL REFERENCE ONLY. SIZE, SHAPE AND PORTION MAY VARY.



PASTA

CHOICE OF PENNE OR TAGLIATELLE, EXCEPT ★

CREAMY CARBONARA 130
Bacon, Cream and Parmesan

ARRABIATA 90
Chilli And Garlic In A Napolitana Sauce.
Add Chicken OR Beef Strips @ R25

PESTO CHICKEN 125
Chicken, Pesto. Add Avo @ R20

SPINACH AND FETA CANNELLONI ★ 105
Pasta Tubes Baked With A White Sauce And Napolitana

FILETTO 175
Brandy Flambéed Beef Fillet Strips, Mushrooms,
Creamy Red Onion And Roasted Exotic Tomato

BEEF RAVIOLI ★ 155
In A Creamy Rosemary And Parmesan Sauce

POTATO GNOCCHI 140
With Truffled Cauliflower Puree, Charred Florets,
Sautéed Portabellini Mushrooms And Sage Butter

THAI PRAWN RISOTTO ★ 195
Grilled Prawns In A Creamy Italian Risotto Infused
With Earthy Thai Flavours

BURGERS

150G AAA-GRADE BBQ BASTED BEEF PATTY OR A GRILLED CHICKEN BREAST ON A BRIOCHE BUN GARNISHED WITH MAYO, CARAMELIZED ONIONS & PICKLES.
SERVED WITH CHIPS AND ONION RINGS. EXCEPT ★

OLD SCHOOL 89
Plain BBQ

THREE CHEESE HIGH 110
Mature Cheddar, Emmental, Mozzarella,
Caramelised Onions & Mustard Mayo

IRISH BLUE 115
Pepper-Crusted Patty, Grilled Brown Mushrooms,
Paddy's Irish Whiskey-Glazed Onions & A Creamy
Blue Cheese Sauce

NOTORIOUS 115
Bacon, Emmental, Fresh Chilli, Fresh Guacamole
& Smokey Mayo

MUSHROOM MELT 99
Creamy Mushroom Sauce & Melted Cheddar

No Bun
BANTING ★ 119
Bacon, Emmental, Roasted Tomatoes & Avo On Creamy
Pesto Mushrooms. Served With Sweet Potato Fries
OR Seasonal Salad

LOCAL STARS

ALL LOCAL STARS SERVED WITH YOUR CHOICE OF ONE ADDITIONAL SIDE

PORK BELLY RIBS 400G 175
800G 265

EISBEIN 195
800g Crispy Eisbein Served With Sauerkraut & Mustard

300G PORK BELLY 210
Slow Cooked Pork Belly, Seasonal Vegetables, Butternut
Puree, Apple Sauce & Cider Jus

LAMB CHOPS 245
Lightly Seasoned 4 x 100g Grilled Lamb Loin Chops

CHICKEN PARMIGIANA
Grilled Chicken Breast Topped With Napoletana,
Melted Mozzarella, Grana Padano Shavings And Wild Rocket
HALF / 89 FULL / 129

CHICKEN SCHNITZEL 149
Panko Crumbed Chicken Breasts, Topped With A Sauce
of Your Choice. Add Cheddar Slices @ R15

LAMB SHANK 235
Slow Braised Moroccan Lamb Shank, Hairssa, Apricots,
Chickpeas, Tomato & Olives.



STEAKS

ALL STEAKS ARE 35-DAY WET AGED. GRILLED WITH YOUR CHOICE OF OUR HOUSEMADE BBQ SAUCE, OR LIGHTLY SEASONED WITH SALT & BLACK PEPPER. SERVED WITH ONE SIDE OF YOUR CHOICE.

RUMP	145 200g 185 300g	RIB-EYE	249 300g
SIRLOIN	145 200g 185 300g	750G TOMAHAWK	375
FILLET	195 200g 235 300g	600G T-BONE	260

SIGNATURE STEAKS

ALL SIGNATURE STEAKS SERVED WITH YOUR CHOICE OF ONE ADDITIONAL SIDE, EXCEPT ★

OLD MAN RUMP 165 / 205

200g *OR* 300g In A Creamy Grilled Mushroom And Trio Mustard Sauce

BLUE FIG FILLET 225

200g With Creamy Blue Cheese Sauce & Preserved Green Fig Slices

CATTLEMAN SIRLOIN 190 / 240

200g *OR* 300g Topped With Madagascan Green Peppercorn Sauce, Biltong & Avocado

CHEESY FUNGHI SIRLOIN 170 / 210

200g *OR* 300g Topped with Mature Cheddar, Mushroom Sauce & Pan Fried Portabellini Mushrooms

PORTUGUESE STEAK ★ 150 / 190

200g *OR* 300g Grilled Sirloin Finished In Our House-Made Peri Peri Sauce, Topped With A Fried Egg & Roasted Cherry Tomatoes. Served With Rosemary & Garlic Jacket Potatoes

TENNESSEE RUMP 160 / 200

200g *OR* 300g Flambéed With Jack Daniels In A Creamy Mushroom Sauce Topped With Pan-Fried Mushrooms

RIB-EYE DIANNE 280

300g Flambéed With KWV Brandy, Pan-Fried Onions, Brown Mushrooms & A Creamy Dijon Mustard Sauce

PEPPER JACK FILLET 230 / 265

200g *OR* 300g Pepper-Crusted In A Brandy & Creamy Madagascan Green Peppercorn Sauce

Serves Two

BUTCHER'S BLOCK ★ 290

500g Rump, Sliced Under Chimichuri. Served With Two Sides of your choice

CHATEAUBRIAND 230 / 265

200g *OR* 300g Brandy Butter Flambéed Fillet, Served With Mushroom And Bearnaise Sauces

HOW WOULD YOU LIKE YOUR STEAK DONE?

RARE

Cool, Red Center

MEDIUM RARE

Warm, Red Center

MEDIUM

Warm, Pink Center, Touch Of Red

MEDIUM WELL

Warm Brown, Pink Center

WELL DONE

Hot, Brown Centre With No Pink

SIDE ORDERS

ADD ANY ADDITIONAL SIDE R35

CHIPS & ONION RINGS

ROSEMARY GARLIC JACKET POTATOES

PAP AND SOUS

SWEET POTATO FRIES

BRAAIBROODJIE

SPINACH & BUTTERNUT

GRILLED VEGGIES

SEASONAL SALAD

SAUCES

R32 EACH

MADAGASCAN GREEN PEPPERCORN,

CREAMY MUSHROOM,

CREAMY BLUE CHEESE, BÉARNAISE,

RICH CHEDDAR, CHIMICHURRI

BUTTERS

R36 EACH

CAFÉ DE PARIS

ROASTED GARLIC & PARSLEY

CHILLI & GARLIC

WHOLEGRAIN MUSTARD & HERB

LARGER CUTS AVAILABLE ON REQUEST. PLEASE ALLOW EXTRA GRILLING TIME FOR LARGER CUTS. ALL WEIGHTS ARE RAW WEIGHTS.



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DESSERTS

CRÈME BRÛLÉE

Custard Base Topped With A Layer Of Caramelised Sugar:

- Vanilla 49
- Burnt Orange & Dark Chocolate 55

CHEESE BOARD FOR 2 / 110 FOR 6 / 330

Selection Of 5 Cheeses - Camembert, Brie, Blue Cheese, Mature Cheddar, Matured Semi-Hard. Served With Sourdough & Seasonal Fresh Fruit

BAKED CHEESECAKE

Salted Caramel & Brittle

60

MALVA PUDDING

Sweet Sponge Pudding With A Sticky Caramelised Texture. Served With Ice Cream *OR* Custard

55

CHOCOLATE BROWNIE

Served With Ice Cream *OR* Cream

50

MILKTART PARCELS

Amarula Infused Milk Tart Wrapped In Phyllo Pastry

45

DON PEDROS & SPIKED COFFEES

MILKSHAKES

	SINGLE	DOUBLE
PEPPERMINT	45	60
AMARULA	40	55
KAHLÚA	55	70
KWV 5 YEAR	55	77
JAMESON	55	70

VANILLA / CHOCOLATE / BUBBLEGUM / STRAWBERRY / HAZELNUT / PEPPERMINT CRISP / SALTED BUTTER SCOTCH 42



KIDDIES MENU

MEALS TO ENJOY BY KIDS 12 YEARS AND YOUNGER

BURGERS

150g Of Beef Patty *OR* Chicken (Grilled *OR* Panko Crumbed).
Served With Chips

- Plain 60
- Melted Cheese 65
- Bacon And Melted Cheese 69

TOASTED BAGELS

Served With Chips

- Melted Cheese 50
- Bacon And Cheese 50
- Crumbed Chicken Strips And Mayonaise 50

CALAMARI

Deepfried Baby Calamari Rings.
Served With Chips

85

CHEESE & BACON PASTA

Cheesy Penne With Bacon & Melted Cheddar

55

TAGLIATELLI & MEATBALLS

Done In A Napoletana Sauce.
Topped With Melted Cheddar

75

HALF PORTION CHICKEN SCHNITZEL

Choice Of Cheese *OR* Mushroom Sauce.
Served With Chips

59

STEAK AND CHEESE LOADED FRIES

Crispy Fries With Cheese Sauce Topped With
Grilled Steak Strips & Melted Cheddar

55

DESSERTS & BEVERAGES

ICE CREAM

Served With Chocolate Sauce And
Peppermint Crisp Topping

25

HALF PORTION CHOCOLATE BROWNIE

Served With Ice Cream

29

MILKSHAKES

Vanilla, Chocolate, Bubblegum, Strawberry,
Peppermint Crisp

25

JUICES

Cranberry, Orange, Mango

18

BOS ICE TEA

Peach, Berry

19



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