

## STARTERS

### CHICKEN LIVERS

Pan-seared to enjoy plain or with a peri peri cream sauce. *Plain* 105 | *Peri Peri* 110

### CALAMARI TUBES

Grilled 'n tender. Served with your choice of fresh lemon butter, peri peri or sweet chilli 'n coriander sauce. 115

### SQUID HEADS

Coated in a light batter 'n fried to golden perfection. Served with your choice of tartare or peri peri sauce. Subject to availability. 100

### TRINCHADO

Tender beef cubes smothered in peri peri, tomato, onion 'n garlic. 115

### MARROW BONES

Roasted buttery marrow, spiced with paprika, black pepper 'n salt. 85

Prepared with red wine, tomato, mushroom, garlic 'n onions. 125

### GRANA PADANO-CRUMBED MUSHROOMS

Deep-fried 'n served with tartare sauce. 115

### CURRIED PRAWNS

Four queen prawns in a fragrant creamy curried coconut sauce with a touch of garlic. Subject to availability. 180

### BILTONG

Our unique blend of spices gives our biltong that legendary flavour. 110

### SOUP OF THE DAY

Please enquire with your waiter

## SALADS

### GREEK

Fresh rocket, tomato, red onion, cucumber, feta 'n Kalamata olives served on a bed of crisp lettuce. *Regular* 115 | *Table* 150

### FRENCH

Fresh rocket, tomato, red onion, cucumber, avo\* 'n carrot served on a bed of crisp lettuce. *Regular* 85 | *Table* 120

### BLUE CHEESE

Fresh rocket, tomato, red onion, cucumber, avo\*, carrot 'n grated blue cheese, served on a bed of crisp lettuce with a creamy blue cheese dressing on the side. *Regular* 130 | *Table* 160

### CHICKEN

French salad topped with tender chicken fillet strips marinated in your choice of peri peri, fresh lemon 'n herb or BBQ. 135  
*Add halloumi.* 50

## BURGERS

200g of pure ground beef, served on a toasted brioche bun with your choice of side.

### CLASSIC

Topped with grilled onions 'n classic pink sauce. 125

### PEPPER

Topped with our creamy homemade pepper sauce. 140

### MUSHROOM\*

Topped with our creamy homemade mushroom sauce. 150

### CHEESE

Topped with sliced Cheddar 'n served with our homemade cheese sauce on the side. 150

## MAINS

### POULTRY

### CHICKEN SCHNITZEL

Crumbed 'n fried to golden perfection. 165  
*Add a homemade cheese sauce.* 45  
*Add a homemade mushroom\* sauce.* 45

### CHICKEN BREAST FILLET

Tender 'n flame-grilled with your choice of peri peri, fresh lemon 'n herb or BBQ. 160

### CHICKEN WINGS

Tender 'n flame-grilled with your choice of peri peri, fresh lemon 'n herb or BBQ. 185

### SPRING CHICKEN

Succulent 'n tender with your choice of peri peri, fresh lemon 'n herb or BBQ.  
*Half* 140 | *Full* 195

### SEAFOOD

### CALAMARI TUBES

Grilled 'n tender. Served with your choice of fresh lemon butter or peri peri. 245

### KINGKLIP FILLET

Enjoy it dry-grilled or with a freshly prepared lemon butter sauce. 295

### BAKED KINGKLIP FILLET

Baked in a mild curry 'n coconut sauce with a touch of garlic 'n spinach. 320

### WHOLE BREAM

Deep-fried 'n served with a side of fresh lemon butter sauce. 195

### PRAWNS

Grilled in fresh lemon butter or peri peri sauce. SQ

### VEGETARIAN

### VEGETARIAN CURRY

Mixed seasonal vegetables prepared in a creamy curry coconut sauce with a hint of garlic. Served in a potjie pot. 180

### VEGETARIAN PLATTER

A selection of fresh vegetables 'n halloumi. Served with your choice of a starch. 175

*Our mains are served with a choice of chips, rice, baked potato, grilled sweet potato, mash, pap 'n gravy, vegetables or a side salad.*

### CHICKEN

Chicken fillet flame-grilled in either peri peri, fresh lemon 'n herb or BBQ. 145

## GRILLS

Choose from plain-grilled, original Turn 'n Tender Basting or Dry Pepper Coating

### FILLET

A prime cut so tender it melts in your mouth.  
200g 185 | 300g 220 | 400g 265

### POINT RUMP

Our signature cut of rump with a thick layer of crispy fat.  
300g 205 | 400g 245

### RUMP - NO FAT

A unique lean 'n juicy cut. 200g 165 | 300g 205 | 400g 245

### RUMP WITH FAT

A 200g juicy 'n tender cut with a layer of crispy fat. 165

### SIRLOIN

A succulent cut with just enough fat to enhance the flavour.  
200g 165 | 300g 205 | 400g 245

### RUMP ESPETADA

350g Tender rump chunks prepared with a sherry, garlic 'n mixed herb rub 'n skewered the old-fashioned way with bay leaves. 220

### CUT FOR TWO

Share the experience with a 700g steak carved at the table. Served with two sides 'n two sauces.  
*Rump* 460 | *Sirloin* 460 | *Fillet* 495

### STEAK ON THE BONE

### T-BONE

A cut where a tender fillet 'n a succulent sirloin are separated by a T-shaped bone.  
500g 260 | 700g 330

### RIB-EYE

500g Rib-eye on the bone grilled with coarse salt 'n burnt butter, thinly sliced off the bone. 260

### BEEF RIBS

Tender, sticky 'n delicious, covered in our original Turn 'n Tender basting sauce.  
500g 235 | 1kg 390

### BOEREWORS

Our own pure beef boerewors. Best served with pap 'n gravy. 155  
*Add a fried egg.* 20

### POTJIE

### OXTAIL

Our legendary braised oxtail. Slow-cooked in red wine until beautifully tender. 240

*Our grills are served with a choice of chips, rice, baked potato, grilled sweet potato, mash, pap 'n gravy, vegetables or a side salad.*

## COMBOS

### STEAK 'n CALAMARI

A juicy 'n tender 200g rump or sirloin 'n grilled calamari tubes or fried squid heads. 265  
*Should you prefer fillet, add 36.*

### STEAK 'n BOEREWORS

A juicy 'n tender 200g rump or sirloin 'n our own pure beef boerewors. 245  
*Should you prefer fillet, add 36.*

### BEEF RIBS 'n SPRING CHICKEN

Tender, sticky 'n delicious ribs 'n a succulent 'n tender half spring chicken. 300

### STEAK 'n CHICKEN WINGS

Tender 'n flame-grilled chicken wings 'n 200g rump or sirloin. 260  
*Should you prefer fillet, add 36.*

### SPRING CHICKEN 'n BOEREWORS

Succulent 'n tender half spring chicken 'n pure beef boerewors. 220

## Sauces 'n EXTRAS

### PEPPER, PERI PERI OR GARLIC 40

### MUSHROOM\* OR CHEESE SAUCE 45

### BLUE CHEESE 55

### CHIMICHURRI Argentinian marinade. 40

### MUSHROOM\* 'n FETA 90

### DEEP-FRIED OR PAN-FRIED ONION RINGS 40

### SAUTÉED MUSHROOMS\* 95

### BOEREWORS 60

\* made with oyster mushrooms

## DESSERT

### CRÈME BRÛLÉE

Homemade rich vanilla custard topped with a caramelised sugar crust 'n mixed berries. 75

### ICE CREAM

Fine Italian vanilla ice cream served in a crisp phyllo pastry basket 'n drizzled with a rich BAR-ONE® chocolate sauce. 85

### CHOCOLATE VOLCANO

Delicious melt-in-your-mouth chocolate pudding served with vanilla ice cream. 110

### BAKED CHEESECAKE

Homemade, sweet 'n creamy.  
BAR-ONE® 105  
Plain 95

### DOM PEDRO

A creamy vanilla shake infused with your choice of: Kahlúa®, Cape Velvet®, Frangelico® or Jameson®. 95

## DRINKS

### COLD

### SOFT DRINK

Coca-Cola®, Sprite®, Fanta® or Creme Soda®. 22

### CORDIAL 'n MIXER 40

### GRAPETISER® OR APPLETISER® 40

### GLASS BOTTLED STILL OR SPARKLING MINERAL WATER

250ml 20 | 750ml 38

### MILKSHAKE

Vanilla, strawberry, banana or lime. 55

BAR-ONE® 65

### HOT

### SPECIALITY COFFEE

With Kahlúa® or Jameson®. 85

### CAPPUCCINO 42

### CAPPUCCINO WITH CREAM 48

### LATTE 48

### AMERICANO 36

### SINGLE ESPRESSO 30

### DOUBLE ESPRESSO 42

### FIVE ROSES TEA 30

### HERBAL TEA 35

### HOT CHOCOLATE 48