



**MENU**

## Starters

|  |                |   |                      |
|--|----------------|---|----------------------|
| <b>Beef Carpaccio</b>  | <b>85</b>      | <b>Kudu Platter</b>   | <b>85</b>            |
| With parmesan shavings and rocket                                      |                | <b>Taste of Karoo</b> , salami and carpaccio with beetroot jam and shaved dill pickle |                      |
| <b>Oysters</b>   | <b>27 each</b> | <b>Chicken Liver Stack</b>  | <b>67</b>            |
| Shucked on ice   |                | Piquant sauce; layered with potato chips  |                      |
| <b>Grilled Calamari</b>  | <b>74</b>      | <b>Beef Cheeks</b>  | <b>72</b>            |
| Tubes served with lemon butter and sweet chilli jam                    |                | Ragú served on mashed potato  |                      |
| <b>Calamari Heads</b>  | <b>81</b>      | <b>Marrowbones</b>  | <b>65</b>            |
| Piquant; and herb butter brushed                                       |                | Served with a red onion, caper and parsley salad                                      |                      |
| <b>Smoked Salmon</b>   | <b>94</b>      | <b>Biltong</b>  |                      |
| Served with avo* and capers  |                | 100g Beef   | <b>49</b>            |
| <b>Springrolls</b>   | <b>76</b>      | 100g Venison  | <b>64</b>            |
| Prawn and Feta, OR Bobotie   |                | <b>Charcuterie Board</b>  | <b>65 per person</b> |
| <b>Venison Skewer</b>  | <b>93</b>      | Shaved meat cuts  |                      |
| Rubbed, grilled and served on a bed of rocket, with cranberry port jus |                |   |                      |

## Lighter Favourites

|  |                       |   |               |
|--|-----------------------|---|---------------|
| <b>Beef/Chicken Prego Roll</b>                       | <b>98</b>             | <b>Gourmet Burgers</b> 200g patty         | <b>single</b> |
| Served with fries                                    |                       | Classic with tomato and pepper relish     | <b>86</b>     |
| <b>Boerewors and Pap</b>                             | <b>98</b>             | Crispy bacon, avo* and sweet chilli sauce | <b>98</b>     |
| With tomato and pepper relish                        |                       | Blue cheese and rocket                    | <b>98</b>     |
| <b>V Vegetable and Feta Wrap</b>                     | <b>82</b>             | Cheddar melt                              | <b>96</b>     |
| Stir fried seasonal vegetables wrapped in a tortilla | <b>Add Chicken 28</b> | <b>Make your burger a double add</b>      | <b>42</b>     |

## Salads

|  |            |   |           |
|--|------------|---|-----------|
| <b>Local Salad</b>   | <b>72</b>  | <b>Chicken Caesar Salad</b>                                   | <b>98</b> |
| Mixed greens, feta, avo*, tomato, cucumber and Local dressing                  |            | Grilled breast with cos lettuce, croutons and crispy bacon    |           |
| <b>Sirloin and Rocket Salad</b>  | <b>112</b> | <b>Green Salad</b>  | <b>72</b> |
| Dijon mustard and thyme brushed, panfried in butter, served on a bed of rocket |            | Fresh salad leaves, green beans, celery and parmesan shavings |           |
| <b>Blue Cheese Salad</b>   | <b>78</b>  | <b>Haloumi Salad</b>  | <b>95</b> |
| Local salad with blue cheese and Peppadew® cream dressing                      |            | Local salad, topped with fried Haloumi                        |           |

**Main dishes served with a complimentary side.**

**\* Only Available In Season**



Beefmaster®

## Grainfed Beef

|                |                 |      |            |                            |                 |      |            |
|----------------|-----------------|------|------------|----------------------------|-----------------|------|------------|
| <b>Rump</b>    | <b>Wet Aged</b> | 200g | <b>130</b> | <b>T Bone</b>              | <b>Dry Aged</b> | 500g | <b>210</b> |
|                |                 | 300g | <b>165</b> |                            |                 | 700g | <b>270</b> |
|                |                 | 500g | <b>237</b> |                            |                 | 1kg  | <b>420</b> |
| <b>Sirloin</b> | <b>Wet Aged</b> | 200g | <b>130</b> | <b>Wing Rib/Ribeye</b>     | <b>Dry Aged</b> | 500g | <b>210</b> |
|                |                 | 300g | <b>165</b> |                            |                 | 700g | <b>270</b> |
|                |                 | 500g | <b>237</b> |                            |                 |      |            |
| <b>Fillet</b>  | <b>Wet Aged</b> | 200g | <b>162</b> | <b>Sirloin on the Bone</b> | <b>Dry Aged</b> | 500g | <b>202</b> |
|                |                 | 300g | <b>204</b> |                            |                 | 700g | <b>269</b> |
|                |                 | 500g | <b>323</b> | <b>Fillet on the Bone</b>  | <b>Wet Aged</b> | 500g | <b>50</b>  |

## Grassfed Beef

|                           |                 |      |            |                        |                 |      |            |
|---------------------------|-----------------|------|------------|------------------------|-----------------|------|------------|
| <b>Rump</b>               | <b>Wet Aged</b> | 200g | <b>143</b> | <b>Fillet</b>          | <b>Wet Aged</b> | 200g | <b>179</b> |
|                           |                 | 300g | <b>191</b> |                        |                 | 300g | <b>227</b> |
|                           |                 | 500g | <b>287</b> |                        |                 | 500g | <b>339</b> |
| <b>Sirloin</b>            | <b>Wet Aged</b> | 200g | <b>143</b> | <b>T Bone</b>          | <b>Dry Aged</b> | 500g | <b>234</b> |
|                           |                 | 300g | <b>191</b> |                        |                 | 700g | <b>294</b> |
|                           |                 | 500g | <b>287</b> |                        |                 |      |            |
| <b>Add Marrow Bone 22</b> |                 |      |            | <b>Wing Rib/Ribeye</b> | <b>Dry Aged</b> | 500g | <b>270</b> |
|                           |                 |      |            |                        |                 | 700g | <b>330</b> |

## Platters

|                                  |                        |            |            |  |            |
|----------------------------------|------------------------|------------|------------|--|------------|
| <b>Three Primal Cuts of Beef</b> |                        |            |            | <b>Grass VS Grain</b>  | <b>355</b> |
| <b>Fillet, Rump and Sirloin</b>  | 600g                   | 1kg        |            | 2 x 300g choice Sirloins, field to fork  |            |
| <b>Grainfed</b>                  | <b>Add 500g Ribeye</b> | <b>329</b> | <b>473</b> | <b>Sausage</b>   | <b>174</b> |
| <b>Grassfed</b>                  |                        | <b>419</b> | <b>587</b> | Selection of boerewors, persian lamb sausages and venison wors, served with tomato pepper relish and mash OR pap |            |

## Sauces - made to order

|                                  |           |                               |           |
|----------------------------------|-----------|-------------------------------|-----------|
| <b>Blue Cheese and Peppadew®</b> | <b>30</b> | <b>Mushroom</b>               | <b>30</b> |
| <b>Dijon Mustard and Chives</b>  | <b>30</b> | <b>Cranberry and Port Jus</b> | <b>38</b> |
| <b>Béarnaise</b>                 | <b>42</b> | <b>Trio of sauces</b>         | <b>35</b> |
| <b>Madagascan Peppercorn</b>     | <b>30</b> |                               |           |

## Sides

|                                   |           |                                   |           |
|-----------------------------------|-----------|-----------------------------------|-----------|
| <b>Pap</b>                        | <b>27</b> | <b>Spinach and Butternut</b>      | <b>39</b> |
| With red pepper and tomato relish |           |                                   |           |
| <b>Mashed Potatoes</b>            | <b>39</b> | <b>Seasonal Vegetables</b>        | <b>42</b> |
| With Beef Jus                     |           | Sauteéd OR steamed                |           |
| <b>Sweet Potato Mash</b>          | <b>39</b> | <b>Green Beans</b>                | <b>42</b> |
|                                   |           | Sauteéd with garlic               |           |
| <b>Fries</b>                      | <b>27</b> | <b>Sauteéd Mushrooms</b>          | <b>42</b> |
| Hand-cut                          |           | With red pepper and tomato relish |           |
| <b>Onion Rings</b>                |           | <b>Salad</b>                      | <b>42</b> |
| • Polenta and cumin crusted       | <b>39</b> | Local salad green OR blue cheese  |           |
| • Beer battered                   | <b>39</b> |                                   |           |

## Local Favourites

|  |            |  |  |
|--|------------|--|--|
| <b>V Cous Cous and Vegetable Medley</b><br>Seasonal vegetables with cous cous and tomato pepper relish | <b>94</b>  | <b>Pork Neck</b><br>Slow braised, with pap fries, pan fried mushrooms and a cranberry port jus | <b>155</b>                                 |
| <b>Salmon</b><br>Served on a bed of steamed vegetables with wasabi, ginger and soya sauce              | <b>SQ</b>  | <b>Pork Ribs</b><br>Brushed with a lemon herb butter or basted with honey soya                 | <b>224</b>                                 |
| <b>Prawns</b><br>Butterflied and grilled, served with garlic butter and peri-peri sauce                | <b>SQ</b>  | <b>Bobotie</b><br>Traditional "Cape-Malay" beef mince curry, with rice                         | <b>120</b>                                 |
| <b>Grilled Calamari</b><br>Served with lemon butter and sweet chilli jam                               | <b>165</b> | <b>Chicken Breasts</b><br>Served with pesto, sweet chilli jam and balsamic glaze               | <b>120</b>                                 |
| <b>Ostrich</b><br>Grilled medallions with cranberry port jus   | <b>189</b> | <b>Half Chicken</b> (Free Range)<br>Grilled, choice of peri peri OR lemon and herb             | <b>150</b><br><b>40 Minutes</b>            |
| <b>"Lamb Shack" Cutlets</b><br>Rubbed and butter brushed   | <b>198</b> | <b>Brisket</b><br>On mash potato in its own beef jus   | <b>130</b>                                 |
| <b>"Lamb Shack" Ribs</b><br>Basted with honey and soya   | <b>210</b> | <b>Oxtail</b><br>Slow braised in red wine served on mashed potato                              | <b>198</b>                                 |
| <b>"Lamb Shack" Shank</b><br>Slow braised with rosemary and infused red wine                           | <b>230</b> | <b>Steak Tartare</b><br>On Himalayan salt  | <b>152</b><br><b>Add MARTELL Cognac 38</b> |
| <b>Venison Steak</b><br>Rubbed and grilled, served with a cranberry and port jus                       | <b>190</b> | <b>Picanha Bérnaise</b><br>Himalayan salt prepped rump   | <b>170</b>                                 |

## Desserts

|  |                                    |  |           |
|--|------------------------------------|--|-----------|
| <b>Affogato "Two Guys From Rome" Ice Cream</b><br>Creamy home made vanilla gelato, topped with a single espresso | <b>56</b><br><b>Add Liqueur 38</b> | <b>Local "bite size" Dessert Favourites</b>  | <b>62</b> |
| <b>Decadent Home Made Ice Cream</b><br>2 scoops of your choice (ask your waiter for selection)                   | <b>54</b>                          | <b>Assorted Belgian Truffles</b><br>Add MARTELL Cognac 38                                | <b>46</b> |
| <b>Classic Ice Cream</b><br>3 scoops of vanilla ice cream, drizzled with a Bar One chocolate sauce               | <b>48</b>                          | <b>Chocolate Pudding</b><br>Fine textured, rich and dark, baked to order (±15 minutes)   | <b>58</b> |
| <b>Pecan Nut Pie</b><br>Served with fresh cream or vanilla ice-cream   | <b>58</b>                          | <b>Bread and Butter Pudding</b><br>Croissant, raisin and vanilla cream baked in the oven | <b>59</b> |
| <b>Crème Brûlée</b>  | <b>48</b>                          | <b>Malva Pudding</b><br>Traditional pudding served with fresh crème anglaise             | <b>52</b> |
| <b>Chocolate Brownie</b><br>Home-baked, served warm with vanilla ice-cream                                       | <b>56</b>                          | <b>Milk Tart</b><br>Homemade local dessert   | <b>43</b> |

## Cheese Platter

|   |                  |            |
|---|------------------|------------|
| <b>Selected Cheeses and Preserves with Biscuits</b> | For 1 person     | <b>110</b> |
|   | For 2 - 3 people | <b>160</b> |