



ROAR

BISTRO & BAR

MENU

Roar Bistro & Bar: Where the Lion Roars in Sandton

Welcome to Roar Bistro & Bar, where the lion's ROAR echoes through every dish and every corner. Nestled in the vibrant heart of Sandton, Johannesburg, our restaurant stands as a beacon of culinary excellence and warm hospitality.

Flavour

Our menu is a symphony of flavours that celebrates South African and Southern African cuisine, using fresh ingredients and bold local spices. From succulent venison to tantalizing local delicacies, every bite is an invitation to savour the essence of our culinary heritage.

Service

Every detail is meticulously curated to elevate your dining experience. Our staff are storytellers, guiding you through our menu with passion and knowledge. Whether it is the perfect wine pairing or simply attending to your every need. At Roar Bistro & Bar, service is not just a duty; it's a calling.

Ambience

As you dine with us, the lion's roar is not just a sound; it's a feeling that permeates the air. With ambient music and a vibrant atmosphere, every moment at Roar Bistro & Bar immerses you with warmth.

Join Us

Whether you're a seasoned food enthusiast or seeking a memorable dining experience, Roar Bistro & Bar welcomes you with open arms. Come, indulge your senses, and let the lion's roar guide you on a culinary adventure like no other.

At Roar Bistro, we've partnered with Bull & Bush Meat Merchants to bring you an unparalleled dining experience. Our commitment to quality stems from the lush grazing lands of Northern KwaZulu Natal and the rich farming traditions of Vryheid and Sutherland. With Bull & Bush's expertise in sourcing the finest cuts of meat, we ensure that every dish we serve reflects the dedication to excellence that defines both our establishments. Come savour the difference at Roar Bistro, where every bite tells a story of heritage and flavour.

ROAR

BISTRO & BAR

MEAT & POULTRY

Chicken Livers R90
Braised in tomato, onion & cream sauce, infused with brandy & fresh thyme. Served with steamed dombolo bread.

Confit Duck Spring Rolls R125
Spring rolls (3) with a citrus, soy, ginger dipping sauce

Beef Trinchado R120
Red wine, garlic and bay leaf sauce with steamed dombolo bread

Venison Carpaccio R150
Carpaccio herb mustard, rocket & parmesan salad & vinaigrette dressing

FISH

Grilled Calamari R145
Grilled Cajun crema calamari with fresh fennel salsa

Tempura Prawns R140
Queen prawns (3) deep-fried, soy-ginger-honey dipping sauce

Steamed Mussels R135
White wine, lemongrass, cream, crispy croutons

Salmon & Peas R190
Seared salmon, salmon mousse, crushed peas, black pepper aioli

VEGETARIAN

Edamame Beans (V) R80
Steamed with a chilli-soy dipping sauce

Arancini R90
Deep-fried risotto balls with a filling of mushrooms, crème fraiche, edamame beans

Beetroot & Goat Cheese R110
Roasted beetroot, goat cheese, orange gel, toasted walnuts, balsamic dressing

MEAT & POULTRY

Beef Mogodu (Tripe) Slow cooked the traditional way, with steamed dombolo breads on the side	R220
Cajun Chicken Pasta Cajun chicken breast, baby tomatoes, fettucine, cream, pesto garlic, shaved parmesan	R190
Grilled Baby Chicken Char-grilled with hand cut fries, steamed vegetables. Peri-peri or lemon & herb	R230
Lamb Shank Slow-braised with seasonal vegetables, mashed potato & red wine jus	R270
Crispy Pork Belly Honey & soya slow-braised pork with sweet potato mash & bok choy	R260
Oxtail Potjie Slow-braised beef stew with roasted baby onions & steamed rice	R260
Goat Stew Goat meat on the bone, slow-braised, with jollof rice on the side	R230
Beef Fillet Parmesan mash, long stem broccoli, mushroom sauce or brandied green peppercorn sauce	R275
Tomahawk Steak With biltong butter, fries, mushroom sauce or green peppercorn sauce	R355
Surf & Turf Beef fillet (250gr) and lemon butter queen prawns (3) served with seasonal vegetables	R375

FISH

Seared Salmon Pea purée, chorizo black rice, pepper aioli, braised baby fennel, salsa verde	R265
Grilled Baby Kingklip Whole fish with butternut purée, pan-fried bell peppers, saffron potatoes, lemon butter sauce	R280
Whole Grilled Fish On tomato & bell pepper sauce, served with spicy jollof rice	R330
Queen Prawns Prawns (8) grilled in lemon butter or spicy homemade peri-peri sauce, with rice & steamed vegetables	R360
Grilled Calamari Baby calamari, roasted tomato, basil, cream & lemon zest sauce, savoury rice & grilled vegetables	R240
Prawn Rigatoni Queen prawns grilled in tomato cream sauce, baby spinach, shaved parmesan	R320

VEGETARIAN

Gnocchi Gorgonzola Steamed potato dumplings, broccoli, cream sauce, shaved parmesan	R210
Mushroom Risotto Shimeji and Shiitaki mushrooms slow-cooked with kale & parmesan cheese	R160

SALADS

Cous-Cous Roasted butternut, feta cheese, red onion, fresh coriander, lemon dressing	R95
Chicken & Halloumi Grilled Chicken Breast, avocado, toasted corn, lettuce, tomato, cucumber, mayo dressing	R145
Grilled Prawn Queen prawns (4), Avocado, heirloom tomatoes, lettuce, cucumber, homemade mayo dressing	R210

SIDES

All sides Side salad, mashed potato, egg fried rice / Jollof rice, hand-cut fries, creamed spinach, grilled whole corn & feta dombolo, steamed vegetables, pap, munthu spinach, risotto	R50
Side Sauces Mushroom sauce, jalapeno & biltong, pepper sauce, Asian glaze, peri peri, creamy garlic butter, lemon butter	R45

DESSERTS

Amarula Creme Brûlée	R80
Tiramisu Served with jelly & vanilla ice cream	R90
Chocolate Fondant With vanilla bean ice cream and fresh blueberry & mint salsa	R110
Malva Pudding Traditional baked sponge pudding with crème anglaise	R90
Cheesecake With berry compote	R90