

## STARTERS

- BEEF CARPACCIO** R 79  
Presented with fresh rocket, balsamic vinegar, extra virgin olive oil and Parmesan shavings
- SNAILS PROVENÇALE** R 85  
Snails with a creamy garlic sauce topped with cheddar cheese
- CHICKEN LIVERS** R 55  
Crisp chicken livers served in a creamy peri peri sauce
- MINISTRONE SOUP** R 75  
Served with a selection of artisanal breads and dips
- BEEF GOULASH SOUP** R 80  
Served with a selection of artisanal breads and dips

## SALADS

- GRILLED PEAR, ROCKET AND BLUE CHEESE SALAD** R 95  
Mixed greens, pear, rocket and blue cheese, served with a Roquefort sauce or French dressing
- GREEK SALAD** R 75  
Mixed greens, tomato, onion, cucumber, feta cheese and olives, accompanied with a fresh herb dressing
- CLASSIC CAESAR SALAD** R 85  
Cos lettuce, bacon bits, garlic croutons and a boiled egg served with a creamy anchovy flavoured dressing

## PASTA

- FETTUCCINE ALFREDO** R 105  
Served with cream, ham, mushrooms and parmesan cheese
- SPAGHETTI BOLOGNAISE** R 95  
Spaghetti, topped with tomato mince and served with parmesan cheese

## MAIN COURSE

- GRILLED MEDALLION OF BEEF FILLET** R 175  
Presented on potato mash, topped with a mushroom sauce
- SOYA AND GINGER GLAZED CHICKEN SUPREME** R 95  
De-boned chicken breast, glazed with Asian aromatics served with stir fried vegetables and egg noodles
- GRILLED LAMB CHOPS** R 249  
Marinated in a rosemary and mint sauce and served with fresh garden vegetables
- STEAKS**  
All steaks are served with fries or salad
- 200g Sirloin R 125  
300g Sirloin R 160  
500g T-Bone R 195
- SAUCES** R 30  
Cheese, Mushroom, Pepper, Creamy Garlic, or Monkey gland

## OUR SIGNATURE DISHES

- THE TOMAHAWK STEAK** R 245  
650 grams of pure perfection served with onion rings, vegetables, chips and a sauce of choice
- STICKY BBQ RIBS 400g** R 175  
Served with fries or salad
- EISBEIN** R 145  
Slow oven roasted Eisbein served on potato mash and topped with a peach compôte
- BUTTER CHICKEN CURRY** R 105  
Served with fragrant rice and sambals
- WATERBLOMMETJIE BREDIE** R 230  
Traditional waterblommetjie and mutton bredie served with your choice of rice or potato mash
- OXTAIL** R 235  
Home cooked braised oxtail served with rice or potato mash

## FISH

- KING PRAWNS** R 205  
6 King prawns cooked in either a lemon butter, peri peri or garlic butter sauce served with rice and fries
- LINE FISH OF THE DAY** R 105  
Lightly battered deep fried fish served with homemade coleslaw and a tartar sauce

## LIGHTER MEALS

- THE MNANDI** R 145  
Our famous ribs and chicken wings in a sticky BBQ sauce served with fries or a fresh garden salad
- CHICKEN STRIPS** R 85  
Crumbed chicken strips with a choice of sweet chilli mayo or cheese sauce served with fries or a fresh garden salad
- TOASTED SANDWICHES**  
Served with fries or a fresh garden salad  
Served on a choice of white, brown, health or rye bread
- Cheese & Tomato R 65  
Ham & Cheese R 70  
Chicken Mayonnaise R 70  
Bacon & Egg R 75
- BEEF BURGERS**  
Our very own 200g of 100% ground beef served with chips or a fresh garden salad.  
Drop the bun on any burger for extra salad
- Classic R 85  
Cheese R 95
- GOURMET BURGERS**  
Served with fries or a fresh garden salad
- THE CENTURION BURGER** R 120  
Topped with bacon, cheese and avocado
- CHICKEN BURGER** R 85  
Grilled chicken fillet marinated in Dijon mustard, thyme, lemon and garlic

## WRAPS

All wraps are served with fries or a fresh garden salad

- OUR TWISTER** R 85  
Crumbed chicken strips with sweet chilli mayo, mozzarella and seasonal leaves
- THE VEGGIE WRAP** R 75  
Filled with a selection of grilled julienne vegetables, beetroot hummus, cream cheese and crunchie salad greens

## DESSERTS

Some South African favourites

- MELK TERT** R 35  
A pie-like dessert prepared with a sweet pastry crust containing a custard filling, sprinkled with cinnamon
- KOEKSISTERS** R 35  
A plate of small traditional South African confectionaries made of fried dough infused in syrup
- STICKY TOFFEE PUDDING** R 49  
A warm sticky pudding with toffee sauce. Topped with custard or fresh cream
- FRESH FRUIT SALAD** R 55  
Served with vanilla ice cream
- CHOCOLATE MOUSSE** R 55
- CHEESE BOARD**  
Selection of local and imported cheeses accompanied by olives, biscuits, condiments and a glass of vintage port
- For one R 95  
For two R 185

