



# starters

## **Chicken Livers**

Chicken livers sautéed in a mild peri - peri sauce

**R 39**

## **Creamy Mussels**

Half shell mussels in a creamy white wine and garlic sauce

**R 45**

## **Haloumi**

Deep fried haloumi cheese sticks, with accompanying condiments

**R 48**

## **Snails**

Prepared in a creamy garlic sauce, with a choice of blue or cheddar cheese

**R 39**

## **Carpaccio**

Thinly sliced beef fillet, with balsamic marinated mushrooms and celery

**R 58**

## **Calamari Tubes**

Tender Falkland calamari tubes, in a lemon butter sauce with garlic and a hint of chilli

**R 39**

## **Congo Black Mushrooms**

Grilled black mushrooms, topped with creamed spinach and smothered with cheddar cheese

**R 42**

## **Fresh Oysters**

Fresh hand selected coastal oysters

**R 20**

## **Prawn Cocktail**

Prawns tossed in a tangy seafood sauce

**R 42**

## **Vegetarian Spring Rolls**

Spring rolls served with mash potato and a sweet chilli sauce

**R 39**

## **Bread**

Garlic Bread

**R 24**

Cheesy Garlic Bread

**R 29**



# salads

	Single	Table
<b>Greek Salad</b> Lavish garden greens, tomatoes, cucumber and onions topped with danish feta and calamata olives	R 49	R 82
<b>Roquefort Salad</b> Garden variety of fresh lettuce, tomatoes, onions, cucumber and bell peppers with a tangy blue cheese dressing	R 55	R 89
<b>Chef's Salad</b> Seasonal lettuce with tomatoes, cucumber, avocado, carrots, feta cheese, calamata olives and drizzled with a balsamic vinegar dressing	R 59	R 89
<b>Biltong Salad</b> Greens with biltong, danish feta and sweet peppadews, smothered with a honey mustard dressing	R 59	R 89
<b>Chicken Salad</b> Grilled chicken strips marinated in olive oil, chilli, lemon, coriander with feta cheese, avocado pears and tomatoes	R 60	R 89

# vegetarian

<b>Haloumi Ravioli</b> Ravioli parcels filled with haloumi cheese and served with a creamy bechamel sauce	R 78
<b>Vegetable Platter</b> Baked potato topped with roasted vegetables and pesto sauce, vegetarian spring rolls, with sweet chilli, grilled haloumi and spinach pies	R 85



# super-aged meat

Grain fed beef, matured on our premises.  
Larger steaks cut to your requirements.

Served with onion rings & a choice of mash potato,  
mielie-pap, vegetables, baked potato, rice or chips

<b>Rump Steak</b>		
300 grams		R 95
500 grams		R129
<b>Sirloin Steak</b>		
300 grams		R 95
500 grams		R129
<b>Fillet Steak</b>		
200 grams		R 96
250 grams		R118
<b>T-Bone Steak</b>		
500 grams		R119
750 grams		R145
<b>Rib Eye</b>		
300 grams		R 95
<b>Prime Rib</b>		
600 grams		R129

<b>SAUCES</b>	<b>R 22</b>	<b>SIDE ORDERS</b>	<b>R 25</b>
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- Madagascar Pepper
- Creamy Mushroom
- Monkey Gland
- Garlic Sauce
- Blue Cheese
- Peri - Peri
- Chakalaka
- Jalapeno & Feta
- Mushroom & Port
- Tournado

- Onion Rings
- Mashed Potato
- Side Salad
- Chips
- Mielie Pap
- Baked Potato
- Vegetables



# meat specialities

Served with onion rings & a choice of mash potato, mielie-pap, vegetables, baked potato, rice or chips

	Sirloin	Fillet
<b>Honey &amp; Mustard</b> Topped with a honey mustard sauce and crispy bacon	R110	R129
<b>Biltong, Avocado and Cheese</b> Topped with biltong shavings, avocado and cheese sauce	R125	R135
<b>Mushroom &amp; Cheese</b> Topped with creamy mushroom and cheese sauce	R110	R129
<b>Fire and Spice</b> Marinated with coriander, parsley, chilli, onion, garlic and lemon. Topped with herb butter	R110	R129
<b>Blue Cheese</b> Topped with a creamy blue cheese sauce	R119	R135
<b>Saucy Steak</b> 200g Sirloin served with a sauce of your choice	R 82	
<b>Surf &amp; Turf</b> Topped with prawns	R119	R138
<b>Fillet on the Bone</b> Fillet served on the bone with mustard seed peppercorns and salt or with our basting sauce	R129	
<b>Our Famous Spare Ribs</b> Half portion	R 98	
Full portion	R139	



## other local favourites

Served with onion rings & a choice of mash potato, mielie-pap, vegetables, baked potato, rice or chips

**Beef Burger** R 60

200 grams pure beef patty served with lettuce, tomato and onion

**Bacon & Egg Burger** R 69

200 grams pure beef patty topped with bacon and egg

**Saucy Burger** R 69

200 grams pure beef patty served with a sauce of your choice

**Beef Skewer** R 98

A selection of juicy prime cuts, served with our famous basting

**Trinchado** R 94

Beef strips marinated in olive oil, balsamic vinegar and spicy prego sauce

**Indian Lamb Curry** R 90

Traditional lamb curry served with sambals

**Ostrich Fillet** R120

Medallions of ostrich fillet served with your choice of spicy jalapeno and feta or black cherry and port sauce

**Karoo Lamb Shank** R145

Marinated, then roasted in barbeque basting

**Lamb Cutlets** R115

Lamb cutlets grilled to perfection and served with a mint sauce

**Oxtail** R135

Matured and marinated in a rich red wine sauce with a hint of garlic and ginger

**Game Platter** R139

A selection of seasonal game grilled to perfection



# chicken

Served with onion rings and a choice of mash potato, mielie pap, vegetables, baked potato, rice or chips

**Spatchcock Chicken** R 99

Grilled to perfection, with a choice of lemon herb or peri - peri sauce

**Chicken Schnitzel** R 79

Crumbed chicken breast, topped with a cheese sauce

**Chicken Giardino** R 89

2 Succulent grilled chicken breasts drizzled with fresh lemon juice and oregano served with a seasonal green salad

# combos

Served with onion rings and a choice of mash potato, mielie pap, vegetables, baked potato, rice or chips

**Chicken and Riblets** R105

Lemon & herb or peri peri spatchcock chicken served with honey glazed riblets

**Rib and Rump** R119

Honey glazed pork riblets served with prime beef rump

**Chicken and Chops** R119

Lemon and herb or peri peri chicken served with succulent chops

**Chefs choice platter for one** R150

Tender Falkland calamari tubes, grilled barbeque chicken breast, half portion pork ribs and a tender rump steak



# seafood

Served with your choice of rice, baked potato or chips & vegetables

**Fish & Chips** R 72

Fillet of fish coated in a crispy batter and served with chips

**Calamari** R 88

Grilled in lemon butter sauce with garlic and a hint of chilli

**Sole** R129

Fresh sole, grilled and scented with olive oil and served with a lemon butter sauce

**Line Fish** R125

Grilled in lemon scented olive oil and butter

**Kingklip** R130

Fresh kingklip, grilled and served with lemon butter

**Line Fish Thermidor** R130

Grilled and topped with a thermidor sauce

**Seafood Platter for One** R280

2 King prawns, Linefish, Mussels, Calamari and Queen prawns

**Seafood Platter for Two** R495

Crayfish, Linefish, Calamari and Queen prawns

**Queen Prawns** R 32

**King Prawns** R 45

**Lobster Thermidor** R260

Rock lobster, flamed in Cognac, showered with mushrooms and baked with tangy cheddar cheese



# desserts

<b>Pavlova</b>	R 39
Meringue served with seasonal fruit and fresh cream	
<b>Chocolate Fondant</b>	R 42
Rich Decadent hot oozy chocolate pudding served with a scoop of ice-cream	
<b>Bar-one Cheese cake</b>	R 42
Fridge cheese cake topped with a rich bar-one sauce	
<b>Malva Pudding</b>	R 42
Traditional sponge pudding smothered in crème anglaise	
<b>Ice Cream &amp; Chocolate Sauce</b>	R 38
Vanilla ice cream topped with bar-one chocolate sauce	
<b>Crème Brulee</b>	R 42
Baked custard with a caramalised crust	
<b>Chocolate Mousse</b>	R 40
Rich, decadent dark chocolate mousse served with a dallop of cream	
<b>Peppermint Crisp Pudding</b>	R 42
A rich decadent mousse flavoured with peppermint crisp	
<b>Fruit Salad and Ice cream</b>	R 38
Seasonal fresh fruit served with vanilla ice cream	