



NOTE TO OUR DINERS

At S43 we've embraced the urban feel of our environment and used it as inspiration for our décor and menu. Tapas and street food from around the world as well as gourmet burgers with some crazy twists are on offer. We use a mixture of chuck and rump in our beef burgers and our buns are enriched with butter and eggs for extra richness. S43 is the perfect venue for birthday parties, corporate functions or even weddings so be sure to book your party with us!

- Corkage charged at R35 per bottle
- Please inform us if you are bringing along a birthday cake, there is a charge of R10 per slice
- Let us know if you have any allergies as our kitchen do contain allergens and we cannot be responsible for allergic reactions unless we have been informed prior to enjoying your meal.
- Please inform management if you are not happy with your experience so that we can improve all the time.
- We pride ourselves in our menu but will gladly accommodate dietary requirements as long as sufficient notice has been given.
- We will be keeping our menu fresh by constantly adding and changing menu items
- A discretionary 12.5% service charge may be added to tables of 10 or more.



Light, gold, crisp and refreshing.
That Blonde is made for session drinking.
4.0% ALC



Traditional German-style Weiss beer, which is unfiltered and has hints of banana and bubblegum on the nose.
4.8% ALC



Irish Cream Ale with an upfront, delicious malt character, and a creamy mouth feel emphasised by the use of nitrogen to pour this beer. It leaves the palette with a smooth and toasted finish.
4.8% ALC



This American-style Pale Ale (APA) has citrus and tropical notes from a fine blend of American hops.
4.8% ALC



TAPAS AND STREET FOOD MENU

Inspired by Spanish Tapas and street food from around the globe
Beer sold seperately

PRAWN AND CHORIZO SKEWERS	75
with smoky red pepper mayonnaise	
THAT Blonde	
PULLED PORK BUN	60
with avo, chilli and lime salsa	
THAT Good Adweiss	
THAI FISH CAKES	35
with pineapple and herb salad and spicy dip	
THAT APA	
SPICED CHICKEN LIVERS	45
THAT APA	
BUTTERNUT ARANCINI	45
with Gorgonzola sauce	
THAT Irish Red	
CHURROS	30
with Beer, chocolate and chilli sauce	
THAT Irish Red	
FULL TAPAS BOARD	225
All 6 dishes served on a board, good for 2-3 people to share	



GOURMET BURGER MENU

PORK SLIDERS	60
with Asian slaw and wasabi mayo	
VENISON, BEER AND MAPLE GLAZED BACON	95
with beer braised onions, Mature Cheddar cheese	
LAMB KOFTE BURGER	90
served in a pita with minted tzatziki, char-grilled Brinjal and roasted peppers	
PULLED PORK BUN	80
BBQ pork, rocket and apple and red cabbage slaw in a crispy Ciabatta roll	
CHICKPEA, SPINACH AND FETA BURGER	65
sweet potato fries, beer braised onions, Emmenthale cheese	
100% PURE BEEF BURGER	80
with beer battered onion rings, jalepeno mayo, oven dried tomato	
THE DURBAN	85
Spiced pineapple, smoky bacon, mature cheddar, Island style dressing, Beef patty	
UMAMI BURGER	85
New york style with Gorgonzola, port reduction, grilled pears and Umami sprinkles	
CHICKEN CEASER	75
Ciabatta bun, anchovy mayo, Parmesan shavings and crispy bacon	
MEXICAN CHICKEN	75
guacamole, sour cream, tomato salsa and tortillas	
SIDES	
POTATO WEDGES	22
ZUCCHINI FRIES	25
SIDE SALAD	25
BEER BATTERED ONION RINGS	20
SWEET POTATO CHIPS	22
THE END	
WAFFLES	45
with beer ice cream and honey ice cream, macadamia nut brittle and salted caramel	
NEW YORK CHEESECAKE	40

