

RARE
GRILL

WINES BY THE CARAFE

THE WOLFTRAP



THE WOLFTRAP RED	33 100
Syrah Mourvèdre Viognier	
THE WOLFTRAP WHITE	33 100
Viognier Chenin Blanc Grenache Blanc	
THE WOLFTRAP ROSÉ	33 100
Cinsault Syrah Grenache Noir	

RED WINES

The Wolftrap Red	33 100
The Chocolate Block	380
Boekenhoutskloof Stellenbosch Cabernet Sauvignon	790
Rustenberg Cabernet Sauvignon	210
Porcupine Ridge Syrah	130
Darling Cellars Reserve 6 Tonner Merlot	125
Ernst Gouws & Co Pinotage	170
Edgebaston Pinot Noir	260

ROSÉS

The Wolftrap Rosé	33 100
Porcupine Ridge Rosé	100

WHITE WINES

The Wolftrap White	33 100
Porcupine Ridge Sauvignon Blanc	33 100
Ernst Gouws & Co Chardonnay	160
Glenelly Unwooded Chardonnay	155
Leeuwenkuil Chenin Blanc	85

BUBBLES

Krone Borealis Vintage Cuveé Brut	280
Krone Rosé Vintage Cuveé Brut	280




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STARTERS

MUSHROOM BRUSCHETTA 62 Truffle oil, parmesan	BONE MARROW 52 Oven roasted with toast
CAMEMBERT 80 Deep fried, summer berry compote	WAFER THIN CARPACCIO 80 Rocket, olive oil, parmesan
BABY CALAMARI70 Chilli, garlic and lemon	GARDEN SALAD 42 French vinaigrette
STICKY CHICKEN WINGS65 Quick fried, house BBQ sauce	GREEK SALAD 55 Olives, feta and dressing

MAINS

BABY CALAMARI 140 Chilli, garlic and lemon
PERI PERI CHICKEN 130 Whole baby bird
STEAK ROLL 98 Served with crispy fries
PORK RIBS 165 Grilled with BBQ sauce

SIDES

CHOOSE ANY 25 Crispy fries Sweet potato mash Crispy onion rings Cream spinach Side salad Baked cabbage

SAUCES

CHOOSE ANY 20 Béarnaise Peppercorn Mushroom
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OUR STEAKS

All our steaks are wet aged for up to 4 weeks. I meet with my butcher on a regular basis to choose and discuss the best meat available. If you require a larger cut than what is on the menu, please let us know what you need.

SIRLOIN OR RUMP 120 | 140
200g | 300g

FILLET 155 | 175
200g | 300g

Choose any side with your main course.

