



starters

- Chicken Livers** R 45
Chicken livers sautéed in a mild peri - peri sauce
- Creamy Mussels** R 55
Half shell mussels in a creamy white wine and garlic sauce
- Haloumi** R 59
Deep fried or grilled haloumi cheese sticks, drizzled with sweet chilli sauce, served with a lemon wedge
- Snails** R 54
Prepared in a creamy garlic sauce, with a choice of blue or cheddar cheese
- Carpaccio** R 72
Thinly sliced pepper crusted beef fillet served with balsamic marinated mushrooms, parmesan shavings, celery and balsamic reduction
- Calamari Tubes** R 54
Tender Falkland calamari tubes deep fried or grilled, in a lemon butter sauce with garlic and a hint of chilli
- Congo Black Mushrooms** R 55
Grilled black mushrooms, topped with creamed spinach and smothered with cheddar cheese and a dash of balsamic reduction
- Fresh Oysters** R 30
Fresh hand selected coastal oysters
- Prawn Cocktail** R 54
Prawns tossed in a tangy seafood sauce
- Vegetarian Spring Rolls** R 42
Spring rolls served with mash potato and a sweet chilli sauce
- Bread**
Garlic Bread R 36
Cheesy Garlic Bread R 39



salads

Greek Salad

Lavish garden greens, tomatoes, cucumber and onions topped with danish feta and calamata olives

Single

R 60

Table

R 90

Roquefort Salad

Garden variety of fresh lettuce, tomatoes, onions, cucumber and bell peppers with a tangy blue cheese dressing

R 65

R 95

Chef's Salad

Seasonal lettuce with tomatoes, cucumber, avocado, carrots, feta cheese, calamata olives and drizzled with a balsamic vinegar dressing

R 65

R 95

Biltong Salad

Greens with biltong, danish feta and sweet peppadews, smothered with a honey mustard dressing

R 73

R115

Chicken Salad

Grilled chicken strips marinated in olive oil, chilli, lemon, coriander with feta cheese, avocado pears and tomatoes

R 65

R 95

vegetarian

Haloumi Ravioli

Ravioli parcels filled with mint infused haloumi cheese, pan fried in a creamy béchamel sauce

R 89

Vegetable Platter

Baked potato topped with roasted vegetables and pesto sauce, 2 vegetarian spring rolls, with sweet chilli sauce, grilled or deep fried haloumi, 2 spinach pies and a green side salad

R112



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, side salad, mielie-pap, vegetables, baked potato, rice or chips

Rump Steak

300 grams

R129

500 grams

R165

Sirloin Steak

300 grams

R129

500 grams

R165

Fillet Steak

200 grams

R129

250 grams

R145

T-Bone Steak

500 grams

R155

750 grams

R190

Rib Eye

300 grams

SQ

Prime Rib On The Bone

400g Prime rib served on the bone with your choice of mustard seed, peppercorns and salt or with our basting sauce

R165

SAUCES

R 29

Cheese Sauce
Madagascar Pepper
Creamy Mushroom
Monkey Gland
Garlic Sauce
Blue Cheese
Peri - Peri
Chakalaka
Jalapeno & Feta
Mushroom & Port
Tournado
Honey Mustard
Black Cherry

SIDE ORDERS

R 35

Battered Onion Rings
Mashed Potato
Side Salad
Chips
Mielie Pap
Baked Potato
Vegetables
Stir Fried Vegetables



meat specialities

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

	Sirloin	Rump	Fillet
Honey & Mustard Topped with a honey mustard sauce and crispy bacon	R140	R140	R155
Biltong, Avocado and Cheese Topped with biltong shavings, avocado and cheese sauce	R145	R145	R159
Mushroom & Cheese Topped with creamy mushroom and cheese sauce	R140	R140	R155
Fire and Spice Marinated with coriander, parsley, chilli, onion, garlic and lemon. Topped with herb butter	R140	R140	R155
Blue Cheese Topped with a creamy blue cheese sauce	R145	R145	R155
Saucy Steak 200g Sirloin or rump served with a sauce of your choice	R109	R109	
Surf & Turf Topped with prawns	R165	R165	R175
Fillet on the Bone 250g Fillet served on the bone with mustard seed peppercorns and salt or with our basting sauce			R175
Our Famous Spare Ribs Half portion Full portion	R135 R165		



other local favourites

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

Beef Burger R 78

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

Bacon & Egg Burger R 89

200 grams pure beef patty topped with bacon and egg

Saucy Burger R 89

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

Beef Skewer R130

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

Trinchado R119

Chicken or beef strips marinated in olive oil, balsamic vinegar spicy prego sauce

Indian Lamb Curry R135

Traditional lamb curry served with sambals

Ostrich Fillet R155

Two 100g medallions of ostrich fillet served with your choice of spicy jalapeno and feta or black cherry and port sauce

Karoo Lamb Shank R179

Marinated, then roasted in barbeque basting

Lamb Cutlets R159

Lamb cutlets grilled to perfection and served with a mint sauce

Oxtail R175

Matured and marinated in a rich red wine sauce with a hint of garlic and ginger served on a bed of mash potatoe or rice

Game Platter R179

A selection of seasonal game grilled to perfection



chicken

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

Spatchcock Chicken

R120

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

Chicken Schnitzel

R 99

Crumbed chicken breast, topped with a cheese sauce

Chicken Giardino

R115

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, side salad, mielie pap, vegetables, baked potato, rice or chips

Chicken and Riblets

R155

BBQ, lemon & herb or peri peri spatchcock chicken served with honey glazed riblets

Rib and Rump

R155

Honey glazed pork riblets served with prime beef rump

Chicken and Chops

R175

BBQ, lemon and herb or peri peri chicken served with succulent chops

Chefs choice platter for one

R189

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



seafood

Served with vegetables and your choice of rice, side salad, baked potato or chips

- Fish & Chips** R 95
Fillet of fish coated in a crispy batter or grilled in a lemon butter sauce and served with chips
- Calamari** R120
Deep fried or grilled in lemon butter sauce with garlic and a hint of chilli
- Sole** R170
Fresh sole, grilled and scented with olive oil and served with a lemon butter sauce
- Line Fish** R155
Grilled in lemon scented olive oil and butter
- Kingklip** R155
Fresh kingklip, grilled and served with lemon butter
- Line Fish Thermidor** R160
Grilled and topped with a thermidor sauce
- Seafood Platter for One** SQ
2 King prawns, Linefish, Mussels, Calamari and Queen prawns
- Seafood Platter for Two** SQ
Linefish, Calamari, Queen prawns and your choice of Rock Lobster prepared in a thermidor sauce or flame grilled
- Queen Prawns** R 40ea
- King Prawns** R 49ea
- 12 Queen Prawn Platter** R290
- 12 King Prawn Platter** R420
- Lobster Thermidor** R320
Rock lobster, flamed in Cognac, covered with mushroom sauce and baked with tangy cheddar cheese
- Hake & Calamari** R109
Fillet of fish grilled in lemon butter sauce or coated in a crispy batter with deep fried or grilled calamari in a lemon butter sauce with garlic and a hint of chilli served with chips or rice
- Seafood Special for One** R190
Squid heads, hake grilled or fried, 4 mussels, 4 prawns served with chips or rice



desserts

Pavlova Meringue served with seasonal fruit and fresh cream	R 45
Chocolate Fondant Rich Decadent hot oozy chocolate pudding served with a scoop of ice-cream	R 53
Bar-one Cheese cake Fridge cheese cake topped with a rich bar-one sauce	R 53
Malva Pudding Traditional sponge pudding smothered in crème anglaise	R 52
Ice Cream & Chocolate Sauce Vanilla ice cream topped with bar-one chocolate sauce	R 42
Crème Brulee Baked custard with a caramalised crust	R 53
Chocolate Mousse Rich, decadent dark chocolate mousse served with a dollop of cream	R 47
Peppermint Crisp Pudding A rich decadent mousse flavoured with peppermint crisp	R 53
Fruit Salad and Ice cream Seasonal fresh fruit served with vanilla ice cream	R 45