

Our decadent Menu



STARTERS & SALADS

Freshly shucked oysters (Each)
Oysters from South African waters

R35

Falkland Calamari
Grilled with Herbs & Spices in Olive Oil.
Finished With Creamy Lemon Butter

R70

Beef Carpaccio
Thinly Sliced Marinated Beef, Red Onion Compot
& Parmesan Shavings

R90

Beef Trinchado
Pan Fried Beef Strips in Olive Oil & White Wine,
Garlic & a touch of Ruby Port

R90

Creamy Garlic Mussels
Prepared with Smoked Paprika & Creamy White Wine

R75

Garlic Chicken Wings
Crispy Chicken Wings with Garlic Aioli

R70

Chicken Livers Peri-Peri
Spicy grilled livers with Toasted Ciabata

R70

Shrimp Cocktail
Crisp Greens, Diced Avocado, Red Peppers & Bloody Mary Gel

R90

Smoked Salmon
Thinly Slice, Vanilla Crème Friach & Caviar

R85

Escargot
Creamy Blue Cheese & Garlic

R80

Thai Sweetcorn Soup
Thai curry & Coconut Cream

R65

Greek Salad
Mediterranean Delight, Basil Oil & Feta Cheese

R65

Chicken Ceaser
Traditional Ceaser with Croutons, Anchovies & Grilled Chicken

R65

Beef Rocket & Peppadew
Marinated Beef Strips, Wild Rocket Leaves & Peppadew

R75

SEAFOOD & SHELLFISH

Grilled Line Fish
Sustainable Catch, Grilled with lemon, herbs & Olive oil.
Served with Roasted Root Veg & Starch of Choice & Lemon Butter

R195

Prawns
Butterflied and grilled Mild garlic & Herb Or Peri Peri
Served with Roasted Root Veg & Starch of Choice & Lemon Butter

S.Q

Pan Fried Calamari
Mild Garlic & Herb Marinade Or Deep Fried
Served with Roasted Root Veg & Starch of Choice & Lemon Butter

R155

Norweigen Salmon
Seared with a Crips Skin
Served with Roasted Root Veg & Starch of Choice & Lemon Butter

R195

CURRIES & VEGETABLE DISHES

Vegetarian Risotto
Ask your Service Ambassador about today's variation

R115

Cape Malay Prawn Curry
Cooked in a Malay Curry Sauce.
Served with Steamed Rice and Condiments

R225

Lamb Curry
Deboned Lamb slowly cooked in Garam & Coriander.
Served with Steamed Rice & Condiments

R175

Veg Curry
Root Baby Veg, Lentils & Aubergine.
Served with Steamed Rice and Condiments

R115

Mushroom Ravioli
Chunky Napolitana & Garlic Sautéed Mushroom
and shaved Parmesan

R125

POULTRY

Mozambique Peri-Peri ChickenR140

Marinated with Bay Leaf, Garlic & Siracha Chilli.
Served with Rustic Fries

Duck CalvadosR165

Cooked in a Malay Curry Sauce.
Served with Steamed Rice and Condiments

FLAME GRILLS

South African Grani Fed Beef Cuts

21 Day matured. Cuts vary according to ageing and quality available.
Please allow 25-35mins for well done meats.
Our Chefs recommend your steak to be grilled no more than Medium

Served with your choice of Baked Potato, Mash, Veg, Rice or Crisp Greens.

Rib Eye - 350grR195

Fillet - 300grR195

T-Bone - 450grR185

Rump - 300grR165

Rump - 200grR135

SAUCES - R25

- Peri-Peri
- Mature Cheddar & Peppercorn
- Mushroom
- Creamed Basil
- Creamy Mushroom & Blue Cheese
- Green Madagascan Peppercorn

TOPPINGS - R35

- Open Wellington
- Grilled Prawn (each)
- Slow Roasted Cherry Tomato & Goat's Cheese
- Creamy Peri Chicken Livers

SIDES - R20

- Basmati Rice
- Crips Roasted Vegetables
- Butter Mash
- Rustic Fries
- Baked Potato
with Sour Cream or Butter
- Side Classic Greek
- Onion Rings

BACK 'O THE MOON SIGNATURES

Maroccan-Spiced Lamb Cutlets

R195

Grilled and served with a mint flavoured mash, mint and thyme jus

Sophiatown Lamb Shank

R195

Slowly braised and accompanied by dumplings and chunky vegetables

Oxtail Potjie

R195

Served on a bed of samp and beans with roasted root vegetables

Ostrich Fillet

R195

Grilled on fondant potatoes with a gooseberry cream reduction

DESSERTS

Chocolate Brownie Fondant

R65

Please allow 15min for preparation. It's worth the wait!

Hot Lava Pudding

R65

Duo of Homemade Ice Cream

R65

Pistachio nut ice cream and ginger ice cream

Cream Cheese Cake

R65

Accompanied by a duo of maccaroons and assorted berries

Malva Pudding

R65

Proudly South African. Baked and served with vanilla anglaise

Cheese Platter

Selection of cheeses served with condiments

Small

R95

Large

R165