



Ask your waiter about our daily specials

Starters and Salads

Salads

Chef's Salad

R56

Tomatoes, cucumber, carrots, red peppers and red onion on a bed of mixed leaves, served with balsamic and olive oil or our creamy Greek dressing.

Spruce up your salad

Halloumi Chips	R28	Crispy Fried Brinjals	R8	Crispy Bacon	R25
Boiled Egg	R8	Falafel	R20	Avo (in season)	R15
Calamari Strips	R30	Grilled Chicken Strips	R25	Feta Cheese	R15
Shawarma Steak Strips	R45	Olives	R8	Blue Cheese	R12
Shaved Parmesan	R45	Peppadews	R8	Mozzarella Cubes	R20

Starters

Calamari Strips

R75

Grilled Calamari strips served with either lemon butter, peri-peri butter or tartar sauce.

Tipsy Halloumi

R74

Beer soaked Halloumi, fried to melty goodness. Served with olives and capers, or sweet chilli sauce.

Carvers Snails

R85

Snails smothered in a creamy, garlicky, parmesan sauce, baked in our pizza oven, garnished with fresh herbs, and served with bruschetta.

Springbok Carpaccio

R100

Lightly smoked Springbok loin, served with rocket, avo, parmesan shavings, and a blueberry and balsamic reduction.

Starters and Salads



Light Meals

Chicken Wings

Crispy fried winglets, tossed in your choice of one of the following sauces:

Sriracha - Sriracha sauce with lemon, honey and butter.

Teriyaki - A Japanese soy, ginger, garlic and honey sauce.

Sweet and Sticky - Sweet, sticky, savoury, get-your-hands-dirty.

6 Wings - R65 12 Wings - R130

Carvers Trinchado

R99

Tender beef strips smothered in a red wine, chilli, tomato, onion and garlic sauce.

Falafel Plate

R98

Traditional Middle Eastern chickpea balls, served with our homemade hummus, tzatziki, flatbread and a side salad. Remove tzatziki for a vegan option.

Shawarma plate

Beef rump or chicken strips in a Middle Eastern spice blend served with hummus, tzatziki, Israeli salad, fried brinjals and pita bread.

Beef - R138

Chicken - R113

Diner Style Burgers *All burgers served with your choice of triple cooked chips, sweet potato fries, or a side salad.*

Cheesy Beef

R99

Griddle pressed 150g pure beef patty, topped with white cheddar, served on a seeded bun with tomato, lettuce, gherkins and our homemade bacon jam.

Chicken Katsu

R100

Panko crumbed chicken breast on a seeded bun, topped with sesame slaw and Sriracha mayo.

Scrumptious Veggie

R87

Our homemade quinoa, black bean and falafel patty served on a seeded bun with tomato, lettuce, gherkins and our homemade hummus.

Creamy Chicken Livers

R89

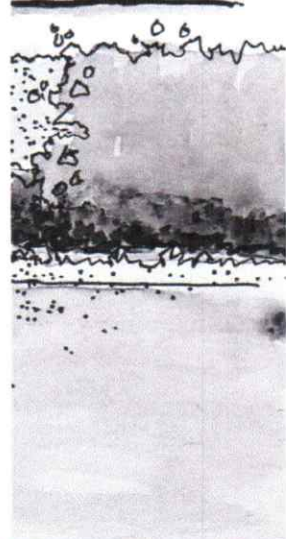
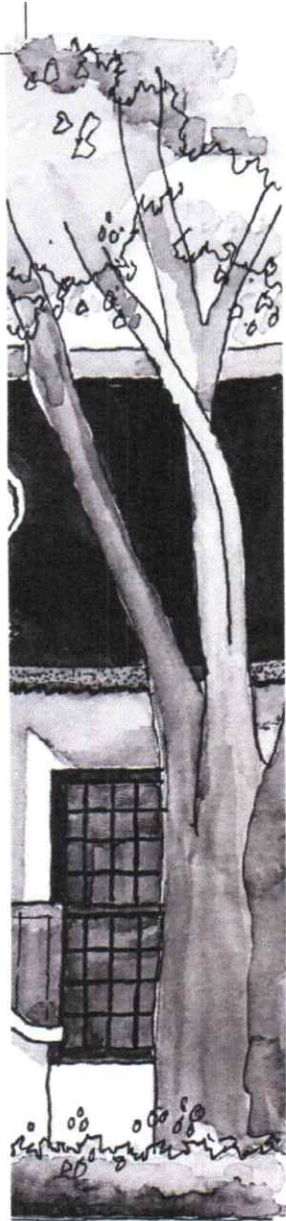
Sauted to perfection, served in a creamy peri-peri sauce. Choose mild, medium or hot!

Steak and Guinness Pie

R118

Our signature homemade steak and Guinness pie, served with our triple cooked chips and extra gravy.

Light Meals



Main Course

All main courses are served with one side of your choice.

Double Cheese Chicken Schnitzel R122

Tender crumbed chicken breast, fried to golden perfection, topped with a cheese sauce, grated cheddar and finished under the salamander.

Steaks (Our steak is wet aged for two weeks and butchered to perfection).

Rump (200g)	R140	300g	R170
Fillet (200g)	R160	300g	R210
Sirloin (200g)	R140	300g	R170

On The Bone

Eisbein R194

Our Manager's special recipe! Pork shank, grilled crispy and served with sauerkraut. We recommend the mustard mash with this dish.

Beef Short Rib R200

Our slow cooked, basted short rib, served on the bone.

Chicken Leg Quarter R75

Chicken leg quarter marinated in fresh lemon, origanum, garlic, olive oil, thyme and rosemary. Cooked in the pizza oven.

Sauces

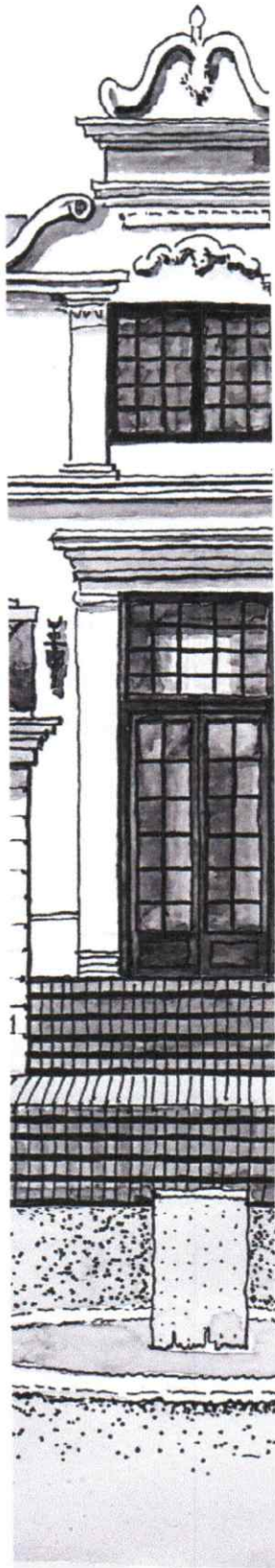
Mushroom	R26	Pepper	R30	Blue Cheese	R45
Cheddar	R28	Chimichurri	R36	Garlic and Parsley	R35

Sides

A perfect accompaniment to our mains or a great way to create a platter for the peckish. Mix and match for tastiest results!

Triple cooked chips	R25	Sweet potato fries	R25
Stir fried veg	R25	Side Salad	R25
Mash (garlic, parmesan, mustard, or plain)	R27	Savoury Rice	R20
Roasted butternut	R22	Falafel and hummus	R30
Creamed spinach	R29	New potatoes in parsley and butter	R25

Main Course



Seafood

Hake

R116

Batter fried, or plain grilled Hake. Served with your choice of tartare, lemon butter or creamy peri-peri sauce.

Prawns

R223

6 Queen Prawns, butterflied, grilled and basted with butter. Served with your choice of tartare, lemon butter or creamy peri-peri butter.

Calamari Strips

R136

A satisfying portion of our succulent Calamari, grilled to perfection. Served with your choice of tartare, lemon butter or creamy peri-peri butter.

Mussel Pot

Fresh black Mussels, cooked in a creamy white wine, spring onion, parsley, garlic and lemon sauce. Served with bruschetta.

250g (this is a starter portion)

R93

500g

R186

1kg

R284

Subject to availability

Seafood Platter for One

R235

A combination of 4 Prawns, Calamari, Mussels and Hake.

Main Course Continued



For the Little Ones

(10 and Under)

Hot Dog	R35
Triple Cooked Chips	R15
Mac and Cheese	R40
Spaghetti Bolognaise	R45
Fish Nuggets	R50
Chicken Nuggets	R50

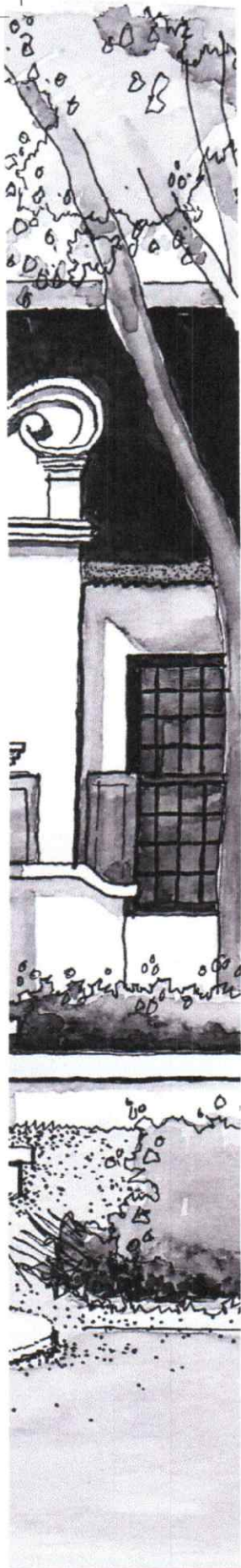
Kid's Pizzas

Margherita	R51
Regina	R56
Hawaiian	R56

Kid's Desserts

Ice-cream and chocolate sauce	R28
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For the Little Ones



Pizza

Thin base pizza, cooked in our wood burning oven.

Focaccia	R51
Garlic, chilli, and olive oil	R71
Mozzarella, garlic, chilli and olive oil	
Margherita	R91
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Napolitana sauce and mozzarella	
Regina	R116
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Ham and mushroom	
Hawaiian	R117
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Ham and pineapple	
Pepperoni	R122
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Pepperoni, mushroom, chilli and avo	
Mexicana	R128
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Beef mince, peppers, onions and garlic	
Portuguese Chicken	R133
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Peri-peri chicken, chorizo and onion marmalade	
Vegetarian	R128
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Onion, green peppers, mushroom and olives	
Putana	R137
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Bacon, avo and feta	
Creamy Chicken	R117
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Chicken, mayo and cheese	
Carvers Inferno	R137
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Salami, sundried tomato, peppadew, chilli and green pepper	
Quatro Stagioni	R138
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Ham, mushrooms, olives and artichokes	
Something Meaty	R167
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Ham, bacon, salami, chorizo and onions	

A vertical watercolor illustration on the left side of the page. It depicts a tree with a thick trunk and sparse, light-colored foliage. To the right of the tree, a window with a dark grid pattern is visible, set within a light-colored wall. The bottom of the illustration shows a textured, light-colored ground surface.

Desserts

Baked Cheesecake

R75

Creamy, light, and velvety on the tongue. Served with fresh fruit.

Ice Cream

R69

3 balls of decadent Italian Gelato, covered with our homemade chocolate sauce.

Chocolate Brownies

R63

Chocolate pecan brownie, chocolate mousse, chocolate soil and berry compote.

Italian Kisses

R61

Caramel, Hazelnut or Mint.

Waffle

R64

Mini Belgian Waffle topped with ice-cream or cream, pecan nuts and maple syrup.