

.....famous for wood-fired pizza

Clare & Rob would like to welcome you to Chatters!

Challers is an owner-run restaurant, with a very small team of staff (& occasionally family members!). We are known for our relaxed & friendly service & ambience.

We are most famous among the Knysna locals for our thin'n'crispy pi22as. Made-to-order with the best ingredients & topped all the way to the edge, the pi22as are then baked in our wood-fired oven for that extra special flavour. Also growing in popularity are our burgers, mainly due to the juicy 200g beef patty we make on the premises.

You will also find a selection of tasty pastas, potato bakes, toasted ciabattas & fresh crisp salads.

Don't forget to save space for dessert...home-made by Clare ©

A Note on Corkage

We put a lot of time, effort & money into creating & maintaining our wine list. We feel it offers a great selection of South African wines at various price points & reasonable mark-ups. For this reason, we do not allow customers to bring their own wines into the restaurant. If you have any suggestions on wines, which we may include in future, they are most definitely welcomed.

Thank you for your understanding.

A Note on (Not) Taking Away Alcohol

We are licensed to sell alcohol for "ON CONSUMPTION" only.

Our license is vital to the successful running of our business & we do not wish to risk losing it. This unfortunately means that we cannot allow alcohol to be removed from the premises.

In the event that you will likely not finish a full bottle, please consider ordering from our large selection of wines by the glass.

A Note on gratuities

Service is not included in your bill at Chatters. Tips/gratuities are left entirely at your own discretion. As a guide for visitors to South Africa, who are not sure of the tipping procedure here, a 10% tip would be the normal. For excellent service, one might consider a higher percentage.

SALADS

Add a ciabatta bread, fresh from the oven for R12....

Mixed Salad Bowl R35/R52 VV

Mixed leaves, shredded Cabbage, Carrot ribbons & Courgette ribbons with Greek-style dressing

Greek Village Salad R55/R79 V

Cucumber, Tomatoes, Red Onions, Feta Cheese, Olives & Oregano in Greek-style dressing.

Tropical Salad R61/R92

Mixed Salad Bowl (as above) Streaky Bacon, fresh Avocado (seasonal) & Peppadews with balsamic dressing.

Chatters Salad R65/R98

Mixed leaf topped with Beef Biltong, Gorgonzola-Style Blue Cheese, Cherry Tomatoes & Red Onions with balsamic dressing.

Caesar Salad R67/R100

Mixed leaf coated in Clare's homemade Caesar Dressing (contains anchovies), topped with Croutons, freshly-grated Grana Padano & roasted Prosciutto.

BURGERS

Our 2009 patties are fat 8 take a little longer to prepare....

Burger R89

Homemade 2009 Beef Pattie, served in a seeded bun with oven-roasted Potato Wedges

Cheeseburger R99

Our 2009 Beef burger, as above, topped with Cheddar Cheese

Chatters Burger R112

Our 2009 Beef Burger, as above, topped with Gorgonzola-style Blue Cheese & Streaky Bacon

TOASTED CIABATTAS

Served with Oven-roasted Potato Wedges & mini-Salad

Mozzarella, Basil Pesto & Tomato R82 Mozzarella, Streaky Bacon & Avocado R82 Streaky Bacon, Brie & Peppadew R99



SOUTH AFRICA

HELPING STREET CHILDREN



R5 added to your bill!

At Chatters, we support StreetSmart.

For you, the customer, this simply means that we will add R5 to your bill automatically and this will be donated to the charity StreetSmart Knysna, which is involved with helping underprivileged children. This is a voluntary donation and should you not wish to participate, it is no problem - please just indicate this to your server. Alternatively, for those of you who wish to donate a larger sum, please also indicate this to your server, so that he/she can reflect it on your bill.

Here in Knysna, our beneficiary is the Sinethemba Youth Development Centre. Sinethemba is a drop-in centre for youngsters, in our local township, working with an average of 30 youngsters a day. To name but a few, the centre runs life and social skill programmes, substance awareness programmes and job readiness/job application workshops. They also focus on re-uniting street children with their families and trying to help children who have dropped out of schools to re-enter the education system. Since inception it has rehabilitated close to 170 children back to school. Sinethemba's core focus is to change the attitude and lives of not just the children at risk, but also their families.

StreetSmart passes on every cent raised at Chatters, DIRECTLY to the beneficiary here in Knysna.



Two sizes available 24cm/30cm

Margherita R46/R69 V

Mozzarella, Crushed Italian Tomatoes & Oregano

The Warner R62/R93 V

Margherita pi22a topped with Fresh Basil, Chopped Tomatoes & Red Onions

Popeye R64/R96 V

Margherita pizza topped with Feta, Spinach & Freshly-chopped Garlic

Hawaiian R65/R98

Margherita pi22a topped with Ham & Pineapple

Tangy Chicken R65/R98

Margherita pizza topped with Honey Mustard Chicken & Green Peppers

Dave's Pi22a R65/R98

Mozzarella, Freshly-Chopped Chilli, Fresh Basil, Bacon & Green Peppers (NO Lomato base!)

Caribbean R65/R98

Margherita pi22a topped with Bacon & Banana

Regina R65/R98

Margherita pi22a topped with Ham & Mushroom

Napolitana R69/R104

Margherita pi22a topped with Imported Italian Brown Anchovies & Black Olives

Vegetarian R72/R108V

Margherita pi22a topped with Spinach, Black Olives, Chopped Tomatoes & Red Onions

Tropical R72/R108

Margherita pizza topped with Bacon & Fresh Avocado (seasonal)

Carel's Favourite R80/R120

Margherita pi22a topped with Feta, Spicy Chicken & Peppadews

R.S.D. R82/R123

Margherita pi22a topped with Salami, Pineapple & Freshly-Chopped Garlic

4 Cheeses R82/R123V

Margherita pizza topped with Feta, Gorgonzola-style Blue Cheese & Cheddar

Chatters Club R82/R123

Margherita pi22a topped with Bacon, Chopped Tomatoes, Fresh Avocado (seasonal) & Freshly-Chopped Garlic

Mexican R86/R129

Margherita pi22a topped with Beef Mince, Green Peppers, Red Onions Chopped Tomatoes & Freshly-Chopped Chilli



Two sizes available 24cm/30cm

Jenny's Special R86/R129 V

Olive Oil, Chopped Tomatoes, Brie, Rocket, Red Onions & Oregano (NO tomato base!)

Mighty Meaty R86/R129

Margherita pizza topped with Ham, Chicken & Salami

SMOG R86/R129

Margherita pi22a topped with Salami, Mushroom, Red Onions & Green Peppers

4 Stagioni R96/R144

Margherita pizza topped with Ham, Mushroom, Artichokes & Black Olives

Bruno's Pi22a R96/R144 V

Margherita pi22a topped with Pineapple, Banana, Spinach, Peppadews & Fresh Avocado (seasonal)

The Alexander R96/R144

Margherita pi22a topped with Spicy Chicken, Freshly-Chopped Chilli, Peppadews, Rocket & Fresh Avocado (seasonal)

La Jacqueline R96/R144

Brie, Streaky Bacon & Preserved Figs (NO tomato base!)

Rustica R99/R149

Margherita pi22a topped with Godts' Cheese, Sun-dried Tomato Pesto & Streaky Bacon

Al Fresco R110/R165

Mozzarella, Fresh Chopped Tomatoes, Rocket, Imported Italian Prosciutto
8. Freshly-Grated Grana Padano (NO tomato base!)

Eddie's Seafood Pizza R116/R174

Margherita pi22a topped with Prawn Meat, Calamari, Mussel Meat & Freshly-Chopped Garlic

Michelico R116/R174

Margherita pizza topped with Gorgonzola-style Blue Cheese, Salami, Red Onions, Rocket & Fresh Avocado (seasonal)

Capri R116/R175

Margherita pi22a topped with Imported White Anchovies, Black Olives & Capers

Ultimate R116/R174

Mozzarella, Mushroom, Capers, Artichokes & Imported Italian Prosciutto (NO tomato base!)

Laimi R120/R180

Margherita pizza topped with Beef Biltong, Mushroom, Red Onions & Fresh Avocado (seasonal)

All our Pizzas are also available with Gluten-Free Base ADD R20

Our chilli & garlic is the real deal, chopped fresh daily. For this reason we charge it as an extra at R8 each. We also keep a chilli oil & chilli flakes which are complimentary, should you prefer.

CREATE YOUR OWN PIZZA

Start With A Margherita Base (24cm/30cm).....

Normal Pi22a Base (Lopped with Tomato, Mo22arella & Oregano) R46/R69 Gluten Free Pi22a Base (Lopped with Tomato, Mo22arella & Oregano) R66/R89

Now add toppings of your choice....

Group 1 Price per Topping R5/R8

Freshly-Chopped Chilli, Freshly-Chopped Garlic, Fresh Rosemary, Fresh Basil, Red Onions

Group 2 Price per Topping R10/R15

Spinach, Green Peppers, Capers, Freshly-Chopped Tomakoes, Banana

Group 3 Price per Topping R14/R21

Cheddar, freshly-grated Grana Padano, Ham, Feta, Calamari, Mussel Meat, Chicken, Olives, Rocket, Pineapple, Mushrooms

Group 4 Price per Topping R18/R27

Mozzarella, Streaky Bacon, Avocado, Peppadews, Preserved Figs Imported Italian Brown Anchovies, Honey Mustard Chicken, Spicy Chicken

Group 5 Price per Topping R24/R36

Artichokes, Basil Pesto, Sun-dried Tomato Pesto, Goats Cheese

Group 6 Price per Topping R28/R42

Salami, Minced Beef, Gorgonzola-style Blue Cheese

Group 7 Price per Topping R50/R75

Imported Italian Prosciutto, Dalewood Brie, Prawn Meat

Group 8 Price per Topping R60/R90

Imported White Anchovies, Beef Biltong

Extras on the side

Freshly-chopped Chilli R8, Freshly-chopped Garlic R8, Freshly-grated Grana Padano R12

A note on our Pizzas:

Dough is made daily by hand, not machine. Pizza bases are rolled by hand 8 for this reason may differ slightly in size 8 shape. Our small size base is 24cm and the large is 30cm, although more often than not they are slightly larger than this. As a guide please use the line indented on your pizza plate, which sits at 24cm on the small plate and 30cm on the large.

PASTA

Linguini Al Aglio E Olio R64 VV

Linguini Lossed with Freshly-chopped Garlic, Lemon Zest, Parsley, Olive Oil & a hint of Chilli

Spaghetti Pomodoro R82 V

Pomodoro sauce, made with Cherry Tomatoes, Crushed Italian Tomatoes, Red Onions, Freshly-chopped Garlic, Butter & Fresh Basil. Served on Spaghetti

Spagnetti Al Pesto R95

Spaghetti tossed with Basil Pesto, Cherry Tomatoes & freshly-grated Grana Padano

Spaghetti Bolognese R95

A rich, meaty Bolognese squce made with Prime Minced Beef, Mushrooms, Tomatoes, Red Onions, Freshlychopped Garlic & Red Wine. Served on Spaghetti

Linquini Alla Gorgonzola Dolce R99 V

Linguini Lossed with Olive Oil, Red Onions, Gorgonzola-style Blue cheese, Peppadews & Rocket

Linquini Carbonara R99

Linquini Lossed with Bacon, Freshly-chopped Garlic, Cream, Parsley, Egg & Freshly-grated Grana Padano

Penne Diablo R99

Penne tossed in Olive Oil with Italian imported Brown Anchovies (melted into the Olive Oil), Cherry Tomatoes, Black Olives, Freshly-chopped Chilli & sprinkled with parsley & Freshly-grated Grana Padano

Penne Alla Siciliana R132 V

Penne Lossed in Sun-dried Tomako Pesto with Cherry Tomakoes, Goals Cheese, Cream, Black Olives, Red Onions & Fresh Basil

Gluten-Free Penne Available

ADD R15

AL FORNO

These meny items take a little longer to prepare....

Lasagne R105

Lasagne, layered with our rich, meaty Bolognese sauce, made with Prime Minced Beef, Mushrooms, Tomatoes, Red Onions, Garlic & Red Wine. Topped with Cheese & baked in our wood-fired oven

Potato Bake with Spinach, Feta & Mushroom R79 V

Creamy, cheesy bake made with diced Potato, fresh Spinach, Feta, Mushroom & Cream. Topped with Cheese & baked in our wood-fired oven

Potato Bake with Bacon, Blue Cheese & Onion R99

Creamy, cheesy Bake made with diced Pototo, Bacon, Gorgonzola-style Blue Cheese, Onion & Cream. Topped with Cheese & baked in our wood-fired oven

HOME-MADE DESSERTS

Please ask your server for the separate dessert menu!!

AFTER DINNER DRINKS

Ethiopian Blend Coffee... from R20

Espresso, Macchiato, Americano, Cappuccino, Cafe Latte

Selection of Dilmah Herbal Teas R20

Rooibos, Green Tea & Jasmine, Green Tea & Mint, Pure Peppermint, Camomile, Earl Grey

Liqueur Coffees & Dom Pedros from R42

Jameson, Kahlua, Amarula, Frangelico, Amaretto

Dessert Wines, Port & Grappa

Graham Beck Rhona Muscadel R27 Pierre Jourdan Ratafia R35 Overgauuw Port R30 Wilderer's Shiraz Reserve Grappa R40

Brandy & Cognac

Richlieu R15, Klipdrift R15, Fine de Jourdan (Potstill Brandy) R54, Courvoisier VSOP R62

Premium Whisky

Johnnie Walker Black R36, Glenmorangie R49

Digestifs

Jagt R22, Jagermeister R22, Fernet Branca R30, Ramazotti Amaro R30

Liqueurs Over Ice

Amaretto R28, Drambuie R34, Cointreau R34, Amarula R15, Frangelico R22, Kahlua R22