

# STARTERS

## CHICKEN WINGS

Grilled chicken wings brushed with a BBQ basting & served with sweet chilli sauce.

65

## CRUMBED MUSHROOMS

Button mushrooms deep fried until golden brown, served with a sweet chilli sauce.

60

## SOUP OF THE DAY

Chef's choice of soup served with homemade bread.

55

## CRUMBED JALEPENO POPPERS

Spicy and stuffed with cream cheese.

60

## SPRING ROLLS

A small appertizer of crispy fried chicken & vegetable spring rolls, served with a sweet chilli dipping sauce.

60

## DEEP FRIED CALAMARI STRIPS

Strips of calamari, crumbed and deep fried, served with tartare sauce.

Half portion

75

Full portion

140

A Service charge of 10% will be charged to tables of 4 guests and more

# SALADS

## GREEK SALAD

Tomatoes, sliced cucumber, onion, feta & olives served on mixed lettuce.

90

## STEAK SALAD

Grilled steak strips, egg, mixed peppers and parmesan cheese drizzled with balsamic reduction.

120

## CHICKEN & AVO SALAD

Slices of avocado & chicken breast served with lettuce & watercress drizzled with mango vinaigrette

95

# BURGERS

## BUTCHERS BURGER

Beef or Chicken burger served with onions rings and a choice of chips or side salad.

115

## BUN-LESS BURGER

Choose between chickpea, beef or chicken patty wrapped in lettuce served with hummus & a choice of starch.

90

## INDULGENCE BURGER

Beef patty topped with bacon; avo & feta served with a choice of chips

125

A Service charge of 10% will be charged to tables of 4 guests and more

# BUTCHERS BLOCK

All steaks are coated with olive oil and finished with our speciality mixture of coarse black pepper, mustard seed & salt, or BBQ basting.

## HOW TO ORDER YOUR STEAK

### RARE

Horns and hair off - the simpler the better: succulent and filled with superb flavour.

### MEDIUM RARE

Settling down - gently cooked on the outside, with fine flavours intact.

### MEDIUM

Still delicately pink in the centre, with some of the original flavour.

### MEDIUM WELL

Cooked to perfection - but drying out, and the flavour diminished.

### WELL DONE

Finished and klaar (not recommended by our chefs).

	200g	300g	400g
SIRLOIN	170	195	220
RUMP	170	195	220
BEEF FILLET	250	350	450
500g PORK SPARE RIBS	195		
400g T-BONE	260		

Any specialised cuts or sizes of meat chosen from our Butchers Block will be priced SQ - kindly ask your server

All main meals are served with a choice of chips, mash, rice or a side salad

A Service charge of 10% will be charged to tables of 4 guests and more

# SIDE ORDERS & SAUCES

Battered Onion Rings	35
Pan Fried Mushrooms	45
Roasted Vegetables	45
Half Portion Greek Salad	55
Vegetables - Butternut & Spinach	40
Pap and Chakalaka	30
Black Pepper, Mushroom & Cheese sauce	32
Lemon or Garlic butter	32

A Service charge of 10% will be charged to tables of 4 guests and more

# COMBOS

## PORK RIBS & CHICKEN WINGS

300g ribs with BBQ chicken wings

185

## STEAK & CHICKEN WINGS

Succulent 200g sirloin steak with BBQ chicken wings

185

## HAKE & CALAMARI

Hake served with a lemon or garlic butter and deep-fried calamari

190

## STEAK & CALAMARI

200g steak served with deep fried calamari.

190

A Service charge of 10% will be charged to tables of 4 guests and more



# HOUSE SPECIALITIES

## **BEEF STROGANOFF** 150

Pan-fried strips of beef with peppers, mushrooms & onion in a creamy pepper sauce.

## **BEFF FILLET RISOTTO** 190

Beef fillet served in creamy Italian rice prepared with mixed mushrooms and white wine topped with parmesan cheese.

## **FILLET WITH A SONG** 260

Medallions of beef pan-fried in garlic butter, brandy & a black pepper sauce.

## **LAMB CHOPS** 250

300g Tender lamb chops flame grilled to perfection.

## **TRIO OF BEEF** 190

Medallions of rump, sirloin and fillet served with barbeque basting, mixed peppers & mushrooms.

## **MIXED GRILL** 270

Selection of succulent lamb chops, beef sausage & sirloin steak topped with a fried egg & cheesy tomato.

## **STEAK ROLL** 110

150g Famous Steak served in a spicy prego sauce with caramelised onions, tomato and gherkins.

## **ALFREDO FETTUCINE** 120

Creamy mushroom & bacon sauce with parmesan shavings served with fettucine pasta.

# FISH & FEATHERS

## CHICKEN BREAST

Succulent chicken fillet grilled or crumbed, served with a side of your choice.

145

## CHICKEN PASTA

Chicken, mushroom and feta served in a creamy sauce served with tagliatelle pasta.

140

## HAKE AND CHIPS

Hake served with a choice of lemon or garlic butter.

150

Elevate your fish with a delicious creamy wine sauce 25

# DESSERTS

## FAMOUS CHOCOLATE ORGASM

75

A dense baked chocolate cake, served with our famous Bar One chocolate sauce and vanilla ice cream.

## BLONDIE

75

Moist cake made with white chocolate topped with walnuts for added crunch drenched in white chocolate sauce.

## TRADITIONALLY SOUTH AFRICAN

75

Malva Pudding served with custard and a scoop of vanilla ice cream.

## VANILLA ICE CREAM & CHOCOLATE SAUCE

60

Three scoops of vanilla ice cream served with chocolate sauce.

## TRIO OF ICE CREAM

60

Neapolitan ice cream. Vanilla, chocolate & strawberry ice-cream.

## CRÈME BRULEE

75

Rich baked vanilla double-cream, topped with a thin layer of caramelized sugar, served with a scoop of vanilla ice cream.



# SPECIALITIES

## SPECIALITY COFFEE'S

Amaretto & Frangelico  
Irish Coffee

44/52

## DON PEDRO'S

Kahlúa / Whiskey / Amarula

44/52

# HOT BEVERAGES

COFFEE / DECAF

25

CAPPUCCINO

26

CHOCOCHINO

30

SINGLE ESPRESSO

22

DOUBLE ESPRESSO

26

CAFÉ LATTE

28

HOT CHOCOLATE

28

TEA

Ceylon / Rooibos / Earl Grey / Green Tea

20

A Service charge of 10% will be charged to tables of 4 guests and more

# SOFT DRINKS

<b>TISERS</b>	<b>35</b>
Appletiser / Red Grapetiser	
<b>SODAS</b>	<b>25</b>
Coke / Coke Light	
Dry Lemon / Ginger Ale / Lemonade	
Tonic Water / Soda Water	
<b>RED BULL</b>	<b>45</b>
Original	
<b>SODAS WITH A TWIST</b>	<b>35</b>
Passion Fruit & Lemonade / Soda Water	
Lime & Lemonade / Soda Water	
Kola Tonic & Lemonade / Soda Water	
<b>ROCK SHANDY</b>	<b>35</b>
<b>MINERAL WATER</b>	<b>35</b>
1Lt - Still / Sparkling	
<b>MINERAL WATER</b>	<b>20</b>
500ml - Still / Sparkling	
<b>MILKSHAKES</b>	<b>55</b>
Vanilla / Strawberry / Chocolate	
Bubblegum / Lime / Salted Caramel	
<b>CORDIAL</b>	<b>7</b>
Dash of Lime / Passion Fruit / Kola Tonic	

A Service charge of 10% will be charged to tables of 4 guests and more

---

# BEERS

---

Castle Lite	35
Castle Lager	35
Black Label	35
Windhoek Draught	45
Hansa Pilsner	35
Heineken	40

---

# CIDERS

---

Savanna Dry	45
Savanna Light	45
Hunters Dry	45

A Service charge of 10% will be charged to tables of 4 guests and more

# SPARKLING WINES & CHAMPAGNE

## J.C. Le Roux Le Domaine

215

Low in alcohol, with its mouth-filling sweetness and clean finish will enliven any occasion.

## Pongracz Rosé

398

Methode Cap Classique, is so delightfully elegant.

## Charmé

398

Refreshingly fruity with a sparkle.

# WINE BY THE GLASS

## Premium White

50

## Premium Red

55

A Service charge of 10% will be charged to tables of 4 guests and more

# WHITE WINES

## *SAUVIGNON BLANC*

### *Du Toits Kloof (2019)*

195

Tropical fruit with a sharp citrus finish.

### *African Rock (2021)*

180

Dry White Wine; inspires with lively hints of gooseberries and lemongrass and a complex, intense structure.

### *Tucana (2020)*

195

A crisp, fresh vibrant white wine with concentrated flavours of gooseberries, green apple and lingering notes of olives on the finish.

### *Charmé (2021)*

195

This wine is fresh, layered with zesty notes of citrus and passionfruit and it has natural acidity on the palate grassiness on the nose.



# WHITE WINES

## *CHENIN BLANC*

### **African King (2021)**

195

Flavours of passionfruit, pineapple, grapefruit.

### **Du Toits Kloof (2019)**

185

Full fruity nose with whiffs of pineapple, pear & honey.

### **Tucana (2020)**

195

Tantalising combination of tropical fruit, summer melon, green apples and hints of grapefruit.

## *CHARDONNAY*

### **Tucana (2020)**

185

Bright citrus aromas and fruit with elegant oatmeal whiffs, flinty and attractively lean on the palate ending with a refreshingly crisp finish.

### **Jonkersdal (2020)**

195

Fresh, juicy chardonnay with tropical fruit in aroma and taste.

## *SWEET*

### **Black Bird Natural Sweet (2019)**

180

Powerful exotic fruit flavours with dominant pineapple, passion fruit and traces of melon in the aftertaste.

# RED WINES

## *ROSE*

### **Petit Verdot (2019)**

180

This dry rosé is unusually made from Petit Verdot grapes and exhibits elegant flavours of strawberries and rose water.

## *MERLOT*

### **Silver Leaf**

200

Lovely red berries and smokey aromas on the nose. Delicate balance and round mouthfeel.

### **Jonkersdal (2020)**

195

Intense fruit aromas of berries, plums and chocolates making this Merlot an elegant wine with soft tannins.

## *PINOTAGE*

### **Du Toits Kloof (2016)**

220

Dark ruby colour, aromas of ripe plums, cherries and chocolate

### **African King (2021)**

195

Light to medium bodied. Lovely complex nose reminiscent of orange blossoms, cinnamon, cherries, vanilla & fruitcake. Delicious juicy mouthfeel, easy and quaffable.

# RED WINES

## **The Cape Pinotage (2017)**

220

Aromas of coffee, cherries and vanilla oak with a smooth palate and notes of dark chocolate.

## **CABERNET SAUVIGNON**

### **Charmé (2018)**

250

On the nose the wine shows abundance of red and black fruit. The palate showcases black fruit, oaked spice and firm tannins.

### **Tucana (2019)**

195

Entices with aromas of blackcurrant and mocha. It's soft and smooth with plum and spicy tobacco flavours and a lingering finish.

## **SHIRAZ**

### **Charmé (2019)**

270

A bold wine showing deep colour with prominent blackcurrant and berry flavours on the nose. On the palate, it reflects a wine with finesse, fruit and supported by well-integrated firm oak tannins.

# BLEND

## **Cilmar Shiraz/Pinotage/Malbec (2019)**

260

Deep ruby in colour, with a full, rich palate and polished tannins for a full round mouth feel and long finish. Vibrant cherry notes, ripe plum, star anise and green peppercorns on the nose. Malbec adds hints of blackberry and notes of fynbos and rosemary. Fruit is balanced by toasty character derived from oak maturation

## **Tucana Cab Sauv/Pinotage (2020)**

190

The blend is characterized by the blackcurrant and dark-fruit flavours of Cabernet Sauvignon, matched by the more rustic leanings of Pinotage. Earthy aromas with light notes of smoke and oak