



TAPAS

TOMATO & BASIL 59

bruschetta with chopped tomato, basil, onion, garlic & balsamic drizzle

SMOKED SPRINGBOK 66

bruschetta with smoked springbok, tomato, feta, cream cheese, rocket & balsamic cream

SMASHED AVO & BACON 62

bruschetta with smashed avo, sun-dried tomato, cherry tomatoes, bacon & feta

MEDITERRANEAN CHICKEN LIVERS 59

chicken livers pan fried with roasted peppers, onion & cherry tomato, served on bruschetta

SAUTÉED MUSHROOMS 62

mushroom & tomato sautéed with a garlic, sun-dried tomato & herb butter, served on bruschetta

BONE MARROW 68

bone marrow roasted with garlic, thyme & mushrooms, served with bruschetta

SMOKED SALMON 72

smoked salmon, avo, rocket, cottage cheese, cherry tomato & cucumber, served on bruschetta

GARLIC & CHEESE ROLL 39

baguette with garlic butter & melted mozzarella

SPRINGBOK CARPACCIO 105

smoked springbok topped with spring onion, parmesan shavings & a honey vinaigrette, served with brown bread

BEEF CARPACCIO 99

thinly sliced beef topped with spring onion, roasted capers & parmesan shavings, served with brown bread

TRINCHADO 82

cubed beef in a spicy garlic & chilli sauce, served with bruschetta



CALAMARI 92

grilled or fried with lemon butter, served with tartar sauce

MUSSELS 95

mussels in a creamy garlic white wine sauce, served with brown bread

PRAWN TEMPURA 94

tempura prawns served with spicy mayo

CREAMY CHICKEN LIVERS 79

peri-peri onion & cream sauce, served with brown bread

CRUMBED MUSHROOMS 82

button mushrooms crumbed & fried, served with tartar sauce

CAMEMBERT PHYLLO 95

camembert wrapped in phyllo served with sticky figs

HALOUMI 89

haloumi fried or grilled served with a sweet-chilli sauce

GARLIC & CHEESE SNAILS 89

snails smothered with garlic butter & melted mozzarella,
served with toasted ciabatta

BUFFALO WINGS 78

chicken wings with a sweet-chilli & honey basting

BILTONG & MUSHROOM SOUP 84

creamy biltong & mushroom soup, served with toasted ciabatta

VEG ROLLS 64

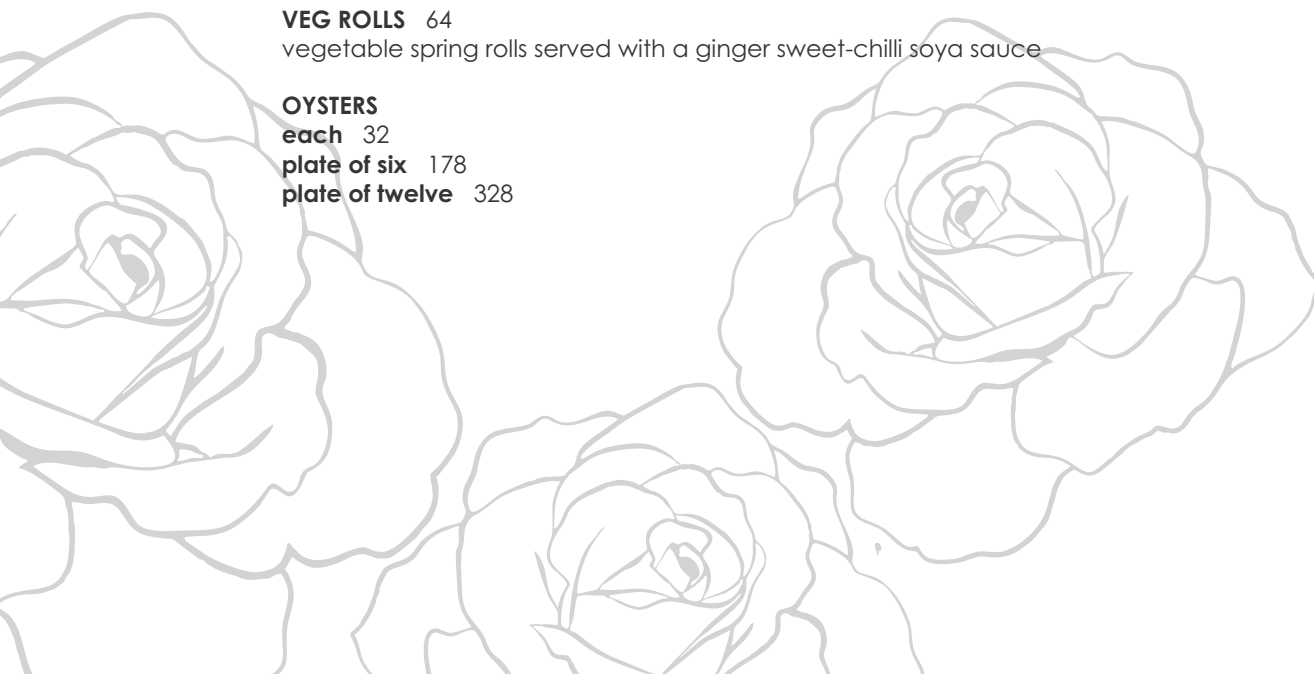
vegetable spring rolls served with a ginger sweet-chilli soya sauce

OYSTERS

each 32

plate of six 178

plate of twelve 328





SALADS

AVO & BILTONG SALAD 139

garden salad, biltong, avo, feta & cashew nuts

CHICKEN SALAD 132

garden salad, marinated chicken, pineapple, pecan nuts, bacon bits & avo

GREEK SALAD 87

garden salad, feta & kalamata olives

SMOKED SALMON SALAD 92

garden salad, rocket, smoked salmon, cottage cheese, capers & avo, drizzled with a sweet "n" tangy honey dijon mustard dressing

GRILLED HALOUMI SALAD 126

garden salad with mint, grilled haloumi, avo & blistered cherry tomatoes





STEAKS & GRILLS

served with a choice of two sides

SIRLOIN	250g	160
RUMP	300g	180
FILLET	200g	190
	300g	240
RIB EYE	350g	235
LAMB CHOPS	400g	295
PORK RIBS	400g	200
	600g	290
SHORT RIB	300g	155

SAUCES 35
mushroom, pepper, cheese

GOURMET SAUCES 45
biltong, avo & mushroom, wild mushroom, blue cheese & vodka, camembert & cherry

SAUCY STEAKS

served with a choice of two sides

PAN FRIED FILLET 220
200g fillet pan fried with onions, cherry tomatoes & garlic butter

BILTONG RUMP 225
300g rump topped with avo, biltong & a creamy mushroom & cheese sauce

BONE MARROW RIB EYE 270
350g rib eye pan seared with oven baked bone marrow, sautéed mushrooms & a sun-dried tomato herb butter

PEPPER, MUSHROOM & BACON SIRLOIN 190
250g sirloin with a bacon & wild mushroom pepper sauce

BONE MARROW SIRLOIN 195
250g sirloin pan seared with oven baked bone marrow, sautéed mushrooms & a sun-dried tomato herb butter

CAMEMBERT & CHERRY FILLET 235
200g fillet topped with camembert & a black pepper cherry sauce

BLUE CHEESE & BACON FILLET 235
200g fillet topped with crispy bacon & blue cheese & vodka sauce



COMBINATIONS

served with a choice of two sides

CHICKEN & BEEF 160

150g short rib, boerewors & 6 buffalo wings

WOODLANDS GRILL 215

200g pork ribs, 6 buffalo wings & a 150g marinated beef kebab

HEAT GRILL 220

half chicken, 300g short rib & boerewors

CHICKEN, BEEF & PRAWN 220

half chicken, 150g marinated beef kebab & 4 prawns

BOMA GRILL 230

boerewors, 150g short rib, lamb chop & 6 buffalo wings

RIBS & WINGS 250

400g pork ribs & 6 bbq chicken wings

MIXED GRILL 270

200g pork ribs, boerewors, 150g short rib, lamb chop & 4 buffalo wings

CHICKEN & PRAWN 190

half chicken & 4 prawns

SIRLOIN & PRAWN 225

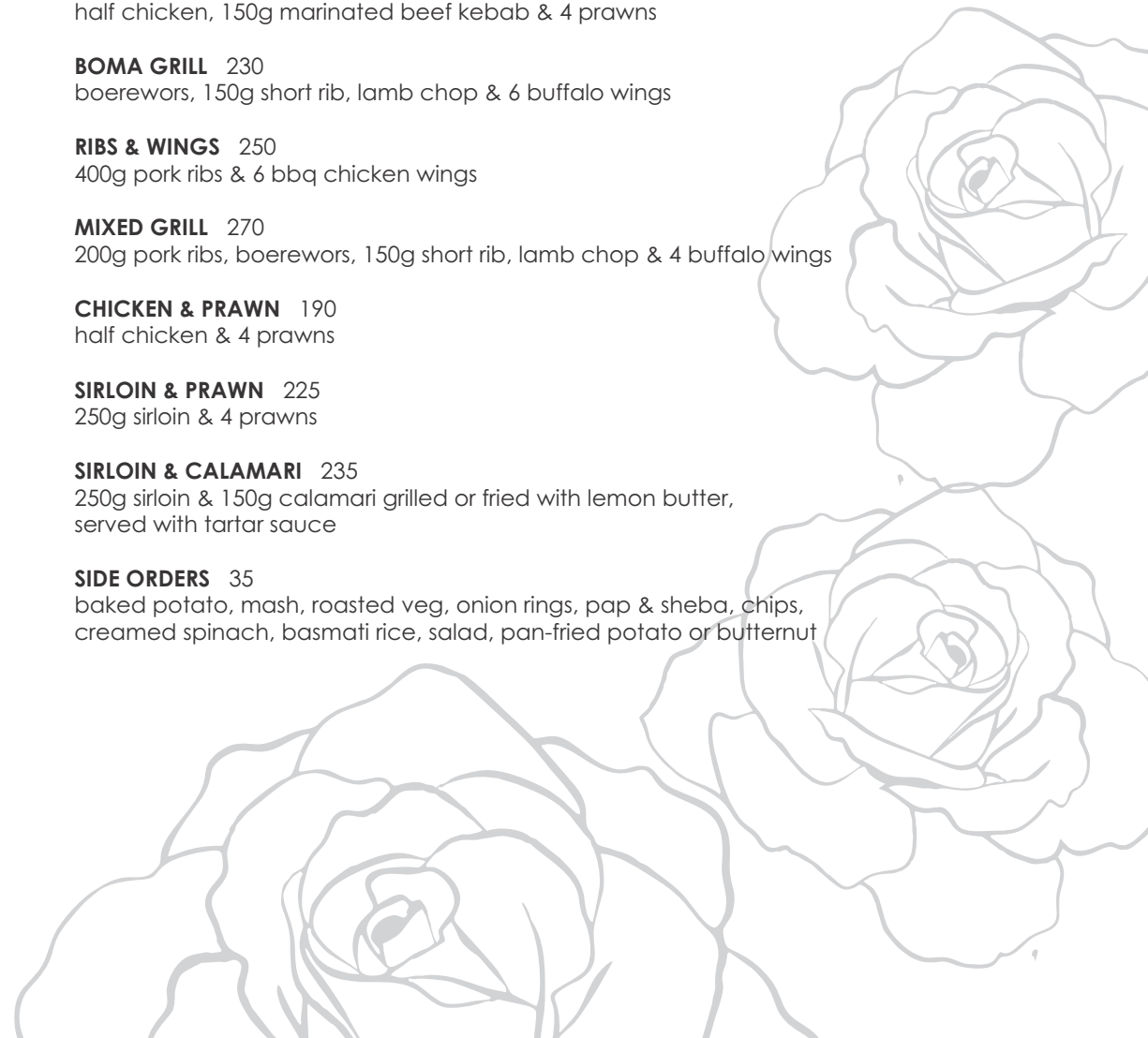
250g sirloin & 4 prawns

SIRLOIN & CALAMARI 235

250g sirloin & 150g calamari grilled or fried with lemon butter, served with tartar sauce

SIDE ORDERS 35

baked potato, mash, roasted veg, onion rings, pap & sheba, chips, creamed spinach, basmati rice, salad, pan-fried potato or butternut





FISH

served with a choice of two sides

HAKE FILLET 139

hake grilled or fried, served with lemon butter & tartar sauce

KINGKLIIP FILLET 229

grilled kingklip served with lemon butter & tartar sauce

SOLE LEMON BUTTER 225

grilled sole topped with a lemon butter sauce, served with tartar sauce

BABY KINGKLIP 239

grilled baby kingklip, served with a garlic, lemon butter & caper sauce

CALAMARI 198

calamari grilled or fried, served with lemon butter & tartar sauce

HAKE & CALAMARI 220

grilled or fried hake & calamari, served with lemon butter & tartar sauce

SEAFOOD PLATTER 298

grilled hake, calamari, prawns & creamy garlic mussels, served with lemon butter, peri-peri, garlic butter & tartar sauce

12 MEDIUM PRAWNS 255

12 prawns served with lemon butter, peri-peri, garlic butter & tartar sauce

SALMON TERIYAKI 315

pan-seared norwegian salmon covered with a teriyaki sauce

MEDITERRANEAN SOLE 239

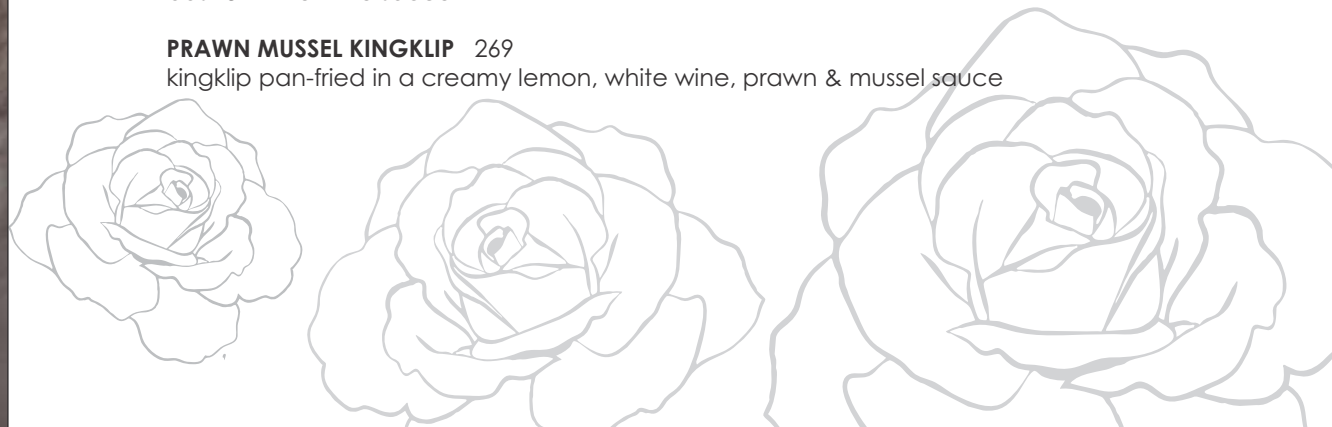
sole pan seared with a mediterranean sauce

CREAMY SUN-DRIED TOMATO SOLE 245

sole pan fried & topped with a garlic cream, parmesan, sun-dried tomato, basil & white wine sauce

PRAWN MUSSEL KINGKLIP 269

kingklip pan-fried in a creamy lemon, white wine, prawn & mussel sauce





CHICKEN

served with a choice of two sides

CHICKEN SCHNITZEL 139

crumbed chicken fillet with cheese or mushroom sauce

CHICKEN CORDON BLEU 155

chicken breast rolled with hickory ham, cheddar & mozzarella, crumbed with panko & served with a mushroom sauce

CHICKEN WINGS 198

1kg chicken wings grilled with a peri-peri, bbq, lemon & herb or sweet-chilli basting

FLAME GRILLED CHICKEN 185

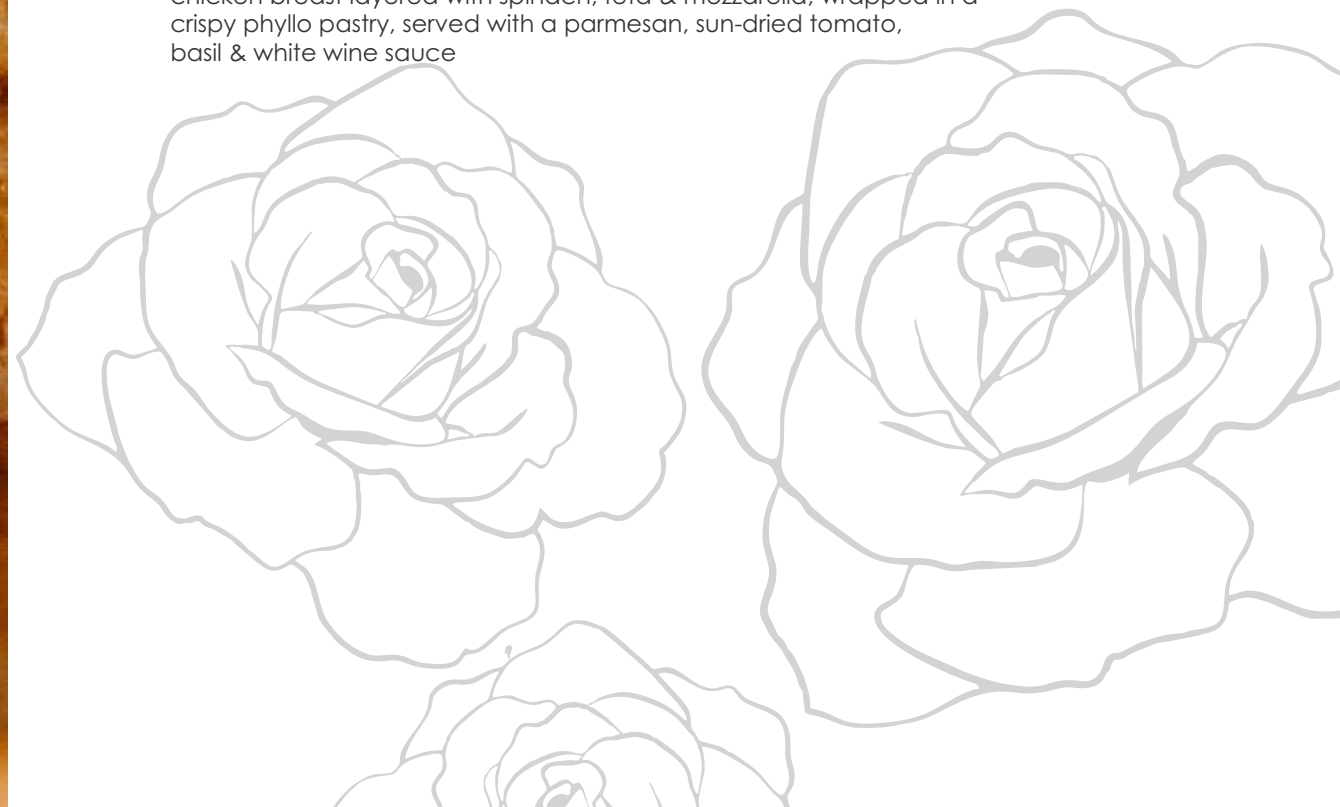
spatchcock chicken grilled with a peri-peri, bbq, lemon & herb or sweet-chilli basting

HALF CHICKEN 115

half a spatchcock chicken grilled with a peri-peri, bbq, lemon & herb or sweet-chilli basting

CHICKEN & SPINACH PHYLLO 169

chicken breast layered with spinach, feta & mozzarella, wrapped in a crispy phyllo pastry, served with a parmesan, sun-dried tomato, basil & white wine sauce





CASSEROLES

served with a choice of two sides

OXTAIL 249

succulent pieces of oxtail slow cooked in a rich aromatic sauce

LAMB CURRY 269

mild aromatic lamb curry, served with sambals

TRINCHADO 179

cubed beef with a spicy garlic & chilli sauce

CHICKEN & PRAWN CURRY 225

cubed chicken fillet & prawns, cooked in a mild mozambican curry, served with sambals

CHICKEN CURRY 135

cubed chicken fillet cooked in a mild mozambican curry, served with sambals

LAMB SHANK 330

oven roasted in a tomato, garlic & herb sauce

BEEF SHANK 235

beef shank slowly simmered in an aromatic mushrooms, spinach & cherry tomato sauce



BURGERS

served with chips & onion rings

BEEF 98

200g beef burger with bbq mayo, lettuce, tomato, gherkins & onion

BACON & AVO 125

200g beef burger with bacon, avo, bbq mayo, lettuce, tomato, gherkins & onion

BACON, CHEESE & JALAPEÑO 128

200g beef burger with cheddar, bacon, jalapeño, bbq mayo, lettuce, tomato, gherkins & onion

CHEESE 122

200g beef burger with double cheddar, bbq mayo, lettuce, tomato, gherkins & onion

CHICKEN BURGER 89

grilled chicken fillet with bbq or peri-peri mayo, lettuce, tomato, gherkins & onion

KIDDIES MEALS

served with chips
kids under 12 only

CHEESE BURGER 80

beef burger topped with a slice of cheese

BBQ BUFFALO WINGS 74

6 bbq basted buffalo wings

RIBLETS 98

200g sticky pork ribs

BOEREWORS 49

120g boerewors served with chips

CRUMBED CHICKEN STRIPS 58

strips of chicken fillet crumbed & deep fried, served with a bbq mayo



DESSERTS

BELGIAN WAFFLE 62

belgian waffles served with fresh whipped cream or ice cream, syrup & berries

PEPPERMINT CRISP PUDDING 69

biscuit crumbs mixed with peppermint crisp, layered with caramel & whipped cream

MALVA PUDDING 69

hot baked pudding served with custard

VANILLA & CHOCOLATE PANNA COTTA 75

vanilla & chocolate panna cotta with a mixed berry compote

POACHED PEAR CHEESECAKE 75

cheesecake served with spiced red wine poached pear & biscuit crumble

CRÈME BRÛLÉE 72

baked custard with a caramelized sugar topping

NUTTY CARAMEL DELIGHT 75

hazelnut ice cream served with mixed nuts, caramel fudge & biscuit crumble

NEW YORK BAKED CHEESECAKE 72

new york style baked cheesecake topped with caramel & biscuit crumble

ICE CREAM & CHOCOLATE SAUCE 69

vanilla ice cream served with chocolate fudge & chocolate sauce

DON PEDROS 54

vanilla ice cream blended with whiskey, kahlua, cape velvet or frangelico

SPECIALITY COFFEES 54

coffee mixed with whiskey, kahlua, cape velvet or frangelico & topped with whipped cream

STRAWBERRY DELIGHT 69

vanilla ice cream blended with fresh strawberries, amaretto, crème de cacao & vodka

CHOCOLATE DELIGHT 69

vanilla ice cream blended with fresh amarula, amaretto, nachtmusik & chocolate flakes



www.heatgrillroom.co.za

This menu replaces all previous menus.

All masses refer to approximate mass uncooked and all photos are for descriptive purposes only.

Substitutions will be charged for.

All prices are inclusive of VAT.

We reserve the right to change the menu or prices at any time.

A service charge of 10% may be added for tables of 8 or more.

E & OE. Food items may contain traces of sesame seeds, nuts or tree nuts. Should you have any food allergies, please enquire about our ingredients and preparation methods.

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