

STARTERS

MELKKOS · R35

a starter for some, dessert for others, great any time!

STARTER PLATTER TO SHARE

Great to start off a gathering or have with cocktails or bubbly!

Make up your own, or choose our suggestion

Cheesy garlic bread, snails, wings, marrowbone, halloumi and poppers · **R400**

SLICED BEEF BILTONG OR DROEWORS · R79

200G BOEREWORS SNACK BOWL · R55

GARLIC BREAD · R30

footlong garlic roll

CHEESY GARLIC BREAD · R50

smothered in Cheddar

BUFFALO WINGS · R75

with peri-peri, lemon herb or barbecue sauce dip

ROAST MARROWBONE · R69

garlic, rosemary & maple bacon marmalade

SNAILS ROQUEFORT · R85

in phyllo pastry cups with creamy Roquefort sauce

FRIED HALLOUMI · R69

with rocket, cucumber and yoghurt or sweet chilli dip

CALAMARI · R75

baby tubes and heads grilled with peri-peri, lemon butter or garlic butter

SMOKED SPRINGBOK CARPACCIO · R129

with rocket, Roquefort & pecans

JALAPENO POPPERS · R70

SALADS

QUEEN OF SALADS · R110

carrot, feta, avo, chicken breast & crispy onion rings

SOUP

"BOONTJIE SOP" · R69

beef, mixed beans, marrow, vegetables and ciabatta

ROASTED BUTTERNUT · R40

creamy, with a background of cinnamon

BROCCOLI SOUP · R49

served ice cold or warm with toasted ciabatta

MODEST MEALS

for younger or older guests or when you're a little less hungry

CREAMY CHICKEN CURRY · R85

mild creamy curry on rice with sambals

CHICKEN NIBBLES · R90*

crumbed chicken strips with cheese sauce

HALF CHICKEN · R95*

basted with Barbecue, Peri-Peri, Lemon Herb, Chilli Garlic

CHICKEN SCHNITZEL · R90*

single schnitzel with a regular sauce

GRILLED CHICKEN BREAST FILLET

· **R69**

with steamed broccoli and rice
*Choose peri-peri, lemon herb or barbecue baste
add avocado R20*

BOEREWORS WITH PAP & SAUCE ·

R79

200g of our special recipe boerewors

PAP & KAIINGS · R75

traditional favourite!

** Items marked with an asterisk come with a portion of our twice fried fresh chips*

FISH

GRILLED NORWEGIAN SALMON · R245

lightly grilled, best medium rare

FISH & CHIPS · R125

deep fried hake fillet in beer batter. Grilled on request

CALAMARI · R140

baby tubes and heads grilled with peri-peri, lemon butter or garlic butter

VEGETARIAN / VEGAN

MACARONI CHEESE · R85

oven baked in a creamy cheese sauce
add bacon R17

VEGETABLE PLATTER · R105

vegetable selection, mushrooms & baked potato

RATATOUILLE · R99

brinjal, courgette, onions, peppers, garlic & tomatoes

VEGETARIAN STIR FRY · R110

seasonal vegetable Mongolian stirfry with rice

COMBOS

TRADITIONAL BRAAI · R245

200g sirloin, 200g wors, 150g lamb braai chop

BOEREWORS & CHOPS · R235

200g wors and 300g lamb braai chops

CHICKEN & CHOPS · R250

half grilled chicken & 300g lamb braai chops

THE COMBO · R190

half flame grilled chicken and 250g of our famous pork ribs

BURGERS

"MUSHTRICH" BURGER · R140

Our very own creation and runner-up in the 2022 SA Mushroom Farmers' Association 'blend a burger' competition!

Deliciously healthy blend of ostrich mince and portabellini mushrooms, with a mushroom and tarragon pancake, emmental cheese and our onion marmelade

200G BIGGER BETTER BEEF BURGER · R100

jumbo bun and all the trimmings

Add Extra Beef Patty R65

Add Cheese Slice R15

Add Bacon R17

Add Fried Egg R6

Add Avocado - When Available R20

ADD A SAUCE

SEE ON NEXT PAGE FOR SELECTION, PRICE VARIES

Substitute chicken breast if preferred

SPECIALITIES

HANGER STEAK · R140

for the lover of meat. Simply seasoned with salt and pepper, quickly grilled to medium rare (not more, sorry folks) and carved into thin slices at your table

JALAPENO RUMP · R195

300g Rump steak, stuffed with jalapenos & mushrooms, smothered in jalapeno mushroom peri-peri sauce

OXTAIL FILLET · R255

oxtail, with 200g beef fillet grilled then halved on either side, crispy onions, citrus zest, pak choi and oxtail gravy

MONGOLIAN BARBECUE STYLE STIR FRY

with steamed white rice

FILLET OF BEEF · R135

CHICKEN · R115

CALAMARI · R120

VEGETARIAN · R110

GRILLS

Basted with our special baste
unless otherwise requested

RIBEYE STEAK 300G · R230

T-BONE STEAK 500G · R230

FILLET STEAK 200G · R160

FILLET STEAK 300G · R225

SIRLOIN STEAK 200G · R125

SIRLOIN STEAK 400G · R210

RUMP STEAK 300G · R165

BOEREWORS 400G · R139

PORK LOIN CHOPS 500G · R175

HANGER STEAK 250G · R140

OSTRICH FILLET · R175

from the "fan" fillet, grilled, with a gooseberry sauce

**ADD A PRAWN FOR
SURF 'N TURF · R29**

RIBS

*Slow cooked to tender juicy perfection, then
flame grilled*

PORK RIBS

500G · R189 / 1KG · R340

LAMB RIBS

750G · R295

BEEF RIBS

800G · R310

PARTY PLATTERS

*These are great, but don't hesitate to
make up your own selection!*

SOMETHING FISHY · R350

Grilled calamari with 6 prawns, rice, garlic butter and
lemon butter sauce.

SURF, NO TURF · R630

18 to 20 prawns plus 2 each of garlic bread, garlic butter
and lemon butter sauce.

FLAMING FANTASTIC · R1150

Sirloin on the bone, Dry Aged Ribeye on the bone and a
Massive Fillet, individually flamed at your table then
carved and presented together to help yourselves.
Choose 6 standard sides or salad to accompany this
feast! We add the Bearnaise sauce and onion rings!

CARNIVORE DELIGHT · R595

Get your teeth into a 300g Fillet, 300g Rump and 300g
Rib Eye, carved at your table and presented on a board
along with 3 standard sides or salad and onion rings.
Compare the flavours and textures of our most popular
steaks!

LAMB

400G LAMB LOIN CHOPS · R299

4x 100g loin chops grilled to your liking

450G LAMB BRAAI CHOPS · R255

3x 150g best end of lamb chops



TRADITIONAL SOUTH AFRICAN

BOBOTIE • R139

mild curry Cape Malay dish, served with yellow rice and chutney

BRAISED OXTAIL • R195

tender & juicy in a rich wine sauce, with yellow rice

MOGODU • R129

tripe stew, with mild curry & ginger flavour, with pap & dombolo

DURBAN LAMB CURRY • R210

with poppadum, yellow rice and sambals

TOMATO BREDIE • R210

lamb leg cubes in a rich tomato gravy and vegetables

LAMB PIE • R225

tender lamb cubes, vegetables, butter pastry, served with rice

LAMB SHANK • R279

500g shank cooked in a rich sauce until falling off the bone

PORK BELLY ROAST • R185

slow cooked with a crispy crackling

OSTRICH FILLET • R175

from the "fan" fillet, grilled, with a gooseberry sauce

MAINS TO SHARE

A GREAT WAY TO DINE TOGETHER!

MASSIVE FILLET • R435

550g flamed in Richelieu brandy

carved at your table, price includes Bearnaise sauce for 2

BRAAI FOR 2 • R429

400g sirloin, 200g boerewors, 300g lamb braai chops

sirloin carved at your table

600G SIRLOIN ON THE BONE • R290

carved at your table

750G DRY AGED RIBEYE ON THE BONE • R439

carved at your table, flamed in Bain's Cape Mountain Whisky

THE ABOVE COME WITH TWO REGULAR SIDES & ONION RINGS



CHICKEN

WHOLE "FLATTIE" · R185

a 1.2kg whole chicken (*THATS BIG!*) marinated then flame grilled

Choose your basting from Barbecue, Peri-Peri, Lemon Herb or Chilli Garlic

SCHNITZELS · R129

2 crumbed and fried chicken breasts with a standard sauce

THE ABOVE COME WITH A CHOICE OF SIDE

GRILLED CHICKEN BREAST FILLETS · R95

with steamed broccoli and rice

Choose peri-peri, lemon herb or barbecue baste add avocado R20

CREAMY CHICKEN CURRY · R135

mild creamy curry on rice with sambals

SAUCES

STANDARD · R30

Mushroom / Pepper / Cheese / Creamy Garlic / Peri-peri

SPECIALITY · R35

Monkeygland / Roquefort / Bearnaise / Jalapeno

SIDES

price charged if added as extra

| | | | |
|---------------|-----|--------------|-----|
| CHIPS | R25 | PAP & SAUCE | R25 |
| RICE | R25 | BUTTERNUT | R25 |
| SPINACH | R25 | BAKED POTATO | R25 |
| MASHED POTATO | R25 | | |

EXTRA SIDES

RATATOUILLE · R45

MUSHROOMS · R49

ROASTED MARROW BONE · R30

DESSERTS

With choice of custard, whipped or ice cream on the side

CHOCOLATE BROWNIE · R69

CRÈME BRULEE · R69

MALVA PUDDING · R59

FRIDGE CHEESECAKE · R63

MELKERT · R69

PEPPERMINT CRISP TART · R59

CHOCOLATE AND CARAMEL GATEAU · R75

CARROT CAKE · R75

COUPE KAROO · R55

ice cream, warm chocolate sauce and nuts

MELKKOS · R35

