



Years have gone by and we still give a longstanding tradition of grill and service excellence. Rest assured, you can depend on an offering that maintains the outstanding, excellent meat accompanying sauces and marvellous choice of sides – the shoestring fries, and pap and gravy are as good as ever. What's different is the addition of some deliciously innovative newcomers - a selection of continually evolving starter and main meal specialities where the emphasis is on wholesome, quality ingredients, preservative-free as possible and seasonal produce.

We are using some of the timeless signature dishes from the original Chaplin's Bistro in Melville – an establishment renowned for providing over two decades of fine dining charm. Welcome reminisces include starters of Snails, Carpaccio and Duck Spring Rolls. The nostalgia continues with venison medallions (in season) and the legendary prawn curry with coriander. Crème Brûlée and Mille Feuille – phyllo layered with crème patisserie, cream and fresh berries are revived from the dessert hall of fame.

With a menu distinguished not only by a superlative grill but by a novel inclusion of lighter dishes, vegetarian options, pastas and classic à la carte specialities, the intention for Chaplin's Grill is to engage and excite a wide and discerning range of palates.

Enjoy!

We endeavour to produce good quality food and we don't compromise on our service.

All dishes are freshly prepared, which may take a little longer. Seasonal products could affect certain dishes.

We cater for all business and private functions and can create a menu around your requirements. Mondays to Sundays, please check with Management.

Please call Chaplin's at 076-564 5979 (or sms) & landline 011-886 8866

**Suggestions & Recommendations are welcome.**

**This is a Non-Smoking / -Vaping Restaurant, hope you understand.**



# Order your Shopping Basket while you are dining



## Chalmar Beef

For all your home, braai meat & accessories look no further. Cut to your requirement and vacuum packed to seal in freshness. Enquire with the Manager on Duty! Chaplin's Grill specialises in the ageing of beef on the premises. Chalmar Beef Abattoir is situated east of Johannesburg on the way to Bapsfontein. It is regarded as the best "High Throughput Red Meat Abattoir" in Gauteng. The cattle are fed a high nutrition grain diet without using any growth promoters (steroids). At Chalmar they try by all means to produce as stress free beef as possible.

All meat is aged for minimum of 24 days!


### Shopping List

Fillet	Kg	279
Rump	Kg	169
Sirloin	Kg	169
T-Bone	Kg	169
Wing-Rib	Kg	179
Burgers - each about 200g	Kg	115
Ostrich Fan Fillet / Venison	Kg	259
Biltong	Kg	295
Chicken Baby	each	75
Chaplin's Rub	per 100 g	65
Chaplin's Vinaigrette Dressing Bottle	750 ml	135

### Cooked Dinners – Frozen

Beef Stroganoff or Beef Korma (curry) - starch not included	350 g	75
Soup – Chef's Choice	350 g	45
Chicken à la King	350 g	59
Chicken Alfredo	350 g	59
Bolognaise	350 g	60



V – Vegetarian  
B – Banting  
 – Favourites



## Starters

	<b>Trio of Carpaccio</b> - Smoked Salmon, Beef and Venison with Micro Herbs		95
V	<b>Soup of the Day</b> with Herb and Cream		57
B	<b>Asian Duck</b> on Glass Noodles and Sesame Seed Salad mixed with Micro Herbs		85
	<b>Chicken Livers</b> pan-fried in our spicy secret Beer Sauce 🍷		68
	<b>Snails</b> served in our signature style on Mushrooms with Red Wine Garlic Sauce 🍷		79
<b>Grand Platter</b> - create your own tasting Platter from the dishes below		<b>Pick 3 dishes</b>	175
Choose between Duck Spring Roll (2), Line-fish Cakes (2), Oyster (2), Beef Carpaccio, Trinchado		<b>Pick 5 dishes</b>	285
	<b>Fresh Oysters</b> - From the Atlantic - Lüderitz, Namibia (when available) - shucked on Ice with Lemon - each		S.Q.
B	<b>Tuna Tartare</b> mixed with Avo & Sesame Seeds		95
	<b>Line-Fish Cakes</b> with Asian Love Sauce (Soy, Ginger, Sesame, Garlic, Mint & Plum Sauce)		69
B	<b>Beef Carpaccio</b> served with Rocket, Parmesan, Olive Oil & fresh Lemon 🍷		85
BV	<b>Mushroom &amp; Cherry Tomato Tartlet</b> - Drizzled with Balsamic Reduction		65
	<b>Duck Spring Roll</b> - House Favourite with Sweet Chilli Sauce		69
	<b>Trinchado</b> - Beef Cubes in our Trinchado Sauce served with our House Bread		80

## Salad

V	<b>Crisp Chaplin's Salad</b> with fresh Herb-Mustard Vinaigrette with Feta 🍷	75
V	<b>Pear and Blue Cheese Salad</b>	82
V	<b>Caprese Salad</b> - Layers of sliced Tomato, Mozzarella & Basil, drizzled with Olive Oil 🍷	89



V – Vegetarian  
 B – Banting  
 🍷 – Favourites



## Chaplin's Signature Dishes

Three Hand cut Primal cuts of Prime Beef - Fillet, Sirloin and Rump 

### Platters to Share

Includes 2 side Dishes and a Sauce

600g 405

Includes 3 side Dishes and 2 Sauces

1kg 589

**Châteaubriand** – Grilled Fillet Head, sliced with Side & Béarnaise Sauce

405

**Fillet Steak Diane 200g** - Mushroom Sauce with Worchester Sauce, Chives and flamed at the table

235

B **Lisa's Fillet Cubes** - Pan fried in Olive Oil with a Side of Choice

165

B **Baby Beef Saltimbocca** Parma Ham, Sage, Potato Wedges or Mash

159

**Steak Tartare** - Raw Prime Beef Fillet, served with Fries or Toast 

187

Chopped by the Chef served with Salt & Coarse Pepper, Mustard, Onion, Egg Yolk, Tabasco, Chaplin's Rub, *optional extra* – Anchovies

B **Slow cooked Oxtail** in a Tomato-Herb Sauce on Mash 

198

**Trinchado** - Aged Steak Cubes with our Trinchado Sauce with a Side of Choice

149

B **Grilled Lamb Cutlets** – marinated with garlic & herbs

195

**Ostrich - Fan Fillet** - on a Cumberland Sauce with Side of choice

195

**Venison** - Taste on the wild side on an aromatic Plum Sauce – Seasonal

189


**Braised Duck Leg** on a bed of Mash with Orange-Thyme Sauce

179

**Succulent Pork Spare Ribs with our famous Basting**

Half 167

Full 285

B **Grilled Free-Range Baby Chicken** - marinated in Olive Oil, Lemon Juice & Garlic  
Mild to Hot 

145

B **Salt & Pepper Baby Calamari** with Sriraja mayo

165

B **Atlantic Salmon** lightly pan-fried on crunchy sautéed seasonal Vegetables

199

B **Queen Prawns (6)** – grilled served with Lemon Butter & Garlic Sauce

175

**Prawn Curry** – medium shelled Prawns in mild Curry Sauce with Basmati Rice

179

**Queen Prawns with Creamy Basil & Chouriço** served on Angle Hair Pasta 

189

**Vegetable & Feta Wrap** - stir fry, in a Tortilla

99



V – Vegetarian

B – Banting

 – Favourites



# Chalmar Grain fed Beef - The Ultimate in Beef



All Grills are served with a complimentary side dish

CUT to Order



Rump / Sirloin (Wet Aged)	200 g	129
	300 g	165
	500 g	239
Ribeye (Wet Aged)	250 g	215
Fillet (Wet Aged)	200 g	198
	300 g	260
	500 g	390
T-Bone (Dry Aged)	500 g	220
	700 g	299
Wing Rib (Dry Aged on the bone)	500 g	245
	700 g	325
Sirloin on the Bone (Dry Aged) - <i>when Available</i>	500 / 700g	S.Q.

Rare	Medium Rare	Medium	Medium Well	Well done	Dead
Red & Bloody	Red & Some Blood	Pink & No Blood	Light Pink & No Blood	Grey & No Blood	Cremated

All cuts are grilled with a Rub, Black Pepper, Coarse Salt, Herb Butter or Plain

Beef is aged for a minimum of 24 days please confirm with your server

Chalmar Beef is Halal 

During sustained periods of utility outages, Chaplin's Grill is entirely self-sufficient.

Prices are market related & may change without notice.

Prices on the website are a guideline. Only one special can be used per visit.

Any special requests for larger cuts will be individually cut at our in-house butchery (meat counter), weighed and charged pro rata to the menu price.



V – Vegetarian

B – Banting

 – Favourites



## Gourmet Burgers - 200 g

Flame Grilled with our Home-made Basting served on a lightly toasted Sesame Bun with Lettuce, Tomato, caramelized Onion, and pickled Cucumber & Fries

<b>Classic Pure Beef Burger</b> - Original Unadulterated Favourite	<b>89</b>
<b>Crispy Streaky Bacon / Blue Cheese Burger</b> - For the distinguished taste buds 🧢	<b>105</b>
<b>Avocado / Crispy Streaky Bacon Burger</b> - For the distinguished taste buds 🧢	<b>109</b>
<b>Cheddar melt Burger</b> - Loved by young and old alike - with either grated Cheese or Cheese Sauce	<b>97</b>
<b>Doubled up</b> - extra patty	<b>39</b>

## Sides

BV	<b>Side Salad</b>	<b>32</b>
BV	<b>Chopped Tomato &amp; Onion</b>	<b>34</b>
V	<b>Pap &amp; Tomato Gravy</b>	<b>27</b>
V	<b>Mashed Potatoes with a dash of smooth Mustard</b>	<b>28</b>
	<b>Mashed Potatoes with Gravy</b>	<b>34</b>
V	<b>French Fries</b>   <b>Chaplin's Fries - "Shoestring"</b>   <b>Baked Potato</b>	<b>28</b>
V	<b>Basmati Rice</b>	<b>28</b>
V	<b>Onion Rings</b> – deep fried in a spicy batter	<b>32</b>
V	<b>Vegetables - Spinach &amp; Butternut or Cauliflower Mash</b>	<b>37</b>
BV	<b>Sautéed Seasonal Vegetables or Mushrooms</b>	<b>39</b>

## Sauces

<b>Blue Cheese</b>	<b>Dijon Mustard with Chives &amp; Cream</b>	<b>Chimichurri</b>	<b>Madagascan Peppercorn</b>	<b>Button Mushroom</b>	<b>Mature Cheddar Melt</b>	<b>35</b>
<b>Trio of Sauces</b> - choices from above						<b>39</b>
<b>Cranberry &amp; Port Jus, Hollandaise or Béarnaise</b>						<b>45</b>



V – Vegetarian  
 B – Banting  
 🧢 – Favourites



## Dessert

Crème Brûlée - The Classic 🍩	62
Mille Feuille - Layers of phyllo with pastry cream, fresh Berries & Cream	60
New York Blue Berry Cheese Cake (baked) 🍩	65
Chocolate Brownie with Ice Cream	50
Vanilla Ice Cream with the Decadent Callebaut Chocolate Sauce	49
Crêpe Suzette flambé - Thin pancakes with Orange Sauce, flambé 🍩	75
Cinnamon Pancakes with scoop of Vanilla Ice-Cream	45
Sorbet	45
Callebaut Chocolate Pudding (20 min) 🍩	70
Fondant made with French Chocolate served with Vanilla Ice Cream	
Affogato – Brownie drowned in Espresso, topped with Vanilla Ice Cream	56

## Swiss Chocolate Bars - Lindt - 35 g

70% Cacao, Extra Creamy or Intense Orange	32
---	----

## Coffee

Espresso, Macchiato	20
Espresso Double	24
Cappuccino, Café Latte	25
Café & Grappa	42
Café Corretto (Espresso with half a shot of Grappa)	30

## Tea

Earl Grey   Camomile   Five Roses   Rooibos   Mint   Green	22
--	----



V – Vegetarian  
B – Banting  
🍩 – Favourites

