

**FOR THE YOUNG PIONEER'S
(AGED 2 TO 10 ONLY)**

PIONEER'S HAMBURGER.....	R 60
Grilled beef patty topped with Monkey Gland sauce, cheese, tomato and lettuce served with French fries and vegetables.	
SPARE RIBS.....	R 55
Sticky BBQ spare ribs served with French fries and vegetables.	
BOEREWORS & MASH.....	R 55
Boerewors on top of butter mash and vegetables	
CHICKEN STRIPS.....	R 50
Crumbed chicken breast strips served with French fries and vegetables.	
FISH FINGERS.....	R 50
Hake fillet cut into fingers, covered in batter and deep fried served with French fries and vegetables.	
STEAK & FRIES.....	R 60
100G Sirloin steak served with French fries and vegetables.	
PLATE OF FRIES.....	R 35
French fries served with tomato sauce.	

DESSERT

KIDDIES ICE CREAM WITH CHOCOLATE SAUCE.....	R 35
Two scoops of vanilla ice cream served with chocolate sauce.	

HOT STARTERS

POTATO SKINS.....	R 66
An American favourite. Deep fried potato skins topped with cheddar cream, mozzarella, bacon bits, Jalapenos and sour cream.	
GARLIC SNAILS.....	R 66
Snails either covered in a creamy garlic and parsley sauce served in a phyllo basket or garlic butter served with brown bread.	
TRINCHADO.....	R 76
Beef fillet cubes pan fried in a tomato, red wine and garlic sauce served with a chilli salsa.	
BOBOTIE SPRING ROLLS.....	R 70
A South African favourite with an Asian twist dusted with icing sugar and served with home made chutney and fresh rocket.	
CREAMY GARLIC MUSSELS.....	R76
Half shell mussels prepared in a creamy garlic and parsley sauce served with toasted bread.	
MA-JOHN-JEAN.....	R 76
Our family favourite. A 200g sirloin, spiced and grilled medium rare served with our home made bread and garlic mayonnaise. Great to share.	
CAMEMBERT.....	R 70
Whole Camembert crumbed and deep fried served with fig preserve, marula jelly and fresh rocket.	
MARROW BONES (20 MINUTES).....	R 56
The chefs speciality, roasted with garlic served with toasted bread.	
BUTTON MUSHROOMS.....	R 60
Crumbed and deep fried served with a sweet chilli relish and cool yogurt dip.	
PERI-PERI CHICKEN LIVERS.....	R 60
Sauteed chicken livers prepared in hot traditional Portuguese peri-peri sauce served with toasted bread.	
SOUP OF THE DAY.....	R 56
Ask your waiter what is today's speciality.	

COLD STARTERS

SALMON TROUT.....	R 76
Smoked deboned fillet of Rainbow trout, served with lemon, thyme and black pepper cream cheese, fresh rocket and seasonal fruit.	
PRAWN COCKTAIL.....	R 96
Chilled prawns with avocado (when available) served in a zesty martini and gin cocktail sauce.	
BEEF CARPACCIO.....	R 96
Thin slices of raw beef fillet served with mustard cream and capers or chilli oil with lemon wedges topped with Parmesan.	
OSTRICH CARPACCIO.....	R 86
Thin slices of wood smoked ostrich fillet served with fresh rocket, olive oil and balsamic vinegar.	
TOMATO & BUFFALO MOZZARELLA.....	R 60
Layers of tomato, Buffalo mozzarella and basil, drizzled with extra virgin olive oil and balsamic vinegar seasoned with sea salt.	
TUNA TARTARE.....	R 86
Sushi grade Tuna, avocado pear (seasonal), black sesame served with a wasabi dressing and fresh rocket.	

SALADS

GREEK.....	LARGE R 80
Mixed salad greens, cherry tomatoes, cucumber, yellow pepper, Calamata olives with Danish feta and onion rings served with olive oil and balsamic vinegar.	
	MEDIUM R 66
BLUE CHEESE.....	LARGE R 86
Mixed salad greens, topped with blue cheese, creamy Blue cheese dressing, crispy bacon and croutons.	
	MEDIUM R 70
SMOKED SALMON TROUT.....	LARGE R 96
Mixed salad greens, cucumber, spring onion, smoked salmon trout, creamed cheese and capers topped with lemon and Dijon vinaigrette.	
	MEDIUM R 78
BILTONG & AVOCADO.....	LARGE R 96
Mixed salad greens, cherry tomatoes, peppadews and green pepper, topped with sliced Pioneer's biltong, avocado (when available), pecan nuts and creamy sweet chilli dressing.	
	MEDIUM R 80

CAJUN CHICKEN.....	LARGE
Spicy chicken breast, roasted pine nuts and pineapple served on a bed of mixed salad greens, cherry tomatoes, cucumber and peppers covered in a creamy sweet peppadew dressing.	R 85
	MEDIUM
	R 75
CHEF'S SALAD.....	LARGE
Mixed salad greens, ham, cheddar cheese, grilled chicken strips, boiled egg and crispy croutons topped with a sweet honey mustard dressing.	R 90
	MEDIUM
	R 75
COBB SALAD.....	LARGE
Mixed salad greens, tomato, boiled egg, bacon, chicken, blue cheese and avocado (when available) served with a home made ranch dressing.	R 105
	MEDIUM
	R 90

MAIN COURSE

All mains & specialities are served with your choice of one of the following side orders: French fries, baked potato plain, butter or sour cream, potato wedges, butter mash, savoury rice, pap, side salad or vegetables

SUPER AGED MEATS

At Pioneer's we produce the best quality grain fed beef from the finest abattoirs in the Lowveld. All prime cuts are vacuum packed for wet aging and our dry aging involves 21 to 28 days at the correct ripening temperature. Should you wish to purchase any cut of prime beef or our home made boerewors, please feel free to visit Meat & Coffee Co at Hazyview Junction.

ALL CUT'S OF MEAT CAN BE SERVED EITHER...

TRADITIONAL - Rock salt and black pepper, or
PIONEER'S - Rock salt and black pepper with our secret basting

WET AGED CUTS

RUMP	300G.....	R 146
RUMP	500G.....	R 190
SIRLOIN	200G.....	R 126
SIRLOIN	300G.....	R 146
FILLET	200G.....	R 146
FILLET	300G.....	R 176

Please ask your waiter if the following cuts are available

DRY AGED CUTS

RIB-EYE (BONE-IN)	400G.....	R 166
T-BONE	600G.....	R 186
PRIME RIB (BONE-IN)	600G.....	R 186

STEAK TEMPERATURES

BLUE	VERY RED, COLD CENTER
RARE	RED, COOL CENTER
MEDIUM RARE	RED, WARM CENTER
MEDIUM	PINK, HOT CENTER
MEDIUM WELL	DULL PINK CENTER
WELL DONE	NOT RECOMMENDED

SIDE ORDERS

Compliment your meal with any of the following side orders

Pioneer's Boerewors -	R 36	Fresh Tomato & Onion -	R 26
Buttermilk Onion Rings -	R 32	Sautéed Onions -	R 26
Sautéed Button Mushrooms -	R 42	Vegetables -	R 36
Home Made Chakalaka -	R 36	Jalapenos -	R 36
Garden Salad -	R 30	Sweet Corn -	R 36

SAUCES..... R 36

Add any of the following freshly prepared sauces to your choice of steak.

Cheddar Cream	Blue Cheese
Monkey Gland	Roasted Bone Marrow
Mushroom	Bearnaise
Peri-Peri	Pepper
Horseradish	Cheese & Jalapeno

PIONEER'S SPECIALITIES

PEPPER FILLET..... R 196

300G fillet seasoned with crushed black pepper corns, flambéd in brandy served with creamy black pepper sauce.

RUMP MOZAMBIQUE..... R 179

300G rump, topped with peri-peri chicken livers, fried egg and anchovy.

CAMEMBERT FILLET..... R 180

200G fillet topped with melted Camembert served with a sweet cranberry, red wine and balsamic sauce and fresh rocket.

SIRLOIN PRINCESS..... R 166

300g sirloin served with asparagus and creamy Bearnaise sauce.

STEAK FROMAGE..... R166

300G Sirloin topped with Roquefort cheese then grantinated, served with marmalade onions and creamy Roquefort sauce.

RAINBOW TROUT.....	R 136
Whole deboned Rainbow trout, filled with toasted almonds, grilled onions and parsley served with lemon cream.	
BEEF SCHNITZEL.....	R 136
Crumbed sirloin served with cheddar cream, boiled egg and anchovy.	
PIONEER'S TRI-TIP STEAK.....	R 156
Tender and flavourful cut of beef, grilled medium-rare, topped with a chilli, garlic and parsley butter.	

PIONEER'S BURGERS

TRIPLE CHEESE BURGER.....	R 106
250G beef patty grilled and topped with onion marmalade served with gouda, mozzarella cheese, tomato and lettuce covered in cheddar cream.	
MUSHROOM BURGER.....	R 106
250G beef patty grilled and topped with mozzarella cheese, whole brown mushroom, onion, tomato and lettuce covered in our mushroom sauce.	
OSTRICH BURGER.....	R 136
200G ostrich patty grilled and topped with biltong, Danish feta, sweet caramelised onions, fresh rocket and cranberry sauce.	
BACON & EGG BURGER.....	R 106
250G beef patty grilled and topped with bacon, cheddar cheese, soft fried egg, fried onion rings, tomato and lettuce.	
CHICKEN BURGER.....	R 96
Grilled chicken breast topped with grilled pineapple, cheddar cheese, tomato, lettuce and pepperdew mayonnaise.	

COMBOS

BBQ CHICKEN & PRAWNS.....	R 166
Grilled half BBQ chicken served with three prawns.	
SIRLOIN & RIBS.....	R 196
300G sirloin with 300G BBQ spare ribs.	
SPARE RIBS & PRAWNS.....	R 180
400G spare ribs served with three prawns.	

RUMP & PRAWNS.....	R 186
300G rump with three prawns topped with zesty lemon and black pepper butter.	
FILLET & CALAMARI.....	R 196
200G fillet and calamari grilled or fried served with creamy lemon and garlic butter.	
BBQ CHICKEN & RIBS.....	R 160
Grilled half BBQ chicken served with a 300G spare ribs.	
THE CARNIVORE.....	R 236
300G rump, boerewors, pork chop, buttermilk onion rings and sautéed mushrooms. Traditionally known as the “mixed grill”.	

SEAFOOD

SOLE.....	SQ
Grilled Sole served with brown butter, lemon and capers.	
PRAWNS.....	SQ
6 or 12 prawns grilled and served with a trio of peri-peri sauce, garlic or lemon butter and tartare sauce.	
CALAMARI.....	R 146
Falkland calamari grilled or fried served with rice and a lemon and chilli mayonnaise.	
SUSHI GRADE SESAME SEARED TUNA.....	SQ
Tuna fillet coated in sesame seeds, pan seared, served with a chilli and ginger dressing on the side.	
KINGKLIP THERMIDOR.....	SQ
The South African king of fish, covered in a creamy Thermidor sauce with prawn meat topped with cheddar cheese.	

POULTRY

CHICKEN SCHNITZEL.....	R126
Crumbed chicken breast served with chunky avocado (seasonal) salsa, fresh lemon and rocket.	
CHICKEN CORDON BLEU.....	R 156
Succulent chicken breast rolled and filled with mushrooms, mustard and black forest ham, crumbed and lightly fried served with lemon butter or cheddar cream.	

BBQ CHICKEN.....	R 116
Half BBQ chicken flamed grilled, complimented with our home made hot peri-peri sauce.	

LAMB

LAMB SHANK.....	R 186
Braised lamb shank, cooked in red wine, garlic, rosemary and thyme topped with Gremolata.	

LAMB CHOPS.....	R 156
Grilled lamb chops served with a cranberry, port and mint reduction.	

PORK

PORK CUTLETS.....	R 146
Succulent pork chops served with sauerkraut and Dijon mustard.	

PORK BELLY.....	R 126
Slow roasted pork belly served with sticky spiced red cabbage.	

SPARE RIBS	400G.....	R 146
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SPARE RIBS	600G.....	R 166
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**VENISON
(Seasonal)**

OSTRICH FILLET.....	R 166
250G ostrich fillet served with a sweet brandy and sultana jus.	

CROCODILE STEAK.....	R 156
Crocodile tail steaks served with creamy lemon butter.	

KUDU FILLET.....	R 166
250G Kudu fillet served with a sweet Pinotage sauce.	

VEGETARIAN

VEGETARIAN PLATTER.....	R 136
A plate filled with all the very best seasonal vegetables, mushrooms, potato fritters, onion rings and a small Greek salad.	

BROWN MUSHROOMS.....	R 126
Large brown mushrooms stuffed with savoury garlic-herb cream cheese, topped with cheddar cream and mozzarella served with a garden salad.	

"Just a sweet reminder not to forget the sweeter things in life..."

DESSERT

BAKED CHEESE CAKE.....	R 65
Rich and creamy cheese cake with seasonal berries and a berry compote.	
HOME MADE CHOCOLATE BROWNIES.....	R 60
Rich dark chocolate with sultanas, brandy and Macadamia nuts served with whipped cream.	
AMARULA CRÈME BRÛLÉE.....	R 60
Delicate custard with hard sugar crust. Our speciality.	
KEY LIME PIE.....	R 56
Sweet and zesty with a ginger base topped with whipped cream and candied lime peel.	
PIONEER'S CHOCOLATE & CARAMEL SUNDAE.....	R 56
Vanilla ice cream, caramel, chocolate chips and nuts covered in chocolate sauce topped with whipped cream.	
APPLE CRUMBLE.....	R 56
Warm spiced apples and raisins with butter crumble served with either whipped cream or vanilla ice cream.	
SORBET.....	R 56
A trio of home made fruity seasonal sorbets.	
HAZYVIEW PAVLOVA.....	R 66
Meringue filled with coconut, banana, passionfruit and whipped cream.	
FRESH FRUIT.....	R 58
Lowveld seasonal fruit salad, vanilla ice cream with brandy snap and Saffron syrup.	
PASSION FRUIT & WHITE CHOCOLATE MOUSSE.....	R 60
Sweet and creamy served with fresh seasonal fruit and passion fruit compote.	
CHEESE PLATTER FOR TWO.....	R 96
A selection of Roquefort, Gouda, Cheddar, Brie and Camembert served with preserves and biscuits.	