

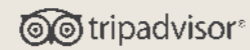
Where every meal  
is a master class



# THE HUSSAR GRILL

EST 1964

Cape Town Experiences Award | Best Steakhouse 2019  
Diners Club Wine List | Diamond Award 2019  
Diners Club Wine List Platinum Award | 10 Consecutive years  
Eat Out Top 500 | 2019  
TripAdvisor Excellence Award | 2019, 2020 & 2021



It was 1964, when the legendary brass doors of The Hussar Grill Rondebosch opened for the first time. After 58 years of excellence, our footprint has grown and we are regarded as premier grill rooms, nationally and internationally.

We take immense pride in maintaining our outstanding reputation, and exclusively source South African Class-A beef and venison, ensuring the finest quality offering. We personally attend to the maturation of all beef, wet-aged for varying periods of no less than 28 days.

Our award-winning wine list leaves no doubt there's a superb varietal that perfectly complements each of our dishes. And you are always welcome to bring your own wine at no corkage fee.

To family, friends and guests frequenting our grill rooms for over five decades, we thank you for your loyal support and wish you always have an unforgettable experience at The Hussar Grill.



We look forward to welcoming you often in the future.

All pricing is in ZAR. Kindly note that a service charge of 10% is added to tables of eight or more.  
Please note that some of our products contain nuts and alcohol.  
Should you have any allergies, please speak to our management team.



# BON APPÉTIT

**V** = Vegetarian. Certain starter dishes may contain traces of nuts and alcohol.



Calamari and Chorizo

## STARTERS

<b>Italian Tomato Soup <b>V</b></b>	<b>75</b>	<b>Fried Crumbed Camembert <b>V</b></b>	<b>115</b>
Our house speciality.		A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.	
<b>Hussar Beef Biltong (150g)</b>	<b>85</b>	<b>Mussel Pot</b>	<b>110</b>
We've been curing our own spectacular biltong since 1964!		Mussels in a cream, green herb, garlic and white wine reduction.	
<b>Chicken Livers</b>	<b>82</b>	<b>Steak Tartare</b>	<b>115</b>
Sautéed in sherry, onions, mixed herbs and cream or peri-peri. Served with croûtes.		The most tender, finely chopped raw beef with all the traditional accompaniments.	
<b>Garlic Snails</b>	<b>85</b>	<b>Prawn and Fresh Avocado Cocktail (Seasonal)</b>	<b>115</b>
Pan-sautéed in either garlic butter or a creamy white wine and garlic sauce.		Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.	
<b>Cured Springbok Loin Carpaccio</b>	<b>110</b>	<b>Calamari</b>	<b>115</b>
Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.		Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.	
<b>Large Black Mushroom <b>V</b></b>	<b>85</b>	<b>Marrow Bones</b>	<b>80</b>
Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.		A hearty, oven-roasted delicacy served with pesto and croûtes.	
<b>Hollandse Bitterballen</b>	<b>75</b>	<b>Calamari and Chorizo</b>	<b>95</b>
Double-cream béchamel studded with beef jus and beef bits, then crumbed and deep-fried. The most scrumptious Dutch snack ever! Dijon mustard on the side.		Cajun-style calamari, seared with chorizo, finished with a sweet balsamic glaze.	

## SALADS

<b>Caprese <b>V</b></b>	<b>115</b>	<b>SIDES &amp; EXTRAS</b>	
A classic grill room salad; buffalo mozzarella, tomato and fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.		<b>Gratinated Corn</b>	<b>36</b>
<b>Greek <b>V</b></b>	<b>105</b>	<b>Potatoes</b>	<b>36</b>
Greens topped with Calamata olives, feta, cucumber and tomatoes.		Fries, mashed or garlic baby potatoes.	
<b>Roasted Butternut, Beetroot and Feta <b>V</b></b>	<b>95</b>	<b>Creamed Spinach and Cinnamon-infused Butternut</b>	<b>45</b>
A colourful salad of mixed greens, roasted butternut, beetroot and sundried tomatoes topped with bean sprouts, feta, radish and Peppadew®.		<b>Sautéed Green Beans</b>	<b>36</b>
<b>Cajun Chicken and Corn</b>	<b>115</b>	<b>Oven-roasted Vegetables</b>	<b>45</b>
Char-grilled chicken dusted in Cajun spice, served with mixed greens, corn, feta, avo and spring onion. Dressed with a balsamic reduction.		Drizzled in olive oil and seasoned with fresh herbs.	
<b>Caesar</b>	<b>105</b>	<b>Side Green Salad</b>	<b>35</b>
Sliced crisp lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and anchovy dressing.		<b>Side Greek Salad</b>	<b>45</b>
<b>Add Chicken</b>	<b>20</b>	<b>Crispy Onion Rings</b>	<b>48</b>
		<b>Pan-fried Mushrooms</b>	<b>60</b>





Ribeye Steak

For 58 years, the multiple award-winning Hussar Grill has been renowned for absolute excellence in selecting and flame-grilling only the finest quality, no less than 28-day aged, South African Class-A grain-fed beef.

The owners and management are passionately involved in the maturation, trimming and preparation of all grills each day. All cuts are brushed with our signature basting during grilling. All weights are raw weights.

## STEAK GRILLING GUIDELINES

### Blue

A completely red centre means a cool and deliciously pure inside, with an exterior seared for less than 2 minutes.

### Rare

Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing.

### Medium Rare

The most popular choice, buttery and flavourful from the melted fat with a beam of red in the centre.

### Medium

Blushing pink all over and slightly firmer, the delectable flavour remains, yet there are less juices.

### Medium Well

A dash of pink in the centre, this is a much firmer option with some tenderness lost from a more charred outside.

### Well Done

Darkly charred on the outside with an evenly cooked centre, this will be slightly firmer with no juices flowing.

## STEAKS & GRILLS

<b>Rump</b>	200g   <b>155</b>
	300g   <b>185</b>
	500g   <b>255</b>
<b>Fillet</b>	200g   <b>205</b>
	300g   <b>255</b>
<b>Sirloin</b>	200g   <b>155</b>
	300g   <b>185</b>
	500g   <b>255</b>
<b>Ribeye</b> (Subject to availability)	400g   <b>315</b>

### COMPLIMENTARY SIDE

A complimentary sumptuous side of your choice will accompany your grill – enjoy! Our delectable array of sides includes gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

## HOUSE SPECIALITIES

<b>250g Game Steaks</b> (Subject to hunt) Please check with your service ambassador for the cuts that are available today.	<b>235</b>
<b>Grilled Lamb Loin Chops</b> Four 100g tender loin chops grilled and brushed with our Hussar basting.	<b>265</b>
<b>250g Grilled Ostrich Fillet</b> Served with a slightly sweet, herb-infused sauce.	<b>235</b>
<b>Lamb Shank</b> Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.	<b>280</b>
<b>Beef and Reef</b> Rump or Sirloin steak served with a half portion of calamari, or 3 queen prawns in garlic or lemon butter.	200g   <b>235</b> 300g   <b>265</b>
<b>Hussar Carpetbagger</b> Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with wholegrain mustard sauce.	200g   <b>240</b> 300g   <b>290</b>
<b>Chateaubriand</b> A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.	200g   <b>235</b> 300g   <b>285</b>
<b>Hollandse Biefstuk</b> Pan-fried beef fillet studded with coarse black pepper and flambéed in brandy and butter.	200g   <b>235</b> 300g   <b>285</b>

### SPECIALITY SAUCES

<b>Béarnaise Sauce</b> (Served at room temperature)	<b>38</b>
<b>Sauce Selection</b> Mushroom, Madagascan pepper, monkeygland, garlic, mustard, Cheddar cheese or blue cheese sauce. (Some of our sauces contain alcohol)	<b>38</b>
<b>Compound Butters</b> Café de Paris (a complex combination of the finest herbs and spices to create a piquant compound to intensify and enhance the flavour of your dish), Bone Marrow or Tabasco Butter.	<b>36</b>



Beef and Reef





## MEAT ON THE BONE

Grilling in this culinary manner allows the cut of meat to soak up all the flavour from the bone and marrow within, while preventing the meat from drying up or being unevenly cooked. This results in meat being richer, juicier and packed with mouth-watering flavour.

<b>Fillet on the Bone</b> (Subject to availability)	300g   <b>240</b>
<b>Sirloin on the Bone</b>	500g   <b>225</b>
<b>T-Bone</b>	600g   <b>275</b>
<b>Pork Loin Ribs</b> (Subject to availability)	400g   <b>215</b> 800g   <b>355</b>
<b>Pork Belly</b>	300g   <b>185</b> 600g   <b>255</b>

## CLASSICS

	200g	300g
<b>Blue Cheese Sirloin</b> Classic New York cut topped with a creamy blue cheese sauce.	<b>185</b>	<b>215</b>
<b>Bone Marrow Rump</b> Rump steak topped with a bold bone marrow-infused compound butter.	<b>185</b>	<b>215</b>
<b>Fillet Béarnaise</b> Our most classic offering of fillet steak prepared according to the true French culinary technique.	<b>235</b>	<b>285</b>
<b>Madagascar Pepper Fillet</b> Served with a cream and green peppercorn reduction.	<b>235</b>	<b>285</b>
<b>Fillet Moutarde</b> Fillet topped with a sauce of double cream and blended mustards.	<b>235</b>	<b>285</b>
<b>Bone Marrow Ribeye</b> (Subject to availability) Ribeye topped with a bold bone marrow-infused compound butter.	400g   <b>335</b>	

Bone Marrow Ribeye

## SEAFOOD

<b>Kingklip</b> Fillet of kingklip grilled and topped with lemon or garlic butter.	<b>245</b>
<b>Kingklip Thermidor</b> Fillet of kingklip in a thermidor sauce of garlic, mushrooms and prawns. Gratinated with Parmesan cheese, garnished with grilled lemon.	<b>260</b>
<b>Calamari</b> Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.	<b>215</b>
<b>Salmon</b> (Subject to availability) Grilled and finished off with our chilli, garlic and parsley butter.	<b>245</b>
<b>6 Queen Prawns</b> Grilled and finished off with either lemon butter, garlic butter or peri-peri.	<b>225</b>

### COMPLIMENTARY SIDE

A complimentary sumptuous side of your choice will accompany your seafood dish – enjoy! Our delectable array of sides includes gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

## LIGHTER GRILLS

<b>The Hussar Burger</b> Juicy and bursting with flavour, indulge in a 200g ground South African beef burger, or savour a tender, grilled chicken breast burger. Equally delicious and satisfying.	<b>115</b>
<b>Served with a sauce of your choice</b>	<b>130</b>
<b>Served with a topping of your choice</b>	
Bacon, biltong, feta,	1 Topping   <b>130</b>
blue cheese crumble or avo.	2 Toppings   <b>145</b>
<b>The Hussar Steak Roll</b> A lightly toasted bun with flavourful steak smothered in our Hussar basting. Served with fries.	<b>145</b>



6 Queen Prawns

**SUSTAINABLY  
SOURCED SEAFOOD**





Chicken Stack

## POULTRY

**Parmesan Chicken Breasts** 155  
Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with a creamy mustard sauce.

**Chicken Stack** 160  
Oven-roasted seasonal vegetables stacked with grilled chicken breasts and topped with a tomato confit.

**Deboned Half Chicken** 160  
Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.

## VEGETARIAN

**Roasted Veg Stack** 130  
Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.

**Lentil Curry** 145  
Lentils in a Cape Malay curry, complemented with seasonal roasted vegetables and cherry tomato sambal. Served with fried poppadoms.

**Gnocchi** 145  
Sautéed gnocchi served with either mushroom sauce, roasted butternut and feta or a rich Napolitana sauce.

All our produce is locally sourced, from our network of suppliers built up over the years. Each region has its own supply chain, ensuring the best quality for our customers while safeguarding the future of our planet.



Lentil Curry



Death by Chocolate

## DESSERTS

**Crème Brûlée** 70  
The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.

**Death by Chocolate** 70  
Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with a biscuit crumble, brûléed orange and vanilla pod-infused ice cream.

**Hussar Grill Ice Cream Dessert** 70  
This extravagant dessert is a beguiling combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better.

**Vanilla Ice Cream and Decadent Chocolate Sauce** 65  
A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod-infused ice cream.

**Malva Pudding** 70  
A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.

**Baked Cheesecake** 70  
We believe ours is the finest in town. Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection. Served with a dollop of cream or vanilla ice cream.

**Apple and Blueberry Crumble** 75  
A lighter alternative, this classic is bursting with spiced apple and blueberry flavours. Complemented by the buttery crumble, a delicious end to the evening.

### DESSERT WINE

**Nederburg Noble Late Harvest Paarl** 235  
A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

### SIGNATURE DESSERT

**Chocolate Vodka Martini** 60  
So much more than simply chocolate vodka topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition.

### SPECIALITY COFFEES & DON PEDROS

Enjoy your Speciality Coffee or Don Pedro with any of the following: Amarula, Frangelico, Jameson Irish Whiskey, Kahlúa, Tia Maria or Disaronno Amaretto.

	Single	Double
Jameson Irish Coffee	55	70
Speciality Coffee	55	70
Don Pedro	55	70




Alcohol Not For Persons Under The Age Of 18.

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