

Welcome!

The Godfather has a proud tradition of exceptional food and service. For almost 27 years The Godfather traded in Centurion. It has been a landmark since 1984, moved to a new home in Midstream in 2018. We are privileged to be an independent restaurant so that we can source exceptional produce and can remove any items from our menu that do not meet our stringent standards. All beef served at The Godfather is SA Grainfed Beef. We make a special effort to procure the very best quality products for all our menu items. Our beef is matured for a minimum of 21 days and then cut on a daily basis to ensure the finest product for our customers. Vegetables are delivered fresh from the market each day. We take special pride in the selection of our wines. The aim of each person at the Godfather is to provide you with a memorable dining experience, with management always on hand to see to your needs and to ensure that the food is prepared to the highest standards with quality and hygiene being paramount. Please remember that your food may sometimes take a little longer to arrive at your table as everything is freshly and individually prepared. Our waiting personnel & grillers take pride in what they do and we have very high expectations of them. You may too! If your dining experience is less than impressive, please let us know.

Your hosts

Steve & Janet

THE GODFATHER RESTAURANT - EST 1984



Welkom!

The Godfather is trots op die diens en kos wat bedien word. Omtrent 27 jaar gelede was The Godfather in Centurion gestig en was legendaries in die omgewing sedert 1984. In 2018 het The Godfather verhuis na Midstream toe. Ons is geeërd om 'n onafhanklike restaurant te wees wat ons in staat stel om te besluit oor nuwe produkte van uistaande gehalte en ons kan enige item van die spyskaart verwyder wat nie aan ons hoë standaard voldoen nie. Ons maak eksklusief gebruik van "S A Grainfed" beesvleis. Ons maak spesiale voorsiening vir die hoogste standaard van alle voedsel wat voorberei word. Beesvleis is vir minstens 21 dae veroudered en dan daaglik gesny om die optimale standaard te verseker. Groente word daaglik vars van die mark afgelewer. Spesiale aandag word bestee aan ons wyne. Die mikpunt van elke personeelid by The Godfather is om u 'n uitstekende eet geleentheid te voorsien, met bestuur naby om te verseker dat u altyd die beste diens en kos kry, met 'n oog op kwaliteit en higiëne. U kos sal miskien bietjie langer neem om op tafel te kom weens die feit dat elke item uitsonderlik en vars vir u voorberei word. Ons bedienings en voorbereidings-personeel is trots op hul werk en ons stel baie hoë standaard vir hulle. U mag ook! As u eetgenot minder as uitstekend is, laat ons beslis daarvan weet.

U gashere

Steve & Janet

HORS D'OEUVRES | VOORGEREKTE



HORS D'OEUVRES | VOORGEREGTE

Beef Fillet Carpaccio • Beesfilet Carpaccio thinly sliced raw fillet served with capers, parmesan cheese, black pepper and dressed with balsamic vinegar and olive oil dun gesnyde rou filet bedien met kappertjies, parmasan kaas, swart pepper en bedek met balsamic asyn en olyfolie	99.00
Calamari grilled, crumbed or mozambican (peri-peri cream) style gerooster, gekrummel of mosambiekse (peri-peri room) styl	96.00
Chicken Livers • Hoenderlewertjies in a creamy peri-peri sauce • in roomerige peri-peri sous	75.00
Jalapeno Rissoles cheese & jalapeno rissoles crumbed and flash fried, served with thai sweet chili sauce or avo sauce • kaas & jalapeno pasteitjies, gekrummel en diep gebraai. bedien met thai rissie sous of avokadopeersous	75.00
Fried Haloumi • Gebraaide Haloumikaas haloumi fingers fried, served with tomato slices, rye toast & balsamic reduction gebraaide haloumi vingers, bedien met tamatieskywe, rog roosterbrood & balsamiese reduksie	73.00
Panko Prawns • Panko-garnale (when available / indien beskikbaar) premium long prawns in japanese bread flakes served with a thai chilli mayonaise uitgesoekte lang garnale in japanesekrummels, bedien met thai-rissie mayonaise	S.Q.
Roquefort Snails • Slakke met Bloukaas in garlic butter topped with blue cheese • in knoffelbotter, bedek met blou kaas	76.00
Snails • Slakke in garlic butter with a topping of cheese sauce In knoffelbotter met 'n kaassous bolaag	76.00
Shrimp cocktail • Steurgarnaalkelkie retro favourite • 'n ou gunsteling	96.00



HORS D'OEUVRES | VOORGEREGTE

SALADS | SAUCES

Greek salad • Griekse slaai

85.00

basic salad topped with feta, olives and our greek dressing
basiese slaai met feta, olywe en ons griekse slaaisous

Roquefort Salad • Roquefort Slaai

85.00

basic salad topped with crumbled blue cheese and a creamy blue cheese dressing
basiese slaai met gekrummelde bloukaas en 'n romerige bloukaassous

Vegetarian Platter • Vegetariese Dis

145.00

ask your waiter for details
vra u kelner vir besonderhede



SAUCES | SOUSE

	FULL	HALF
Cheese Sauce • Kaassous	30.00	17.00
Creamy Garlic Sauce • Knoffelroomsous	30.00	17.00
Monkey Gland Sauce • Kruiesous	30.00	17.00
Garlic Butter Sauce • Knoffelbottersous	30.00	17.00
Pepper Sauce • Peppersous	30.00	17.00
Peri Peri Sauce • Peri-perisous	30.00	17.00
Mexican Chilli Cheese Sauce • Meksikaanse Chilli-Kaassous	33.00	18.00
Mushroom Sauce • Sampioensous	33.00	18.00

SIDE DISHES | BYGEREGTE

Fresh Veg of the day A portion of 1 veg	22.00
A portion of 2 veg	42.00
Garlic bread • Knoffelbrood	42.00
topped with creamy garlic sauce • bedek met romerige knoffelsous	
Cheesy Garlic bread • Knoffelbrood met Gesmelte Kaas	55.00
Onion Rings • Uie Ringe	44.00



SALAD | SAUCES | SIDE DISHES

FROM THE CHARCOAL | BRAAIGEREGTE



All our steaks can be prepared with either our traditional famous barbeque basting or the spicy crusting of crushed black pepper, mustard seed and course salt • Al ons vleissnitte kan voorberei word met ons bekende tradisionele BBQ braaisous of met 'n bedekking van gemaalde swartpeper, mosterdsaad en growwe sout • Our charcoal grills are served with a baked potato, fries, mash, veg or side salad • Ons braaigeregte word bedien met 'n keuse van 'n gebakte aartappel, skyfies, kapokaartappels, groente of 'n slaai

STEAKS • BIEFSTUKKE		300g	400g
Rump • Kruisskyf		152.00	195.00
Sirloin • Lendeskyf		152.00	195.00
New York Cut Sirloin New York Sny Lendeskyf			195.00
<small>rare or medium rare only • rou of medium-rou alleenlik</small>			
		220g	320g
Fillet		S.Q.	S.Q.
T-BONE • T-BEEN			
T-bone • T-been (550g)			197.00
Junior T-bone • Junior T-been	<small>(When available / Wanneer beskikbaar)</small>		187.00
<small>sirloin on the bone • lendeskyf op die been bedien</small>			
RIBS			
Beef Ribs • Beesribbetjie		Ladies 185.00	Mens 260.00
<small>(When available / Wanneer beskikbaar)</small>			
Lamb Ribs • Lamsribbetjie		198.00	280.00
<small>(When available / Wanneer beskikbaar)</small>			
Spare Ribs (Pork) • Varkribbetjie		175.00	255.00

All sizes are approximate and raw weight • Alle porsiegroottes is afgerond en is die rou gewig.
R40-00 will be charged extra for persons sharing. • R40-00 sal ekstra gevra word vir persone wat deel
Prices subject to change due to extra-ordinary increases from suppliers
Pryse mag verander as gevolg van buitensporige prysverhogings van verskaffers
All prices include VAT • All pryse sluit BTW in

FROM THE CHARCOAL | BRAAIGEREGTE

(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

LAMB • LAMSVLEIS

Karoo Lamb Chops • Karoo Lamskottelette 215.00

Lamb Shank • Lamskenkel (When available / Wanneer beskikbaar) S.Q.
marinated in a delicious "syrupy" lemon & herb sauce
gemaarineer met 'n stroperige suurlemoen & kruiesous.

CHICKEN SCHNITZELS • HOENDER SCHNITZELS

Lemon butter sauce • suurlemoenbotter sous 130.00

a la Godfather 165.00
shrimps, mushrooms and cheese sauce • garnale, sampioene en kaassous

OTHER

Oxtail • Beesstert (When available / Wanneer beskikbaar) S.Q.
home-made served on a bed of rice • tuisgemaak bedien met rys

All sizes are approximate and raw weight • Alle porsiegroottes is afgerond en is die rou gewig.
R40-00 will be charged extra for persons sharing. • R40-00 sal ekstra gevra word vir persone wat deel
Prices subject to change due to extra-ordinary increases from suppliers
Pryse mag verander as gevolg van buitensporige prysverhogings van verskaffers
All prices include VAT • All pryse sluit BTW in



FROM THE CHARCOAL

SEAFOOD | SEEKOSSE

Our seafood is served with a baked potato, rice, fries, mash, side salad or veggies • Ons seekos word bedien met 'n gebakte aartappel, rys, skyfies, kapokaartappels, slaai of groente

(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

Kingklip • Koningklip (when available / indien beskikbaar) grilled • gerooster	S.Q.
Calamari • Calamari grilled, crumbed or mozambique style • gerooster, gekrummel of mosambiekse styl	157.00
Prawns • Garnale a choice of 4, 6, 8 or 12 served with peri peri, lemon butter and garlic sauce 'n keuse van 4, 6, 8 of 12 bedien met peri-peri-, suurlemoenbotter en knoffelsous	S.Q.
Kingklip a la Godfather • Koningklip a la Godfather (when available) shrimps, mushrooms and cheese sauce garnaaltjies, sampioene en kaassous	S.Q.

All sizes are approximate and raw weight • Alle porsiegroottes is afgerond en is die rou gewig.
R40-00 will be charged extra for persons sharing. • R40-00 sal ekstra gevra word vir persone wat deel
Prices subject to change due to extra-ordinary increases from suppliers
Pryse mag verander as gevolg van buitensporige prysverhogings van verskaffers
All prices include VAT • All pryse sluit BTW in



GODFATHER HOUSE SPECIALITIES

(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

Chocolate Chilli Fillet • Sjokolade Rissie Fillet (220g) S.Q.

dark imported chocolate sauce with a touch of chilli
donker ingevoerde sjokolade sous met rissie

Fillet a la Godfather S.Q.

served with lightly flavoured picallili mustard, mushroom and white wine sauce
met liggegeurde mostert, sampioen- en witwynsous

Sirloin a la Godfather • Lendeskyf a la Godfather 185.00

with a creamy mexican chilli sauce • met 'n romige mexikaanse chillisous

Godfather Carpetbagger (when available / indien beskikbaar) 215.00

junior t-bone stuffed with cheddar cheese and smoked mussels
junior t-been gevul met cheddarkaas en gerookte mossels

Trio of Ribs (±1.3kg) (when available / indien beskikbaar) 375.00

a platter of beef, lamb and pork ribs • bees-, lam- en varkribbetjies

Surf 'n Turf S.Q.

200g fillet with 2 tiger prawns on a bed of rice
200g filet met 2 "tiger" garnale & gegeurde rys

All sizes are approximate and raw weight • Alle porsiegroottes is afgerond en is die rou gewig.
R40-00 will be charged extra for persons sharing. • R40-00 sal ekstra gevra word vir persone wat deel
Prices subject to change due to extra-ordinary increases from suppliers
Pryse mag verander as gevolg van buitensporige prysverhogings van verskaffers
All prices include VAT • All pryse sluit BTW in



FROM THE CHARCOAL

