

—Fat Harry's—



Opening Times:

Monday 16h00 - 22h00 | Tuesday - Thursday 12h00 Midday - 23h00 |
Friday - Sunday 12h00 Midday - Till Late

Tel: (021) 671 7433 | Email: fatharry.gm@gmail.com

FAT HARRY'S FOR REALZ MEALS

Fat Harry's brings you a weekly meal order. Please ask your waiter for details and a menu of listed items that we offer to those who are too busy to come and eat with us. These meals are made with love and packaged individually for you! Orders are made weekly and all dishes are freezable and will last.

The Fat Harry's family is passionate about our customers and the members of our happy little family, follow us on twitter and like us on Facebook to see what we get up to and how you can come and have a good time.

Keep in touch! There's nothing worse than not keeping up with your mates, let us know how your experience was and if you have any feedback let us know! We love to tell everyone how well they did or what needs some attention, so please don't hesitate to contact us!

Fat Harry's is also available for your own personal venue hire! Should you wish to make us your place to party please speak to the manager on duty and they will be able to assist you. This includes set menus and other attractive deals.

Fat Harry's hosts a variety of live music on Saturday evenings, Be sure to join us for evenings of authentic acoustic classics and more, see in store and keep an eye on our boards for any upcoming events.



Fat Harry's



@FatharryGM

SNACK PLATTER | R85

Olives, feta & artichokes, homemade biltong and assorted nuts.

LOCAL CHEESE AND CHARCUTERIE BOARD | R135

Cheddar, camembert, blue cheese, bresaola, prosciutto & salami. Served with bread, pickles and homemade chutney.

MINI LAMB SAMOSAS WITH A MINT YOGHURT | R45

SALT AND PEPPER SQUID & SMOKED PAPRIKA MAYO | R45

Crispy baby squid tubes & head, crushed salt & pepper with a homemade mayonnaise.

FREE RANGE CHICKEN LIVERS | R45

Sautéed chicken livers in tomato sauce, a dash of chilli, fresh basil , topped off with sour cream.

CHORIZO AND CHICK PEAS | R45

Sliced chorizo sautéed with chick peas, tomato sauce & roasted red pepper.

CRISPY SMOKED HAKE & POTATO FISH CAKES | R45

Crumbed smoked hake and potato cakes served with a homemade mayonnaise.

Tapas...

AL'NATURAL BLACK MUSSELS | R45

Fresh West Coast mussels steamed in a white wine, garlic, celery and onion cream sauce, served with ciabatta.

FAT HARRY'S MUSSELS | R45

Fresh West Coast mussels done in a traditional African chakalaka sauce and cream, served with ciabatta.

PREGO PRAWNS | R55

Mozambican style queen prawns done in garlic based prego sauce.

SALADS

CAMEMBERT SALAD | R74 (V)

Freshly tossed mixed lettuce, with seasonal fruit, deep fried camembert cheese topped with a berry coulis and melba toast.

FUSION CHICKEN | R68

Free range marinated prego chicken, served with lettuce leaves, an orange and mango coulis and croutons.

FAT HARRYS HOUSE SALAD | R74

Rockford salad with a twist!

GREEK SALAD | R58 (V) (GF)

Traditional salad, feta marinated olives and mixed greens.

...Tapas and Salads

FREE RANGE LAMB BURGER | R95

Lamb burger, rocket, tzatziki and hummus served with sweet potato fries and onion rings.

GOURMET BURGER OF THE DAY | R85

Hand made beef patties with a creation du jour, ask your water, served with chips and onion rings.

BANTING BURGER | R85

200g Pure beef patty topped with a portabella mushroom, sauce verde served with a seasonal salad.

Grilled 32 Day Sirloin with a side of your choice GF

200G | R105

300G | R130

Grilled AAA Grade fillet with a side of your choice GF

200G | R130

300G | R180

LEMON AND HERB BABY CHICKEN | R125

Roasted free range baby chicken marinated in lemon, olive oil, rosemary & thyme. Served with roasted Mediterranean veg, garlic baby potatoes and salsa verde.

PREGO BABY CHICKEN | R125

Roasted free range baby chicken marinated in a Portuguese marinade, served with roasted Mediterranean veg, garlic baby potatoes and a tangy prego sauce.

FAT HARRY'S PORK BANGERS | R85

3 Handmade pork bangers served on a bed of mustard mash, topped off with rich onion gravy.

Mains...

SLOW ROASTED PORK BELLY | R135 GF

Keg pressed pork belly served on a bed of green beans & sweet potato mash, drizzled with a creamy mustard sauce.

BEER BATTERED FISH AND CHIPS | R85

Fresh battered hake served with chips, mushy peas and a homemade mayonnaise.

MOZAMBICAN QUEEN PRAWNS | R155

Queen size prawns pan fried in our secret garlic and chilli sauce served on a bed of jasmine rice.

SALT AND PEPPER SQUID | R95

Crispy baby squid tubes & heads deep fried, chips and smoked paprika mayonnaise.

AL 'NATURAL BLACK MUSSELS | R90

Fresh West Coast mussels steamed in a white wine, garlic and onion cream sauce served with ciabatta.

FAT HARRY'S MUSSELS | R90

Fresh west coast mussels done in a traditional African chakalaka sauce and cream, served with ciabatta.

SPAGHETTI AND MEATBALLS | R85

Classic Italian favourite, served with a mild tomato sauce, fresh spaghetti and grated local parmesan.

CREAMY GORGONZOLA GNOCCHI | R85 V

Fresh Gnocchi, pecan nuts and baby spinach smothered in creamy gorgonzola sauce.

RATATOUILLE | R85 V

Chefs favourite, summer roasted vegetables served in a traditional tomato base sauce served with al dente tagliatelle.

CAPE MALAY VEG CURRY | R80 GF

Mediterranean roasted vegetables in a mild creamy curry sauce served with coriander and tzatziki sauce.

CLASSIC DURBAN BEEF RED CURRY | R80

Served with spiced rice and greek yoghurt.

...Mains

PECAN NUT PIE, VANILLA POD ICE CREAM | R40

DARK CHOCOLATE MOUSSE | R45

A familiar favorite served with a pinch of whipped cream.

CRÈME BRÛLÉE, BISCOTTI | R40

STICKY TOFFEE PUDDING, ICE CREAM | R45

DON PEDRO | R34

Your choice of vanilla ice cream with either Whisky, Kahlúa, Mint Liqueur, Frangelico or Amarula

CAFETERIA

AMERICANO

| R16 **AMARULA** | R33

DECAFFEINATED COFFEE

| R17 **COINTREAU** | R33

TEA

FRANGELICO | R33

CEYLON, ROOIBOS OR EARL GREY

| R13 **IRISH WHISKEY** | R33

ESPRESSO

JAMAICAN RUM | R33

SINGLE

| R19 **KAHLÚA OR TIA MARIA** | R33

DOUBLE

| R21

CAPPUCCINO

| R18

SPECIALITY COFFEE

Desserts and Cafeteria

VALPRE SPARKLING/STILL WATER 1LT	R27	TOMATO JUICE	R17
VALPRE SPARKLING/STILL WATER 500ML	R15	FRESH FRUIT JUICE	R23
TIZERS	R25	Mango Orange Cranberry	
COKE	R14	ICE TEA	R18
COKE LIGHT	R14	Peach Lemon	
COKE ZERO	R17	RED BULL	R39
TAB	R14	MILKSHAKES	R24
DRY LEMON	R14	Chocolate Vanilla Lime Strawberry	
GINGERALE	R14		
SODA WATER	R14		
TONIC	R14		
CREAM SODA	R17		
FANTA	R17		
LEMONADE	R14		
Sprite	R17		
Sprite Zero	R17		

Soft Drinks

DRINK
keep it liquid

THE ORIGIN OF THE WILD WENDY ARE A LITTLE SKETCHY BUT THE FOLLOWING IS UNDERSTOOD TO BE TRUE:

Established in 1874 when Pieter De Beer decided that there was a better way to make beer than the current method used by a well-known brew master Oom Glass (believed to be related to Charles Glass).

His first brew was brewed in his garage and kept a secret from his wife and young daughter, Wendy, although they both became suspicious when numerous locals started “popping in to see Piet”.

After the secret was out, and relieved that they approved, he set up a very modest brewery in Worcester with funding from a few of his friends and the local district bank.

Cash flows were very tight and Worcester Breweries was on the brink of liquidation when a tragic fire took the lives of Piet and his wife, and half of the brewery.

The insurance alleged that Piet had started the fire to try and claim on the insurance and did not pay out.

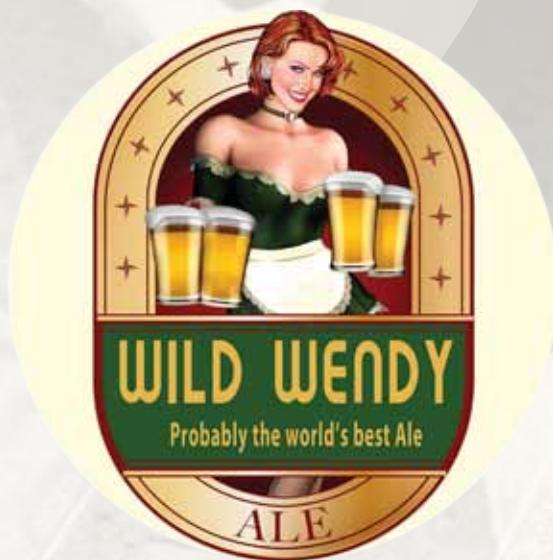
The bank saw no option but to foreclose. Piet's daughter, Wendy, had just turned sixteen and with no relatives around was left to fend for herself - an orphanage seemed like the only option.

Rather than enter the orphanage Wendy took over the brewery and assumed the reins. She took it upon herself to “get to know” the bank manager and was able to hold off the foreclose - some say that she gave up her virginity for the brewery, although this has not been confirmed.

The rest is history, but as you sip the fine Wild Wendy be sure to take a moment to thank her for saving a bit of the Cape's heritage and probably the world's best Lager and Ale.

FAT HARRY'S BEER AND BURGER SPECIAL

EVERY MONDAY Fat Harry's offers you an exclusive opportunity to experience our **FAMOUS BURGER** accompanied by our **HOUSE LAGER WILD WENDY**. What a great way to start the week!



Wild Wendy House Draught

Fat Harry's prides itself in allowing everyone the opportunity to get into the craft beer society.
Have a dable in our wide selection of craft beers by the bottle and share with friends to find what your favourite is!
Some of these beers are seasonal and are subject to availability.

LOCAL BEERS

DRAGON FIERY GINGER	R42
CASTLE LAGER	R19
CASTLE LIGHT	R23
AMSTEL	R23
HANSA	R19
BLACK LABEL	R19
FLYING FISH LEMON/ORANGE	R23

INTERNATIONAL BEERS

HEINEKEN	R28
WINDHOEK LAGER	R23
WINDHOEK LIGHT	R23
WINDHOEK DRAUGHT	R26

CIDERS AND COOLERS

SMIRNOFF STORM	R23
SMIRNOFF SPIN	R23
REKORDERLIG PREMIUM CIDER	R49
Strawberry & Lime	
Pear	
Wild Berries	
CLUVER & JACK APPLE CIDER	R36
EVERSON'S CLOUDY CIDER	R35
SAVANNA	R26
Dry	
Light	
Dark	
Angry Lemon	
HUNTERS DRY	R25

Beers and Ciders

DRINK
keep it liquid

WHISKEY

BAINS	R21
BELLS	R17
CHIVAS 12 YRS	R32
FAMOUSE GROUSE	R17
GLENMORANGIE NECTAR	R57
GLENMORANGIE ORIGINAL	R45
GLENMORANGIE LASANTA	R57
GLENMORANGIE QUINTA RUBAN	R57
HIGHLAND PARK 12YR	R53
J&B	R17
JACK DANIEL	R24
JAMESON	R23
JOHNNIE BLACK	R35
JOHNNIE GOLD	R69
JOHNNIE RED	R20
THREE SHIPS	R18
WOODFORD RESERVE	R36

LIQUEURS

AMARETTO	R22
APPLE SOURS	R22
BLUE CURACAO	R22
CAPE VELVET	R22
CASSIS	R22
PASSOÃ PASSION FRUIT LIQUEUR	R22
JAGERMEISTER	R22
JOSE CUERVO	R22
LOVOKA CARAMEL	R22
LOVOKA CHOCOLATE	R22
MALIBU	R22

PONCHO'S TEQUILA BLACK	R22
TEQUILA GOLD	R22
TIA MARIA	R22
GIFFARD TRIPLE SEC	R22
AMARULA	R18
PEPPERMINT	R18
CAPE VELVET	R18
EL JIMADOR	R18
White Gold	
KAHLUA	R18
GRAPPA ANOTELLA	R24
DON JULIO	R35

BRANDIES AND COGNACS

KWV 10 YEAR	R24
KWV 5 YEAR	R18
VAN RYN'S 12 YEAR	R50
VAN RYN'S 10 YEAR	R32
RICHELIEU	R13
KLIPDRIFT	R13
KLIPDRIFT GOLD	R21
KLIPDRIFT PREMIUM	R21

PORTS AND CHERRY'S

ALLESVERLOREN	R19
MONIS MEDIUM	R16
PALE DRY & FULL CREAM	R16

Spirits

DRINK
keep it liquid

BUBBLY'S

D'ARIA POPSONG SAUVIGNON BLANC: (DURBANVILLE) | R125.00

A crisp dry Bubbly with a supernova of flavours reverberating out of a cellar with great acoustics.

PHILIP JONKER ENTHEOS NV MCC: (BONNIVALE) | R200.00

Chardonnay/Pinot Noir with flavours of winter melon and a slight smokiness on the finish.

GROOTE POST BRUT ROSE MCC: (DARLING) | R230.00

This MCC is salmon-pink tinged with flavours of strawberry and hints of yeasty biscuit.

WHITES

DELHEIM HEERENWIJN SAUVIGNON BLANC: (STELLENBOSCH) | R34/R110.00

Fresh citrus and passion fruit aromas followed by rich tropical fruit on the palate.

RUDI SCHULTZ SAUVIGNON BLANC: (STELLENBOSCH) | R165.00

Shows aromas of melons, mandarin and hints of grass, says Rudi. The palate is refreshing, with a long citrus finish.

MILES MOSSOP INTRODUCTION CHENIN BLANC:(STELLENBOSCH/PEDERBERG) | R155.00

The palate is full and rich with intense flavours of stone fruit, honeysuckle and fennel bulb.

MAN FAMILY WINE CHARDONNAY: (AGTER-PAARL) | R38/R115.00

Fruity citrus, lime, pineapple and white peach/nectarine flavours with a hint of vanilla spice.

GROOTE POST OLD MANS BLEND (SAUV/CHENIN/SEMILLON): (DARLING) | R34/R117.00

Complementary Granny Smith apple and tropical fruit flavours on the palate that are sure to develop into a terrific value for money crowd pleaser.

KRONE CHARDONNAY/PINOT NOIR: (TULBAGH) | R44/R130.00

Dry, zesty and textured palate – showing leesy complexity with brush of neutral oak derived from a year in cask.

GROOTE POSTRIESLING: (DARLING) | R155.00

This wine displays beautiful rose petal and peach fragrances on the nose, ginger and spice tantalize the palate. The wine has a long, lingering aftertaste.

BLAAUWKLIPPEN ZINFANDEL WHITE: (STELLENBOSCH) | R220.00

This refreshing Blanc de Noir, with its salmon colour has layers of peach apricot and quince on the nose which follows through neatly to the palate.

TIMOTHY WHITE (SAUVIGNON/SEMILLON): (FRANSCHHOEK) | R182.00

Light yeasty aromas and tones of citrus and fresh picked apples on the nose with a rich creamy complexity and cherries on the palate.

Wines: Bubbly and Whites

ROSE

D'ARIA BLUSH: (DURBANVILLE) | R32/R95.00

A blend of two varieties of fresh, crisp Sauvignon blanc flavours combining with Merlot's red berry fruits. Made in a just off-dry style, the wine appears dry and promises broad appeal.

DELHEIM PINOTAGE ROSE: (STELLENBOSCH) | R115.00

Vibrant, light pink in colour. Crisp acidity with sweet berry fruit. The wine is still primary with cranberry and wild strawberry flavours on the palate and nose.

REDS

FLAGSTONE MERLOT: (SOMERSET WEST) | R32/R100.00

There is a mixture of dark red fruit, cigar box and mint aromas with well balanced wood. Sweet, spicy undertones give this wine great depth.

DE WAAL PINOTAGE: (STELLENBOSCH) | R44/R130.00

A medium bodied wine with flavours of ripe plums and cherries. The palate is rich, with a lingering finish and well integrated tannins.

RIJKS TOUCH OF OAK PINOTAGE: (TULBAGH) | R175.00

This dark red coloured wine has an intense nose of black fruits and mulberry, with underlying cherry aromas and vanilla spice. A lively, medium bodied and complex palate supported by layers of smooth tannins.

MAN FAMILY WINE SHIRAZ: (AGTER PAARL) | R38/R115.00

Mouth-filling black currant and plum flavours with finely integrated tannins.

OAK VALLEY SHIRAZ: (ELGIN) | R250.00

Cherry fruit and forest berry flavours with lingering dark chocolate and spicy finish. Ultra soft and silky tannins.

LOUIS NEL TITANIC CABERNET SAUVIGNON: (STELLENBOSCH) | R43/R130.00

Titanic is a big wine that makes waves and does not like ice (especially Ice Bergs).

Lots of red fruit flavours as well as black berries and subtle oak flavours with soft tannins.

MOOIPLAAS CABERNET SAUVIGNON: (STELLENBOSCH) | R255.00

An elegant and sophisticated wine revealing complex layers of cassis, dark fruit, hints of leather, tobacco and spice. Well structured, fine velvet tannins and lingering aftertaste.

Allines: Rose and Reds...

VONDELING PETIT ROUGE: (PAARL) | R30/R90.00

A vibrant fruit filled aroma of sleek cherries, subtle raspberry and soft, black pepper carries through beautifully to the palate and is nicely supported by refined tannins with a smooth finish.

PAINTED WOLF PELOTON ROUGE: (PAARL/SWARTLAND) | R175.00

A brooding, spicy, Cape Blend with a full rich mouth feel and a velvety long finish.

STARK CONDE POST CARD SERIES ELGIN PINOT NOIR: (ELGIN) | R200.00

This wine has the classic strawberry and cherry fruit you expect from a pinot with a touch of peppery Asian spice that is typical of Elgin. Very pretty mouthfeel with fine polished tannins.

BLAAUWKLIJPPEN ZINFANDEL: (STELLENBOSCH) | R220.00

This wine entices with cinnabun and dry fruit aromas against a slightly peppery backdrop. The palate delivers a medley of intense dried - fruit flavours, for which this cultivar is well known.

RUPERT AND ROTHSCHILD - CLASSIQUE: (FRANSCHHOEK) | R265.00

A blend of Cabernet Sauvignon and Merlot. Fresh raspberry aromas, plum blossom, ripe fig nuances and cassis undertones with exceptional elegance and length.