



Spring water

Still & Sparkling (750ml) – Order a bottle of water for the table **38**

Being a responsible and sustainable business is important to us. We are working towards becoming single use plastic free. Our mineral water glass bottles are returnable.

Should you wish to take yours with you, a R5 deposit charge is payable.

Tapas & Sharing

Share 3 – 165

Share 4 – 216

Order a dipping Mayo – Chimichurri Mayo|Peri Mayo **8**

Fire-Grilled Wings – BBQ|Asian🌶️|Chimi **58**

Chicken wings sous vide* in lemon and olive oil, grilled on a wood fire and dressed with either BBQ sauce, our Asian chilli & ginger hot sauce or homemade South American Chimichurri sauce. 🌶️

Try our blue cheese sauce with the BBQ wings – add 10

Wood-Fire BBQ Chicken Taco's - Plancha* grilled bbq chicken **59**
in two soft shell tacos with fresh tomato, red onion and coriander yogurt dressing. 🌶️

Squid – Fried|Grilled **69**
Salt & pepper squid, dusted in spices and fried crispy or plancha* grilled squid with chilli & ginger. 🌶️

Chicken Samosa - Spicy authentic Cape Malay chicken and **55**
coriander samoosas with coriander yoghurt dipping sauce. 🌶️🌶️

Chicken Livers Peri-Peri - Cold-Smoked chicken livers cooked **54**
in a creamy, but spicy Mozambiquan peri-peri sauce. 🌶️🌶️

Transform to Vegetarian with baby marrow cubes fried in butter.

Poppers – Crumbed|Bacon wrapped, add 15 **60**
Pickled jalapeno chillies stuffed with feta cheese and drizzled with berry sauce. 🌿🌶️

Extra popper 🌶️ **20**

Churrasco - Sirloin cooked MR over a wood fire in true **59**
Argentinian style, dressed with Chimichurri sauce. 🌶️

Boerewors BBQ - Grilled traditional Boerewors served with **42**
pickles and BBQ dipping sauce. 🌶️

Plancha*: a thick metal plate over a wood fire used to add char and flavour to food at a very high temperature.

Diane sauce*: pan-fried onion & mushroom in butter with Dijon mustard & thyme, cream and brandy.

Sous vide*: meat is vacuum packed and cooked in a water bath to retain juices and flavour.

Lunchy & Light

Cold salad bowls – get 3 for 199 (sit-down or take-away)
– upsize to dinner portion 95

Chicken & Chickpea Bowl – Grilled chicken breast, crispy chickpeas, tomato, cucumber, mayo, pickled red onions, cabbage & lettuce. 🍅 **70/95**

Chimichurri Steak Bowl – Grilled sirloin steak, crispy chickpeas, tomato, cucumber, cabbage & lettuce with Chimichurri sauce and pickled red onions. 🍅 **70/95**

Chicken & Berry Bowl – Grilled chicken breast, avocado, chickpeas, cabbage & lettuce with berry sauce and yogurt. 🍇 **70/95**

Charred Veggie Bowl – Plancha* grilled seasonal veggies, crispy chickpeas, tomato, cucumber, cabbage & lettuce with Chimichurri mayo and crispy onions. 🌿 **70/95**

Warm bowls

Bowl of Happiness – Crispy fried squid tubes and tentacles served on chips and drenched in our Asian chilli & ginger sauce with fresh Coriander. We call it the bowl of happiness for good reason, you can thank us later with a smile. 🌶️ **149**

Loaded Steak Bowl – Upsize to 300g **R189**
Perfectly grilled 150g Sirloin on chips loaded with cheese sauce, jalapeno slices and Chimichurri sauce, topped with crispy onions. 🍅 **139**

Chicken & Broccoli Bowl – Grilled chicken, grilled broccoli, white rice, spicy Asian chilli & ginger sauce, topped with pickled red onion. 🌶️ 🍅 **130**

Plant Based Bowl – Grilled Vegan Mushroom & Lentil patty, sliced and served on grilled seasonal veggies with white rice, Chimichurri sauce and crispy onions. 🌿 **120**

Sandwiches

Open Sandwich – Light, open fire-toasted sourdough sandwich topped with butter lettuce & red cabbage salad mix, tomato cubes, crispy chickpeas and pickled onion. **Sides sold separately.** **40**

- 🔪 add chargrilled chicken, feta and Dijon mustard mayo 🍅 **25**
- 🔪 add smokey bacon and Emmenthal cheese 🍅 **25**
- 🔪 add grilled baby marrow and feta 🌿 **20**
- 🔪 add avocado 🌿 **15**

Braai Broodjie – We've spend some time next to the fire & we think we have perfected our signature braai toastie, using locally made "Pain de Mie" loaf, oozy cheese and crispy outside delivering the perfect crunch – all compliments of our roaring wood fire. **55**

- 🔪 **The "Dutchman"** - Cheddar, tomato and pickled red onion 🌿
- 🔪 **The "Chilli Popper"** - Smokey bacon, feta and jalapeno 🍅 🌶️
- 🔪 **The "Yummy Mummy"** - Chargrilled chicken and Dijon mustard mayo 🍅
- 🔪 **The "Millennial"** - Emmenthal cheese, Chimichurri and tomato 🌿

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The Grill

Our steaks are rubbed with olive oil, Dijon mustard, fresh thyme and rosemary and grilled to perfection over a wood-fired grill which is the heart and soul of our kitchen and restaurant.

Sides sold separately. 🌶️

Fillet Steak Diane – Our specialty, Beef Fillet grilled over our wood fire with creamy Diane sauce*, flambéed tableside. **250g|220** ❤️

Chicken Diane – Sous vide* deboned chicken thigh in olive oil, lemon & thyme and grilled on our wood fire with Diane sauce*, flambéed with brandy tableside. **300g|145**

Beef Sirloin - Our recommended cut, wet aged for a minimum of 30 days. This cut has a fat cap, great meat flavour, tender and juicy. Recommended cooking temperature of MR to M. **150g|89**
300g|165

Beef Fillet – No fat, not as flavourful as Sirloin but very tender, recommended cooking temperature MR to M. **250g|195**

Beef Rump Steak – Loved by South Africans and often cooked on the braai, with a nice fat cap and more intense meat flavour than Sirloin but slightly less tender. Recommended cooking temperature MR to M. **300g|165**

Chicken Espetada – Deboned chicken thigh, sous vide* till tender and juicy, rubbed with rosemary salt & garlic and grilled on our wood fire with lemon & herb compound butter. **300g|115** ❤️

Rump Espetada - 300g Cubed Rump steak, rubbed with rosemary, garlic & salt and grilled to your liking on our wood fired grill with Peri Peri compound butter. **300g|159**

Sides & Sauces

Dipping Mayo's – *perfect dip for chips* **8**
Chimichurri mayo or Peri mayo

The “Other Half” Portion: **12**
I'll just have a salad, (and eat your chips) - add some extra chips to your order for your “other half”, if you don't like sharing.

Add to your wood-fire experience:
Add 3 classic sides and sauces **60**
Add 3 signature or classic sides and sauces **90**

Classic **25**

Buttermilk onion rings 🌿
Thick-cut potato chips 🌿
Sweet potato chips 🌿
Fire roasted jacket potato 🌿
Asian slaw 🌶️🌿

Chopped house salad 🌿
White rice 🌿
Chimichurri sauce 🌿
Cheese sauce 🌿
Black pepper sauce 🌿

Signature **35**

Cauliflower mash 🌿
Plancha*-grilled veggies 🌿
Black mushroom & thyme sauce 🌿
Load your fries – cheese sauce, jalapeno and crispy bacon 🌶️🌶️

Garlic & parmesan sauce 🌿
Blue cheese sauce 🌿

Do not include fries.

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Belly Ribs & BBQ smiles

Signature American-style pork belly ribs dusted with our BBQ dry spice rub, slow roasted and finished off on the wood-fired grill with our in-house tangy BBQ sauce. 🍖

Half Rack
Full Rack

480g|169
960g|299

Challenge the BEAST

1500g|450

Follow this hashtag **#BeastChallenge** on our socials. Only attempt if you are brave enough to join our other “Beast Slayers” on the wall of fame, all you have to do is devour 1.5kg of our primo pork belly ribs and chips within 1 hour. Make it, and get your very own Beast Cap, wooden name plaque on our wall, a R100 “Eatery griller” voucher for your next visit and bragging rights for life.



Burgers & Beer

There is nothing like a Burger & Beer combo, order any burger, plus a pint of draught beer on tap, tag us on your socials using #BurgerTwoBeers and your second beer is on us!



Choose between Ground Beef (180g), Chargrilled Chicken breast fillet or Vegan patty. *Sides sold separately.*

Jailhouse Burger - Wood-fire grilled patty, lettuce, tomato, gherkins, pickled red onion and mustard mayo. 66

The Cape Towner - Wood fire-grilled patty, emmenthal cheese and grilled bacon. 89

The Lockdown - *it hurts a little, but changes your life* 86
Wood fire-grilled patty, spicy Asian chilli & ginger slaw and sliced Jalapeno chillies. 🌶️

The Hangover - *Our signature burger at “Eat Out The Box” for the past 11 years* 95

Wood fire-grilled patty of your choice with cheddar cheese, balsamic onion jam and grilled bacon. *This Burger WILL cure your Hangover with another beer of course.*

Burger Extras:

| | |
|----------------------|----|
| Slice of cheddar | 10 |
| Extra patty 🍖 | 35 |
| Fire grilled bacon 🍖 | 20 |
| Avocado 🥑 | 18 |
| Asian slaw 🌶️ | 14 |

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| | |
|---|----|
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| Add 3 signature or classic sides and sauces | 90 |

Vegetarian 🌱 | Plant based 🥬 | Carnivore 🍖 | Hot 🌶️

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