

STARTERS



NACHO'S

SPICY NACHO'S COVERED WITH MELTED CHEDDAR AND MOZZARELLA CHEESE.
SERVED WITH GUACAMOLE, SALSA AND SOUR CREAM ON THE SIDE.
or TRY IT WITH OUR HOME MADE CHILLI CON CARNE.

R45

R67

MUSSELS

CREAMY CITRUS AND WHITE WINE HALF SHELL MUSSELS
WITH TOASTED CIABATTA.

R63

CALAMARI

PAN SEARED CALAMARI TUBES WITH GARLIC, GINGER, CHILLIES
FRESH CORIANDER, ROCKET AND POPCORN TENTACLES.

R63

ESCARGOT

SNAILS TOSSED IN CREAMY GARLIC AND COUNTRY HERB SAUCE
COVERED IN PARMASAN SHAVINGS. SERVED WITH TOASTED CIABATTA.

R49

CHICKEN LIVERS

CHOICE OF TRADITIONAL PERI-PERI
or CREAMY RUBY PORT AND HERB SAUCE.
SERVED WITH TOASTED CIABATTA.

R37

R45

CRAYFISH TAILS

ONE CRAYFISH TAIL, GRILLED WITH GARLIC AND LEMON BUTTER
SERVED WITH RICE or SALAD

R73

SPRINGBOK CARPACCIO

FINE SHAVINGS OF SPRINGBOK FILLET WITH A STRAWBERRY
BALSAMIC GLAZE, ROCKET AND PARMESAN SHAVINGS.

R65

MAINS



SALADS

GREEK SALAD

R65

STANDARD SALAD WITH MIXED LETTUCE, ROCKET, TOMATO, CUCUMBER, FETA, RED ONIONS & OLIVES.

SWEET & STICKY CHICKEN SALAD

R79

GREEK SALAD BASE WITH STRIPS OF CHICKEN BREAST FILLETS, PAN FRIED IN OYSTER&SOYA SAUCE DRIZZLED WITH HONEY.

1854 SALAD

R79

GREEK SALAD BASE, TOSSED WITH SLICED RED WINE POACHED PEARS AND CRUMBED BLUE CHEESE.

ENCHELADA

R89

TWO ROLLED TORTILLAS FILLED WITH EITHER HOME MADE CHILLI CON CARNE OR SPINACH, MUSHROOM AND FETA. TOPPED WITH MELTED CHEDDAR&MOZZARELLA CHEESE. SERVED WITH SALSA, GUACAMOLE AND SOUR CREAM.

CHICKEN SCHNITZEL

R79

TWO HEALTHY SIZE CHICKEN BREAST FILLETS, CRUMBED AND PAN FRIED TO PERFECTION, SERVED WITH A SIDE SALAD & HAND MADE POTATO CHIPS.

SUGGESTED WITH ONE OF OUR SAUCES AS AN EXTRA

R25

GRILLED CHICKEN

R63

TWO FLAME GRILLED CHICKEN LEG QUATERS DONE EITHER PERI-PERI OR BBQ STYLE SERVED WITH CHIPS AND SALAD.

MAINS



PRAWNS R119

5 QUEEN PRAWNS PAN FRIED WITH GARLIC BUTTER, LEMON AND FRESH HERBS SERVED WITH SIDE SALAD AND A CHOICE OF SAVOURY RICE OR HAND CUT POTATO CHIPS

PER PRAWN EXTRA R15

SEAFOOD PLATTER R239

5 QUEEN PRAWNS PAN FRIED WITH GARLIC BUTTER, LEMON BUTTER, 10 HALF SHELL MUSSELS IN A CREAMY WHITE WINE SAUCE, CALAMARI TUBES WITH GARLIC, CHILLI AND FRESH CORIANDER AND PAN FRIED HAKE IN LEMON BUTTER.

SERVED WITH SAVOURY RICE OR HAND CUT POTATO CHIPS.

OR ADD 3 CRAYFISH TAILS R449

HAKE R79

PAN FRIED WITH FRESH HERBS, LEMON, BUTTER & GARLIC OR BEER BATTERED AND DEEP FRIED, SERVED WITH SIDE SALAD, HAND CUT POTATO CHIPS & HOMEMADE TAR TARE SAUCE.

VENISON BURGER R79

HOME MADE (20% BEEF & 80% SPRINGBOK) 300G PATTY ON TOASTED CIABATTA, SERVED ONION MARMALADE SALAD AND HAND CUT POTATO CHIPS.

TRY ANY OF OUR SAUCES WITH YOUR BURGER AS AN EXTRA. R25

SPARE RIBS R149

FLAME GRILLED SPARE RIB (APPROX. 1KG) WITH OUR HOMEMADE BASTING SERVED WITH HAND CUT POTATO CHIPS.

MAINS



LAMB BURGER

R85

HOMEMADE 300GR (ONLY LAMB) PATTY WITH ONION MARMALADE
SERVED ON TOASTED CIABATTA AND HAND CUT POTATO CHIPS&SALAD.

TRY ANY OF OUR SAUCES WITH YOUR BURGER AS AN EXTRA

R25

FLAME GRILLED LAMB CHOPS

R89

DIRECTLY FROM THE LOCAL FARMER! THREE TENDER LAMB CHOPS
GRILLED & BASTED, THE SOUTH AFRICAN WAY, SERVED WITH
SIDE SALAD AND HAND CUT POTATO CHIPS.

FLAME GRILLED PORK LOIN CHOPS

R79

TWO ORGANIC PORK LOIN CHOPS PREPARED WITH OUR USUAL
BASTING OR HONEY&MUSTARD BASTING, SERVED WITH
SALAD & HAND CUT POTATO CHIPS.

RUMP

200G

R85

400G

R149

FILLET

200G

R95

400G

R169

STEAK DIANNE (OWNER'S FAVORITE)

THIS IS OUR SPECIALITY STEAK! 100% OAK SMOKED BACON PAN FRIED,
WITH A CREAMY MUSHROOM SAUCE PREPARED IN THE SAME PAN AND
DRIZZLED OVER A STEAK OF YOUR CHOICE TO CREATE AN ABSOLUTE
SMOKED TASTE SENSATION! ADD R30 TO THE STEAK OF YOUR CHOICE.

SAUCES

CREAMY MUSHROOM AND HERB SAUCE

R25

CREAMY ROQUEFORT SAUCE

R25

MADAGASCAN PEPPER SAUCE

R25

CREAMY RUBY PORT SAUCE

R25

MATURE CHEDDAR CHEESE SAUCE

R25

WE TAKE PRIDE IN OUR STEAKS! SEE SERVING SUGGESTIONS ON MENU

WINE LIST



Cabernet Sauvignon

Durbanville Hills	R165
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Shiraz

Nederburg	R147
Fleur Du Cap	R160

Blends

Vrede&Lust Mocholate Malbec	R156
Van Loveren Cramond	R110
Per Glass	R22

Chardonnay

Durbanville Hills	R120
Van Loveren	R110
Per Glass	R22

Sauvignon Blanc

Springfield Special Cuvee	R190
Vrede&Lust	R120
Van Loveren	R110
Per Glass	R22

Chenin Blanc

Beaumont Hope Marguerite	R297
Nederburg	R110
Per Glass	R22

Rose

Vrede&Lust	R110
Per Glass	R22
Robertson Natural Sweet	R85
Per Glass	R18

Sparkling Wines

JC Le Roux La Fleurette	R112
JC Le Roux Le Domaine	R112
JC Le Roux Sauvignon Blanc	R112
Pongracz	R195

Spirits



Whiskey

Glenfiddich (12 Year)	R29
Jameson, Bains Cape Mountain	R21
Bells, J&B, Jack Daniels, Famous Grouse	R19
Three Ships (3 Year)	R17

Brandy

Klipdrift Gold, KWV 10, Van Ryn's 10	R19
KWV (5 Year)	R11
Klipdrift, Olof Bergh, Richieu	R9
Wellington	R8

Rum

Captain Morgan, Spiced Gold	R13
Bacardi White Rum	R13

Gin

Gordons	R11
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Vodka

Smirnoff	R11
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Cane

Cape to Rio	R6
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Liquers

Amarula	R9
Amareto, Drambuie, Frangelico	R17
Kahlua	R15
Nachtmusik	R9

Port& Sherries

Villiersdorp Ruby Port	R15
Monis Medium Cream Sherry	R9

Desserts & Coffees



Vanilla Ice-Cream

Served with Homemade Chocolate Sauce

R35

Red Wine Poached Pears

Served with Vanilla Ice-Cream

R40

Banana Split

Traditional old school winner!

R45

Ask your waiter for other options for the day!

Irish Coffee

R35

Don Pedro

R35

Plunger Coffee

R19

Pot of Tea

Twinnings English breakfast tea

R17

Twinnings Rooibos tea

R19

Dilmah Earl Grey tea

R19

Beverages



Cooldrinks

Soda's	(330ml)	R13
Soda's	(200ml)	R11
Appetizer, Grapetizer		R19
Ice Tea	Lemon/Peach	R19
Mineral Water	Sparkling/Still	(500ml) R13
	Sparkling	(1L) R22
	Still	(1.5L) R22
Fruit Juice	Ask you waiter	R17
Red Bull		R25
Milkshakes	Strawberry/Choc or Vanilla	R19

Beers & Ciders

Windhoek Light/Lager, Amstel	R19
Savannah dry/light, dark, Hunters Dry	R21
Hunters eXtreme	R24
Brutal Fruit Cranberry/Lime	R21
Flying Fish Flavoured Beer	R21
Castle, Black Lable, Hansa	R18
Castle Lite	R21
Castle Milk Stout	R21
Heineken	R21
Guinness	R30
Peroni on tap 500ml	R25
Peroni on tap 330ml	R19
Windhoek Draught Bottle	R24

Cocktails

Bloody Mary	R27
Cosmopolitan	R45
Tequila Sunrise	R45