



grill | bar



Images are for illustrative purposes only

We charge 10% service fee. Food from our kitchen may contain Nut allergens

# Appetisers

## Snails

6 Sizzling Snails in our famous Garlic and Parsley Sauce

R52

## \* Oysters

Fresh Ocean Oysters. *\*Subject to availability*

R17

## Prawn Skewer

4 Medium Prawns skewered with Peppers and Onions, served on a bed of glass Noodles

R84

## Springbok Carpaccio

This traditional Italian appetizer consists of raw Springbok sliced paper-thin, drizzled with Olive Oil and Balsamic Reduction, and finished with Capers, Parmesan Shavings and fresh Rocket

R82

## Chicken Livers

Grilled Tomato based Peri-Peri Chicken Livers with a hint of fresh Coriander

R55

## Squid Heads

This Mediterranean dish consists of batter-coated, deep fried Squid garnished with Parsley and served with Salt and Lemon on the side

R42

## Halloumi Cheese

Fried Goats' Milk Cheese served with a wedge of Lemon and Sweet Chilli Sauce

R55

## Harissa Calamari

Falklands Calamari tubes flash grilled in a spicy Harissa Cream and served with fresh Bruschetta

R67

## Chouriço Hotpot

Sliced Chouriço and Peppadew in a traditional Portuguese hot Sauce served in a mini cast iron pot

R60

## Soup of the Day

Enquire with your waitron

R42

## Sliced Chouriço

Spicy Portuguese Sausage sliced and lightly grilled in a selection of Herbs

R55



# Salads

## Chicken Salad

Mixed Salad Greens, topped with strips of grilled Chicken, spicy Sauce and thin slices of Green Apple

R74

## Greek Salad

Crispy Lettuce, Tomatoes, Green Peppers, Onions, Feta Cheese and Olives

R68

## House Salad

Mixed Greens served with Carrots, Cucumbers, Tomatoes and your choice of Dressings

R48

## Roquefort Salad

Selection of fresh Greens topped with our finest Roquefort Blue Cheese, Wholenuts, Green Apple and warm Herb Croutons. Topped with our Blue Cheese Dressing

R72

## Vegetarian Options

Ask your waitron

## Salad Dressings

Blue Cheese  
Our homemade Greek Dressing



# Bife Burgers

Traditional 200g Beef Patty, served medium rare unless specified, with a side portion of Chips

## Traditional Beef Burger

R62

Our legendary pure Beef Burger topped with crispy Lettuce, juicy Tomato and Onion

## Cheese Burger

R72

A slice of Emmental Cheese on a juicy, 100% pure Beef patty with tangy Onions, Ketchup and Mustard on a fresh Burger Bun

## Chicken Burger

R54

Battered and deep-fried Chicken breast, topped with Lettuce, Tomato and Mayonnaise

## Bacon & Avo Burger

R79

Our traditional Beef burger topped with crispy Bacon, fresh Avo, deep-fried Onion Rings and a creamy Pepper Sauce on a fresh Burger Bun

## Jalapeno Popper Burger

R86

Our traditional Beef burger topped with Fresh Jalapeños stuffed with Feta and Creamed Spinach, crumbed and deep-fried, smothered in a Herb and Mustard Aioli

## GET SAUCY! R12 ea

Creamy Pepper Sauce, Mustard and Herb Aioli, Spicy Harissa Cream, Cheese Sauce, Monkey Gland Sauce, Mushroom Sauce



# Seafood

## Kingklip Filleted

Fresh Fillet of Kingklip, pan fried in fresh Ginger, Garlic and Coriander. Served with Lemon Butter, Boiled Potatoes and Vegetables

R155

## Line Fish

Freshly caught sustainable Line Fish. All of our Line Fish are strictly on the green list. Enquire with your waitron

SQ

## Calamari

Falklands Calamari marinated in our secret Spices and grilled in Lemon Butter. Served with Chips or Rice

R125

## Lobster Grilled *(Per kg)*

Only the best Lobsters hand-selected and grilled in our secret Lemon Butter Sauce. *Subject to availability*

R489

## Grilled Sole

Grilled with Lemon Butter and served with a fresh selection of roasted Vegetables and baby Potatoes. *Subject to availability*

R139

## Lobster Thermidor *(Per kg)*

Diced Lobster prepared in home-made Mushroom and Brandy Sauce, topped with Emmental Cheese and oven-baked in the shell. *Subject to availability*

R499

## Prawns

All our Prawns are selected with great care and grilled to perfection

**Tiger Giants each**

**R199**

**8 Kings**

**R250**

**10 Queens**

**R140**

## Vegetarian Options

Ask your waitron



# Poultry

*All of our Poultry dishes are served with a choice of Baked Potato, Vegetables, Rice or Chips*

## Spring Chicken

Marinated and grilled Portuguese Spring Chicken. Your choice of Mild/Hot/Very Hot

**Half Chicken**

**R80**

**Full Chicken**

**R139**

## Chicken Cordon Bleu

**R110**

Our homemade Chicken Cordon Bleu stuffed with Emmental Cheese. Covered with a sweet and crunchy breading just before it is sent to the oven

## Chicken Schnitzel

**R98**

Chicken Breast covered in Bread Crumbs and served with your choice of Sauce



# Beef

*All of our Meat dishes are served with a choice of Baked Potato, Vegetables, Rice or Chips*

## Oxtail

A hearty treat. Oxtail cooked the traditional Portuguese way. Served with White Rice

R140

## Fillet

The most lean and tender of all the Steaks

200g | 300g  
R125 | R150

## 500g T-Bone

A huge, savoury bone-in choice Steak prepared with a smoky Marinade and fire-grilled. Smothered with sauteed Mushrooms, roasted Red Peppers and real smoked Bacon. Served with round Chips and Vegetables

R140

## Rump

Best served medium to medium rare

200g | 300g  
R99 | R130

## Fillet Medallions

Beef Medallions seared to perfection, served on a Potato Rosti and topped with Red Wine Butter

R160

## Sirloin

A very popular cut. Juicy, tender and well-marbled with Fat

200g | 300g  
R99 | R130

## Vegetarian Options

Ask your waitron

## GET SAUCY! R12 ea

Creamy Pepper Sauce, Mustard and Herb Aioli, Spicy Harissa Cream, Cheese Sauce, Monkey Gland Sauce, Mushroom Sauce





# Combos

*All of our Ribs are choice of Beef or Pork*

*All of our Meat dishes are served with a choice of Baked Potato, Vegetables, Rice or Chips*

## Spare Ribs & Half Spring Chicken R149

Tender Spare Ribs paired with marinated and grilled Portuguese Half Spring Chicken

## Spare Ribs & Calamari Tubes R149

Tender Spare Ribs paired with seasoned Calamari Tubes, fried or boiled

## Lamb Chops & Half Chicken R154

Pan-fried cutlet in our special Garlic and Herb Sauce, paired with a Portuguese Half Spring Chicken

## Surf & Turf R154

200g Rump grilled to your liking, topped with your choice of 5 Medium Prawns, OR a portion of deep-fried Calamari

## Ribs & Prawns R154

250g of succulent Ribs and five medium Prawns

## Chicken & Prawns R149

Half a Chicken and five medium Prawns grilled in Lemon Butter

## GET SAUCY! R12 ea

Creamy Pepper Sauce, Mustard and Herb Aioli, Spicy Harissa Cream, Cheese Sauce, Monkey Gland Sauce, Mushroom Sauce



# Specialties

## Bacon & Avo Sirloin Steak

300g Sirloin topped with crispy Bacon and Avo

R145

## Seared Duck Breasts

Seared Duck Breast served pink on a Quenelle of creamy Cabbage Mash, surrounded in a Marsala Jus, garnished with Sweet Peas

R129

## Sweet Pepper Sirloin Steak

300g Blackened Sirloin topped with a Bacon Peppadew Coriander Sauce

R145

## Ostrich Fillet

This low in fat 200g Red Meat is marinated overnight and prepared Rare, served with our delicious secret Marula and Mustard Cream Reduction, on a bed of Sweet Potato wedges and Berry Coulies

R160

## Carpet Bagger Rump Steak

200g Rump Butterflied and stuffed with Hickory smoked Mussels, Cheddar Cheese and wrapped in Bacon, oven-roasted to your liking. Served with chef's choice of Sides

R149



# Lamb

## Lamb Chops

This pan-fried South African favorite looks to Portugal for inspiration for its fresh Herbs and cooking style, served with your choice of Starch

R159

## Lamb Curry

Traditional South African Lamb Curry. Hot and spicy Lamb Curry on the bone, served in a medium cast iron bowl with Rice Sambals and a Poppadoms

R139

## Lamb Shank

Slow cooked in Olive Oil, fresh Garlic, Rosemary and Red Wine, until the meat falls off the bone

R139



# Pork

## Ribs

500g tender, big and meaty Pork Ribs, spice-rubbed, slowly smoked, then glazed with our BBQ Sauce

R149

## Eisbein

A generous portion of Eisbein, prepared according to our traditional recipe, served with our very own made Saurkraut

R109

## Pork Chops

A wood-fire grilled Pork Chop. Served with creamy Cabbage Mash, fresh steamed Green Beans and our own Apple and Cumin Jus

R149



# Desserts

## Gelato

Enquire with your waitron about our available flavours

## Cheesecake

Enquire with your waitron about today's Cheesecake

R39

## Chocolate Lava Cake

A delicate Chocolate Cake with a Caramel molten center topped with rich Chocolate Sauce (*Not for the weight concious*)

R49

R49

## Torta de Cenoura

A traditional Portuguese Carrot Cake served with warm home-made Custard, topped with roasted Almond Flakes

R49

*Enquire with your waitron about our House Specials*



# Cold Beverages

## \* Slo-Jo

Coffee Indulger  
Mint Lemonade Cooler  
Granadilla Dreamer  
Vanilla Freezo  
White Chocolate  
Chocolate Freezo  
Chocolate Decadence

## \* Premium Milkshakes

Magnum Indulgence  
Enquire about our range of flavours

## \* Milkshakes

Chocolate  
Strawberry  
Vanilla  
Bubblegum  
Banana  
Lime

## \* Soft Drinks

### Ice Tea

(Lemon/Apple/Peach/Berry)

### Sparkling Water

Valpré

500ml

750ml

S. Pellegrino

750ml

### Still Water

Valpré

500ml

750ml

Acqua Panna

750ml

## \* Note

\*Range may vary depending on availability.  
Please enquire with your waitron.



# Hot Beverages

## Coffee

Cafe Latte	R25
Double Espresso	R19
Single Espresso	R15
Americano	R17
Decaf Americano	R18

## Cappuccino

Cappuccino	R24
Cappuccino with Cream	R27
Cappuccino Decaf	R26

## Tea

Five Roses Tea	R17
Earl Grey Tea	R17
Rooibos Tea	R17
Green Tea	R19

## Warm Drinks

Hot Chocolate	R27
Milo	R27

## Slo-Jo

White Decadence	R35
Chocolate Decadence	R35

# Matured Coffees

## Elephant Tusk

A fusion of warmed Milk and Amarula mixed with Coffee. For pleasure seekers looking for that sense of the extraordinary

R28

## Amarula Coffee

R30

## Afro-Wild

A cultural exchange of Amarula infused Cream and Espresso, flavoured with modern overtones to awaken the spirit within

R29

## Cape Velvet Coffee

R30

## African Bullet

An energetic shot of Espresso sipped through a luxurious collar of Amarula to inspire, uplift and excite the palate. Anytime. Anywhere

R28

## Irish Coffee

R30

## Secretary's Secret

A delightful infusion of warmed Milk, Espresso and Caramel Vodka. A treat that can be enjoyed at anytime of the day

R35

## Kahlua Coffee

R30

## Dom Pedros

Amarula	R32
Cape Velvet	R32
Frangelico	R32
Whisky	R32
Kahlua	R32

# Beer

Castle Lager	R18
Peroni Nastro Azzurro	R22
Carling Black Label	R18
Castle Lite	R22
Flying Fish	R23
Windhoek Lager	R20
Windhoek Light	R20
Heineken	R22
Amstel Lager	R20
Amstel Lite	R20
Guinness 440ml bottle	R30
2-M Beer 330ml	R22

# Ciders

Savanna Dry	R22
Savanna Light	R22
Savanna Dark	R22
Hunters Dry	R22
Hunters Gold	R22





# House of Whiskey

## Premium Whiskey

Johnnie Walker Black	R30
Johnnie Walker Gold	R65
Johnnie Walker Platinum Gold	R75
Johnnie Walker Blue	R110
Three Ships Premium Select 5 YO	R15
Bain's Cape Mountain Whiskey (World's Best Grain Whiskey)	R17
Bell's Extra Special	R17
J&B Rare	R17
Chivas Regal 12 YO	R30
Chivas Regal 18 YO	R75
Chivas Regal 25 YO	R280
Jameson Standard	R27

## Single Malt Whiskey

Bunnahabhain 12 YO	R38
Bunnahabhain 18 YO	R56
The Glenlivet 12 YO	R36
The Glenlivet 15 YO	R53
The Singleton of Dufftown 12 YO	R35
The Singleton of Dufftown Tailfire	R38
Talisker 10 YO	R39

# Cognac & Port

	50ml		50ml
Bisquit Classique VS	R29	Allesverloren Port	R20
Bisquit VSOP	R44	Messias Port	R28
Hannessy V.S	R30	Messias Port - Ruby	R60
Rémy Martin VSOP	R40	Messias Port - Lagrima Sweet	R60
Rémy Martin XO	R80	Messias Port - 10 years	R140
Rémy Martin Louis XIII	R1500	Messias Port - 20 years	R220
		Messias Port - 30 years	R280
		Messias Port - 40+ years	R360

# Brandy

## Brandy

Klipdrift	R14
Richelieu	R17
KWV 10	R22
Antiquissima - Reserva	R30
Messias Aguardempe Bagaceira	R27

## Potstill Brandy

Klipdrift Gold	R19
Oude Meester Demant	R18

# White Spirits

## Vodka

Ketel One	R19
Ciroc	R30

## Gin

Tanqueray	R24
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## Spirit Coolers

Smirnoff Spin	R24
Smirnoff Storm	R24

## Tequila

Olmecca Edicion Black Tequila	R22
Olmecca Blanco Tequila	R22

# Rum

Havana Club 3yr	R18
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