

	portion
Melting Cheese, Garlic & Olive Paté Bread Roll.	44.95
Crumbed Mushrooms	34.95
Crispy battered with our spices & wasabi aioli dip	
Onion Rings crispy & spicy	26.95
Springbok Carpaccio Slithers of Springbok Ioin with	54.00
a touch of Balsamic & garnish	
Chicken Livers flame grilled with our wild Peri-Peri sauce, served	43.50

Mains

What makes all the difference to Beef? The quality of the grade & type of beef. Our Beef is AAA grade. It is fully matured, cut & trimmed in-house. Our minimum maturing period is: Rump: 28 Days - Sirloin: 38 Days Fillet: 21 Days - T/Bone: 24 Days

2000 3000

Beef	200g	300g
Rump	98.50	143.50
Sirloin		143.57
Fillet		209.00
Espetado Rump or Sirloin with peppers & red onion		126.50
Ribeye off the bone		169.00
•	4009	500g
Polic - for quality purposes 400g or 300g,		194.50
centre cuts only, as 300g there is too much sinu		118.00
Rib & Rump Combo 150g Rump or Sirloin & 150g I pickled & marinated. Flame grilled & served with salad garnis	ork Kibs h	110.00
Lamb	300g	400g
Lamb Short Ribs	137.50	184.50
Lamb Loin Chop Espetado2x chops 105.0	O 3x chop	s 159.00
Pork		
Eisbein pickled & soooo crispy, served with potato mash or sauerkraut & all the trimmings	chips,	119.00
Pork Ribs - renowned for being the bestest!	99.00 alad garnish	159.95
Venison	1509	2509
Springbok Loin flame grilled to your liking, served with our Red Merlot, apricot & garlic sauce & salad garnish	153.00	188.50
Ostrich Fillet flame grilled to your liking, served with our Red Merlot, apricot & garlic sauce & salad garnish & drizzled with Amarula	169.50	199.50
Meat Platter Extrordinaire	aswors, all	179.50
Add 80g Springbok	51 95	
Add 80g Ostrich		
Add 1x Lamb loin chop		
Haa IX Lumb fom thop	JU.7J	







Surf & Jurf Combo's

What makes the difference for good Fish? The quality... how it's caught & how it's handled. Our fish is fresh, the majority is handline caught (not trawler) & the cold chain is never broken!

10 x Mussel meat portions	& our creamy dil	, filled with & fennel fraisché &	159.50		
merlot red wine sauce & so					
Rump & Prawn C	ombo 150g Ruj	mp or Sir l oin &	139.50		
3x XL Mozambique prawns	grilled with lem	on & garlic butter & served w	ith sa l ad garnish		
Rump & Calamari	Fingers Co	mbo	119.00		
150g Rump or Sirloin & 15	Og Ca l amari Fing	ers, served with salad garnisl	h		
Rump & Baby Cal	amari Tubes	Combo	132.00		
150g Rump or Sirloin & 150g Baby Calamari Tubes, served with salad garnish					
Rump & Linefish	of the Day*	150g Rump or Sirloin & 150	g Linefish of		
the day grilled with lemon	& garlic butter o	r crispy deep fried, served wit	h salad garnish		
*Kob	132.00	*Yellowtail	109.50		
*Gurnard	99.00	*Dorado	109.50		
*Haka	104 50	*Kingklin	130 00		



FRESHLINE FISHERIES FULL MENU AVAILABLE

Side Orders

Freshline's F	amous Chips		small	16.95 larg	e 22.50
					43.50
Crispy frilly lettu	ce, tomato, cherry haby carrot, can	tomato, sundried ars. Danish feta, r	l tomato, cucumbe pepperdews, red o	r, green, red	& ye ll ow
fennel & parsley,	baby corn, bean s	sprouts & radish,	served with Greek	salad dressir	ig
			k fennel sauce		79.50
			& crème Fraisché		79.95
			ur waiter		39.50
			r & creamy di ll & f		29.95
			ushrooms, red, yel reshline's herbs &		39.95
	illeu Willi leilioil a	yunin bunen a n	iesiiiiie s iieius &	spices	
Sauces					
Freshline's Le	emon & Garlic	Butter			14.50
			h chillies		15.50
Freshline's cr	eamy dill & fe	ennel			15.95
					14.50
					14.50
					14.50 15.50
Musnroom so	auce	•••••			13.30
Desserts				Small	Large
Weskus Com	bo A l itt l e meri	ngue, a little mal	va, a little trifle, a	little	54.50
			sh cream, nuts & cl		40.50
					42.50 39.50
					39.95
					35.50
			1		44.95
Add Chocolat	te Sauce			9.50 9.50	TT./J
Drinks			jeria Coffee		Menu
Juices	small 16.50		•	Rungo	17.50
Juices	small 10.3U	large 17.50	icea lea		17.JU



Soft Drinks - please ask your waiter 13.20 Le Veve - 750ml glass bottle returnable 32.00 Bottled Water - 500ml Still/Sparkling 11.90 Grapetizer / Appletizer 19.95 Weskus Boere Koffie 19.95

Rooibos / Glen Tea