


RARE
 GRILL


STARTERS

MUSHROOM BRUSCHETTA 68 Truffle oil, parmesan	BONE MARROW 52 Oven roasted with toast
CAMEMBERT 88 Deep fried, summer berry compote	CHICKEN LIVERS 58 Chilli, Garlic & Red wine
BABY CALAMARI76 Chilli, garlic and lemon	GARDEN SALAD 45 French vinaigrette
STICKY CHICKEN WINGS65 Quick fried, house BBQ sauce	GREEK SALAD 58 Olives, feta and dressing

MAINS

BABY CALAMARI 152 Chilli, garlic and lemon
PERI PERI CHICKEN 140 Half a Bird
STEAK SANDWICH 98 Served with crispy fries
PORK RIBS 173 Grilled with BBQ sauce

SIDES

CHOOSE ANY 25 Crispy fries Sweet potato mash Crispy onion rings Cream spinach Side salad Baked cabbage

SAUCES

CHOOSE ANY25 Béarnaise Peppercorn Mushroom

OUR STEAKS

All our steaks are wet aged for up to 4 weeks. I meet with my butcher on a regular basis to choose and discuss the best meat available. If you require a larger cut than what is on the menu, please let us know what you need.

SIRLOIN OR RUMP 140 | 160
200g | 300g

FILLET 175 | 195
200g | 300g

Choose any side with your main course.

