

MENU

APPETIZERS

Beef Carpaccio	R 95
Biltong Bucket	R 75
Black Mushrooms	R 85
<i>Lightly sautéed in butter, garlic & port</i>	
Butternut Soup	R 85
Calamari	R 94
<i>Grilled in lemon & butter or fried</i>	
Chicken Drumettes	R 79
<i>In a sticky BBQ basting or peri-peri</i>	
Chicken Livers	R 84
<i>Lightly grilled in peri-peri</i>	
Halloumi Cheese	R 79
<i>Traditional Cypriot-style cheese, grilled in lemon and herbs</i>	
Mini Meze	R 95
<i>Hummus, tahina, falafel & chopped salad</i>	
Mussels	R 95
<i>Fresh West Coast mussels, steamed & served in a creamy white wine, paprika & garlic sauce</i>	
Oysters 6, 9 or 12 sea fresh oysters (when available)	S.Q.
Scampi	R 89
<i>Served with sweet & sour sauce</i>	
Seafood Starter	
King Prawns	R169
Queen Prawns	R149
Snails	R 89
<i>Prepared in a creamy garlic sauce</i>	
Springbok Carpaccio	R 95
Shrimp Cocktail	R108

SALADS

Caesar Salad	R 65	R 89
<i>Cos lettuce, bacon, anchovy, croutons & Parmesan cheese</i>		
Chicken Caesar Salad	R 65	R 89
<i>With grilled chicken pieces & Parmesan cheese</i>		
Fresh Garden Salad	R 59	R 84
Greek Salad	R 65	R 89
Roquefort Salad (dressed)	R 65	R 89

VEGETARIAN

Mediterranean Platter	R159
<i>A meze of hummus, tahina, falafel, pita, olives, Feta and a variety of traditional salads</i>	
Vegetarian Platter	R159
<i>A selection of seasonal vegetables, grilled Halloumi cheese & spanakopita</i>	
Vegetarian dish of the day	R149

POULTRY

Chicken Kebab	R149
Chicken Schnitzel	R145
Grilled Chicken Breast	R149
Health Chicken Breast	R149
<i>Grilled in lemon & herbs with a touch of olive oil & served with salad</i>	
Spatchcock Chicken	R169
<i>Peri-peri or BBQ</i>	

FROM THE SEA

Kingklip	R219
Scottish Salmon	R229
Calamari	R159
<i>Grilled in lemon butter or fried</i>	
Queen Prawns (8 in a portion)	R289
King Prawns (6 in a portion)	R320

MENU

SIGNATURE PLATTERS

Grillhouse Platter	R299
<i>A combination of ribs (beef or pork), lamb cutlets, boerewors and beef kebab</i>	
Chicken Platter	R269
<i>Peri-peri drumsticks & wings, breasts, kebabs, chicken wors, peri-peri livers & crumbed strips</i>	
Seafood Platter	R449
<i>A selection of prawns, calamari, mussels and Kingklip. Served on a bed of rice, with accompanying sauces</i>	

FROM THE GRILL - SERVED BASTED OR SPICED | All weights based on uncooked produce

Fillet	200g (7 oz)	R165
	300g (10 oz)	R210
	500g (18 oz)	R349
Rump	300g (10 oz)	R175
	600g (21 oz)	R299
New York Sirloin	200g (7 oz)	R150
	300g (10 oz)	R175
T-Bone Steak	450g (15 oz)	R199
	700g (25 oz)	R254
	1 kg (36 oz)	R369
Rib Eye	400g (14oz)	R235
Beef Kebab		R149
Rib Lamb Cutlets	Half portion	R159
	Full portion	R265
Saddle Lamb Cutlets		R215
Ostrich Medallions		R189
<i>Pepper crusted or topped with Madagascar sauce</i>		
Venison (subject to availability)		S.Q
Beef Ribs	half portion	R229
	full portion	R299
Spare Ribs	half portion	R229
	full portion	R299
Beef Burger	200g (7 oz)	R 89
Cheese Burger	200g (7 oz)	R 95

SAUCES

Cheese	R 35
Garlic	R 35
Grillhouse	R 35
Madagascar	R 35
Monkeyland (no cream used)	R 32
Mushroom	R 35
Mustard	R 35
Pepper	R 35
Peri-Peri	R 32

SIDE DISHES

Boerewors	R 65
Creamed Spinach	R 49
Fried Onion Rings	R 45
Fries or Baked Potatoes or Rice	R 45
Sautéed Mushrooms	R 65
Seasonal Vegetables	R 59
Sliced Tomato & Onion	R 35
Pap & Chakalaka	R 49

MINIMUM CHARGE PER HEAD MAY BE APPLICABLE FOR LARGE PARTIES AND IN THE PRIVATE ROOMS