**Sides**

Starches:

Buttered Mash Potato **22**

Pan Fried Potato **22**

House Fries **22**

Mac ‘n Cheese **22**

Veg:

Mixed roasted vegetables **22**

Creamed Spinach **22**

Side Salad **22**

Cabbage and Radish Coleslaw **22**

**Salads**

All salads served with in-house made ranch dressing

**House Salad 50**

Mixed lettuce, cherry tomatoes, julienne carrots, cucumber, spring onion and feta cheese.

**Blue cheese, Pear and Bacon 70**

Standard house salad topped with crispy bacon, crumbled blue cheese and poached pears.

**Honey Mustard Chicken 70**

Standard house salad topped with crumbed & fried chicken strips coated in honey mustard glaze and finished with sesame seeds.

**Light Meals**

**Cheesy Jalapeno Cigars 60**

Cream cheese & pickled jalapeno filling rolled in a thin layer of pastry & served with a sweet dipping sauce

**Bacon, Camembert & Cranberry**

**Springrolls 70**

Crispy bacon, camembert and cranberries wrapped in phyllo pastry and fried till golden, served with a ginger, honey and soy reduction.

**Crumbed Chicken Wings 70**

Marinated in buttermilk, crumbed and deep fried. Served with a dipping sauce of your choice. (Peri-peri, sweet chili soy or honey mustard)

**Bacon Cherry Kebabs 65**

Flame grilled and basted with our cherry bourbon sauce. Served on a bed of wild rocket.

**Bacon Mushroom Poppers 60**

Button mushrooms stuffed with feta, wrapped in bacon then crumbed and deep fried till crispy. Served with a tzatziki dipping sauce.

**Wild Mushroom and Spinach Baguette 60**

Toasted mini baguette stuffed with garlic and wilted spinach topped with melted cheddar and sautéed wild mushrooms.

**‘Tater Skins 40**

Hand-cut potato skins deep fried served with melted cheddar, crispy onion flakes and sour cream. Make it extra special by adding:

*Crispy Bacon 22*

*Pickled Jalapeno’s 15*

**Killer Sandwiches**

All served on a toasted tramezzini with wild rocket and a side of your choice

**Philly Cheese Steak 85**

Pan seared beef strips and sautéed green peppers & onions, finished with melted cheddar and a drizzle of smoky barbeque sauce.

**Asian Pork 80**

Pulled pork basted in our ginger-honey-soy reduction, topped with spring onion, radish and melted mozzarella.

**Chicken, Feta and Peppadew 75**

Grilled chicken strips topped with crumbled feta and Peppadews™ and finished with a drizzle of our in-house made coriander mayo.

**Grilled Mac ’n Cheese 70**

Rich and creamy macaroni cheese topped with extra mozzarella and cheddar and toasted to perfection. Any cheese lover’s dream!

**Desserts**

**Sticky Toffee-Malva 40**

Malva pudding twice baked in a sticky toffee sauce & served with whipped cream & a vanilla cinnamon custard.

**Maple Bacon Ice-Cream 50**

Homemade caramel ice-cream with sweet maple bacon bits served with salted pretzels & a cookie crumble.

**Deconstructed Pavlova 45**

Vanilla whipped cream, meringues mixed berry coulis, finished with a light custard & chocolate truffle.

**Toasted Marshmallow Choc Brownie 50**

Decadent chocolate brownie topped with toasted marshmallows and served with vanilla ice cream. (contains nuts)**Burgers**

All served on a toasted sesame seed bun and with a side of your choice

**The Blackmore Burger 85**

200g in-house made pure beef patty served on a bed of lettuce with red pepper relish, cheddar cheese, coriander mayo and fried onions.

**The Boerie Burger 90**

A pinwheel of skinny boerewors served on a bed of wild rocket and spicy tomato relish topped with caramelized onions and sautéed wild mushrooms.

**The Big Bad Wolf 95**

Pork three ways: juicy pulled pork, bacon, pork crackling and crispy onion rings on a cabbage and radish slaw.

**The Not-Mary’s Little Lamb 95**

200g cumin spiced lamb patty served with cherry tomatoes, rocket, sautéed balsamic onions and fresh mint tzatziki.

**The Roadrunner 85**

Grilled chicken breast served on a bed of lettuce, topped with Peppadews™, coriander-mayo, cheddar cheese and crispy onion rings.

**Tasmanian Devil 90**

200g in-house made pure beef patty served on a bed of mixed lettuce, topped with creamy cheddar-jalapeno topping, crispy onion rings and chili spheres.

**The Pappa Smurf 95**

200g in-house made pure beef patty served on a bed of wild rocket, topped with crispy bacon and creamy blue cheese and crispy onion rings.

**The Red Riding Hood 95**

200g in-house made pure beef patty served on a bed of wild rocket, topped with cranberry compote and deep fried camembert cheese.

**Specialities**

Upsize your meal by adding an

extra side.

**Mac ‘n Cheese 65**

An extra creamy good old fashioned mac ‘n cheese served with a parmesan cheddar crisp. Make it extra special by adding:

*Crispy Bacon 22*

*Pickled Jalapeno’s 15*

**Seafood Hushpuppies 90**

Six crab, shrimp, hake and potato balls, deep fried and served with a garlic lemon butter dipping sauce and a side of your choice.

**Chicken Supreme 95**

Crumbed & fried chicken breast topped with a creamy mushroom sauce and melted cheddar cheese and served with a side of your choice.

**Pork Belly 110**

Slow cooked pork belly glazed with a ginger honey-soy reduction & topped with crispy pork crackling. Served with a side of your choice.

**Braised Beef 100**

Beef braised ‘till tender in an iron skillet with a hearty beef reduction & garnished with fresh micro herbs. Served with a side of your choice.

**Beef Trinchado 95**

Seared beef strips prepared in a creamy tomato based sauce, served mild or spicy with a side of toasted tramezzini.

**Flame Grill**

Served with a starch and veg of your choice

**200g Fillet 130**

**250g Sirloin 115**

**300g Rump 125**

**700g Caveman Steak 160**

**500g T-Bone 140**

**450g Tomahawk 175**

**400g Cherry Bourbon Basted Pork Ribs 130**

**800g Cherry Bourbon Basted Pork Ribs 175**

**800g Beef Short Rib 170**

**Steak Toppings**:

Deep Fried Camembert & Cranberry **25**

Cheddar, Cream Cheese & Jalapeno **25**

Creamy Blue Cheese & Pear **25**

Creamy Feta and Peppadew™ **25**

**Sauces:**

Parmesan & Cheddar **20**

Mixed Peppercorn **20**

Honey-Ginger-Soy **20**

Blue Cheese **20**

Dragon Sauce (Hot) **20**



**Wine list & Craft Beers**

**MCC’s & White Wines**

Pongracz Brut **265**

Pongracz Brut Rose **285**

Durbanville Hills Sauvignon Blanc **120**

Brampton Sauvignon Blanc **130**

Graham Beck Waterside Chardonnay **105**

Du Toitskloof Tunnel Dry White **90**

(Per glass) **30**

Du Toitskloof Tunnel Rose **90**

 (Per glass) **30**

**Red Wines**

Jacobsdal Cabernet Sauvignon **225**

Allesverloren Cabernet Sauvignon **245**

Zonnebloem Shiraz **165**

Diemersdal Merlot **199**

Brampton Pinotage **150**

Kanonkop Kadette Cape Blend **190**

Du Toitskloof Tunnel Dry Red **100**

 (Per Glass) **35**

**Craft Beers**

Rusty Trigger Lager (On tap) **35**

Nine Inch Ale (On tap) **35**

Jack Black Atlantic Weis (On tap) **40**

Jack Black Butcher Block **42**

Jack Black Lumberjack **42**

Fiery Dragon Ginger Beer **32**

Stellenbrau Lager **32**

Stellenbrau Weiss **35**

Devils Peak Lager **30**

Devils Peak First Light **35**