

FOOD MENU



: VEGETARIAN



: MESSY & SLOPPY



CHAR'D

GRILL & WINE BAR

STARTERS

LIGHTLY FRIED CALAMARI STRIPS

70

STEAK TARTARE

85

BURNT CORN RISOTTO
truffle oil & parmesan cheese



70

GRILLED CHIMICHURRI PRAWNS

95

ROASTED ROOT VEG SALAD
seasonal veg, avo, quinoa & goat cheese mousse
Add rare soy marinated beef 35



85

SHERRY FLAMBÉED CHICKEN LIVERS
maple bacon, mustard cream & pecorino

85

ROASTED BONE MARROW & SNAILS
Add ludge 35

75

CHAR'D SALAD
feta, red onion, quinoa, cherry tomato & cucumber



70

CHEESY TEMPURA GRILLED JALEPEÑO POPPERS
with a Sweet Asian yoghurt dipping Sauce

70

SIDES

Side Salad



45

Garlic Bread
home baked garlic bread topped with fried onions & bone marrow butter

45

Coleslaw



35

Crispy Cut Fries



35

Assorted Onion Rings



38

Olive Oil Pomme Purée

40

Seasonal Veg
Tossed in Rendered Fat & Quinoa Crust



40

Mac & Cheese



38

Polenta, Truffle & Cheese

40

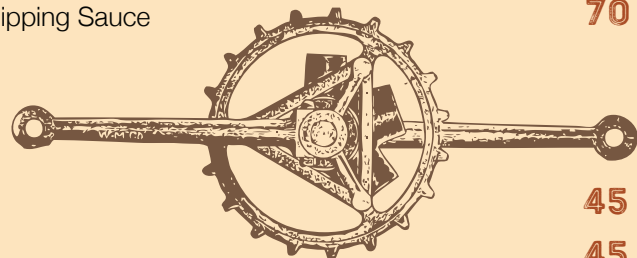
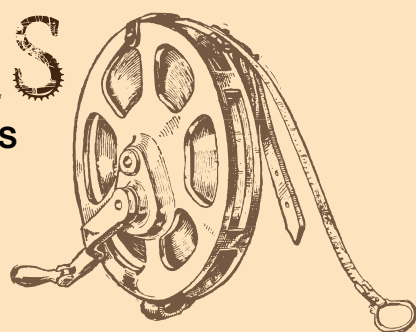
WINGS

CORNFLAKE CRUSTED
smokey bbq sauce

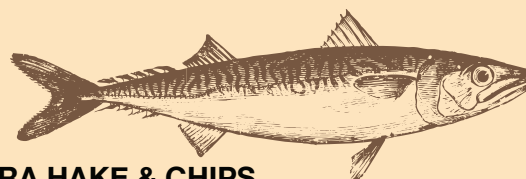
75

CHIPOTLE
topped with nacho crumbs
with a quinoa crust & sriracha mayo

70



FISH



SEAWEED TEMPURA HAKE & CHIPS
Add calamari 65

95

PAN FRIED HAKE
chorizo, sweet corn risotto & pork crackling

175

MAIN CALAMARI
with a side of your choice

165

SLOWLY BRAISED

SMOKED CHIPOTLE PORK BELLY RIBS
with a side of your choice

245

BRAISED SHORT RIB
smoked creamed potato, veg, kale & burnt onion

195

PORK BELLY
sous vide for 24 hours - polenta, pickled carrots & honey mustard cream

210

MATURED STEAKS

FROM THE GRILL - BASTED / NON BASTED
(including a side of your choice) Ask your waitron for the cuts of the day

WET AGED

steaks are matured for min 30 days

SIRLOIN 280g 185

FILLET 250g 250

RIB EYE 300g 250

DRY AGED

WHOLE CARCASSES
locally sourced & butchered on site.

A waitron will bring a 'cut tray'
to your table for you to choose
your unique cut.

SAUCES

Honey Mustard & Pepper Cream 38
Wild Mushroom & Truffle 38
Garlic Marrow Butter 38

LOADED FRIES

PULLED PORK
salsa, black beans, sriracha mayo & coleslaw

75

SMOKED BRISKET
cheddar cheese, spring onion & chili herb yogurt

75

MAC 'N CHEESE
truffle, grilled jalapenos, parmesan cheese & beef trimmings

105

BURGERS

ONLY THE BURGER

PLAIN 70
beef patty, lettuce & gherkins

BACON & CHEESE 85
maple bacon & cheddar cheese

CORNFLAKE CRUSTED CHICKEN 80
drizzled in sweet chili asian sauce, coleslaw & sriracha mayo

REGGIE THE VEGGIE BURGER 85
rosti patty, pickled carrots & a herb dressing

GRILLED MEXICAN 105
grilled chicken, salsa, cheddar cheese, feta, nacho chips
& sweet chili yogurt dressing

SMOKED CHIPOTLE PORK RIB 95
topped with crispy onion rings & chimichurri mayo

MASH & GRAVY CHAR'D SIGNATURE! 120
thick beef patty, gravy, creamed potatoes & fried onions

CHEESE FONDUE 120
beef patty, topped with fries, beef trimmings & cheese sauce

SKUD JOU BRISKET 95
beef patty topped with brisket wonton, blue cheese & rocket

MAC 'N CHEESE 105
beef patty, truffle mac 'n cheese, parmesan & fine onions

CYRIL BURGER 95
beef patty topped with cheesy jalapeño poppers & sweet oriental chili sauce

PLATTERS

MEAT APPRECIATION PLATTER 235
chefs selection of dry & wet aged meat with a side

RIB, WINGS & CALAMARI PLATTER 240
corn flake & chipotle wings, riblettes, onion rings & fried calamari with a side

DESSERTS

CITRUS MALVA 65
crème anglaise, honeycomb & vanilla ice cream

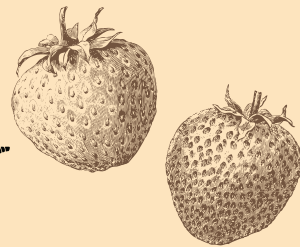
CHOCOLATE NEMESIS CAKE 65
salted marshmallow, white chocolate & chili ice cream

BAKED WHITE CHOCOLATE CHEESE CAKE 65
Turkish Delight Ice Cream



BEVERAGES

CRAFT GIN COLLECTION



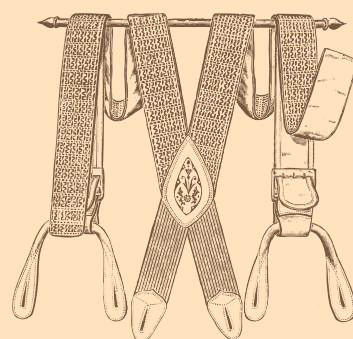
- TRIPLE 3:** **AFRICAN** (Ginger, Juniper & Fynbos) **JUNIPER** (100% Juniper) **CITRUS** (Zesty Citrus) **RASPBERRY BLUSH** (Refreshing) **38**
- SIX DOGS BLUE** (Rose Pelargonium & Blue Pea Flower) **40**
- INVERROCHE AMBER** (Citrus, Juniper & Chamomile) **40**
- INVERROCHE VERDANT** (Floral, Elderflower & Chamomile) **40**
- MUSGRAVE PINK** (Rosewater & Turkish Delight) **40**
- HOPE ON HOPKINS LONDON DRY** (Lemon Verbena & Citrus) **40**
- WHITLEY NEIL** (Aloe & Cucumber) **40**
- CLEMENGOLD** (Cinnamon, Almond, Juniper & Naartjie) **40**
- WOODSTOCK HIGH TEA** (Rooibos & Honey) **40**
- MALFY CON LIMONE** (Lemon Rind) **40**
- VERMONT VERGIN NON-ALCOHOLIC** (Spiced Lime & Lemon) **35**

GIN TASTING

- SELECTION OF 4 GINS & TONIC **95**
- BLUEBERRY GIN ON TAP **45**

GINTAILS

- INNOCENCE**
strawberry, basil, elderflower, rooibos & tonic **75**
- SUMMER LOVIN'**
watermelon, cucumber, thyme & lemon zest **75**
- PINKY**
raspberry, pink tonic, pink peppercorns & strawberry **75**
- G&T**
triple 3, fresh tomato, tonic & strawberry **70**



GRAPPA

- Vaneta (Italy)** **30**
- Dalla Cia | Tanagra** **38**

WHITE SPIRITS

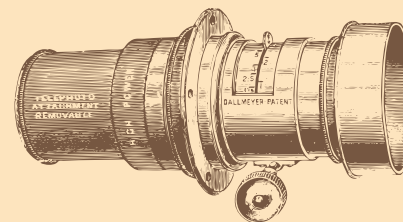
- Cruz Vodka 25 | Smirnoff Vodka 22 | Skyy Vodka 27 | Mainstay Cane 20**

WHISKY

- J&B, Bells, Three Ships 5 24**
- J Walker Red | Jack Daniels 30**
- Jamesons 32**
- Bains 30**
- Famous Grouse 20**
- J Walker Black 40**
- Glenfiddich 12 50**
- Glenfiddich 18 75**
- Macallan 85**
- Three Ships 10 Single Malt 55**
- Bunnahabhain 12 65**
- Scottish Leader Signature 25**

BRANDY

- Klipdrift, Richelieu 20**
- 100 Reserve Oude Molen 30**
- Oude Molen VS | Joseph Barry VS | Van Ryns 10yr 35**
- Oude Molen VSOP | Joseph Barry VSOP | Ladismith 8yr 45**
- Oude Molen XO | Van Ryns 20 75**
- Joseph Barry XO | Van Ryns 15 60**
- Bayede 90**



BRANDY TASTING

- JOSEPH BARRY VS | VSOP | XO 75**
- OUDE MOLEN VS | VSOP | XO**
- SELECT TRAY**
Die Mas | Bayede | 100 Reserve

RUM

- Red Heart | Bacardi 20**
- Malibu | Capt Morgan | Spiced Gold 25**
- Gerties White/Dark Rum | Afrikanis 35**
- Spytail Ginger Rum 28**
- Don Pappa 40**
- Cape Of Storms Great White/Fyn Botanical 35**
- Cape Of Storms Oak Infused 38**



RUM TASTING

- DARK RUM 3 dark rums & ginger ale 70**
- OR**
- WHITE RUM 3 white rums & tonic**

70

LIQUERS & APERITIFS

- Amarula | Kahlua 30**
- Nachtmusik 30**
- Southern Comfort 30**
- Triple 3 (Pear Liqueur) 30**
- Frangelico 30**
- Cointreau | Drambuie 35**
- Caperitif 30**
- Esperanza Tequila 40**
- Fortaleza Tequila 60**
- Amaretto 35**

CRAFT BEERS

ON TAP

- Hemel & Aarde Hermanus Lager 32 45**
- Old Potters Amber Ale (Roonek) 32 45**
- Old Harbour Dark Lager 32 45**

- Old Harbour Lager 440ml 45**
- Hemel & Aarde Pale Ale 340ml 35**
- Fokof Lager 340ml 40**
- Jack Black Butcher Block Pale Ale 440ml 40**
- Castle Free | Castle Light | Windhoek Light / Draught 30**
- CIDERS: Savanna Dry / Light | Hunters Dry 35**



COCKTAILS WITH A TWIST

- IT'S A JUNGLE OUT THERE 75**
don papa rum, chardonnay & cinnamon syrup, orange & pineapple juice
- OLD FASHIONED 70**
bourbon, made the old fashioned way
- FRENCH KISS 80**
floral gin, topped up with bubbly
- MOJITTO 65**
refreshing summer drink, white rum, lime & mint
- ESPRESSO MARTINI 70**
vodka, kahlua & espresso topped with cream



TEQUILA TASTING

- Leonista Black 75**
- Leonista Honey Reposado**
- Leonista Reposado**

MILKSHAKES

- CHOCOLATE S'MORE Add Amarula 30 60**
choc chip cookie, marshmallow & chocolate
- HONEYCOMB & ROOIBOS Add Whisky 30 60**
- PEANUT BUTTER & JELLY Add Rum 30 60**
- MAPLE BACON & SALTED CARAMEL POPCORN Add Jack Daniels 30 60**
- MALVA PUDDING & HONEYCOMB Add Orange Liqueur 35 60**

