

APPETIZERS

CHILLI LOADED FRIES R70
Potato fries topped with beef chilli con carne and gratinated cheese sauce

MAC 'N CHEESE BALLS R55
sweet chilli sauce

SOUP OF THE DAY R75
with a cheese toasty

TRUFFLED PARMESAN POLENTA FRIES R65

JALAPENO POPPERS R85
coriander & lime creme fraiche

SCOTCH EGG R65
sweet chilli sauce & garlic aioli

CHICKEN HOT WINGS
celery & blue cheese dip
250g R105
500g R185

SALADS

CORN, AVO SALSA SALAD R65
Tomato, corn, avo, coriander, rocket, herb dressing

AVO & BUTTER LETTUCE R75
Soft boiled egg, mustard dressing and croutons.

COBB SALAD R125
Chopped green leaves, chopped tomato, free-range chicken, beechwood smoked streaky bacon bits, hard boiled eggs, avo, blue cheese & wholegrain mustard dressing.

SIDES

Rustic fries R30

Buttered mash R30

Sautéed greens R35

Side salad - corn, avo salsa salad. R45

Madagascan green peppercorn cream R35

Mushroom and parsley cream R35

Hollandaise sauce R35

DESSERTS

SALTED CARAMEL POPCORN CHEESECAKE R65

APPLE CRUMBLE BRULEE R75

CHOCOLATE LAVA CAKE R85
Served with vanilla ice cream and berry sauce.

PLATES

PULLED PORK BUN R120
Classic slaw, pickled apple & honey mustard aioli, bbq sauce served with rustic fries.

MAC 'N CHEESE R95
Traditional single serving of macaroni and cheese.
add beechwood smoked streaky bacon bits +R35

CRISPY CHICKEN BURGER R125
Panko crumbed free-range chicken breast, sriracha mayo, tomato, soy marinated red onions, gem lettuce on a toasted brioche roll served with rustic fries.

HOTDOG R125
Frankfurter, chilli con carne, caramelized onion, cheddar cheese, Jalapeño salsa & house mayo. Served with rustic fries.

CHEESE BURGER R125
Ground grass fed beef, caramelized onion, pickles, cheddar cheese, dijonaise in a warm brioche bun & rustic fries.

V - EDGY BURGER R125
Plant-based burger, red onion mushroom relish, crispy tempura onion served with rustic fries. *vegan friendly

FISH & CHIPS R115
Beer battered hake, minted mushy peas, rustic fries & tartar sauce.

BANGERS & MASH R125
Herbed pork banger, buttered mash potato & brown onion gravy.

TRADITIONAL SPAGHETTI BOLOGNESE R120
Beef Bolognese sauce on spaghetti topped with parmesan cheese

MEATLOAF, MASH & GRAVY R135
Streaky bacon wrapped meatloaf, buttered mashed potato, herbed white wine gravy

CHICKEN PIE R145
Chicken, mushroom & leek pie, mashed potato and a thyme white wine gravy.

ARTICHOKE & LENTIL BURRITO R145
Rolled tortilla filled with artichoke and lentil, herbed Napolitana sauce, plant based cheese & grilled artichoke hearts *vegan friendly

CHICKEN CORDON BLEU R160
Panko crumbed chicken fillet filled with Gypsy ham & Emmenthal cheese, fried, served with buttered mash, sautéed greens, Dijon mustard cream sauce

GRILLED CALAMARI R185
Salt & pepper calamari served with roasted capsicum aioli and rustic fries.

CHALMAR BEEF SIRLOIN R195
200g beef sirloin, rustic fries, red wine parsley butter
add sauce of your choice