



## LET'S GET SOCIAL



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### MENU SERVED

MONDAY - THURSDAY FROM 15H00 – 22H00  
FRIDAYS AND WEEKENDS FROM 12H00 – 22H00

## TAPAS

### CHICKEN BITES | 90

Buttermilk fried chicken bites, blue cheese cream and popcorn powder

### CHICKEN LIVER AND CHORIZO HOT POT | 90

Chicken livers and Portuguese chorizo in a homemade creamy peri-peri sauce, served with toasted sourdough bread

### PANKO PRAWNS | 110

Crispy, panko-crumbed fried prawns, served with red pepper aioli

### MASALA DUSTED CALAMARI | 95

Deep fried masala dusted calamari, served with aioli

### MINI BEER BATTERED HAKE GOUJONS | 85

Served with caper mayo and rustic chips

### STICKY PORK RIBS | 95

200g sticky pork ribs in a bourbon-maple glaze

### MINI SQUARE BURGERS | 105

3 beef sliders: beef patty, crispy bacon, aged farmhouse cheese, gherkins, tomato and onion relish

### CHILLI POPPERS | 90

Stuffed with cream cheese, served with sweet chilli mayo

### CRISPY FALAFEL BALLS | 70

Chickpea falafel served with homemade tzatziki

## SALADS

### CALAMARI AND PARMESAN SALAD | 125

Grilled Patagonian squid, freshly shaved parmesan, salad greens topped with tomato aioli

### CHICKEN SALAD | 125

Grilled chicken strips, avocado, cherry tomatoes, feta, pickled red onions, crispy onion rings and creamy ranch dressing

### BURNT BROCCOLI AND APPLE SALAD | 95

Roasted Tenderstem broccoli, fresh apple and crushed cashew nuts on a bed of rocket and mixed lettuce, with a Ponzu dressing

### SQUARE BOWL | 90

Edamame beans, shredded red cabbage, bean sprouts, black rice, sliced avo and cucumber with a Teriyaki dressing

Add seared beef, pan-fried chicken breast or falafel balls +45 | Add smoked salmon +55

## MAIN COURSES

### OFF THE GRILL

All steaks served with a choice of side

### RIBEYE 250G | 250

\*Tokara Shiraz +80

### RUMP 300G | 200

\*Anura Cabernet Sauvignon +70

### SIRLOIN ON THE BONE 600G | 340

\*Nico Van Der Merwe 'Cape Elements' Red Blend +75

### PERI-PERI BABY CHICKEN | 195

Served with hand-cut chips

\*Haute Cabriere Pinot Noir +80

### FOUR CHEESE TORTELLINI | 120

Hand-made pasta pockets, stuffed with four cheeses and accompanied by a creamy, herbed sauce and topped with shaved parmesan

\*De Grendel Sauvignon Blanc +65

### TEMPURA FRIED HAKE | 135

Served with homemade tartar sauce and a choice of side

\*Journey's End 'Haystack' Chardonnay +65

### GRILLED LINE FISH | 220

Grilled fresh line fish, served with a side and a lemon-lime hollandaise sauce

\*Remhoogte 'First Light' Chenin Blanc +60

### BUTTER CHICKEN CURRY | 150

Onion and tomato salsa, basmati rice, roti

\*Delaire Graff Rosé +70

### CHILLI PRAWN PASTA | 210

Flash fried in chilli butter and garlic, tossed through fresh tagliatelle and herbs

\*Paul Cluver 'Village' Chardonnay +65

### PORK RIBS 400G | 195 600G | 260 800G | 350

Sticky pork ribs in a bourbon-maple glaze, served with rustic chips and crispy battered onion rings

## SAUCES & SIDES

### AGED FARMHOUSE CHEESE SAUCE | 30

### PARSLEY AND GARLIC SAUCE | 30

### EXOTIC MUSHROOM SAUCE | 30

### CABERNET DEMI (RED WINE) SAUCE | 30

### HAND-CUT CHIPS | 35

### SWEET POTATO CHIPS | 40

### CRISPY BATTERED ONION RINGS | 30

### GREEK SALAD | 40

### BROCCOLINI, ROASTED WITH BALSAMIC AND PARMESAN | 45

### GRILLED SEASONAL VEG | 45

## BURGERS

Served with hand-cut fries, sweet potato chips, or grilled seasonal veg

### THE SQUARE BURGER | 150

200g Beef patty, crispy bacon, onion, garlic, aged farmhouse cheese, gherkins, tomato and onion relish, served on a toasted sesame bun

### JALAPENO CHEESE BURGER | 150

200g Beef patty, pickled jalapenos, white emmental cheese and jalapeno aioli, served on a toasted sesame bun

### CHICKEN BURGER | 125

Crumbed or grilled chicken breast, cream cheese, chopped pickled salad, herbs, mayo and chives, served on a toasted sesame bun

### FALAFEL BURGER | 120

Home made falafel patty with fresh tzatziki on a toasted sesame bun

### PORK BELLY BURGER | 150

Slow roasted rolled pork belly, rubbed with gojuchang, topped with an apple and pear slaw on a toasted sesame bun

## DESSERTS

### VANILLA CRÈME BRÛLÉE | 85

Served with homemade vanilla biscotti

### STICKY TOFFEE PUDDING | 75

Served with ice cream or custard

### DECADENT CHOCOLATE BROWNIE | 85

Made with almond flour and served with chantilly cream or vanilla ice cream

### NEW YORK BAKED CHEESECAKE | 85

Served with a citrus salsa

### DOM PEDRO SINGLE | 60 DOUBLE | 75

Your choice between Whiskey, Amarula or Kahlua

### IRISH COFFEE SINGLE | 60 DOUBLE | 75

Suitable for vegetarians

Gluten-free option available (surcharge of R20)

Please note that our menu uses fresh, seasonal ingredients and as a result some items may sell out throughout the day. All menus are subject to change without notice. Items on this menu, despite our best efforts, may contain traces of allergens including, but not limited to: nuts, shellfish, soy products, eggs dairy and wheat.