

ONGETEM

BUTCHER BAKER COCKTAIL MAKER

Crusty bread with cold butter

Wood fired flat breads

Garlic, parsley, and parmesan butter 75

Smoked aubergine, labneh, cucumber, cumin 85

Smoked snoek pate, apricot, trout roe 85

Oxtail jam, bread and butter pickles 105

Small plates to start with – Built for sharing

Melon salad, chilli crisp, garlic emulsion and mint 145

Tableside Caesar salad; anchovy, parmesan, croutons 125

Mussels, Malay curried sauce, fresh coriander R 140

Twice baked Huguonot cheese souffle, parmesan espuma 145

Classic steak tartar with dukkah and grilled sourdough 155

Raw tuna, sambal matta, miso cream cheese, jalapeño, cucumber, soy dressing 165

“Black Cat Wings” Fried chicken wings with peanut butter sauce, spiced peanuts 150

Heirloom tomato, basil pesto, rocket, deep fried onions 115

Richard Bosman and Wild Kalahari Charcuterie board 210

Large plates - for yourself or to share

Kob, brown butter, capers, mussels, parsley 230

Parisian gnocchi, mushrooms, parmesan 185

Gratinated homemade rigatoni, tomato, cheddar, parmesan 170

Donburi, glazed pork belly, steamed rice, pickled veg, raw egg yolk 225

Ongetem 2 layered wood fired lamb lasagna – crispy bits and all. 215

Roast chicken, buttered rigatoni, mushroom, chermoula 215

Ongetem cheese burger, crispy onions and burger sauce. 155 + Bacon 30

Open fire grilled free range, grass fed, steaks from Frankie Fenner Meat Merchants

1 kg T-bone to share 950

Dry aged 500g sirloin - on the bone 525

Beef fillet 250g 335

Open fire grilled steaks from Kalahari Meat

Ribeye 300g 370

Sirloin 300g 335

Rump 250g 265

All steaks served with either, café de Paris butter, chimichurri or peppercorn sauce

Sides

Mustard dressed leaves 60

Green Beans, caramelised onions, black pepper 95

Sweet potato, orange glaze, pecans 75

Salt and vinegar fries 60

Furikaki fries 80



We are a non-smoking restaurant, including E-Cigarettes and vaping. Please be considerate to fellow diners when using your mobile phone. We will always try to accommodate your food allergies, but because our menu is small, seasonal, fresh, and subject to change, we cannot accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens, including, but not limited to, nuts, wheat, shellfish, soya products, eggs, and dairy. Please notify your server about any dietary requirements. No split bills.