

## KICKSTART

### CHICKEN LIVERS [70]

Chicken livers pan-fried in onion, garlic, peri peri spices and Napoli sauce

### THREE CHEESE PRAWNS [90]

Plump peeled prawns baked in a creamy garlic and mascarpone cheese sauce, topped with mature cheddar and grated parmigiana cheese

### BOEREWORS [70]

Grilled South African sausage served on a skewer with African pap, drizzled with chakalaka sauce

### PRAWN COCKTAIL [90]

Plump prawns served in our tangy homemade Marie-Rose sauce

### BILTONG [90]

Butcher Block's homemade biltong

### SNAIL GARLIC + HERB [65]

Sizzling snails baked in a roasted garlic and herb butter

### ROQUEFORT [65]

Sizzling snails baked in creamy Roquefort sauce

### BEEF CARPACCIO [95]

Paper thin slices of raw beef fillet, drizzled with olive oil, capers, rocket and parmigiana shavings

### CALAMARI [80]

Calamari tubes lightly grilled in either lemon butter, garlic butter or peri-peri sauce

### PANKO PRAWNS [85]

Malaysian prawn tails coated in bread crumbs, deep-fried and served with a sweet chilli sauce

### STICKY CHICKEN WINGS [70]

Marinated grilled chicken wings smothered in a honey, ginger and soya sauce

### MEATBALLS

Slow roasted in a Napoli sauce, topped with parmigiana shavings and fresh basil

### CHICKEN [70]

### BEEF [80]

### LAMB [90]

## SALADS

### GREEK [85]

Crisp salad greens, cucumber, Bella tomatoes, red onions, kalamata olives and feta cheese

### CAJUN CHICKEN [95]

Chargrilled chicken strips tossed in cajun spice, crisp salad greens, sundried tomatoes, peppadews, avo and a fresh honey balsamic dressing

### BEACH SALAD [115]

A must for salad lovers - grilled calamari, chicken strips, prawns, red onions and cucumber tossed in a sweet Thai chilli jam served on a bed of crispy spinach and dressed with fresh lime wedges and coriander



## POULTRY

All poultry served with a choice of side: baked or mashed potato, veg, chips, savoury rice, pap and chakalaka or side salad

### FLATTIE [155]

Spring chicken, chargrilled and basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce

### CHICKEN SCHNITZEL [135]

Golden brown crumbed chicken fillet served with mushroom or cheese sauce

### CHICKEN WINGS [135]

Chargrilled and basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce

## COMBOS

Combos served with a choice of side: baked or mashed potato, veg, chips, savoury rice, pap and chakalaka or side salad

### RIB + FLATTIE [235] [225]

Rack of ribs and 1/2 flattie, basted with either sweet sticky BBQ, lemon and herb or peri-peri sauce

### RIB + CHOP [265] [255]

1/2 Saddle of lamb chops and a rack of ribs

### RIB + STEAK [245] [235]

Rack of ribs and 200g grilled rump or sirloin

### RIB + CALAMARI [235] [225]

Rack of ribs and calamari tubes lightly grilled in lemon butter, garlic butter, or peri-peri sauce

### RIB + WINGS [225] [215]

Rack of ribs and chargrilled chicken wings basted with either sweet sticky BBQ, lemon and herb or peri-peri sauce

### RIB + PRAWN [255] [245]

Rack of ribs and grilled prawns served with a choice of lemon butter, garlic butter, or peri-peri sauce

### FLATTIE + PRAWN [255]

1/2 flattie basted with either sweet sticky BBQ, lemon and herb or peri-peri sauce and grilled prawns served with a choice of lemon butter, garlic butter, or peri-peri sauce

### STEAK + CALAMARI [185]

200g grilled rump or sirloin and calamari tubes lightly grilled in lemon butter, garlic butter, or peri-peri sauce

### STEAK + PRAWN [235]

200g grilled rump or sirloin and grilled prawns served with a choice of lemon butter, garlic butter, or peri-peri sauce

### STEAK + WINGS [180]

200g grilled rump or sirloin and chargrilled chicken wings basted with either sweet sticky BBQ, lemon and herb or peri-peri sauce

## LAND + SEA LOCAL FAVOURITES

### LAMB CHOPS [205]

Chargrilled loin chops, marinated in fresh rosemary, garlic and olive oil

### OXTAIL [195]

Cooked the traditional way, gently simmered in Guinness, plum tomatoes, carrots, haricot beans and a hint of garlic, served with mashed potatoes

### POT ROAST LAMB SHANK [225]

Tender lamb shank pot-roasted in Pinotage, olive oil and rosemary, served with mashed potatoes and caramelised baby carrots

### KINGKLIP [195]

Filletted, lightly floured and grilled in lemon and herb butter

### CALAMARI [145]

Calamari tubes lightly grilled in either lemon butter, garlic butter, or peri-peri sauce

### PRAWNS 6|8|12 [S.Q]

Grilled queen prawns served with lemon butter, garlic butter and peri-peri sauce

### CHICKEN + PRAWN CURRY [155]

Island style medium curry flavoured with coconut milk, served with basmati rice, sambals and poppadum

# CHOICE CUTS

## LET'S BREAK IT DOWN

RARE  
MEDIUM RARE  
MEDIUM  
MEDIUM WELL  
WELL DONE

Horns and Hair off! Simple & full of flavour  
Cooked on the outside with all the flavours intact  
Pink in the centre, still some flavour  
Now drying out with flavours diminishing  
Finished & klaar! Not recommended by our chefs

Our beef is well-aged for a minimum of 21 days, all steaks are CHARGRILLED and basted with our unique basting unless otherwise requested, served with a complimentary side: baked or mashed potato, veg, chips, savoury rice, pap and chakalaka or side salad

FREE RANGE  
DRY AGED

CHALMAR PREMIUM  
WET AGED

### RUMP [very tasty and succulent]

200G [140]  
300G [165]  
400G [205]

[170]  
[195]  
[235]

### FILLET [most tender cut]

200G [160]  
300G [200]  
400G [240]

[190]  
[230]  
[270]

### SIRLOIN [tender and tasty]

200G [140]  
300G [165]  
400G [205]

[170]  
[195]  
[235]

### RIB EYE [loaded with flavour, very tasty and succulent]

350G [200] [230]

### T-BONE [sirloin & fillet on the bone]

500G [255] [255]

### PRIME RIB [very tasty and succulent]

600G [235] [265]

### TOMAHAWK STEAK [rib eye on the bone]

700G [285] [325]

### PORK SPARE RIBS

Basted with our famous sweet sticky bbq sauce

500G [185]  
1KG [305]

### LAMB SHACK RIBS

Basted with honey and soy

600G [205]

### SHISA NYAMA BOARD

chargrilled boerewors, chicken wings, brisket,  
chuck and short rib, served with pap, chakalaka  
and three-bean salad

[205]

## SAUCES

JALAPENO + BILTONG	[40]	ROQUEFORT	[40]
GREEN PEPPERCORN	[35]	HONEY + DIJON	[35]
MUSHROOM	[40]	PERI-PERI	[25]
BORDELAISE	[35]	MONKEYLAND	[35]
CHEESE	[35]		

## SIDES

GARLIC BREAD [30]  
ADD CHEESE [10]

VEGETABLES  
SAUTEED MUSHROOMS [45]  
SEASONAL VEGETABLES [35]

SIDE SALADS  
GREEN SALAD [30]  
GREEK SALAD [45]

STARCH  
FRIES (RUSTIC CUT) [25]  
BAKED POTATO [25]  
BATTERED ONION RINGS [35]  
PAP + CHAKALAKA [35]  
SAVOURY RICE [25]  
MASHED POTATO [30]  
FRESH POTATO OR  
SWEET POTATO CRISPS [25]

## BURGERS



	CHICKEN FILLET	BEEF	LAMB
PLAIN JANE	[80]	[85]	[95]

Caramelised onion, dill pickle and tangy may

MUSHROOM	[90]	[95]	[105]
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Cheddar chesse and mushroom sauce

BIG CHEESE	[90]	[95]	[105]
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Loaded with melted cheddar cheese

OLD SKOOL DAGWOOD	[95]	[105]	[115]
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Pan-fried bacon, fried egg, melted cheddar and  
crispy onion rings

AMERICAN CLASSIC	[95]	[105]	[115]
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Pan-fried bacon loaded with melted cheddar  
cheese

## FOR THE LOVE OF SUGAR

DEEP FRIED OREOS [65]  
Deep-fried cookies served with vanilla ice cream

MALVA PUDDING [65]  
Cape Malay style served with fresh cream or  
vanilla ice cream

ICE CREAM + BAR ONE [50]  
CHOCOLATE SAUCE

KAHLUA + ICE CREAM CREPES [65]  
ice cream rolled in light crepes, drizzled with  
hot Bar One sauce and topped with roasted  
almond flakes

CHEESE CAKE [65]  
Baked or fridge, ask your waiter for details

GOOEY CHOCOLATE BROWNIES [65]  
Triple choclote brownies topped with flamed  
marshmallows served with fresh cream or  
vanilla ice cream

MISSISSIPPI MUD PIE [65]  
Rich chocolate brownie base blended with  
seasonal tree nuts, buried under a thick layer of  
decadent hazelnut and chocolate mousse

GRAIN-FED BEEF