



A South African grill experience

We are famous for our traditional South African dishes with various Venison options and beautifully matured beef steak.

Our dishes are drenched in African spirit and kept traditional with choices like Bobotie and Ostrich Fillet Steak. You will see that all our traditional South African dishes are highlighted with our National Flag to indicate its South African heritage and for you to try it out. Our extensive menu means our service ambassadors are well-trained.

We also have a Sommelier on hand, to assist with wine recommendations and food pairing from our fantastic Vintage Wine selection.



VAT included. All major credit cards welcome.
No cheques accepted. Service charge not included.
A 10% service charge will be added for parties of 10 people or more.

Traditional South African delicacies

To South Africans food is far more than sustenance. Our love of all things is surpassed only by our passion for sport. Here is a quick look at some of the South African venison delicacies.



SPRINGBOK

Well-known in rugby-playing nations, this small antelope has an uncanny ability to leap over twice its own height into the air – hence the “spring” in its name. One of the true icons of South African culture. A tender and deeply flavourful meat.



KUDU

The Kudu is a tall and majestic antelope and its common name “kudu” is derived from the indigenous Khoikhoi language. Kudu meat is similar to venison (deer), with a slight gamey flavour and often said to be the best tasting game meat of all.



OSTRICH

If this gawky bird could talk it would probably lament its inability to fly away. South Africans have long been aware of the ostrich’s many uses – from leather boas to ornate oversized eggs, there isn’t a part of the ostrich that can’t be used. It also makes for excellent and healthy eating.



CROCODILE

Many rural Africans refuse to eat crocodile because its friends can eat you back. If you’re not going near any crocodile-infested rivers, however, it is probably quite safe to order crocodile, and the meat makes a very interesting and tasty meal.



WARTHOG

In South Africa, this wild pig is also known as a Vlakvark or Bosvark (Bushpig). On the surface, warthogs are not a pretty sight, but they offer living proof that beauty is only skin deep. Look past their coarse-haired exterior and you’ll discover their true talent – they make for excellent eating.



TRADITIONAL DISHES

Dishes marked with our National Flag are Traditional South African Dishes.

BOEREWORS

A South African passion. Spicy sausage best cooked on the braai (barbecue).

BILTONG

A South African passion. Spiced and dried red meat, usually made from beef, but a variety of wild meats like ostrich and kudu are also popular.

DROËWORS

Biltong’s less chewy cousin, droëwors can be translated as “dry sausage”. This highly addictive treat is believed to have originated during the Great Trek when the first South African settlers would preserve their boerewors by hanging it in their ox wagons to dry during their long pioneering trips.

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Biltong and Droëwors



Appetisers

SOUP OF THE DAY - 55

TEMPURA STYLE PRAWN - 139

Battered prawns served with a chilli sauce, wasabi mayo and mayonnaise.

GARLIC ROLL - 35

Country-style bread roll smeared with home-made garlic butter and oven baked.

» BEEF BILTONG AND DRY SAUSAGE - 125

A plate of South Africa's best biltong and sausage.

CHICKEN WINGS - 135

Grilled with a sweet and sour basting.

BABY CALAMARI - 95

Grilled and topped with lemon butter.

SNAILS (Escargot) - 89

Six sizzling snails (out of shell) cooked in a garlic butter sauce, topped with Parmesan shavings and served with brown bread.

» CARPACCIO (Smoked Springbok) - 125

Drizzled with olive oil and Parmesan shavings.

BRUSCHETTA - 79

Toasted ciabatta, rubbed with garlic, topped with Mozzarella, cherry tomato and fresh basil, drizzled with EVO.

HALOUMI CHEESE - 79

Sautéed cheese with quince jelly.

SPARE RIBS - 145

Tender cured ribs grilled and topped with a sweet and sour basting.

Salads

GREEK SALAD - 95

Topped with Feta cheese and calamata olives.

CAESAR SALAD - 85

Crisp lettuce, caesar dressing, croutons and shavings of Parmesan cheese.

CHICKEN CAESAR SALAD - 95

Crisp lettuce, croutons, shavings of Parmesan cheese topped with slices of chicken breast & caesar dressing.

HALOUMI AND AVOCADO SALAD - 95

Grilled Haloumi cheese on crisp lettuce, croutons, baby tomatoes, topped with pine nuts and dressing.



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Smoked
Springbok
Carpaccio

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Steak Diane



We specialise in only the best SAMIC/NDA-certified grain-fed South African Beef. All steaks are flame grilled to order. We will cut giant steaks on request.

From the Grill

Please choose one of the following basting options:

- A) Original South African BBQ basting
- B) Olive oil, Lemon and Oregano basting

	250g	300g	500g	800g
RUMP	179	199		
SIRLOIN	179	199		
FILLET	269	299		
T-BONE			330	
RIB-EYE (on the bone)			440	668
RIB-EYE (off the bone)*	289			

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO - 30

- **BOEREWORS PLATTER - 165**
Home-made South African farm style wors.
- **KAROO LAMB CHOPS - 265**
South African lamb – the pride of the Karoo.
- **MIXED GRILL ON A SKEWER - 285**
South African boerewors (sausage), chops, steak, skewered grilled and served with an egg.
- **SPARE RIBS - 295**
Tender cured ribs grilled and topped with a sweet and sour basting.
- **OXTAIL STEW* - 195**
- **LAMB NECK CURRY - 185**
Typical South African curry served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO - 30

Grass Fed Beef

Our "GRASS FED BEEF" is sourced from carefully selected and certified Free Range South African farms.

SIRLOIN 300g - 249

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO - 30

Dry Aged Beef

Our "DRY AGED BEEF" is aged to perfection in our state of the art "DRY AGING UNIT". This process adds great flavour and texture into our carefully selected premium steaks.

T-BONE* - STARTS FROM 395
RIB-EYE (on the bone)* - STARTS FROM 495
Please ask your waiter for more information.

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO - 30

Wagyu Beef

Our Wagyu beef is carefully selected and cooked to perfection.

SIRLOIN / RIB-EYE 300g* - 895

This dish is served with any of our side dishes at no extra cost.

Please note either Sirloin or Ribeye will be available. Please ask your waiter about this option.

Gourmet Steaks

OLD MAN STEAK - 295

Lazy-aged sirloin – grilled, then sautéed with a touch of thyme and topped with a Dijon mustard Sherry sauce.

HALOUMI AND AVOCADO STEAK - 295

Lazy-aged sirloin – grilled, then sautéed with grilled Haloumi cheese and sliced avocado. Topped with a mild cheese sauce.

STEAK DIANE - 295

Tender delicately flavoured grilled fillet served on toasted French baguette and topped with a mushroom, garlic, red wine, cognac and cream sauce.

CHATEAUBRIAND - 299

Fillet flambéed with brandy.
Served with a Béarnaise sauce.

Choose one of the following with your gourmet steaks above:

SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO - 30

Sauces

PEPPER, CHEESE,
MUSTARD, MUSHROOM - 35
GARLIC BUTTER - 25

* Subject to availability.

Venison - In traditional South African style

We only use top quality "fan fillet" for our ostrich dishes. Venison subject to availability.

☒ OSTRICH FILLET KEBAB - 285

Cubes of ostrich skewered with onion and green peppers, grilled and topped with a creamy green peppercorn sauce.

☒ OSTRICH FILLET STEAK - 295

Marinated in orange juice, soya sauce and ginger.

☒ SPRINGBOK - 295

Sautéed and topped with a rosemary and quince sauce.

☒ WARTHOG - 295

Cubes of warthog and fresh peppers, skewered, grilled and topped with a creamy mushroom and quince-jelly sauce.

☒ ZEBRA - 289

Sautéed and topped with a lemon and honey sauce.

☒ CROCODILE - 285

Cubes of crocodile, onion and fresh peppers, skewered, grilled and topped with a delicate green peppercorn sauce.

☒ GIANT GRILLED MIXED VENISON SKEWER - 415

Crocodile, ostrich, zebra, springbok, home-made venison sausage, red bell peppers and dried fruit skewered and grilled with a quince-jelly sauce.

☒ BOBOTIE - 179

A traditional Cape Malay pie made of minced meat, spiced and served with fresh banana, fruit chutney and tomato salsa.

Choose one of the following with your venison above:

FRENCH FRIES OR MASHED POTATO - 30

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Please note that venison should not be cooked more than medium otherwise it tends to be tough.

All the above venison selections are subject to availability due to strict laws regarding hunting season.

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Giant Grilled Mixed Venison Skewer



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Haloumi and Avocado Steak

Burgers

- Pure ground beef burger served with chips.

REGULAR - 99

CHEESE - 129
Topped with double-sliced Cheddar cheese.

HAWAIIAN - 139
Topped with grilled pineapple and cheese.

CHEESE AND BACON - 135
Topped with bacon and cheese.

GUACAMOLE - 145

Topped with bacon, cheese and avocado sauce.

CHICKEN - 120
Tender grilled chicken breast.

STEAK ROLL - 169
150g pure steak.

Premuim Burgers

- Pure ground beef burger served with chips.

BLACK ANGUS BURGER* - 149
100% Black Angus Beef.
Served on a charcoal brioche roll,
with double cheese.

WAGYU BURGER* - 169
100% Waygu Beef. Served on a brioche roll,
with double cheese.

** Subject to availability.*

Poultry

CHICKEN BREAST "CITY GRILL" - 149

Tender grilled chicken breast with mushroom sauce.

CHICKEN CORDON BLEU - 165

Thinly sliced smoked ham and Emmenthaler cheese enclosed in a lightly crumbed sautéed fried chicken breast and topped with a creamy cheese sauce.

GIANT GRILLED CHICKEN SKEWER "CITY GRILL" - 165

Skewered chicken pieces with bell pepper and onions, topped with a creamy green peppercorn sauce.

Choose one of the following with your poultry above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO - 30

Vegetarian

VEGETARIAN PLATTER - 145

Selection of baked Feta cheese parcels in phyllo pastry, fried onion rings, mashed potato, creamed spinach and mixed vegetables.

VEGETARIAN BAKE - 145

Layers of mixed vegetables with aubergine and tomato, topped with a creamy béchamel sauce and oven baked. Served with mashed potato.

VEGETARIAN BURGER - 149

"Beyond meat" Burger, topped with tomato, onion and guacamole sauce. Served with chips.

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Chicken Wings





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Prawns

From the Sea

KINGKLIP - 249

Filletted, grilled with lemon butter served with savoury rice.

CALAMARI - 199

Whole tender grilled baby calamari from the Falkland Islands. Served with savoury rice.

PRAWNS - SQ

Queen prawns (6 per portion) grilled and served with lemon butter sauce on savoury rice.

PRAWN CURRY - 249

Served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.

Side Orders

VEG OF THE DAY (Roasted) - 35

SAUTÉED MUSHROOMS - 35

CREAMED SPINACH - 35

Served in a phyllo pastry basket, topped with Feta cheese.

FRIED ONION RINGS (For two) - 49

PLATE OF FRENCH FRIES - 35

Kiddies Menu

Under 12 years old.

HAMBURGER AND FRENCH FRIES - 65

HOT DOG AND FRENCH FRIES - 55

Beverages

FILTER - 27

ESPRESSO - 26

CAPPUCCINO - 31

HOT WATER, LEMON AND HONEY - 10

IRISH (with Jameson Whiskey) - 50

KAHLUA COFFEE - 50

DOM PEDRO - 55

Desserts

CRÈME BRULÉE - 79

ICE CREAM AND CHOCOLATE SAUCE - 59

SUGER FREE ICE CREAM (When Available) - 79

Please ask your service ambassador about this option.

NOUGAT ICE CREAM (Semi-freddo) - 85

A slice of nougat ice cream topped with fresh home-made nougat.

FRUIT SALAD AND ICE CREAM - 59

» BAR-ONE CHOCOLATE CHEESECAKE - 90

» CAPE BRANDY PUDDING - 90

Traditional home-made pudding with dates and nuts, served warm with ice cream.

SHAKES

Strawberry
Chocolate

Regular

49
49

Double Thick

55
55

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Bar-One Chocolate Cheesecake

