

STARTERS

MARROW BONES CAPERS, RED ONION, PARSLEY, BALSAMIC VINEGAR	60
BEEF BITTERBALLEN MUSTARDMAYO, DIJON	60
SEARED CHICKEN LIVERS BRANDY FLAMED, TOMATO AND CREAM SAUCE	52
BEEF TARTAR BEEF FILLET,CAPERS, PARSLEY,RED ONION, BRANDY	88
CALAMARI - FLAME GRILLED CHOICE OF SAUCE TARTAR/LEMON BUTTER	72
ESCARGOTS HERB BUTTER, BRUSCHETTA ADD BLUE CHÉESE/MOZZARELLA	72 12
MOZZARELLA SALAD FIOR DE LATTE, RADISH, STRAWBERRY ROCKET, FENNEL DRESSING, PISTACHIO	78
HOUSE SALAD GREEK-STYLE	59
HOMEMADE BILTONG	45/100G
CALAMARI HEADS - DEEP FRIED CHOICE OF SAUCE TARTAR/LEMON BUTTER	57

GOURMET BURGER 200G

INCLUDES ONE SIDE DISH OF YOUR CHOICE

GOURMET BEEF OR CHICKEN	85
ADD AVO/BILTONG/CHEDDAR	15
MOZZARELLA/BACON/BLUE CHEESE	25

STEAKS

INCLUDES ONE SIDE DISH OF YOUR CHOICE

GRAIN - FED		
SIRLOIN	220G/300G/500G	125/148/215
RUMP	220G/300G/500G	125/148/215
FILLET	220G/300G/500G	160/188/275
SIRLOIN ON - THE - BONE	500G/700G	190/245
WING - RIB	500G/700G	190/255

PLEASE SEE SPECIALS BOARD FOR
FREE-RANGE AND GRASS-FED OPTIONS

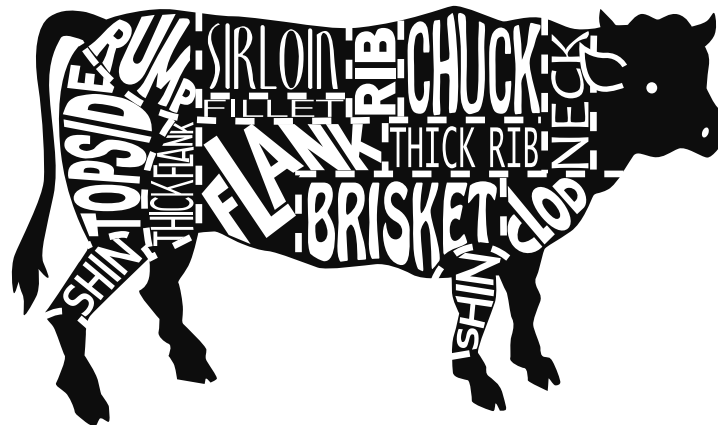
ADD MARROW BONE TO ANY STEAK DISH 15

ALL OUR STEAKS ARE GRILLED WITH OUR HOMEMADE BEEF RUB

INGREDIENTS : MUSTARD SEEDS, BELL PEPPERS FLAKES, CORIANDER SEED,
PAPRIKA POWDER, ONION FLAKES, PAPRIKA EXTRACTS, NATURAL SMOKE FLAVOUR

SAUCES

BEARNAISE	25
PEPPERCORN	
MUSHROOM	
RED WINE JUS	



WOODSTOCK
BREWERY



WOODSTOCK GRILL AND TAP



WOODSTOCK GRILL AND TAP

MAINS

SLOW - SMOKED BEEF BRISKET HICKORY SMOKED FOR 12 HOURS SERVED ON MASH	160
BEEF SHORT - RIB SLOW COOKED WITH TOMATO, PEPPER SERVED ON MASH	160
BRAISED LAMB SHANK RICH RED WINE SAUCE SERVED ON MASH	205

INCLUDES ONE SIDE DISH OF YOUR CHOICE

PORK RIBS 600G GRILLED & BASTED WITH OUR SPECIAL BBQ SAUCE	155
PORK BELLY 200G SERVED WITH CRANBERRY SAUCE	160
NORWEGIAN SALMON SEARED TO YOUR LIKING	190
CHICKEN ROULADE OLIVES, FETA, BASIL	125
CALAMARI - FLAME GRILLED CHOICE OF SAUCE TARTAR/LEMON BUTTER	135
CALAMARI COMBO GRILLED TUBES & DEEP FRIED HEADS	155
VEGGIE PLATTER CHOICE OF FOUR SIDE DISHES	95
VEGETABLE COUSCOUS	95

SIDES

HAND - CUT FRIES	28
BEER - BATTERED ONION RINGS	
SAUTÉED MUSHROOMS	
SWEET POTATO FRIES	
THYMED MASHED POTATOES	
CREAMED SPINACH	
SEASONAL SAUTÉED VEGETABLES	
HERBED STEAMED BUTTERNUT	
GARLICKY GREEN BEANS	
SAUTÉED BROCCOLLI WITH ALMONDS	
HOUSE SIDE SALAD	

DESSERTS

	CLASSIC CRÈME BRULEE	49
	CHOCOLATE FONDANT CHOICE OF ICE - CREAM SCOOP	55
	HANDMADE BELGIAN TRUFFLES	48
	DECADENT CHOCOLATE BROWNIE CHOICE OF ICE - CREAM SCOOP	58
	PANNACOTTA VANILLA STREUSEL, BERRY COULIS	52
	SELECTION OF ICE - CREAM 'SORBETIERE' ARTISANAL 3 SCOOPS CHOICE OF BERRY, CHOCOLATE, VANILLA OR SALTED CARAMEL	53
	OK, JUST ONE SCOOP!	20



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021 447 0934

A DISCRETIONARY 10% SERVICE FEE MAY BE ADDED TO TABLES
OF 6 OR MORE

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE

RIGHT OF ADMISSION RESERVED