

Welcome!

The Godfather has a proud tradition of exceptional food and service. For almost 27 years The Godfather traded in Centurion. It has been a landmark since 1984, moved to a new home in Midstream in 2018. We are privileged to be an independent restaurant so that we can source exceptional produce and can remove any items from our menu that do not meet our stringent standards. All beef served at The Godfather is SA Grainfed Beef. We make a special effort to procure the very best quality products for all our menu items. Our beef is matured for a minimum of 21 days and then cut on a daily basis to ensure the finest product for our customers. Vegetables are delivered fresh from the market each day. We take special pride in the selection of our wines. The aim of each person at the Godfather is to provide you with a memorable dining experience, with management always on hand to see to your needs and to ensure that the food is prepared to the highest standards with quality and hygiene being paramount. Please remember that your food may sometimes take a little longer to arrive at your table as everything is freshly and individually prepared. Our waiting personnel & grillers take pride in what they do and we have very high expectations of them. You may too! If your dining experience is less than impressive, please let us know.

Your hosts

Steve & Janet

THE GODFATHER RESTAURANT - EST 1984



Welkom!

The Godfather is trots op die diens en kos wat bedien word. Omtrent 27 jaar gelede was The Godfather in Centurion gestig en was legendaries in die omgewing sedert 1984. In 2018 het The Godfather verhuis na Midstream toe. Ons is geeërd om 'n onafhanklike restaurant te wees wat ons in staat stel om te besluit oor nuwe produkte van uistande gehalte en ons kan enige item van die spyskaart verwyder wat nie aan ons hoë standaard voldoen nie. Ons maak eksklusief gebruik van "S A Grainfed" beesvleis. Ons maak spesiale voorsiening vir die hoogste standaard van alle voedsel wat voorberei word. Beesvleis is vir minstens 21 dae veroudered en dan daagliks gesny om die optimale standaard te verseker. Groente word daagliks vars van die mark afgelewer. Spesiale aandag word bestee aan ons wyne. Die mikpunt van elke personeelid by The Godfather is om u 'n uitstekende eet geleentheid te voorsien, met bestuur naby om te verseker dat u altyd die beste diens en kos kry, met 'n oog op kwaliteit en higiëne. U kos sal miskien bietjie langer neem om op tafel te kom weens die feit dat elke item uitsonderlik en vars vir u voorberei word. Ons bedienings en voorbereidings-personeel is trots op hul werk en ons stel baie hoë standaard vir hulle. U mag ook! As u eetgenot minder as uitstekend is, laat ons beslis daarvan weet.

U gashere

Steve & Janet

HORS D'OEUVRES | VOORGEREGTE



HORS D'OEUVRES | VOORGEREGETE

Beef Fillet Carpaccio • Beesfilet Carpaccio 99.00

thinly sliced raw fillet served with capers, parmesan cheese, black pepper and dressed with balsamic vinegar and olive oil

dun gesnyde rou filet bedien met kappertjies, parmasan kaas, swart pepper en bedek met balsamic asyn en olyfolie

Calamari 96.00

grilled, crumbed or mozambican (peri-peri cream) style

gerooster, gekrummel of mosambiekse (peri-peri room) styl

Chicken Livers • Hoenderlewertjies 75.00

in a creamy peri-peri sauce • in roomerige peri-peri sous

Jalapeno Rissoles 75.00

cheese & jalapeno rissoles crumbed and flash fried, served with thai sweet chili sauce or avo sauce • kaas & jalapeno pasteitjies, gekrummel en diep gebrui.

bedien met thai rissie sous of avokadopeersous

Fried Haloumi • Gebraaide Haloumikaas 73.00

haloumi fingers fried, served with tomato slices, rye toast & balsamic reduction

gebraaide haloumi vingers, bedien met tamatieskywe, rog roosterbrood & balsamiese reduksie

Panko Prawns • Panko-garnale (when available / indien beskikbaar) S.Q.

premium long prawns in japanese bread flakes served with a thai chilli mayonaise

uitgesoekte lang garnale in japanesekrumsels, bedien met thai-rissie mayonaise

Roquefort Snails • Slakke met Bloukaas 76.00

in garlic butter topped with blue cheese • in knoffelbotter, bedek met blou kaas

Snails • Slakke 76.00

in garlic butter with a topping of cheese sauce

in knoffelbotter met 'n kaassous bolaag

Shrimp cocktail • Steurgarnaalkelkie 96.00

retro favourite • 'n ou gunsteling



HORS D'OEUVRES | VOORGEREGETE

SALADS | SAUCES

Greek salad • Griekse slaai

85.00

basic salad topped with feta, olives and our greek dressing

basiese slaai met feta, olywe en ons griekse slaaisous

Roquefort Salad • Roquefort Slaai

85.00

basic salad topped with crumbled blue cheese and a creamy blue cheese dressing

basiese slaai met gekrummelde bloukaas en 'n romerige bloukaassous

Vegetarian Platter • Vegetariese Dis

145.00

ask your waiter for details

vra u kelner vir besonderhede

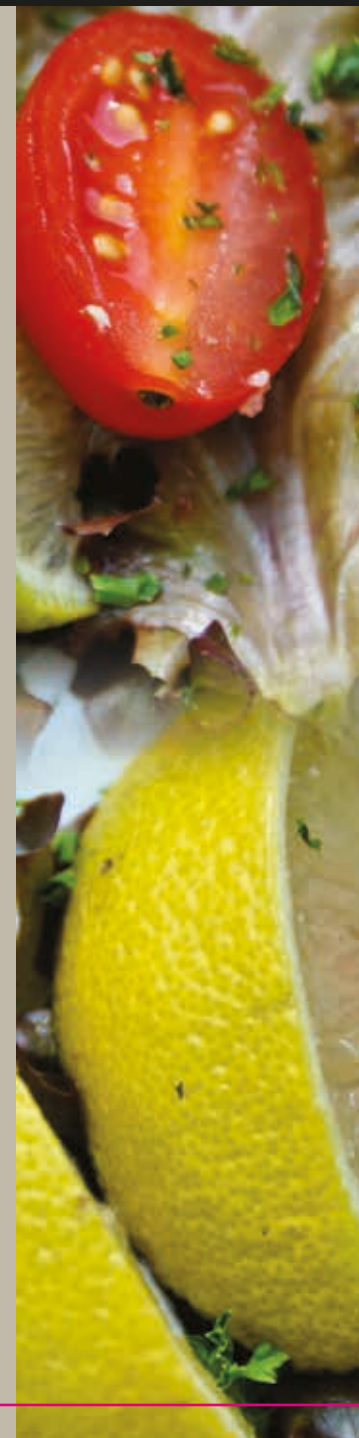


SAUCES | SOUSE

	FULL	HALF
Cheese Sauce • Kaassous	30.00	17.00
Creamy Garlic Sauce • Knoffelroomsous	30.00	17.00
Monkey Gland Sauce • Kruiesous	30.00	17.00
Garlic Butter Sauce • Knoffelbottersous	30.00	17.00
Pepper Sauce • Pepersous	30.00	17.00
Peri Peri Sauce • Peri-perisous	30.00	17.00
Mexican Chilli Cheese Sauce • Meksikaanse Chilli-Kaassous	33.00	18.00
Mushroom Sauce • Sampioensous	33.00	18.00

SIDE DISHES | BYGEREGTE

Fresh Veg of the day A portion of 1 veg	22.00
A portion of 2 veg	42.00
Garlic bread • Knoffelbrood	42.00
topped with creamy garlic sauce • bedek met romerige knoffelsous	
Cheesy Garlic bread • Knoffelbrood met Gesmelte Kaas	55.00
Onion Rings • Uie Ringe	44.00



SALAD | SAUCES | SIDE DISHES

FROM THE CHARCOAL | BRAAIGEREGTE



All our steaks can be prepared with either our traditional famous barbeque basting or the spicy crusting of crushed black pepper, mustard seed and course salt • Al ons vleissnitte kan voorberei word met ons bekende tradisionele BBQ braaisous of met 'n bedekking van gemaalde swartpeper, mosterdsaad en growwe sout • Our charcoal grills are served with a baked potato, fries, mash, veg or side salad • Ons braaigeregte word bedien met 'n keuse van 'n gebakte aartappel, skyfies, kapokaartappels, groente of 'n slaai

STEAKS • BIEFSTUKKE

	300g	400g
Rump • Kruisskyf	152.00	195.00
Sirloin • Lendeskylf	152.00	195.00
New York Cut Sirloin New York Sny Lendeskylf		195.00
rare or medium rare only • rou of medium-rou alleenlik		

	220g	320g
Fillet	S.Q.	S.Q.

T-BONE • T-BEEN

T-bone • T-been (550g)	197.00
Junior T-bone • Junior T-been (When available / Wanneer beskikbaar)	187.00
sirloin on the bone • lendeskylf op die been bedien	

RIBS

	Ladies	Mens
Beef Ribs • Beesribbetjie (When available / Wanneer beskikbaar)	185.00	260.00
Lamb Ribs • Lamsribbetjie (When available / Wanneer beskikbaar)	198.00	280.00
Spare Ribs (Pork) • Varkribbetjie	175.00	255.00

*All sizes are approximate and raw weight • Alle porsiegroottes is afgerond en is die rou gewig.
R40-00 will be charged extra for persons sharing. • R40-00 sal ekstra gevra word vir persone wat deel
Prices subject to change due to extra-ordinary increases from suppliers
Pryse mag verander as gevolg van buitensporige prysverhogings van verskaffers
All prices include VAT • All pryse sluit BTW in*

FROM THE CHARCOAL | BRAAIGEREGTE

(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

LAMB • LAMSVLEIS

Karoo Lamb Chops • Karoo Lamskottelette 215.00

Lamb Shank • Lamskenkel (When available / Wanneer beskikbaar) S.Q.
marinated in a delicious "syrupy" lemon & herb sauce
gemaarineer met 'n stroperige suurlemoen & kruiesous.

CHICKEN SCHNITZELS • HOENDER SCHNITZELS

Lemon butter sauce • suurlemoenbotter sous 130.00

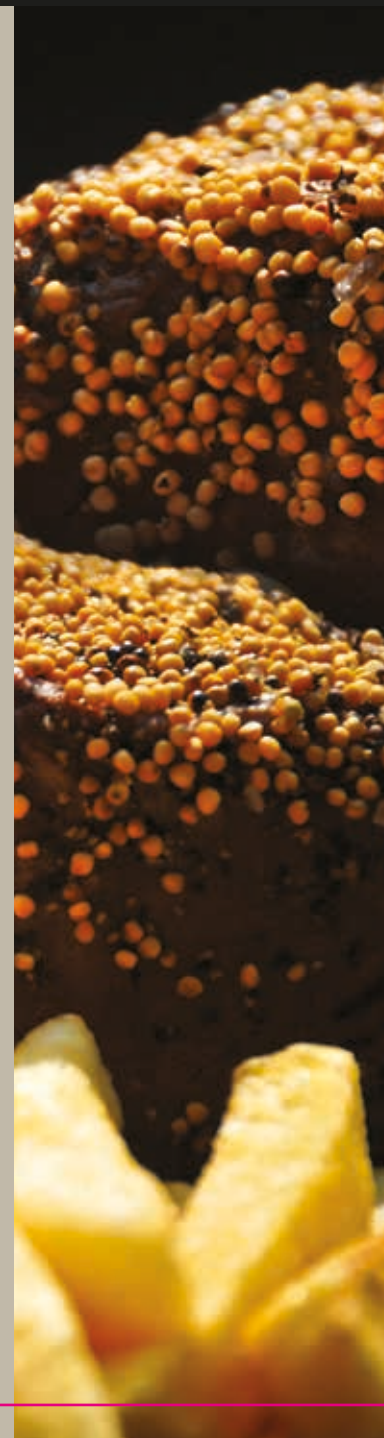
a la Godfather 165.00
shrimps, mushrooms and cheese sauce • garnale, sampioene en kaassous

OTHER

Oxtail • Beesstert (When available / Wanneer beskikbaar) S.Q.
home-made served on a bed of rice • tuisgemaak bedien met rys

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FROM THE CHARCOAL



SEAFOOD | SEEKOSSE

Our seafood is served with a baked potato, rice, fries, mash, side salad or veggies • Ons seekos word bedien met 'n gebakte aartappel, rys, skyfies, kapokaartappels, slaai of groente

(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

Kingklip • Koningklip (when available / indien beskikbaar) S.Q.

grilled • gerooster

Calamari • Calamari 157.00

grilled, crumbed or mozambique style • gerooster, gekrummel of mosambiekse styl

Prawns • Garnale S.Q.

a choice of 4, 6, 8 or 12 served with peri peri, lemon butter and garlic sauce

'n keuse van 4, 6, 8 of 12 bedien met peri-peri-, suurlemoenbotter en knoffelsous

Kingklip a la Godfather • Koningklip a la Godfather S.Q.

(when available) shrimps, mushrooms and cheese sauce

garnaaltjies, sampioene en kaassous

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GODFATHER HOUSE SPECIALITIES

(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

Chocolate Chilli Fillet • Sjokolade Rissie Fillet (220g) S.Q.

dark imported chocolate sauce with a touch of chilli

donker ingevoerde sjokolade sous met rissie

Fillet a la Godfather S.Q.

served with lightly flavoured picallili mustard, mushroom and white wine sauce

met liggegeurde mostert, sampioen- en witwynsous

Sirloin a la Godfather • Lendeskryf a la Godfather 185.00

with a creamy mexican chilli sauce • met 'n romige mexikaanse chillisous

Godfather Carpetbagger (when available / indien beskikbaar) 215.00

junior t-bone stuffed with cheddar cheese and smoked mussels

junior t-been gevul met cheddarkaas en gerookte mossels

Trio of Ribs (±1.3kg) (when available / indien beskikbaar) 375.00

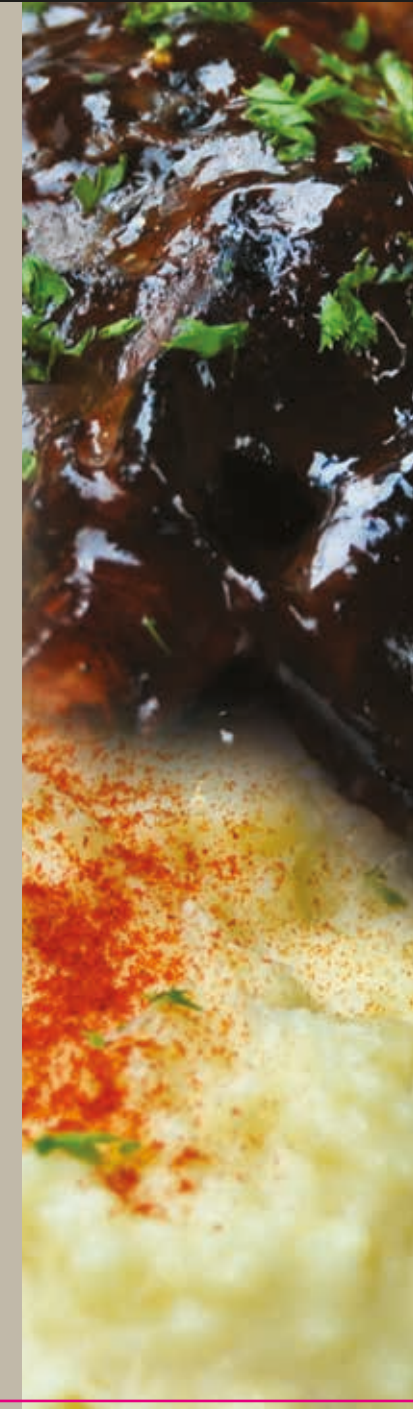
a platter of beef, lamb and pork ribs • bees-, lam- en varkribbetjies

Surf 'n Turf S.Q.

200g fillet with 2 tiger prawns on a bed of rice

200g filet met 2 "tiger" garnale & gegeurde rys

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FROM THE CHARCOAL

