





STARTERS

CHICKEN LIVERS R55 PERI-PERI

Chicken Livers in Peri-peri Sauce
served with Brown Bread

CREAMY CHICKEN R59 LIVERS

Chicken Livers in creamy
Peri-peri Sauce served with
Brown Bread

GRILLED R59 HALLOUMI CHEESE

Grilled Greek Cheese

MUSSELS R65

6 New Zealand Mussels served in
Creamy Garlic Sauce topped
with Parmesan Cheese

CARPACCIO OF R75 BEEF

Thin slices of marinated raw Fillet
with Olive Oil and Balsamic Vinegar
served with Parmesan Cheese

ASPARAGUS R65

Asparagus served in a
Creamy Garlic Sauce topped
with Parmesan Cheese

FRESH OYSTERS R19

(Ask for availability)

GARLIC SNAILS R55

Snails in a creamy Garlic Sauce

SNAILS AU R65 ROQUEFORT

Garlic Snails topped with
Roquefort Cheese

AVOCADO RITZ R65

Avocado topped with
Shrimp Cocktail and served in
Pink Sauce

BLACK R65 MUSHROOMS A LA GREQUE

Grilled Black Mushrooms topped
with Feta Cheese, Tomato Concasse
and Garlic Butter

CALAMARI TUBES R65

Grilled or fried topped with
Lemon Butter Sauce

All prices incl. vat

SALADS

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NEW YORK SALAD

Fresh salad with Crab Meat, Asparagus and Avocado topped with Italian Dressing

R49

R65



GREEK SALAD

Fresh salad with Feta Cheese and Olives topped with Greek Dressing

R49

R65



ROQUEFORT SALAD

Fresh salad with boiled Egg, Mayonnaise and grated Roquefort Cheese

R49

R65



FRENCH SALAD

Traditional basic Salad topped with French Dressing

R45

R59



CHICKEN SALAD

Fresh Salad with 180g grilled Chicken Strips and Avo topped with Italian Dressing

R109

BURGERS

ALL BURGERS SERVED WITH CHIPS

MONKEY GLAND BURGER R89

CHEESE BURGER R89

PEPPER BURGER R89

MUSHROOM BURGER R89

JACK DANIELS BURGER R89

CHICKEN BURGER R89

180G
PATTY



GRILLED MEAT

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A CHOICE OF EITHER CHIPS OR BAKED POTATO



SPARE RIB

400g

R149

600g

R169



RUMP STEAK

200g - 250g R129

300g - 350g R149

NEW YORK CUT

500g R199



SIRLOIN STEAK

200g - 250g R129

300g - 350g R149

NEW YORK CUT

500g R199



T-BONE STEAK

500g R149



FILLET STEAK

200g R149

300g R169

SAUCES

GARLIC BUTTER SAUCE	R20
LEMON BUTTER SAUCE	R20
TARTARE SAUCE	R20
PERI-PERI SAUCE	R20
CHEESE SAUCE	R29
MUSHROOM SAUCE	R29
PEPPER SAUCE	R29
GARLIC SAUCE	R29
MONKEYGLAND SAUCE	R29

SPECIALITY SAUCES

AU POIVRE SAUCE Crushed Pepper Corns, Lemon, flamed with Brandy and finished with Demi-glace Sauce	R36
JACK DANIELS SAUCE Crushed Pepper Corns, flavoured with Jack Daniels Whisky and finished off with Creamy Demi-glace Sauce	R36
DIANE SAUCE Mushrooms, Onions and Tomato concase, flamed with Brandy and finished off with Creamy Demi-glace Sauce	R36
ESCARGOT SAUCE Garlic Snails, Olives and Feta Cheese	R39
HUDSON RIVER SAUCE (for seafood dishes) Shrimp, Mushrooms and Cream. Flamed in White Wine	R45
ROQUEFORT SAUCE	R49
PORTION OF SAUTÉED MUSHROOMS & ONIONS	R55

CHEF SPECIALITIES

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A
CHOICE OF EITHER CHIPS OR BAKED POTATO



FILLET STEAK DIANE

Fillet rubbed with Mustard, pan fried with Mushrooms, Onions and Tomato concase, flamed with Brandy and finished off with Creamy Demi-glace Sauce

200g R169

300g R199



TOURNEDOS AU POIVRE

Fillet rubbed with Mustard, pan fried with crushed Pepper Corns, Lemon, flamed with Brandy and finished with Demi-glace Sauce

200g R169

300g R199

SWISS FILLET

Flattened fillet crumbed and grilled, topped with melted Cheese and grilled Mushrooms

200g R149

BLACK BEAST FILLET

Grilled Fillet rolled in black pepper corns. Flambéed with brandy

200g R159

300g R189

RIBS AND 4 PRAWNS COMBO

Ribs with 4 Prawns

400g R189

VEGETARIAN PLATTER

Black Mushrooms, Halloumi Cheese, Feta and Avocado served with Rice, baked Potato and Vegetables of the day.

R149

CHEF SPECIALITIES

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A CHOICE OF EITHER CHIPS OR BAKED POTATO

ESCARGOT STEAK

Rump or Sirloin topped with Garlic Snails, Olives and Feta Cheese

200g - 250g R159
300g - 350g R179

SLIMMERS PLATTER

Fillet grilled, served with Salad and Vegetables of the day

200g R169

ROAST LAMB

(Slow-roasted in the oven)

400g R169

LAMB CHOPS

Grilled to perfection (Lemon & Herbs or Steak Basting)

400g R169



RUMP JACK DANIELS

Rump pan fried with Onions, Crushed Pepper Corns, flavoured with Jack Daniels Whisky and finished off with Creamy Demi-glace Sauce

200g - 250g R159
300g - 350g R179



RUMP A LA GREQUE

Rump or Sirloin Steak grilled, topped with a Black Mushroom, Feta Cheese, Tomato Concasse and a touch of Garlic

200g - 250g R159
300g - 350g R179



SEAFOOD

CALAMARI TUBES 300g R139

Grilled Calamari Tubes topped with Lemon Butter Sauce

CALAMARI A LA GREQUE 300g R149

Grilled Calamari Tubes with Onions, Mushrooms, Lemon and Herbs

SUCCULENT KINGKLIP 200g R129 300g R159

Succulent Kingklip, grilled to perfection and topped with Lemon Butter Sauce

KINGKLIP THERMIDOR R149

Diced Kingklip, pan fried with Onions, Mushrooms and Cream. Flamed in White Wine

HUDSON RIVER KINGKLIP 200g R169 300g R189

Succulent Kingklip, grilled to perfection and topped with Shrimp, Mushrooms and Cream. Flamed in White Wine

10 QUEEN PRAWNS R169

Prawns Butterfly styled, grilled and topped with Lemon Butter Sauce

KINGKLIP PLUS 4 PRAWNS COMBO R189

A succulent 220g Kingklip, garnish with 4 tasty butterfly style Prawns

SEAFOOD PLATTER FOR ONE R199

Prawns, Fish Kebab, 2 Mussels, Calamari Tubes and Squid served with Lemon Butter Sauce

SEAFOOD PLATTER FOR TWO S.Q

Crayfish, Prawns, Mussels, Fish Kebab and Calamari served with Lemon Butter Sauce

CRAYFISH THERMIDOR S.Q

Diced Crayfish pan fried with Onions, Mushrooms and Cream. Flamed in White Wine

GRILLED SOLE S.Q

Ask availability. Medium to large Soles (Ask your waitron for details)

BROOKLYN SOLE S.Q

Grilled Sole with Shrimp and Mushrooms in a Creamy White Wine Sauce



PORK & CHICKEN

ALL MAIN DISHES SERVED WITH VEGETABLES AND RICE AND A CHOICE OF EITHER CHIPS OR BAKED POTATO

WIENER SCHNITZEL

R129

Pork fillet crumbed and grilled, topped with your choice of Mushroom, Cheese or Pepper Sauce (no half, half)

CORDON BLEU

R129

Pork fillet rolled and stuffed with Ham and Cheese, crumbed deep fried and topped with your choice of Mushroom, Cheese or Pepper Sauce (no half, half)

PICATTA MARSALA

R149

Pork fillet pan fried with Onions, Mushrooms, fresh Cream and Marsala Wine

GRILLED BABY CHICKEN

R139

500g Baby Chicken grilled. Please allow 40-50 min for preparation

CHICKEN CORDON BLEU

R129

Chicken breast rolled and stuffed with Ham and Cheese, crumbed deep fried and topped with your choice of Mushroom, Cheese Sauce, or Pepper Sauce (no half, half)

CHICKEN SCHNITZEL

R129

Chicken breast flattened, crumbed and grilled topped with your choice of Mushroom, Cheese or Pepper Sauce (no half, half)

GRILLED CHICKEN FILLET

R119

250g Chicken breast grilled to perfection

KIDS DELICACY

(ALL KIDDIES MEALS ARE SERVED WITH ONLY CHIPS)

KIDDIES RIBS	R79
KIDDIES SCHNITZEL	R79
KIDDIES STEAK	R79
KIDDIES KINGKLIP	R79

ADD A MILKSHAKE

- CHOCOLATE
- BANANA
- STRAWBERRY
- LIME
- BUBBLEGUM
- CHERRY
- MANGO
- CARAMEL



DESSERT

CRÈME BRÛLÉ

R45

CHOCOLATE

R49

MOUSSE

Served with cream or ice-cream

MALVA PUDDING

R49

Served with custard, cream
or ice-cream

DOM PEDRO

R49

Kahlúa, Amarula, Whisky, or
other liqueurs

NEW YORK'S

R55

FAVOURITE

Vanilla Ice-cream topped with
Cherries and Kirsch Liqueur

SWISS CARROT CAKE

R49

SWISS
CARROT
CAKE

SOFT SERVE ICE-CREAM

Served with a sauce of your choice:



VANILLA

R29



CHOCOLATE

R35



CHERRY

R35



CARAMEL

R35



MANGO

R35



BEVERAGES

FILTER COFFEE	R19	MILO	R26
DECAFFEINATED COFFEE	R19	CAFE LATTE	R26
ESPRESSO	R19	COFFEE SHAKE	R39
TEA Five Roses, Green, or Rooibos	R19	IRISH COFFEE	R39
CAPPUCCINO (NORMAL RED DECAF)	R23	MILKSHAKES Chocolate, Banana, Vanilla, Strawberry, Lime, Bubblegum, Cherry, Mango, Caramel	R29
HOT CHOCOLATE	R26	FRUIT SHAKE Mango, Cranberry, Guava	R33

