



Starters

Local Cigars	
<i>Bobotie</i>	76
<i>Prawn & feta</i>	78
Chef's soup of the day	62
Chicken liver stack	67
<i>In piquante sauce & layered with potato chips</i>	
Beef carpaccio	85
<i>With parmesan shavings & rocket</i>	
Beef cheeks	75
<i>Ragu served on thyme infused polenta bricks, topped with polenta cumin crusted onion rings</i>	
Grilled Calamari	85
<i>Tubes in lemon butter & sweet chilli jam</i>	
Calamari Heads	75
<i>Cajun spiced with lemon butter</i>	
BBQ Corn Riblets	55
Marrow Bones	65
<i>Served with a red onion, caper and parsley salad</i>	
Biltong	64
<i>100g Beef or Venison</i>	

Salads

Mixed greens & vinaigrette	75
<i>Add: Olives & feta OR Blue cheese</i>	
Sirloin & Rocket Salad	115
<i>Dijon mustard & thyme brushed, panfried in butter, served on a bed of rocket</i>	
Chicken Caesar Salad	130
<i>Grilled breast with cos lettuce, croutons & crispy bacon</i>	

Lighter Favourites

Boerewors & Pap		98
<i>With tomato & pepper relish</i>		
Vegetable & Feta Wrap		85
<i>Stir fried seasonal veg wrapped in a tortilla</i>		
Chicken	<i>Add Chicken</i>	30
Gourmet Burgers	200g patty	
<i>Classic with tomato & pepper relish</i>		86
<i>Crispy bacon, avo & sweet chilli sauce</i>		98
<i>Blue cheese & rocket</i>		135
<i>Cheddar melt</i>		96
<i>Make your burger a double - add</i>		42

Grainfed, Wet Aged Beef

Sirloin	100g	70
Picanha	100g	70
Rib Eye	100g	85
Fillet	100g	85

Grainfed, Dry Aged Beef

T-bone	100g	70
Sirloin on the bone	100g	70
Wing Rib	100g	85

Add Marrow Bone **22**

Platter

Three Primal cuts of beef –		
<i>fillet, picanha & sirloin</i>	600g	400
	1kg	560

The Local Grill

Sides

Pap <i>With red pepper & tomato relish</i>	30
Creamy mash <i>With beef jus</i>	40
Potato Wedges <i>3 way cooked</i>	35
Shoestring Fries	30
Sautéed spinach & roasted butternut	40
Seasonal veg	45
Onion rings <i>Stella Artois battered</i>	40
<i>Polenta & cumin crusted</i>	40

Sauces

Blue cheese & Peppadew	40
Dijon mustard & chives	
Béarnaise	
Madagascan peppercorn	
Herbed mushroom	
Trio of sauces	

Local Favourites

Grilled calamari <i>with lemon butter & sweet chilli jam</i>	165
Grilled prawns <i>Butterflied & grilled, served with garlic butter & peri peri sauce</i>	SQ
Venison Steak <i>Rubbed & grilled, served with a Cape Malay Spice & honey jus</i>	230
Pork ribs <i>Basted with honey soya</i>	225

Local Favourites

Bobotie 40 mins <i>Traditional Cape Malay beef mince curry, served with rice</i>	120
Chicken thighs <i>Marinated in herbs, garlic, olive oil & lemon juice</i>	160
Half chicken (free range) 40 mins <i>Grilled. Choice of peri peri or lemon & herb</i>	180
Oxtail <i>Slow braised in red wine, served on creamy mash</i>	240
Steak Tartare <i>On Himalayan salt</i>	185

Desserts

Affogato <i>Creamy vanilla ice cream, topped with a single espresso</i>	60
<i>Add Liqueur</i>	40
Classic Ice Cream <i>3 scoops of vanilla ice cream, drizzled with Bar One sauce</i>	50
Malva pudding <i>Traditional pudding served with ice cream</i>	55
Crème Brulee	55
Chocolate Brownie <i>Home baked, served warm with vanilla ice cream</i>	60