



STARTERS

OYSTERS R35 EACH OR 6 FOR R175

Japanese, coriander, chilli, sushi ginger, lime

mignonette, red wine vinegar, shallots, black pepper

DRUNKEN MUSSELS R115/R190

creamy white wine, onion, garlic, dijon mustard and parsley, toasted sourdough

SALT AND PEPPER SQUID R115

deep fried salt and pepper squid tentacles and tubes with Asian dipping sauce

PEPPER CRUSTED BEEF CARPACCIO R120

red onion, crispy capers, parmesan, olive oil, rocket, balsamic reduction

TOMATO RISOTTO R115

rich and creamy risotto, with basil pesto, slow roasted cherry tomato, parmesan crisp and deep fried basil leaves

ONION TART R85

zucchini, caramelised onion tart, rocket, feta, pumpkin seed, pear, olives

TUSCAN CREAMY GARLIC MUSHROOMS R115

creamy garlic, chilli butter, spinach, crispy ciabatta

PORK WONTONS R89

pulled pork wontons with spicy Asian slaw



SALADS

CLUB BLT R95

bacon, chicken, cos lettuce, cherry tomatoes, red onion, boiled egg, creamy dressing

NICOISE R95

radish, baby carrots, cherry tomato, dill, green beans, lemon, lettuce, cucumber, white beans, eggs, black olives, capers, olive oil dressing

PULLED PORK AND APPLE SALAD BOWL R105

pulled pork, crispy apple, mature cheddar, red onion, fancy lettuce, mustard vinaigrette



PASTA

PAPPARDELLE R155

topped with your choice of

braised beef ragu

tomato, broccoli, mange tout, edamame, basil pesto, cream



B 3 T W 3 3 N B R 3 A D

ALL SERVED WITH A CHOICE OF ONE SIDE ADDITION

GOURMET BEEF BURGER R169

200 gm patty lettuce, tomato, mustard mayo, bacon, tomato relish, mature cheddar

BLUE CHEESE BURGER R175

200 gm patty, lettuce, tomato spicy mayo, bacon jam, blue cheese, mushroom

KOREAN STEAK SANDWICH R159

Korean beef strips, peppers onions, jalapeno, mature cheddar, kewpie mayo

CHICKEN BURGER R169

Parmesan panko crust, lettuce, tomato, mature cheddar, pickled cucumber spicy slaw

VEGGIE BAGEL R135

apple, grilled cheddar, caramelized onion, fig preserve

ASIAN PULLED PORK BAO BUN R159

2 bao buns, pulled pork, Asian slaw, hoisin, cucumber, spring onion



M 3 A T & S 3 A F O O D

SIMPLY GRILLED AND ALL SERVED WITH YOUR CHOICE OF ANY SIDE ADDITION

4 WEEK AGED BEEF

beef fillet 200gm / 250gm R275 / R295

sirloin 250gm / 300gm R185 / R215

rump 250gm / 300gm R185 / R215

PORK RIBS 400GM R245

sticky Asian style

CHICKEN R159

panko, parmesan and herb crusted chicken

SIX GRILLED PRAWNS R275

garlic butter – spicy or plain

BABY SQUID R179

pan fried, chili lemon butter

DAILY CATCH R175

grilled with lemon parsley butter



CHEFS DISHES

3K PLATTER R295

linefish, prawn, mussels, salt and pepper squid, spicy rice and creamy lemon garlic sauce

DRUNKEN FISH N CHIPS R160

beer battered hake, served with homemade chips, lemon and garlic aioli

CHICKEN PICCATA R175

pan seared chicken breast with a white wine, lemon butter and caper sauce on herbed mash with edamame bean and sugar snap peas

SEAFOOD CURRY R179

medley of seafood in a mild curry sauce served with with poppadum and tomato onion coriander sambal



SID3 ADDITIONS

SAUCES R35

green peppercorn
mushroom
cheese

TRUFFLE HOMEMADE FRIES R38

HOMEMADE CHIPS R35

SKINNY FRIES R30

POMME PUREE R38

SEASONAL VEGETABLES R38

SPICY LEMON RICE R35

ASIAN SLAW R35

HOUSE SALAD R45



SHARING BOARD

PERFECT FOR TWO SHARING R278 PER BOARD

When you want to simply enjoy our environment chill with a bottle of wine and pick at something simple.

OPTION 1

salami, parma ham, brie, mature cheddar, fruit, ciabatta, mixed nuts, mixed olives

OPTION 2

brie, mature cheddar, goats cheese, fruit, ciabatta, olives, pickles