

MENU

APPETIZERS

Beef Carpaccio	R 99
Biltong Bucket	R 85
Black Mushrooms	R 89
Butternut Soup	R 89
Calamari	R 99
<i>Grilled in lemon butter or deep fried</i>	
Chicken Drummettes	R 85
<i>In a sticky BBQ basting or peri-peri</i>	
Chicken Livers	R 89
<i>Lightly grilled in peri-peri</i>	
Halloumi Cheese	R 84
<i>Grilled with lemon and herbs or fried popcorn style</i>	
Marrow Bone	R 89
<i>Flame grilled</i>	
Mini Meze	R 99
<i>Hummus, tahina, falafel & Mediterranean style salad</i>	
Mussels	R 99
<i>Fresh West Coast mussels steamed & served in a creamy white wine, paprika & garlic sauce</i>	
Oysters 6, 9 or 12 sea fresh oysters (when available)	S.Q.
Seafood Starter	
King Prawns	R179
Queen Prawns	R159
Snails	R 95
<i>Prepared in a creamy garlic sauce or garlic butter & Parmesan</i>	
Springbok Carpaccio	R 99
Shrimp Cocktail	R115

SALADS

Caesar Salad	R 69	R 95
<i>Cos lettuce, bacon, anchovy, croutons & Parmesan cheese</i>		
Chicken Caesar Salad	R 69	R 95
<i>With sliced grilled chicken breast & Parmesan cheese</i>		
Fresh Garden Salad	R 65	R 90
Greek Salad	R 69	R 95
Roquefort Salad (dressed)	R 69	R 95

VEGETARIAN

Mediterranean Platter	R169
<i>A meze of hummus, tahina, falafel, pita, olives, Feta and a Mediterranean style salad</i>	
Vegetarian Platter	R169
Vegetarian dish of the day	R149
Vegetarian Burger	R 79
Add cheese	R 85

POULTRY

Chicken Kebab	R165
Chicken Schnitzel	R160
Grilled Chicken Breast	R165
Health Chicken Breast	R165
<i>Grilled with lemon & herbs with a touch of olive oil</i>	
Spatchcock Chicken	R189
<i>Peri-peri or BBQ</i>	

FROM THE SEA

Kingklip	R235
Salmon	R249
Calamari	R175
<i>Grilled with lemon butter or fried</i>	
Queen Prawns (8 in a portion)	R299
King Prawns (6 in a portion)	R340

ALL MAINS ARE SERVED WITH A SIDE OF STARCH OF YOUR CHOICE OR VEGETABLES
 MINIMUM CHARGE PER HEAD MAY BE APPLICABLE FOR LARGE PARTIES AND IN THE PRIVATE ROOMS

MENU

SIGNATURE PLATTERS

Served with tomato & onion salad & a side of your choice

Grillhouse Platter

A combination of ribs (beef or pork), lamb cutlets, boerewors, beef kebab & sliced spiced sirloin

(1 person) R299 (4 people) R999

Chicken Platter

Peri-peri chicken pieces, kebabs, chicken wors, peri-peri livers & crumbed strips

(1 person) R279 (4 people) R899

Seafood Platter

A selection of prawns, calamari, mussels & kingklip

(1 person) R479



Enquire about our USDA PRIME 1855 BLACK ANGUS BEEF. Historically Fine Angus Beef. Specially selected for its high marbling, juiciness, tenderness and flavour | **Subject to availability**

FROM THE GRILL

SERVED BASTED OR MUSTARD SEED & PEPPER CRUSTED | Weights based on uncooked produce

Fillet	200g (7 oz)	R175
	300g (10 oz)	R220
	500g (18 oz)	R359
Rump	300g (10 oz)	R185
	600g (21 oz)	R320
New York Sirloin	200g (7 oz)	R160
	300g (10 oz)	R185
T-Bone Steak	450g (15 oz)	R210
	700g (25 oz)	R275
	1 kg (36 oz)	R399
	400g (14oz)	R249
Rib Eye		R159
Beef Kebab		R169
Rib Lamb Cutlets	half portion	R285
	full portion	R225
Saddle Lamb Cutlets		R199
Ostrich Medallions		
<i>Pepper crusted or topped with A Madagascar sauce</i>		
Venison (subject to availability)		S.Q
Beef Ribs	half portion	R245
	full portion	R320
Spare Ribs	half portion	R245
	full portion	R320
Beef Burger	200g (7 oz)	R 95
Cheese Burger	200g (7 oz)	R105

SAUCES

Cheese	R 35
Garlic	R 35
Grillhouse	R 35
Madagascar	R 35
Monkeygland (no cream used)	R 32
Mushroom	R 35
Mustard	R 35
Pepper	R 35
Peri-Peri	R 32

SIDE DISHES

Boerewors	R 70
Spinach - Creamed or Morogo style	R 55
Fried Onion Rings	R 49
Fries, Baked Potatoes or Rice	R 45
Sautéed Mushrooms	R 69
Seasonal Vegetables	R 65
Tomato & Onion Salad	R 45
Pap & Chakalaka	R 55
Cauliflower Rice	R 49
Marinated Mushrooms & Green Beans - Served cold	R 45
Sweet Potato Chips	R 45
Mac 'n Cheese	R 59