

# *Lunch Menu*

Between 12h00 - 15h00

<b>Rump or Sirloin</b>	<b>120</b>
150g Steak grilled to perfection and served with a choice of starch.	
<b>Catch of the Day</b>	<b>120</b>
Fish of the day topped with Lemon Butter or Garlic Butter served with a choice of starch.	
<b>Famous Beef Burger</b>	<b>74</b>
Beef patty on a burger roll, accompanied by lettuce, tomato, cucumber and onion rings. Served with a choice of starch.	
<b>Prego Roll</b>	<b>98</b>
100g Sirloin grilled with peri-peri sauce and served with a choice of starch.	
<b>Chicken Pasta</b>	<b>96</b>
Linguine pasta with chicken, mushrooms, peppadews, feta & spinach.	
<b>Ribs</b>	<b>114</b>
300g Ribs grilled with BBQ basting and served with chips.	

# *Butchers Block*

All steaks are coated with olive oil and finished with our speciality mixture of coarse black pepper, mustard seed & salt, or BBQ basting

## HOWTO ORDER YOUR STEAK

**Rare:** Horns and hair off - the simpler the better: succulent and filled with superb flavour.

**Medium Rare:** Settling down - gently cooked on the outside, with fine flavours intact.

**Medium:** Still delicately pink in the centre, with some of the original flavour.

**Medium Well:** Cooked to perfection - but drying out, and the flavour diminished.

**Well Done:** Finish en klaar (not recommended by our chefs).

	200g	300g	400g
Sirloin	R155	R180	R205
Rump	R155	R180	R205
Beef Fillet	R185	R215	R275
400g T-Bone	R188		
500g Pork Spare Ribs	R170		
500g Beef Spare Ribs	R176		

All main meals are served with a choice of mash, wedges, chips, jacket potato, sweet potato chips or a side salad

A Service charge of 10% will be charged to tables of 4 guests and more

## *Side Orders*

Vegetables - Butternut and spinach	26
Battered Onion Rings	25
Sautéed Onions	22
Pan-fried Mushrooms	32
Garlic Roll	20
Half Portion Greek Salad	32
Roasted Vegetables	24

## *Sauces, Butters & Toppings*

Black Pepper, Blue Cheese, Monkey Gland, Mushroom or Garlic Sauce	26
Garlic or Lemon Butter	15
Avo, Sliced Biltong and Mushroom Sauce	38
Roasted Feta Cheese, Garlic Cloves, Cherry Tomatoes and Rosemary	22

# Starters

- Butchers Bark or Bite** 51  
Strips of beef in spicy portuguese sauce, prepared mild or hot.
- Chicken Wings** 48  
Grilled chicken wings brushed with a BBQ basting and served with sweet chilli sauce.
- Spring Rolls** 54  
A small appertizer of crispy fried Chicken & Vegetable spring rolls, served with a sweet chilli dipping sauce.
- Snails** 51  
Snails in garlic butter topped with a choice of blue cheese or cheddar cheese, served with homemade bread.
- Soup of the day** 44  
Chef's choices of soup served with homemade bread.
- Avocado & Prawn Cocktail** 87  
Prawns dressed in seafood mayonnaise with avocado on a bed of greens
- African Sushi** 89  
A Basket of biltong!
- Deep Fried Calamari Strips** 58  
Strips of Calamari, crumbed and deep fried, served with tartare sauce.
- Mussels in a Creamy Curry Sauce** 58  
Mussels resting in a tasty creamy curry sauce.
- Crumbed Mushrooms** 54  
Button mushrooms deep fried until golden brown, served with a choice of tartare or sweet chilli sauce.

## *Combo's*

### **Steak and Prawn Combo 175**

200g sirloin steak with prawns and a creamy garlic sauce.

### **Seafood Combo 182**

Linefish, Prawns, Mussels and Calamari strips served with a lemon butter or garlic sauce.

### **Steak and Chicken Wings 148**

Succulent 200g Sirloin steak with BBQ Chicken wings.

### **Linefish and Calamari 144**

Linefish with a choice of lemon or garlic butter and deep fried calamari.

### **Ribs and Chicken Wings 142**

BBQ Chicken wings with our Famous Ribs.

### **Calamari and Chicken Wings 145**

Deep Fried Calamari served with BBQ Chicken Wings.

### **Steak and Calamari 146**

200g Famous Steak served with Deep fried calamari.

All combo's served with a starch of your choice

## *Salads*

- Greek Salad** 71  
Tomatoes, sliced cucumber, onion, feta and olives on a bed of lettuce.
- BBQ Steak Salad** 68  
Barbequeued steak cubes nestling on a fresh garden salad.
- Chicken Caesar Salad** 72  
Fresh crisp lettuce tossed with an olive oil, mustard and garlic sauce with chicken pieces, anchovies, croutons and parmesan shaving's.
- Smoked Chicken & Avo Salad** 78  
Slices of avocado and smoked chicken served along with endives and watercress drizzled with a mango vinaigrette.

## *Years of Experience*

- Beef Stroganoff** 142  
Pan-fried strips of beef with peppers, mushrooms and onions in a creamy pepper sauce.
- Fillet with a Song** 186  
Medallions of beef pan-fried in garlic butter, brandy and a black pepper sauce.
- Lamb Chops** 179  
300g Tender lamb chops flame grilled to perfection.

<b>Oxtail with Guinness</b>	<b>176</b>
Oxtail braised in Guinness gravy and served with mash potato.	
<b>Trio of Beef</b>	<b>183</b>
Medallions of rump, sirloin and fillet served with barbeque basting, mixed peppers and mushrooms.	
<b>Mixed Grill</b>	<b>182</b>
Selection of succulent lamb chops, beef sausage and sirloin steak, topped with a fried egg and cheesy tomato.	
<b>Butchers' Burger</b>	<b>95</b>
Our Butchers' burger comes with your choice of sauce.	
<b>Feta Taglatelli with Basil Pesto</b>	<b>78</b>
Feta Cheese tossed with mediterranean vegetables and taglatelli pasta infused with basil pesto.	
<b>Symphony of Veggies</b>	<b>86</b>
Half a greek salad, pan fried mushrooms, battered onion rings, stir fry vegetables & a baked potato topped with garlic butter and parsley.	
<b>Stuffed Tortilla Wrap</b>	<b>110</b>
Pan fried tortilla with a hummus spread filled with cucumber, mixed peppers, basil, feta and a tomato and onion relish. Served with a choice of potato wedges or a side salad.	
<b>Prego Roll</b>	<b>158</b>
200g Famous Steak served in a spicy prego sauce with crispy onion rings, vegetables and a starch of your choice.	
<b>Beef Curry</b>	<b>142</b>
Tender Beef Curry with a mixture of curry flavours served with a starch of your choice.	

# *Fish & Feathers*

<b>Catch of the Day</b>	127
Fish of the day with your choice of lemon or garlic butter.	
<b>Kingklip</b>	172
Kingklip served with lemon or garlic butter.	
<b>Sole</b>	164
Succulent sole cooked to perfection, served with your choice of lemon or garlic butter.	
<b>Seafood Platter</b>	275
Seafood platter with linefish, mussels, prawns and calamari strips, served with rice and a choice of garlic or lemon butter.	
<b>Deep Fried Calamari</b>	130
Strips of calamari, crumbed and deep fried served with a starch of your choice and tartare sauce.	
<b>Famous Prawns</b>	198
10 succulent prawns grilled and served with a choice of savoury rice or salad, topped with lemon butter or garlic butter.	
<b>BBQ Chicken</b>	119
Grilled chicken, presented on a skewer. Tangy & sweet or peri peri.	
<b>Chicken Pasta</b>	128
Linguine pasta with chicken, mushrooms, peppadews, feta & spinach.	
<b>Grilled Chicken Breast</b>	115
Succulent chicken fillet served with a refreshing side salad.	
<b>Crumbed Chicken Schnitzel</b>	130
Chicken breast crumbed and served with a starch of your choice and vegetables.	

# *Desserts*

- Sticky Toffee Pudding** 47  
Warm date pudding drenched in caramel sauce.
- Famous Chocolate Orgasm** 47  
A dense baked chocolate cake, served with our famous Bar One chocolate sauce.
- Creme Brulee** 47  
A rich baked vanilla double-cream, topped with a thin layer of caramelized sugar.
- Ice Cream & Chocolate Sauce** 40  
Rich Vanilla ice cream drenched with thick hot chocolate sauce.
- Lemon Baked Cheesecake** 47  
Scrumptious portion of Lemon Baked Cheesecake with a splash of berry compote
- Baked Malva Pudding** 47  
A traditional favourite served with custard and ice cream.
- Traditionally South African** 47  
A tasty slice of milk tart with a traditional koeksister, served with a little diddle daddle.

# *Speciality Coffee's & Don Pedro's*

R38 each

Amaretto & Frangelico

Cointreau Coffee

Irish Coffee

Kalua Dom Pedro

Kalua & Peppermint

Amarula, Kalua & Brandy

Jamaican Coffee

Kwv 10 year Coffee

Whiskey Dom Pedro

## *Hot Beverages*

Coffee / Decaf 17

Cappuccino 22

Espresso Single 20

Espresso Double 24

Café Latte 24

Hot Chocolate 26

Tea 17

Ceylon, Rooibos, Earl Gray  
& Green Tea

## *Soft Drinks*

Appletiser	30	Grapetiser Red /White	30
Coke	23	Coke Light	23
Dry Lemon	23	Ginger Ale	23
Lemonade	23	Tonic Water	23
Soda Water	23	Tab	23
Tomato Cocktail	28	Ice Tea Lemon	26
Ice Tea Peach	26	Red Bull	42
Red Bull Sugar Free	42		
Passion Fruit & Lemonade	28	Passion Fruit & Soda	28
Lime & Lemonade	28	Lime & Soda	28
Cola Tonic & Lemonade	28	Cola Tonic & Soda	28
Rock Shandy	33		
Milkshake Vanilla / Strawberry / Chocolate / Bubblegum			38
Mineral Water Still / Sparkling 1 L			28
Mineral Water Still / Sparkling 500ml			14

## *Cordial*

Lime (Dash)	5	Passion Fruit (Dash)	5
Cola Tonic (Dash)	5		

## *Beers*

Amstel	30	Becks	40
Amstel Lite	33	Black Label	30
Castle Lager	30	Guinness	62
Castle Light	33	Heineken	38
Corona	58	Peroni	38
Hansa Pilsner	30	Millers Draft	34
Pilsner Urquell	44	Windhoek Lager	32
Windhoek Draught	35	Windhoek Light	32

## *Ciders and Coolers*

Savanna	34	Hunters Dry	34
Savanna Light	34	Smirnoff Spin	34
Brutal Fruit	30	Smirnoff Storm	34

# *Celebrate the Cape*

At the southern tip of the African continent where two oceans meet lies the city of Cape Town, a great wine capital of the world and the gateway to the South African winelands. For over 350 years, the cultures of Africa, Europe and the East have met and mingled here in the shadow of its famous landmark, Table Mountain, creating a city ancient and modern, culturally vibrant and rich in colourful history.

The Cape has witnessed many events in South Africa's history and it was here that Nelson Mandela, in 1990, took his historic 'walk to freedom'. And it was here too, four years later, that Archbishop Desmond Tutu described the new South African nation as 'the rainbow people of God', and the rainbow nation was born.

Today, South Africa is a peaceful democracy, a dynamic country of enormous diversity. A winemaking tradition and history dating back more than three centuries blends the restrained elegance of the Old World with the accessible fruit-driven styles of the New World, making for varied and exciting wines which eloquently express the unique terroir, extraordinary diversity and fascinating people of the Cape.

# *Sparkling Wines & Champagne*

**J.C. Le Roux Le Domaine** 175

*// Western Cape*

A delightful sparkling wine that comes alive on the palate. Low in alcohol, with its mouth-filling sweetness and clean finish will enliven any occasion.

**Pongracs Rosé** 355

*// Western Cape*

Desiderius Pongracz, the charismatic signature Methode Cap Classique, is so delightfully elegant, it has been lauded a sparkling wine to rival French Champagne.

## *Wine by the Glass*

**Premium White** 42

Choice of Sauvignon Blanc, Chenin Blanc and Chardonnay.

**Premium Red** 46

Choice of Cabernet, Shiraz, Merlot and Pinotage.

## WHITE WINES

### *Sauvignon Blanc*

**Du Preex Estate Martenique Sauvignon Blanc** 160

*// Stellenbosch*

This wine has an attractive light yellow colour with a greenish tinge which indicates a fresh wine full of fruit flavours.

**Drie Gewels Sauvignon Blanc** 155

*// Coastal Region*

Delicious flavours of tropical fruit and grapefruit dominate the nose, following to a zesty fresh finish on the palate.

### *Chenin Blanc*

**Fives Reserve Chenin Blanc** 155

*// Robertson*

Typical guava and tropical fruit on the nose with a lingering finish on a crisp palate.

# *Chardonnay*

## **Drie Gewels Chardonnay**

**160**

*// Coastal Region*

This lightly oaked Chardonnay boasts delightful aromas of tropical fruit and citrus on the nose.

## **Wine House Chardonnay**

**165**

*// Coastal Region*

A dry well balanced wine with clean citrus and light smokey and nutty tones on the palate.

# *Semi Sweet*

## **Sonstraal Natural Sweet Wine**

**158**

*// Western Cape*

Gorgeous tropical fruit and honey flavours and aromas.

## Rosé

### Rolling Hills Pinotage Rosé 168

*// Bredekloof*

Charming pale pinkdry Rosé with fine nuances of strawberry, watermelon and summer fruit aromas.

## RED WINES

## Merlot

### Du Preex Estate Martenique Merlot 175

*// Stellenbosch*

This stunning red wine is filled with mysterious scents and aroma's which will steal your heart.

### Wine House Merlot 182

*// Coastal Region*

Red Fruits, easy tannins and a soft finish are characteristics of this smooth Merlot wine.

## Pinotage

### Out of Africa Pinotage 170

*// Paarl*

This Pinotage is characterised by sweet plums and raspberries on the nose and rich smoky flavours with a balanced structure.

### Azania Pinotage 178

*// Paarl*

On the palate, these fruit characteristics are lightly complimented with vanilla and caramel aroma's. The soft ripe tannins culminates in a long, brilliant and smooth aftertaste.

# *Cabernet Sauvignon*

## **Drie Gewels Cabernet**

**178**

*// Coastal Region*

Classic aromas of blackcurrant and blackberry with hints of cedar, leading to a rich palate with sweet berry fruits supported by soft juicy tannins.

## **Five's Reserve Cabernet Sauvignon**

**165**

*// Robertson*

Rich, plum and mint on the nose followed by ripe blackcurrant and good oaking ensures a soft, toasty finish.

# *Shiraz*

## **Round House Shiraz**

**175**

*// Coastal Region*

This Shiraz offers an abundance of appealing red berry and spicy aroma's with silky, ripe tannins leading to stunning oak flavours.

# *Blends*

- Clovelly** 170  
*// Stellenbosch*  
This wine shows very good colour, length and there is a balance between fruit and tannins that bring forward a wine that's smooth and soft on the palate.
- Oude Molen Cabernet Sauvignon Shiraz** 178  
*// Coastal Region*  
This selection of grapes are sourced from prime vineyards in the coastal region, where the Cabernet Sauvignon and Shiraz are ideally matched.
- Cape Bridge Cabernet Sauvignon Shiraz** 170  
*// Coastal Region*  
A delicious red blend with a symphony of blackberry and spicy flavours.
- Klippies Rivier Chardonnay Chenin Blanc** 165  
*// Worcester*  
This lovely wine shows zesty freshness with scents and flavours of delicious tropical fruits.