

STARTERS

TRIO OF SKEWERS 60

Hawaiian style beef, honey and mustard chicken & sweet and sour pork.

CHICKEN WINGS 65

Grilled chicken wings brushed with a BBQ basting & served with sweet chilli sauce.

SPRING ROLLS 59

A small appertizer of crispy fried chicken & vegetable spring rolls, served with a sweet chilli dipping sauce.

SNAILS 64

Snails in garlic butter topped with a choice of blue cheese or cheddar cheese, served with homemade bread.

SOUP OF THE DAY 49

Chef's choice of soup served with homemade bread.

CRUMBED JALAPENO POPPERS 59

Stuffed with cream cheese.

AFRICAN SUSHI 85

A basket of biltong!

DEEP FRIED CALAMARI STRIPS 66

Strips of calamari, crumbed and deep fried, served with tartare sauce.

Half Portion 66

Full Portion 135

MUSSELS IN A CREAMY GARLIC SAUCE 67

Mussels resting in a tasty creamy garlic sauce.

CRUMBED MUSHROOMS 63

Button mushrooms deep fried until golden brown, served with a choice of tartare or sweet chilli sauce.

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

SALADS

- GREEK SALAD** 88
Tomatoes, sliced cucumber, onion, feta & olives served on mixed lettuce.
- STEAK SALAD** 115
Grilled steak strips, egg, mixed peppers, parmesan shavings drizzled with balsamic reduction.
- MARINATED BEETROOT, BUTTERNUT & FETA** 80
Beetroot, roasted butternut, feta, mixed lettuce and balsamic reduction.
- SMOKED CHICKEN & AVO SALAD** 94
Slices of avocado & smoked chicken served along with endives & watercress drizzled with a mango vinaigrette.

BURGERS

- BUTCHERS BURGER** 98
Choose between beef, chicken or chickpea patty with a choice of sauce & sides.
- BUN-LESS BURGER** 89
Choose between chickpea, beef or chicken patty wrapped in lettuce served with hummus & sides.
- INDULGENCE BURGER** 125
Beef patty topped with bacon, avo & feta served with a choice of sides.
- AFRICAN BURGER** 135
Ostrich patty topped with mushrooms, caramelised onions and red wine jus served with a choice of sides.
- TRIO OF SLIDERS** 125
Beef topped with cheese and mushroom, chicken topped with avo and feta and pulled pork topped with BBQ sauce and caramelised onions served with a choice of starch.

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.

HOW TO 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

Finished en klaar (not recommended by our chefs).

	200g	300g	400g
SIRLOIN	170	195	220
RUMP	170	195	220
BEEF FILLET	220	250	310
OSTRICH FILLET	230	260	320
400g T-BONE	199		
500g PORK SPARE RIBS	180		

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

SIDE ORDERS

Vegetables - Butternut & Spinach	33
Battered Onion Rings	34
Sautéed Onions	29
Pan-fried Mushrooms	48
Garlic Roll	30
Half Portion Greek Salad	42
Roasted Vegetables	32
Pap and Chakalaka	28

SAUCES, BUTTERS & TOPPINGS

Black Pepper, Blue Cheese, Monkey Gland, Mushroom, Garlic Sauce, Madagascan Green & Peppercorn Sauce	32
Lemon or Garlic Butter	22
Avo, Sliced Biltong & Mushroom Sauce	47
Roasted Feta Cheese, Garlic Cloves, Cherry Tomatoes & Rosemary	30
Bacon, Avo & Feta	38

COMBOS

STEAK & PRAWN COMBO 215
200g sirloin steak with prawns & a creamy garlic sauce.

SEAFOOD COMBO 196
Linefish, prawns, mussels & calamari strips served with a lemon butter or garlic sauce.

STEAK & CHICKEN WINGS 185
Succulent 200g sirloin steak with BBQ chicken wings.

HAKE & CALAMARI 165
Hake with a choice of lemon or garlic butter & deep fried calamari.

RIBS & CHICKEN WINGS 151
BBQ chicken wings with our Famous Ribs.

STEAK & CALAMARI 189
200g Famous Steak served with deep fried calamari.

All combo's served with a starch of your choice.

HOUSE SPECIALITIES

BEEF STROGANOFF 151

Pan-fried strips of beef with peppers, mushrooms & onions in a creamy pepper sauce.

FILLET WITH A SONG 194

Medallions of beef pan-fried in garlic butter, brandy & a black pepper sauce.

LAMB CHOPS 194

300g Tender lamb chops flame grilled to perfection.

OXTAIL WITH GUINNESS 181

Oxtail braised in Guinness gravy & served with mash potato.

TRIO OF BEEF 192

Medallions of rump, sirloin and fillet served with barbeque basting, mixed peppers & mushrooms.

MIXED GRILL 190

Selection of succulent lamb chops, beef sausage & sirloin steak topped with a fried egg & cheesy tomato.

STEAK ROLL 98

100g Famous Steak served in a spicy prego sauce with caramelised onions, tomato and gherkins.

BEEF SKEWER 160

Cubes of beef nestled between red onion, mixed peppers & mushrooms. Basted in our homemade BBQ sauce or a Peri Peri sauce.

ALFREDO FETTUCINE 119

Creamy mushroom and Bacon sauce with parmesan shavings served with Fettucine pasta.

VEGETARIAN

VEGETARIAN PASTA

83

Feta cheese tossed with Mediterranean vegetables infused with basil pesto. Choose between Pappardelle, Fettucine or Penne.

SYMPHONY OF VEGGIES

91

Half a greek salad, pan-fried mushrooms, battered onion rings, stir-fry vegetables & a baked potato topped with garlic butter & parsley.

STUFFED TORTILLA WRAP

115

Pan-fried tortilla with a hummus spread filled with cucumber, mixed peppers, basil, feta and a tomato & onion relish. Served with a choice of potato wedges or a side salad.

PAPARDELLE CON FUNGHI PASTA

129

Mixed mushrooms in a creamy white wine sauce with parmesan shavings.

FISH & FEATHERS

HAKE

Fresh hake served with either lemon or garlic butter.

158

KINGKLIP

Kingklip served with lemon or garlic butter.

198

SOLE

Succulent sole cooked to perfection, served with your choice of lemon or garlic butter.

173

FAMOUS PRAWNS

10 Succulent prawns grilled & served with a choice of savoury rice or salad, topped with lemon or garlic butter.

203

CHICKEN SKEWER

Cubes of chicken nestled between pineapple, red bell pepper & mushrooms. Basted in a honey & mustard or Peri Peri sauce.

130

CHICKEN PASTA

Chicken, mushrooms, peppadews, feta and spinach served in a creamy sauce. Choose between Pappardelle, Fettucine or Penne.

137

CHICKEN BREAST

Succulent chicken fillet grilled or crumbed, served with a refreshing side salad.

146

DESSERTS

FAMOUS CHOCOLATE ORGASM

60

A dense baked chocolate cake, served with our famous Bar One chocolate sauce.

CRÉME BRULÉE

60

A rich baked vanilla double-cream, topped with a thin layer of caramelized sugar.

TRIO OF ICE CREAM

50

Vanilla, Rooibos and Hazelnut.

TRADITIONALLY SOUTH AFRICAN

60

Malva Pudding served with custard and a scoop of Rooibos ice cream.

MINT CRISP DELIGHT

60

A traditional favourite for all South Africans.

LEMON MERINGUE TART

60

Rich lemon curd with a spongy but crisp meringue.

APPLE CRUMBLE

60

Warm apple pie served with rich vanilla ice cream.

CHOCOLATE & PEANUT BUTTER TART

60

Rich chocolate tart enrobed in decadent peanut butter served with a scoop of Hazelnut ice cream.

KIDDIES DELIGHT

BEEF BURGER	54
RIBS AND CHIPS	61
CHICKEN STRIPS AND CHIPS	59
MINI WAFFLE	30
Served with Ice Cream	
ICE CREAM & CHOCOLATE SAUCE	28
MILKSHAKES	24
Chocolate / Vanilla / Strawberry	

SPECIALITIES

SPECIALITY COFFEE'S

Amaretto & Frangelico
Cointreau Coffee
Irish Coffee

44/52

DON PEDRO'S

Kahlúa / Whiskey / Amarula

44/52

HOT BEVERAGES

COFFEE / DECAF

19

CAPPUCCINO

24

CHOCOCHINO

28

SINGLE ESPRESSO

22

DOUBLE ESPRESSO

26

CAFÉ LATTE

28

HOT CHOCOLATE

28

TEA

Ceylon / Rooibos / Earl Grey / Green Tea

19

SOFT DRINKS

TISERS	35
Appletiser / Grapetiser - Red or White	
SODAS	25
Coke / Coke Light	
Dry Lemon / Ginger Ale / Lemonade	
Tonic Water / Soda Water	
TOMATO COCKTAIL	35
ICE TEA	30
Lemon/Peach	
RED BULL	45
Original	
SODAS WITH A TWIST	35
Passion Fruit & Lemonade / Soda Water	
Lime & Lemonade / Soda Water	
Kola Tonic & Lemonade / Soda Water	
ROCK SHANDY	35
MINERAL WATER	30
1Lt - Still / Sparkling	
MINERAL WATER	15
500ml - Still / Sparkling	
MILKSHAKES	45
Vanilla / Strawberry / Chocolate	
BARONE DELIGHT	55
Decadent Barone Chocolate Milkshake	
CORDIAL	7
Dash of Lime / Passion Fruit / Kola Tonic	

BEERS

Amstel	35
Amstel Lite	35
Castle Lager	35
Castle Lite	35
Black Label	35
Windhoek Lager	35
Windhoek Light	35
Windhoek Draught	35
Corona	60
Hansa Pilsner	35
Becks	45
Guinness	65
Heineken	40
Peroni	40
Millers Draft	40

CIDERS

Savanna	35
Savanna Light	35
Hunters Dry	35
Smirnoff Spin	40
Smirnoff Storm	40

SPARKLING WINES & CHAMPAGNE

J.C. LE ROUX LE DOMAINE

195

// 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.

PONGRACZ ROSÉ

380

// 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

50

Choice of Sauvignon Blanc, Chenin Blanc & Chardonnay.

PREMIUM RED

55

Choice of Cabernet, Shiraz, Merlot & Pinotage.

WHITE WINES

SAUVIGNON BLANC

DU TOITS KLOOF SAUVIGNON BLANC

180

// Rawsonville

Grassy character, tropical fruit with a sharp citrus finish.

OUDE WERF SAUVIGNON BLANC

175

// Bredekloof

Fresh vibrant aroma's of passion fruit, gooseberry and melon. The palate shows purity of fruit and a zesty crunchy acidity.

CHENIN BLANC

CAPE BRIDGE CHENIN BLANC

165

// Coastal Region

Appealing fresh, crisp wine with delicious tropical fruit flavours and aromas.

DU TOITS KLOOF CHENIN BLANC

170

// Rawsonville

Full fruity nose with whiffs of pineapple, pear and honey.

CHARDONNAY

DRIE GEWELS CHARDONNAY

175

// Coastal Region

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

ROUND HOUSE CHARDONNAY

180

// Stellenbosch

A lightly oaked Chardonnay with appealing fresh citrus and grapefruit flavours. A wine served with elegance and finesse.

SEMI SWEET

SONSTRAAL NATURAL SWEET WINE

175

// Western Cape

Gorgeous tropical fruit and honey flavours and aromas.

RED WINES

ROSÉ

WINE HOUSE ROSÉ

175

// Coastal Region

A seductive dry rose tones in which it has watermelon aromas. The combinations creates a delicious long aftertaste.

MERLOT

DRIE GEWELS MERLOT

185

// Coastal Region

Elegant with generous plum and black cherry aromas on the nose leading to a well balanced taste on the palate.

WINE HOUSE MERLOT

190

// Coastal Region

This Merlot is characterised by full rounded flavours with a divine aftertaste.

PINOTAGE

CAPE BRIDGE PINOTAGE

195

// Coastal Region

Ripe berry flavours and aromas with a long finish and outstanding with meat dishes.

DU TOITS KLOOF PINOTAGE

190

// Rawsonville

Dark ruby colour, aromas of ripe plums, cherries and chocolate.

RED WINES

CABERNET SAUVIGNON

DRIE GEWELS CABERNET

190

// Coastal Region

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

ROUND HOUSE CABERNET

180

// Paarl

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

SHIRAZ

ROUND HOUSE SHIRAZ

185

// Paarl

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

BLEND

KLIPPIESRIVIER SHIRAZ CABERNET SAUV. MERLOT 180

// Worcester

This well balanced blend of Shiraz, Cabernet Sauvignon and Merlot shows aromas of black berries with a nuances of cloves and spice.

ONVERWACHT CABERNET MERLOT 185

// Western Cape

This selection of grapes are sourced from prime vineyards in the coastal region.

CAPE BRIDGE CABERNET SAUVIGNON SHIRAZ 175

// Coastal Region

A delicious red blend with a symphony of blackberry and spicy flavours.