

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 68

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

SOUP OF THE DAY 55

Chef's choice of soup served with homemade bread.

CRUMBED JALAPENO POPPERS 59

Spicy and 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** 90
Tomatoes, sliced cucumber, onion, feta & olives served on mixed lettuce.
- STEAK SALAD** 120
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** 96
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 & starch.
- BUN-LESS BURGER** 89
Choose between chickpea, beef or chicken patty wrapped in lettuce served with hummus & a choice of starch.
- INDULGENCE BURGER** 125
Beef patty topped with bacon, avo & feta served with a choice of starch.
- AFRICAN BURGER** 150
Ostrich patty topped with mushrooms, caramelised onions and red wine jus served with a choice of starch.
- TRIO OF SLIDERS** 145
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
200g OSTRICH FILLET	240		
400g T-BONE	215		
500g PORK SPARE RIBS	185		

Any specialised cuts or sizes of meat chosen from our Butcher Block will be priced SQ - kindly ask your waitron

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

SIDES ORDERS & SAUCES

Vegetables - Butternut & Spinach	33
Battered Onion Rings	34
Pan-fried Mushrooms	48
Garlic Roll	30
Half Portion Greek Salad	42
Roasted Vegetables	45
Pap and Chakalaka	28
Black Pepper, Blue Cheese, Mushroom, Garlic Sauce & Peppercorn Sauce	32
Lemon or Garlic Butter	22

COMBOS

STEAK & PRAWN COMBO

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

215

SEAFOOD COMBO

Hake, prawns, mussels & calamari strips served with a lemon butter or garlic sauce.

230

STEAK & CHICKEN WINGS

Succulent 200g sirloin steak with BBQ chicken wings.

185

HAKE & CALAMARI

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

165

RIBS & CHICKEN WINGS

BBQ chicken wings with our Famous Ribs.

151

STEAK & CALAMARI

200g Famous Steak served with deep fried calamari.

189

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. Served with a starch of your choice.

FILLET WITH A SONG 194

Medallions of beef pan-fried in garlic butter, brandy & a black pepper sauce. Served with a starch of your choice.

LAMB CHOPS 200

300g Tender lamb chops flame grilled to perfection. Served with a starch of your choice.

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. Served with a starch of your choice.

MIXED GRILL 215

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.

BEEF FILLET RISOTTO 155

Beef fillet served in creamy Italian rice prepared with mixed mushrooms and white wine topped off with parmesan shavings.

ALFREDO FETTUCINE 119

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

VEGETARIAN

FAMOUS VEG PLATTER

135

Grilled mushrooms, deep fried camembert, vegetable spring rolls served with sweet chilli sauce and a potato roti served with a choice of starch or side salad.

CREPES FLORENTINE

135

Crepes filled with creamed spinach, feta and grilled mushrooms served with your choice of side salad or starch.

PAPARDELLE CON FUNGHI PASTA

129

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

FISH & FEATHERS

HAKE

Fresh hake served with a choice of lemon butter, garlic butter or creamy white wine sauce.

158

KINGKLIP

Kingklip served with lemon or garlic butter.

198

Elevate your choice of fish with a delicious creamy wine sauce.

25

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

75

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

CRÉME BRULÉE

75

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

TRIO OF ICE CREAM

75

Ask your waitron the flavours of the day.

TRADITIONALLY SOUTH AFRICAN

75

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

LEMON MERINGUE TART

75

Rich lemon curd with a spongy but crisp meringue.

ROASTED PECAN AND SALTED CARAMELISED TART

75

Roasted pecan butter and soft caramel tart served with vanilla ice cream.

SPECIALITIES

SPECIALITY COFFEE'S

Amaretto & Frangelico
Cointreau Coffee
Irish Coffee

44/52

DON PEDRO'S

Kahlúa / Whiskey / Amarula

44/52

HOT BEVERAGES

COFFEE / DECAF

25

CAPPUCCINO

26

CHOCOCHINO

30

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 / Red Grapetiser	
SODAS	25
Coke / Coke Light Dry Lemon / Ginger Ale / Lemonade Tonic Water / Soda Water	
TOMATO COCKTAIL	35
ICE TEA	30
Lemon / Peach	
JUICE	34
Strawberry / Orange / Cranberry	
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	35
1Lt - Still / Sparkling	
MINERAL WATER	20
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
Castle Free	35
Black Label	35
Windhoek Lager	35
Windhoek Light	35
Windhoek Draught	35
Corona	60
Hansa Pilsner	35
Becks	45
Becks - non-alcoholic	35
Heineken	40
Millers Draft	40
C.B.C Draught - 300ml	55
C.B.C Draught - 500ml	70

CIDERS

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

SPARKLING WINES & CHAMPAGNE

J.C. LE ROUX LE DOMAINE

215

// 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

398

// 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.

GRAHAM BECK BRUT

80

WHITE WINES

SAUVIGNON BLANC

DU TOITS KLOOF SAUVIGNON BLANC

195

// Rawsonville

Grassy character, tropical fruit with a sharp citrus finish.

OUDE WERF SAUVIGNON BLANC

180

// Bredekloof

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

CHENIN BLANC

ROSEHOF CHENIN BLANC

178

// Bredekloof

Appealing fresh, crisp wine with tropical fruit flavors and aromas.

DU TOITS KLOOF CHENIN BLANC

185

// Rawsonville

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

CHARDONNAY

DRIE GEWELS CHARDONNAY

182

// Coastal Region

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

VAN LOVEREN CHARDONNAY

188

// Robertson

A slightly wooded medium bodied wine with aromas of Mandarin and grapefruit that lingers gently on the palate.

SEMI SWEET

SONSTRAAL NATURAL SWEET WINE

178

// Western Cape

Gorgeous tropical fruit and honey flavours and aromas.

RED WINES

ROSÉ

WINE HOUSE ROSÉ

189

// Coastal Region

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

MERLOT

DRIE GEWELS MERLOT

192

// Coastal Region

Elegant with generous plum and black cherry aromas on the nose leading to plum and red fruit flavours.

JONKERSDAL MERLOT

195

// Western Cape

Intense Fruit aromas of berries, plums and chocolates, making this Merlot an elegant wine with soft tannins.

PINOTAGE

FIVE RESERVE PINOTAGE

198

// Robertson

A complex nose of banana, plum and strawberries is followed by refined layers of fruit, vanilla and spice.

DU TOITS KLOOF PINOTAGE

210

// Rawsonville

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

RED WINES

CABERNET SAUVIGNON

DRIE GEWELS CABERNET

195

// 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

198

// Paarl

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

SHIRAZ

ROUND HOUSE SHIRAZ

192

// Paarl

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

BLEND

BEACON HILL CABERNET SAUVIGNON MERLOT

190

// Robertson

This wine is a powerful blend of Cabernet and Merlot, perfect with a delicious meal.

ONVERWACHT CABERNET MERLOT

188

// Western Cape

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

CAPE BRIDGE CABERNET SAUVIGNON SHIRAZ

180

// Coastal Region

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