

# STARTERS

## CHICKEN WINGS

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

85

## CRUMBED MUSHROOMS

Button mushrooms deep fried until golden brown, served with a sweet chilli sauce.

60

## SOUP OF THE DAY

Chef's choice of soup served with homemade bread.

55

## SNAILS

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

95

## CRUMBED JALEPENO POPPERS

Spicy and stuffed with cream cheese.

60

## SPRING ROLLS

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

65

## DEEP FRIED CALAMARI STRIPS

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

Half portion

75

Full portion

145

# SALADS

## GREEK SALAD

Tomatoes, sliced cucumber, onion, feta & olives served on mixed lettuce.

110

## STEAK SALAD

Grilled steak strips, egg, mixed peppers and parmesan shavings drizzled with balsamic reduction.

140

## CHICKEN & AVO SALAD

Slices of avocado & chicken breast served with lettuce & watercress drizzled with mango vinaigrette.

120

# BURGERS

## BUTCHERS BURGER

Beef or Chicken burger served with onions rings and a choice of chips or side salad.

120

\* Ask your waitron if you prefer bunless

## INDULGENCE BURGER

Beef patty topped with bacon; avo & feta served with a choice of chips or side salad.

135

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

# 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 and klaar (not recommended by our chefs).

	200g	300g	400g
SIRLOIN	170	210	260
RUMP	170	210	260
BEEF FILLET	275	400	520
500g PORK SPARE RIBS	195		
400g T-BONE	310		

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

All main meals are served with a choice of chips, mash, rice or a side salad

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# SIDE ORDERS & SAUCES

Battered Onion Rings	35
Pan Fried Mushrooms	55
Roasted Vegetables	45
Half Portion Greek Salad	55
Vegetables - Butternut & Spinach	40
Pap and Chakalaka	30
Black Pepper, Mushroom & Cheese sauce	32
Lemon or Garlic butter	32

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# COMBOS

## PORK RIBS & CHICKEN WINGS

300g ribs with BBQ chicken wings

185

## STEAK & CHICKEN WINGS

Succulent 200g sirloin steak with BBQ chicken wings

210

## HAKE & CALAMARI

Hake served with a lemon or garlic butter and deep-fried calamari

210

## STEAK & CALAMARI

200g steak served with deep fried calamari.

210

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# HOUSE SPECIALITIES

## **BEEF STROGANOFF** 150

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

## **BEFF FILLET RISOTTO** 195

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

## **FILLET WITH A SONG** 320

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

## **LAMB CHOPS** 280

300g Tender lamb chops flame grilled to perfection.

## **TRIO OF BEEF** 210

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

## **MIXED GRILL** 300

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

## **STEAK ROLL** 120

150g Famous Steak served in a spicy prego sauce with caramelised onions, tomato and gherkins.

## **ALFREDO FETTUCINE** 120

Creamy mushroom & bacon sauce with parmesan shavings served with fettucine pasta.

# FISH & FEATHERS

## CHICKEN BREAST

Succulent chicken fillet grilled or crumbed, served with a side of your choice.

145

## CHICKEN PASTA

Chicken, mushroom and feta served in a creamy sauce served with tagliatelle pasta.

140

## BBQ CHICKEN

Grilled chicken cubes presented on a skewer, served either tangy & sweet or Peri - Peri.

140

## HAKE AND CHIPS

Hake served with a choice of lemon or garlic butter.

210

## KINGKLIP

Served with a choice of lemon or garlic butter

280

Elevate your fish with a delicious creamy wine sauce 25

# DESSERTS

## FAMOUS CHOCOLATE ORGASM

75

A dense baked chocolate cake, served with our famous Bar One chocolate sauce and vanilla ice cream.

## BLONDIE

75

Moist cake made with white chocolate topped with walnuts for added crunch drenched in white chocolate sauce.

## TRADITIONALLY SOUTH AFRICAN

75

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

## CRÈME BRULEE

75

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

## ICE CREAM & CHOCOLATE SAUCE

60

Three scoops of ice cream served with chocolate sauce.



# SPECIALITIES

## SPECIALITY COFFEE'S

Amaretto & Frangelico  
Irish Coffee

55/70

## DON PEDRO'S

Kahlúa / Whiskey / Amarula

55/70

# HOT BEVERAGES

COFFEE / DECAF

35

CAPPUCCINO

35

CHOCOCHINO

35

SINGLE ESPRESSO

25

DOUBLE ESPRESSO

30

CAFÉ LATTE

35

HOT CHOCOLATE

30

TEA

Ceylon / Rooibos / Earl Grey / Green Tea

25

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# SOFT DRINKS

## TISERS

Appletiser / Red Grapetiser

40

## SODAS

Coke / Coke Zero

Dry Lemon / Ginger Ale / Lemonade

Tonic Water / Soda Water

30

## RED BULL

Original

50

## SODAS WITH A TWIST

Passion Fruit & Lemonade / Soda Water

Lime & Lemonade / Soda Water

Kola Tonic & Lemonade / Soda Water

35

## ROCK SHANDY

35

## MINERAL WATER

1Lt - Still / Sparkling

35

## MINERAL WATER

500ml - Still / Sparkling

20

## MILKSHAKES

Vanilla / Strawberry / Chocolate

Bubblegum / Lime / Salted Caramel

55

## CORDIAL

Dash of Lime / Passion Fruit / Kola Tonic

7

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# BEERS

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Castle Lite	38
Castle Lager	38
Black Label	38
Windhoek Draught	48
Hansa Pilsner	38
Heineken	40

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# CIDERS

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Savanna Dry	48
Savanna Light	48
Hunters Dry	48

# SPARKLING WINES & CHAMPAGNE

## J.C. Le Roux Le Domaine

215

Low in alcohol, with its mouth-filling sweetness and clean finish will enliven any occasion.

## Pongracz Rosé

398

Methode Cap Classique, is so delightfully elegant.

## Charmé

398

Refreshingly fruity with a sparkle.

# WINE BY THE GLASS

## Premium White

50

## Premium Red

55

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# WHITE WINES

## *SAUVIGNON BLANC*

### *Du Toits Kloof (2019)*

195

Tropical fruit with a sharp citrus finish.

### *Tucana (2020)*

195

A crisp, fresh vibrant white wine with concentrated flavours of gooseberries, green apple and lingering notes of olives on the finish.

### *Six Hats (2021)*

200

A crisp and vibrant wine. An elegant balance of tropical fruit flavours

# WHITE WINES

## *CHENIN BLANC*

**African King (2021)** 195

Flavours of passionfruit, pineapple, grapefruit.

**Du Toits Kloof (2019)** 185

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

**Tucana (2020)** 195

Tantalising combination of tropical fruit, summer melon, green apples and hints of grapefruit.

## *CHARDONNAY*

**Jonkersdal (2020)** 195

Fresh, juicy chardonnay with tropical fruit in aroma and taste.

**Six Hats (2020)** 200

This un-oaked Chardonnay is well rounded and has juicy pineapple and peach flavours with hints of citrus and vanilla in the finish

**Tucana (2020)** 185

Bright citrus aromas and fruit with elegant oatmeal whiffs, flinty and attractively lean on the palate ending with a refreshingly crisp finish.

## *SWEET*

**Black Bird Natural Sweet (2019)** 180

Powerful exotic fruit flavours with dominant pineapple, passion fruit and traces of melon in the aftertaste.

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# RED WINES

## ROSE

### Tucana (2022)

175

Intense fruit-forward flavours and delightfully pronounced notes of strawberry. We recommend sipping on a hot day or serving with salads or cold meat dishes.

## MERLOT

### Blue Owl - Allee Bleue (2021)

250

An elegant fruit-driven wine full of ripe cherries, blackcurrant fruit and a spicy undertone. The palate is rounded with supple tannins, good balance and finesse.

### Silver Leaf (2020)

195

Lovely red berries and smoky aromas on the nose. Served best with a gourmet burger or hearty stew.

## PINOTAGE

### Du Toits Kloof

220

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

### African King (2021)

195

Light to medium bodied. Lovely complex nose reminiscent of orange blossoms, cinnamon, cherries, vanilla & fruitcake. Delicious juicy mouthfeel, easy and quaffable.

### The Innocent Pinotage (2019)

250

The classic South African Pinotage variety puts its best foot forward here in a subtle, youthful style - packed with pure fruit flavours of cherries and plums, with a dash of spice. Ideal for those warm summers.

# RED WINES

## *CABERNET SAUVIGNON*

### *Six Hats (2021)*

210

A medium bodied red with soft blueberry and black olive flavours, accompanied by hints of vanilla and smokey aromas

### *Tucana (2019)*

195

Entices with aromas of blackcurrant and mocha. It's soft and smooth with plum and spicy tobacco flavours and a lingering finish.

## *SHIRAZ*

### *Charmé (2019)*

270

A bold wine showing deep colour with prominent blackcurrant and berry flavours on the nose. On the palate, it reflects a wine with finesse, fruit and supported by well-integrated firm oak tannins.

### *Six Hats (2019)*

210

Lots of juicy ripe plums and black cherries on the palate with aromas of spice and freshly cracked black pepper. Medium to full bodied with a refreshing aftertaste.



# BLENDS

## Landskap Shiraz/Merlot (2021)

210

“Landskap”, meaning Landscape, is a blend of Shiraz (70%) and Merlot (30%). Aromas of ripe cherries, plum and dark chocolate.

## Tucana Cab Sauv/Pinotage (2020)

190

The blend is characterized by the blackcurrant and dark-fruit flavours of Cabernet Sauvignon, matched by the more rustic leanings of Pinotage. Earthy aromas with light notes of smoke and oak.