

# STARTERS & BAR BITES

## Grilled Bone Marrow R65

Charred beef marrow bones roasted over open flame, finished with garlic herb crust and fresh parsley. Served with toasted sourdough and a squeeze of lemon for balance.

Pair with Cabernet Sauvignon smoky whiskey

## Grilled Wings 4pc - R80

Juicy chicken wings charred over open flames, smoky and tender inside.

Tossed in your choice of: Spicy Peri-Peri or Sticky BBQ

Pair with cold lager, craft IPA, or smoky bourbon cocktail

## Creamy Chicken livers R85

Pan-seared Chicken livers simmered in a mild cream sauce. Served with bread for dipping.

Pair with Shiraz, Pinotage or a smoky whiskey

## Grilled Queen Prawns 6 R125

Succulent queen prawns marinated in garlic, chili, and lemon, grilled over open flames for a smoky char. Served with garlic butter dip and a wedge of charred lemon.

Pair with Sauvignon Blanc, a chilled Rosé or a smoky tequila cocktail

## Biltong Carpaccio R145

Paper-thin slices of aged beef biltong drizzled with lemon mustard, parmesan shavings, and rocket leaves. A South African classic with an elegant twist served with sour dough bread.

Pair with Cabernet Sauvignon, Shiraz or a smoky Old Fashioned whiskey cocktail

## Fried Chicken Strips R65

Golden, crunchy chicken breast strips coated in a seasoned crumb. Served with BBQ or creamy ranch dipping sauce.

Pair with ice-cold lager, crisp cider, or a bourbon-and-cola cocktail

## Beef / Chicken Skewers R85

Marinated chicken or beef skewers seared over open flames, glazed with chili, garlic, and lemon.

Served with a BBQ or Peri - Peri dip.

Pair with crisp lager, Sauvignon Blanc, or a light gin & tonic

## Honey garlic prawn, Chorizo and Broccoli R165

Flame-seared prawns tossed in a honey garlic glaze, paired with chorizo and charred tender stem broccoli. A perfect balance of sweet, spicy, and smoky.

Pair with Sauvignon Blanc, sparkling wine, or a citrusy gin cocktail

**\*PLEASE NOTE THAT A MANDATORY SERVICE CHARGE OF 10% WILL BE ADDED TO ALL BILLS R500 AND ABOVE**



## SALADS

### Spicy Beef or Chicken Salad with Rocket R135

"Charred strips of beef or chicken tossed with fresh greens, chili, lime, and a hint of sesame. A light yet fiery salad that's packed with flavour.

Pair with Sauvignon Blanc, a chilled lager, or a citrusy gin spritz

### Pasta Salad Beef or Chicken R145

Penne pasta tossed with fresh vegetables and a creamy-herb dressing, topped with flame-grilled beef or chicken strips. A hearty yet refreshing salad option.

Pair with Chardonnay, a wheat beer, or even a light rum cocktail

### Prawn Salad R160

Juicy prawns grilled over open flames, served on a bed of fresh greens, cucumber, avocado, and cherry tomatoes. Finished with a zesty lemon-herb vinaigrette.

Pair with Sauvignon Blanc, dry Rosé, or a citrusy gin cocktail matches perfectly

### Greek Salad R125

Fresh crisp green salad topped with feta cheese & olives finished with a zesty lemon herb vinaigrette.

Pair with Chenin Blanc, Chardonnay, crisp sparkling or smooth bourbon

# FLAME GRILLED BURGERS

Served with Fries or side salad

## Classic Beef Burger R135

200g beef patty, cheddar cheese, lettuce, tomato, pickles, and a house burger sauce on a toasted brioche bun.

## BBQ Bacon & Cheese Burger R155

200g Beef patty, topped with crispy bacon, cheddar cheese, caramelized onions, and Smokey BBQ sauce.

## Peri-Peri Chicken Burger R130

Juicy chicken breast marinated in spicy peri-peri, topped with lettuce, tomato, and mayo.

## Veggie Mushroom & Halloumi Burger <sup>v</sup> R105

Falafel patty and halloumi stack with rocket, tomato, and Ranch sauce.

## Double Beef & Bacon Cheese Burger R195

Two patties layered with double cheese, bacon, and pickles, dripping in house burger sauce.

## Blue Cheese & Caramelized Onion Burger R155

Beef patty topped with creamy blue cheese, caramelized onions, and rocket for a rich, tangy flavour hit.

### ADD-ONS

Bacon, Feta, Cheddar Cheese, Blue Cheese	R35
Egg, Mushrooms	R15

# TOASTED SANDWICHES

Sourdough ciabatta | Served with Fries or Side Salad

## Steak & Caramelized Onion Sandwich R145

Flame-grilled steak strips with caramelized onions, mozzarella, and rocket

## Brisket Melt with Dipping Sauce R145

Slow-cooked beef brisket, layered with melted cheese, pressed in ciabatta, and served with a rich flame-grilled jus for dipping.

## Bacon, Egg & Cheese Melt R105

Crispy bacon, egg, and cheddar cheese.

## Classic Chicken Mayo R125

Tender shredded chicken mixed with creamy mayo.

## Chorizo & Mozzarella Melt R115

Spicy chorizo slices with gooey mozzarella and roasted peppers, finished with a hint of chili oil.

## Triple Cheese & Tomato <sup>v</sup> R115

A blend of cheddar, mozzarella, and feta with fresh tomato.

### ADD-ONS

Bacon, Salami, Mozzarella, Ham	R35
Basil Pesto, Tomato	R15

# FLAME- STEAKS & SIGNATURE MAINS

## STEAKS

<b>Sirloin</b> <i>Pair with Shiraz</i>	200g - R125 300g - R145
<b>Rump 350g</b> <i>Pair with Cabernet Sauvignon</i>	R165
<b>Fillet</b> <i>Pair with Pinot Noir</i>	250g - R185 350g - R215
<b>Picanhia 400g</b> <i>Pair with Malbec</i>	R215
<b>Sirloin on the Bone 800g</b> <i>Pair with Merlot or Cabernet Sauvignon</i>	R265
<b>T Bone 500g</b> <i>Pair with Bordeaux Blend</i>	R185

## RIBS

<b>Pork</b> <i>Pair with Chenin Blanc (off-dry) or Shiraz</i>	500g - R235 1kg - R455
<b>Beef</b> <i>Meaty and rich, slow-braised then flame-finished for deep smoky flavour. Pair with Cabernet Sauvignon</i>	500g - R245 1kg - R470

## CHICKEN

<b>Flatty half/full (Peri-Peri or Lemon-Herb)</b> <i>Juicy Chicken marinated and grilled over open flames. Pair with Chardonnay or Rosé</i>	Half - R80 Full - R145
<b>Southern-Style Fried Chicken - Mixed piece</b> <i>Pair with Chenin Blanc or Pale Ale</i>	4 - R105 8 - R200
<b>Wings</b> <i>Juicy chicken wings charred over open flames, smoky and tender inside. Tossed in your choice of: Spicy Peri-Peri or Sticky BBQ.</i>	8 - R160
<b>Chicken Espetada</b> <i>Skewer of marinated chicken cubes, flame-grilled and basted with garlic butter. Served with Fries or Side Salad. Pair with Sauvignon Blanc or Rosé</i>	R160

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# SIGNATURE DISHES

<b>Red Wine Braised Oxtail</b> <i>Tender oxtail slow-braised in red wine, garlic, and herbs until falling off the bone. Served with creamy mash and seasonal vegetables. Pair with Cabernet Sauvignon or Shiraz</i>	R245
<b>Braised Lamb Shoulder</b> <i>Slow-braised lamb shoulder infused with rosemary, garlic, and red wine. Served with roasted vegetables and a rich pan jus. Pair with Merlot or Pinotage</i>	R265
<b>Grilled Loin Chops (3 - 450g)</b> <i>Succulent lamb chops flame-grilled with rosemary and garlic butter. Served with mash and seasonal vegetables. Pair with Shiraz or Pinot Noir</i>	R225


## CREATE YOUR OWN PLATTER

**Choose any of the following all sold separately**

Steaks | Chicken | Ribs

Choose any of Starters and Bar bites | Choose any side

### SIDES - R40

Grilled Corn on the Cob  
Pap | Creamy Mashed Potato  
Fries | Side Salad   
Seasonal Veg

### HOUSE SAUCES - R35

Chimichurri | Smoky BBQ Glaze  
Garlic Herb Butter | Pepper  
Mushroom | Peri-Peri  
Blue cheese | Chakalaka

## PASTA BOWLS

*Penne or Linguine*

<b>Spicy Arrabbiata with Chorizo</b> <i>A fiery tomato-chili sauce, finished with slices of chorizo and parmesan. Pair with Shiraz</i>	R135
<b>Prawn &amp; Chili</b> <i>Juicy prawns tossed with garlic, chili, olive oil, and lemon. Light, fresh, and fiery. Pair with Sauvignon Blanc</i>	R175
<b>Flame-Grilled Chicken Alfredo</b> <i>A creamy garlic-parmesan sauce, topped with flame-grilled chicken strips and fresh parsley. Pair with Chardonnay</i>	R145
<b>Roasted Veggie Pesto </b> <i>Roasted seasonal vegetables in a basil-pesto sauce, finished with toasted pine nuts and parmesan. Pair with Chenin Blanc</i>	R110
<b>Brisket Ragù</b> <i>Slow-braised beef brisket in a rich tomato-wine sauce, served with parmesan shavings. Pair with Cabernet Sauvignon</i>	R220

# WOOD-FIRED PIZZAS

<b>Margherita</b> <i>Classic with Mozzarella, sauce and fresh Basil</i>	R95
<b>Regina</b> <i>Ham, Mozzarella and mushrooms</i>	R120
<b>Hawaiian</b> <i>Ham, Mozzarella and pineapple</i>	R120
<b>Meaty Treat</b> <i>Mozzarella, Salami, Chorizo and Bacon</i>	R185
<b>Fresh Greek</b> <i>Mozzarella, Feta, Olives, Red Onion topped with fresh Rocket and Cherry tomatoes</i>	R153
<b>Braised Beef</b> <i>Mozzarella, Brisket, Olives, Mushrooms and Caramelised onions</i>	R155
<b>The Italian</b> <i>Mozzarella, Mushroom, Feta, Salami and Caramelised onions</i>	R155
<b>Mexicana</b> <i>Mozzarella, Spicy mince, Jalapenos and fresh Avo</i>	R185
<b>Prawn, Chilli, Chorizo</b> <i>Mozzarella, Chilli, Chorizo and garlic</i>	R185
<b>Cajun Chicken</b> <i>Mozzarella, Cajun Chicken, Mixed Peppers. Mushroom, Red Onion with sweet chilli sauce and fresh Avo</i>	R185
<b>Fab</b> <i>Feta, Avo, Bacon and Mozzarella</i>	R155
<b>Siciliana</b> <i>Mozzarella, Anchovies, Olives and Capers</i>	R165
<b>Diavola</b> <i>Mozzarella, Salami, Olives and Chillies</i>	R155

### EXTRA TOPPINGS

Mozzarella, Chorizo, Salami, Bacon, Chicken, Prawn, Mince, Feta, Ham, Cheddar Cheese, Anchovies, Cream Cheese	R35
Peppers, Mushrooms, Garlic, Jalapenos, Red Onion, Pineapple, Chilli, Rocket, Olives, Capers	R15

## DESSERTS

*Please ask waiter for dessert selection of the day*

## WINES

### WINE PER GLASS

Durbanville Hills Sparkling Sauv Blanc	R55
Durbanville Hills Sauvignon Blanc	R60
Fat Bastard (Wooded) Chardonnay	R75
Durbanville Hills Chenin Blanc	R60
Pierre Jordan Tranquille	R60
Durbanville Hills Merlot Rosé	R60
Durbanville Hills Cabernet Sauvignon	R60
Durbanville Hills Merlot	R60
Durbanville Hills Pinotage	R60
Durbanville Hills Shiraz	R60

### CHAMPAGNE

Möet & Chandon Imperial Brut NV	R1 600
Möet & Chandon Imperial Rosé NV	R1 900
Möet & Chandon Imperial Nectar NV	R1 800
Veuve Clicquot NV	R1 755

### SPARKLING WINES

Pongrácz Brut MCC	R380
Pongrácz Noble Nectar MCC	R380
Krone Rosé Cuvee Brut MCC	R400
Durbanville Hills Sparkling Sauvignon Blanc	R220

### WHITE WINES

#### SAUVIGNON BLANC

Durbanville Hills	R180
Diemersdal	R200
Hermanuspietersfontein Kaalvoet Meisie	R260

#### CHARDONNAY

Fat Bastard (Wooded)	R220
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#### CHENIN BLANC

Durbanville Hills	R180
Babylonstoren	R265

#### WHITE BLENDS

Pierre Jordan Tranquille	R180
Haute Cabrière Chardonnay Pinot Noir	R220

## ROSÉ

Durbanville Hills Merlot Rosé	R180
Allesverloren Tinta Rosé	R225
Hermanuspietersfontein Bloos	R240

## RED WINES

### CABERNET SAUVIGNON

Durbanville Hills	R180
Bosman Generation 8	R200
Warwick first lady cab	R250
Kanonkop Kadette	R300

### MERLOT

Durbanville Hills	R180
Bosman Generation 8	R200
Hermanuspietersfontein Postmeester	R260

### PINOTAGE

Durbanville Hills	R180
Beyerskloof	R220

### SHIRAZ

Durbanville Hills	R180
Saronsberg Provenance	R250

### RED BLENDS

Kanonkop Kadette Cape Blend	R260
De Toren Delicate	R370
Vilafonté Seriously Old Dirt	R460
Anthonij Rupert Optima Red	R480

CAPE TOWN  
  
DURBANVILLE  
HILLS



BAR & GRILL

DRINKS

## BEERS & NON - ALCOHOLIC BEERS

Amstel /Amstel Radler	R35
Black Label	R35
Castle Lite	R35
Corona	R40
Corona Cero	R40
Flying Fish Lemon	R35
Guinness Draught Can	R48
Heineken®	R38
Heineken® 0.0	R38
Stella Artois	R35
Windhoek Draught	R45



## BEERS ON TAP

	500ml	330ml
Castle Lite	R40	R28
Stella Artois	R40	R28

## CIDERS, COOLERS & NON - ALCOHOLIC

Brutal Fruit Ruby Apple	R35
Bernini Blush	R38
Hunters Gold	R38
Hunters Dry	R38
Extreme	R43
Savanna Dry	R43
Savanna Non Alcoholic	R43
Black Crown	R35

## BUCKETS OF 5

Amstel /Amstel Radler	R150
Heineken®	R160
Savanna Dry	R175

## SPIRITS

### BRANDY & COGNAC

	Bottle	
2 Doubles & a Mix	R75	
Klipdrift Premium	R25	
Richelieu	R25	
Bisquit & Dubouche VS	R50	R1 200
Hennessy VS	R48	R1 200
Hennessy VSOP	R75	R1 900
Remy Martin VSOP	R78	R1 900

## SPIRITS

### WHISKEY

		Bottle
Bells	R25	
Glenfiddich 12 yrs	R55	R1 400
Glenfiddich 15 yrs	R85	R2 200
Glenlivet 12 yrs	R55	R1 350
Glenlivet 15 yrs	R90	R2 400
Glenlivet Founder's Res	R48	R1 150
Glenmorangie Original 12 yrs	R55	R1 350
Jack Daniels	R35	
Jamesons	R35	
Jamesons Select Reserve	R45	R1 050
J&B	R25	
Johnnie Walker (Black)	R40	
Makers Mark	R38	

### GIN

Bombay Sapphire	R35
Inverroche Classic	R40
Inverroche Amber	R40
Malfy Con Arancia	R38
Malfy Con Limone	R38
Malfy Rosa	R38
Malfy Original	R38
Tanqueray	R30
Tanqueray No10	R45

### RUM

Bacardi	R25
Bumbu Original	R45
Captain Morgan Dark	R25
Spiced Gold	R25
Havana Club 7yrs	R35
Malibu	R20

### VODKA

Grey Goose	R48
Skyy Blue	R30
Skyy Citrus	R30
Skyy Cherry	R30
Skyy Passion Fruit	R30
Skyy Pineapple	R30

### LIQUEURS

Amaretto Disaronno	R35
Amaretto Negroni	R30
Amarula Cream	R20
Butlers Peppermint	R20
Butlers Strawberry	R20
Butlers Triple Sec	R20
Chambord	R40
Frangelico	R30
Kahlua	R30
Passoa Passion Fruit	R25

## SHOOTERS

Olmecca Gold	R30
Jagermeister	R30
Jagermeister Orange	R35

## PREMIUM TEQUILAS

	Bottle	
Don Julio Reposado	R85	R2 200
Claze Azul Reposado	R270	
Espolon Blanco	R43	
Espolon Reposado	R48	

## COCKTAILS

### SPRITZERS

Aperol Spritz	R95
<i>Aperol, Cinzano Pro Spritz, Soda Water</i>	
Tropical Spritz	R115
<i>Aperol, Skyy Passion Fruit Vodka, Passion Fruit Puree, Cinzano Pro Spritz, Soda</i>	

### MARTINI'S

Vodka	R115
<i>Grey Goose Vodka, or Ciroc Blue Dot, Martini Extra Dry - (Olive or a Twist) - stirred</i>	
Gin	R115
<i>Tanqueray No. 10 Gin, Martini Extra Dry - (Olive or a Twist) - stirred</i>	
French Martini	R95
<i>Grey Goose Vodka, Chambord, Pineapple juice.</i>	

Cosmopolitan	R75
<i>Skyy Citrus Vodka, Triple Sec, Lime juice and Cranberry juice</i>	

Porn Star Martini	R85
<i>Skyy Vodka, Passion Fruit puree, Passion Fruit Liqueur, Lime juice, Vanilla Syrup topped with Sparkling wine.</i>	

## LONG & SHORT COCKTAILS

Red Bessie	R95
<i>Bombay Sapphire Gin, Strawberry Liqueur, Passion Fruit Puree, fresh Strawberries, Lemon juice</i>	

Burnt Negroni	R80
<i>Beefeater Gin, Campari, Martini Rosso, burnt Orange peel</i>	

Amaretto Negroni	R85
<i>Amaretto Negroni, Campari, Martini Rosso, freshly squeezed Orange</i>	

### SOURS

<i>Lemon juice, sugar syrup, Angostura bitters, Aquafaba</i>	
<i>Now choose your poison</i>	
Amaretto	R85
Cognac (Hennessy VS)	R95
Whiskey (Jamesons)	R85
Negroni (Amaretto Negroni)	R85
Vodka (Skyy Passion fruit)	R85

Old Fashioned	R85
<i>Makers Mark, Sugar syrup, Orange peel, Angostura bitters</i>	

Tropical Mule	R115
<i>Bumbu Original Rum, Lime juice, Passion fruit puree, Lytchee syrup, top with Ginger beer</i>	

Cherry Mule	R85
<i>Skyy Cherry Vodka, Cherry syrup, Lime juice, top with Ginger beer</i>	

Mojito	R85
<i>Bacardi Rum, fresh lime, mint, sugar syrup, top with soda Flavours - Cherry or Lytchee</i>	

Margarita	R85
<i>Olmecca gold, Triple Sec, Lime juice, Sugar syrup - (shaken or frozen) Flavours - Mango</i>	

Strawberry Daiquiri	R85
<i>Bacardi Rum, Lime juice, Sugar syrup - (shaken or frozen)</i>	