



Halal





source » the quality of our beef is carefully managed from pasture to plate - our commitment that an exceptional product is served every time

» pedigree

we value putting our people first. it's seen in the incredible calibre of our people who not only love what they do but enjoy being a part of the family. our staff are the key ingredient to our outstanding success



» heritage

established in 2000, rooted and born in the rainbow nation of south Africa



Halal

Middle East

United Kingdom

Israel

Africa

Australia

Mocktails ‹‹

Very Berry Strawberry, raspberry, blackberry, cranberry juice, sugar syrup and cream.	£4.50
Passion Juice Fresh passion fruit, pineapple and orange juice, passion fruit syrup.	£4.00
MCO Lemonade Fresh pear and lychee muddled together with lemon juice, sugar syrup topped with apple juice and served over crushed ice.	£4.25
Mosquito Lime cordial, lemon juice, sugar syrup, soda water and fresh mint leaves.	£4.50
Capetown Crystal Elderflower, mint and soda water served with ice.	£4.25
Puza Punch Muddled kiwis with Fraise syrup, gomme, apple and lemon juice topped with soda water.	£4.50
Cherry Bomb Muddled Maraschino cherries with orgeat syrup lemon juice and apple juice.	£4.00

›› Juices

Apple, Orange, Pineapple, Cranberry, Mango, Tomato.	£2.00
Freshly Squeezed Orange Juice.	£3.25

Soft Drinks ‹‹

Café Bottle - Coke, Diet Coke, Sprite, Fanta orange.	£2.50
Appletiser.	£3.00
Mixer Bottle - Tonic, Slimline Tonic, Bitter Lemon.	£2.00

›› Water by Hildon

Hildon Natural Still Water 750ml.	£3.50
Hildon Natural Sparkling Mineral Water 750ml.	£3.50



» Breads

Chocolate & Beetroot Bread £2.75

Potato & Onion Bread £2.75

Garlic Bread £3.50

Cheesy Garlic Bread £4.50

Mixed Bread Platter

Chocolate & Beetroot, Cheesy Garlic and Bruschetta £12.50

Salads «

GREEK SALAD Sml £5.00 / Lrg £9.50

Assorted green leaves, vine ripened Roma tomatoes, cucumber, marinated Kalamata olives, red onions and creamy feta. Tossed with a traditional Greek dressing.

CAESAR SALAD Sml £5.00 / Lrg £9.50

Cos lettuce, garlic croutons, boiled egg, Parmesan shavings.
Tossed with our chef's traditional caesar dressing and topped with a grissini bread stick.
+ grilled sliced chicken breast Sml £6.50 / Lrg £11.50
+ grilled prawns Sml £6.50 / Lrg £11.50

WARM TROUT SALAD £11.50

Baby cos, endive, rocket, green apple & pickled ginger, tossed with a sesame & pickled ginger dressing. Topped with warm smoked Rainbow Trout.

WARM BEEF SALAD £15.00

Pan-fried slices of beef fillet, served on crisp mixed salad with semi-dried tomato & chestnuts, tossed in a creamy mustard dressing.



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Prices include VAT & a discretionary 12.5% service charge will appear on your bill.

» Entrées

CHEF'S SOUP OF THE DAY £5.50

Wholesome bowl of fresh hearty soup prepared daily.

BRUSCHETTA £7.00

Two slices of freshly baked bread topped with freshly diced tomato, red onion, creamy feta, Parmesan, basil and pesto. Drizzled with balsamic glaze.

SALT & PEPPER CALAMARI £7.50

Tender pineapple-scored calamari, lightly tossed in salt, pepper and spiced flour. Shallow fried to perfection and served with our homemade Nam Jim sauce.

PERI-PERI PRAWNS £10.00

Succulent shelled prawns pan-fried with golden eschallots, red chillis, garlic and peri-peri sauce. Served with flavoured rice.

CHICKEN WINGS £8.50

BBQ chicken wings grilled to perfection and served with blue cheese sauce and rocket leaves.

BOREWORS £8.50

Grilled traditional African beef sausage accompanied by chakalaka sauce and rocket leaves. Served on a bed of pap (polenta).

BEEF RIBS £11.00

Our ribs are slow-cooked in BBQ sauce and finished on a flaming hot char-grill, sealing in our unique taste and flavour.

ROASTED BONE MARROW £9.00

Herb crusted & roasted bone marrow, served with marinated cucumber & toasted bread.

ENTRÉE TASTING PLATTER £29.50

BBQ chicken wings, salt & pepper calamari, bruschetta, beef ribs, all presented on a delicious platter.

Prices include VAT & a discretionary 12.5% service charge will appear on your bill.



» Connoisseurs Choice

CHATEAUBRIAND

Prime fillet roasted to perfection. Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms and a sauce of your choice. Please ask your waiter for today's availability. (allow 40 mins to prepare)

per 100g

£18.00

MEDITERRANEAN CRUSTED FILLET

Tenderloin crusted with coriander, dried chilli, oregano, lemon zest, salt and pepper. Flame-grilled and finished with a warm lemon, tomato and olive dressing, served with fresh hand cut potato chips.

300g

£48.00

FILLET FOIE GRAS

200g fillet, flame-grilled with our house basting and topped with pan-seared foie gras.

200g

£48.00

WAGYU CUT OF THE DAY

World renowned for superior marbling characteristics and naturally enhanced flavour, tenderness, and juiciness, Wagyu beef takes steak to another level. Flame-grilled with our internationally renowned unique house basting, served with fresh hand cut potato chips. (Please ask your waiter regarding availability)

300g

Market Price

RIB-EYE ON THE BONE

Grass fed and dry aged. Flame-grilled with our internationally renowned unique house basting, served with fresh hand cut potato chips.

500g

£40.00

T – BONE

Grass fed and dry aged. Flame-grilled with our internationally renowned unique house basting, served with fresh hand cut potato chips.

700g

£45.00

Prices include VAT & a discretionary 12.5% service charge will appear on your bill.

» Super-Aged Meat «

This is our speciality

The quality of our beef is carefully managed from pasture to plate – our commitment that an exceptional product is served every time. Select grain and grass fed cuts are matured to perfection on our premises, then flame-grilled with our internationally renowned unique house basting or pepper basted or natural or black pepper crusted. Served with fresh hand cut potato chips.

From the four corners of the British Isles, we are proud to present the very best beef in the land. Dry aged up to 30 days and then wet aged to ensure succulent, tender steaks of the highest quality.

FILLET	200g/300g	£36.00 / £47.00
RIB – EYE	300g/400g	£32.00 / £42.00
NEW – YORKER	200g/300g	£24.00 / £32.00
RUMP	200g/300g	£16.00 / £23.00

STEAK TASTING PLATTER

Create a platter of your choice. Pick 4 or more steaks from the offering above and we'll grill it to perfection, add sauces of your choice and a table salad.

» Sides

Onion rings	£2.25	Fresh hand cut potato chips	£2.50	Grilled asparagus	£3.95
Seasonal vegetables	£4.50	G' Beans & Ch' tomatoes	£3.95	Mash potatoes	£2.50
Creamed spinach	£3.95	Steamed basmati rice	£2.00	Garlic Mushroom	£4.50
Kalamata olives	£3.00	Biltong / Chilli Biltong	£4.25	Droëwors	£4.25

Homemade Sauces for your Steak «

all sauces £2.00

Green Peppercorn	Portuguese
Creamy Garlic	Creamy Mushroom
Béarnaise	Hot Chilli
Garlic butter	

Blue: Sealed, very red in the centre. Room temperature
Rare: Red in the centre. Lukewarm temperature
Medium-Rare: Pinkish-red in the centre. Warm temperature
Medium: Pink in the centre. Hot temperature
Medium-Well: Very little pink in the centre. Hot temperature
Well-Done: No pink, brown in the centre. Hot temperature

Prices include VAT & a discretionary 12.5% service charge will appear on your bill.



» Hanging Skewers

FLAME-GRILLED BUTCHER SKEWER £18.00

Marinated cuts of beef skewered with onions and capsicum. Flame-grilled with our unique basting and served with fresh hand cut potato chips.

LAMB CHOP SKEWER £22.50

Flame-grilled lamb chops, skewered & marinated with ancient spices and herbs, served with mash potatoes and a mint & coriander yoghurt.

FLAME-GRILLED CHICKEN SKEWER £17.50

Marinated pieces of chicken, skewered with lemon, onion and capsicum. Served with flavoured rice and a creamy Portuguese sauce.

PRAWN AND BEEF SKEWER £26.00

King prawns marinated with herbs and garlic, skewered along with marinated cuts of beef, onions and capsicum. Flame-grilled and served with hand cut potato chips.
(Recommended cooking temperature - medium)

Specialities «

LAMB SHANK £22.00

Slow-cooked provincial style lamb shank served on champ potato mash and roast vegetable ragout.

SURF AND TURF

Seared scallops on a bed of grilled asparagus, served with a steak of your choice:

Rump	200g	£29.00
New Yorker	300g	£45.00
Fillet	200g	£48.00
Rib-Eye	300g	£45.00

Served with fresh hand cut potato chips or garden salad and lemon garlic butter.

BEEF RIBS

Beef ribs slow-cooked in BBQ sauce and finished on a flaming hot char-grill sealing in our unique taste and flavour. Served with hand cut potato chips.

Half Rack	600g	£22.00	Full Rack	1.2kg	£38.00
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BARBEQUE BEEF SHORT RIBS £22.00

Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with your choice of mash potatoes, chips or onion rings.

Prices include VAT & a discretionary 12.5% service charge will appear on your bill.

Burgers <<

A superb, 100% pure beef burger, seasoned, basted and flame-grilled, served on a seeded brioche burger bun with fresh hand cut potato chips.

Classic Burger 225g/450g £12.25 / £19.75
With crisp lettuce, tomatoes, fresh onion, pink sauce and caramelized onions.

Cheese Burger 225g/450g £13.25 / £20.75
With crisp lettuce, tomato, cheddar cheese, cheese sauce and caramelized onions.

Chicken Burger 225g/450g £11.50 / £19.00
Chicken fillet, with crisp lettuce, tomatoes, fresh onion, pink sauce.

Rib Meat Burger 225g/450g £18.00 / £25.00
Braised beef rib meat with caramelized onions, baked garlic and Portobello mushroom, with crisp lettuce, tomatoes, fresh onion, pink sauce.

>> Burger Toppings

PORTOBELLO MUSHROOM £2.00 BLUE CHEESE £2.50 PINEAPPLE £2.00

Poultry / Seafood <<

CHICKEN BREAST £14.50

Lemon and chilli marinated chicken breast, char-grilled and served on herb mash. With lemon and chive butter.

PORTUGUESE-STYLE FLAME-GRILLED CHICKEN £15.00

Marinated half chicken, char-grilled in a peri-peri sauce and served with steamed basmati rice.

SALMON FILLET STEAK £18.00

Cajun spiced fillet, served with sautéed greens, red capsicum and white sesame dressing.

>> Vegetarian

VEGETARIAN £9.00

Freshly prepared vegetarian option of the day prepared by our chef. Please ask your waiter for details.

PASTA OF THE DAY £9.50

Freshly prepared pasta of the day prepared by our chef. Please ask your waiter for details.



» Dessert

“MADIBA CHARITY MALVA PUDDING” £6.50

Nelson Mandela’s favourite pudding, spongy caramelized texture made with apricot jam and served with vanilla ice-cream.

£1.00 from the sale of this dish will be donated to the Nelson Mandela Children’s Fund.

CRÈME BRÛLÉE £6.50

Crème brûlée infused with Madagascan vanilla bean, served with a special spiced sweet pastry and strawberry sorbet.

PEANUT BUTTER CHEESECAKE £7.50

Delicious peanut butter cheesecake topped with dark chocolate sauce.

HOT CHOCOLATE FONDANT £7.50

Warm dark chocolate fondant with white chocolate and pistachio heart, served with pistachio ice cream.

THE CHEF’S TASTING PLATTER £12.00

Not to be missed! A perfect platter to sample and share. Please ask your waiter for the Chefs selection (serves 2).

ICE-CREAM or SORBET PLATTER £5.00

Choice of 3 ice-cream or sorbet scoops. Please ask your waiter for today’s flavours.

We do not knowingly use any GM ingredients.

NUT ALLERGIES

Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in any of our dishes.

RAW OR UNDERCOOKED FOODS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Halal Suppliers:

- Lamb – Halal Food Authority
The Federation of Islamic associations of New Zealand Inc.
- Chicken – Halaal Food Authority
- Beef – P C Turner; Bray Halal Centre
Fairfield Meat Co; Islamic Society of Cleveland
- Basting – National Independent Halal trust

Please don’t hesitate to ask your waiter if you would like to see copies of our Halal certificates.



