

Starters

Beef Carpaccio	48
With parmesan shavings and rocket	
Oysters	50
Namibian oysters, shucked on ice	
Falklands calamari	53
Grilled and served with lemon butter and sweet chilli sauce	
Chicken liver stack	48
Piquant sauce, layered with potato chips	
Smoked salmon trout	62
Served on corn blini with horseradish cream and avocado	
Linefish cakes	42
Polenta crusted and served with sweet chilli sauce	
Parma ham and melon	52
Served with rocket, feta cheese and passion fruit	

Taste of the Karoo Starters



Venison skewer	64
Rubbed, grilled and served with cranberry port jus	
Venison wors	60
Rubbed, grilled and served with cranberry port jus	
Karoo platter	72
Kudu salami, venison carpaccio with beetroot jam and shaved dill pickle	

Salads

Local Grill salad	46
Seasonal mixed salad with feta and olives	
Sirloin and rocket salad	68
Grilled sirloin with mustard, thyme and pepper	
Blue cheese salad	52
Local Grill salad with blue cheese and Peppadew® cream	
Chicken salad	55
Grilled breast with rocket and salad leaves	
Green salad	48
Fresh salad leaves with parmesan shavings	
Ostrich salad	68
Served with salad greens, avocado and Local Grill dressing	

Chalmar Grainfed Beef



Rump	200g	(7oz)	80
	300g	(10oz)	105
	500g	(18oz)	154
Fillet	200g	(7oz)	110
	300g	(10oz)	142
	500g	(18oz)	230
Sirloin	200g	(7oz)	88
	300g	(10oz)	105
	500g	(18oz)	154
T Bone	500g	(18oz)	154
	700g	(25oz)	210
Wing Rib	500g	(18oz)	150
	700g	(25oz)	205

Greenfields Free Range Beef



Rump	200g	(7oz)	99
	300g	(10oz)	145
	500g	(18oz)	205
Sirloin	200g	(7oz)	99
	300g	(10oz)	145
	500g	(18oz)	205
Wing Rib	500g	(18oz)	220
	700g	(25oz)	293
Boerewors and mash			65
Beef skewer			95
Steak tartare			110

Beef is aged for a minimum of 21 days, please ask your waiter or refer to the board for days aged. All mains are served with a choice of potatoes or vegetables.

Beef Sampler

Three cuts of prime grainfed beef:	600g	230
Fillet, rump and sirloin	1kg	350

Sauces - made to order

Blue cheese and Peppadew®	21
Dijon mustard with chives and cream	21
Hollandaise or Bearnaise	24
Chasseur	22
Madagascan peppercorn	21
Mushroom and mustard	21
Cranberry and port jus	24
Trio of sauces selected by the Chef	24

Sides

Pap and polenta	20
Mashed potatoes and beef jus	20
Local Grill fries	18
Onion rings - polenta cumin crusted	19
Vegetables - spinach and butternut	25
Sautéed seasonal vegetables	28
Side salad	29
Sautéed mushrooms	30

We are passionate about our business and endeavour to make every visit to The Local Grill a positive and memorable experience. We welcome your suggestions and recommendations.

A discretionary 10% service charge will be added for parties of 8 or more.

"The cornerstone of good cooking is to source the finest produce."

- Neil Perry

Other Local Favourites

Oxtail	135
Chalmar beef oxtail served on a bed of mashed potatoes with beef jus	
Ostrich	134
Grilled medallions with cranberry port jus	
Pork ribs	140
Honey and soya glazed	
Beef / chicken wrap	72
Stir fried seasonal vegetables, beef or chicken in a tortilla	
Beef / chicken prego roll	69
Served with a side salad or fries	
Chicken breasts	82
Served with pesto, sweet chilli and balsamic glaze	
Linefish	50
Rubbed and grilled, served with lemon butter	
Scottish salmon	50
Seared and served on a bed of steamed vegetables	
Tuna steak	50
Seared and served on a bed of steamed vegetables	
Prawns	50
Butterflied and grilled, served with lemon butter and sweet chilli sauce	
Falklands calamari	107
Grilled and served with lemon butter and sweet chilli sauce	
Vegetable tower stack	67
Polenta, pap and grilled vegetables	
Vegetable wrap	69
Stir fried seasonal vegetables and feta cheese, wrapped in a tortilla	

Taste of the Karoo

Lamb cutlets	160
Three loin cutlets, rubbed and grilled	
Venison fillet	145
250g, rubbed and grilled, served with cranberry port jus	

Lighter Favourites

Gourmet burgers	single 200g
Classic	55
Crispy bacon, avocado and sweet chilli sauce	68
Blue cheese and rocket	64
Wild mushroom and brie cheese	62
Cheddar melt	59
Make your burger a double add R25	



Desserts

Ice-cream	35
3 scoops, ask your waiter for selection	
Drizzled with Bar One and <i>Lindt</i> chocolate sauce	38
<i>Lindt</i> chocolate pudding	38
Fine textured rich and dark	
Bread and butter pudding	36
Croissant and vanilla custard	
Crème brûlée	34
Classic made with vanilla pods	
Berry brûlée	34
Classic with a berry coulis topping	
Chocolate brownie	35
Home-baked served hot with vanilla ice-cream	
Pecan Nut Pie	38
Served warm with fresh cream or vanilla ice-cream	
Trio of sorbets	34
Mango, litchi & strawberry	

Lindt Chocolate 35g Slab Selection

<i>Lindt</i> Excellence Milk Chocolate	18
Extra fine milk chocolate	
<i>Lindt</i> Excellence 70% Dark	18
70% Cocoa extra fine dark chocolate	
<i>Lindt</i> Excellence Intense Mint	18
Fine dark chocolate with an intense taste of mint	
<i>Lindt</i> Excellence Intense Orange	18
Fine dark chocolate with an intense taste of orange	

Cheese Platter

A selection of fine cheese and preserves	92
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Dessert Wines & Port

Nederburg Noble Late Harvest - John Platter 4 star	199/42
Allesverloren 06 Vintage Port	25
Axehill White Port	37
Axehill Cape Vintage Port (red)	44

Brandy, Cognac & Whiskey

Nederburg Solera Potstilled Brandy	44
Rémy Martin V.S.O.P	72
Hennessy V.S.O.P	78
Christian Drouin Sélection Calvados	52
La Fontan Sélection Armagnac	82
La Fontan V.S.O.P Armagnac	92
Blantons Gold Bourbon	40
Bushmills 10yrs Single Malt Irish Whisky	30
Glenlivet Single Malt Scotch Whisky	38
Bunnahabhain 25yrs Single Islay Malt	152
Lagavulin Single Islay Malt	44
Laphroaig 10yrs Islay Single Malt Scotch Whisky	44
Dalwhinnie 15yrs Single Highland Malt	37

