



STARTERS

Gourmet Oysters

A pair of classic and baked and artisan oysters 156

Chicken Wings

Choice of peri-peri or BBQ sticky wings with fries 120

Peri-Peri Livers

Spicy chicken livers accompanied by ciabatta bread 76

MAINS | PREMIUM DISHES All served with a choice of sides

350g T-Bone Steak

with truffle shavings & seasonal vegetables 290

Lamb Chops

3 bone rack with pea purée 280

Peri Peri Chicken

Thighs stuffed with creamed spinach & feta 198

Chickpea Curry

with mushrooms & coconut milk 148

Slow-Braised Oxtail

cooked in a rich sauce & served on creamy mash 345

MAINS | GOURMET PIZZAS

Margherita

Cheese base, cranberry & rocket 98

Chicken Boss

Chicken, bacon, onion, garlic, avocado and peppers 145

Mexicana

Spicy base with mince, stuffed olives, onion, green pepper, garlic and chillies ciabatta 185

Please be advised that a service fee (10%) will be automatically added to the bill for groups of 8 or more.



MAINS | PLATTERS & COMBOS

Grazing Lover (For 2)

Crumbled fish, prawns, chicken wings, chicken drumstick & shoestring chips 540

Designed Grazing (For 2)

Wors, short ribs, pork ribs, meatballs & shoestring chips 500

Grazing Connoisseur (For 2)

Lamb chops, prawns, chicken kebabs & shoestring chips 580

Mixed Platter (For 2)

Drumsticks, wors, mini-pies, samoosas 300

Pairing Platter (For 4)

Biltong, dried fruit, grapes, crackers, cheese & nuts 600
Ask about the ideal wine to pair it with

SIDES & EXTRAS

Shoe String Fries	35
Wasabi Mash	35
Rice	35
Vegetable Medley	35
Bacon	35
Avocado	30
Chicken Strips	25
Cheese	25
Olives	20
Feta	20

DESSERTS

Ask our chef for the day's delights