



VEGETARIAN DISH



MAIN MEAL
(SERVED WITH 1 SIDE
OF YOUR CHOICE)

MON-SAT 10AM - LATE
SUN 10AM - 6PM

LIGHT FARE

Chilli Coriander Prawns	99
Pan-Grilled Prawn Tails On An Avocado, Corn & Sundried Tomato Salsa With Sweet Chilli Sauce	
Skilpadjies	69
3 x Lambs Liver Wrapped In Caul Fat (Netvet) With Coriander & Mint Chutney	
Fillet Argentino	95
Grilled Fillet Slices, Crushed Garlic Potatoes & Chimichurri Sauce	
Carpaccio	89
Fresh Fillet, Wild Rocket, Crispy Capers, Grana Padano Shavings & Horseradish Cream	
500g Saldanha Mussels	99
White Wine With Green Peppercorns, Garlic, Gremolata & Cream. Served With Sourdough Bread	
Baked Camembert Wheel (V)	89
Stuffed With Rosemary & Garlic. Topped With Preserved Fig, Spicy Caramelised Nuts. Served With Toasted Ciabatta	
Oven-Baked Snails	79
Done in Roasted Garlic & Herb Butter. Served with Sourdough Bread	
Add Mozzarella	10
Salt & Pepper Squid	79
Deep-fried Patagonia Tubes, Tentacles & Lemon Aioli, Served With Aromatic Mixed Salad	
Chicken Livers	69
Pan-fried Chicken Livers Flambéed In Butter & White Wine With Spanish Chorizo, Spring Onion, Chilli, Garlic, Cream & Roasted Tomatoes. Served With Sourdough Bread	
Pork Belly	99
Roasted Pork Belly, Garlic & Almond Green Beans, Butternut Puree, Cauliflower Puree, Apple Sauce & Cider Jus	
Roasted Bone Marrow	69
Oven-Roasted Bones With Gremolata & Toasted Sour Dough Bread	
Aubergine Stack (V)	89
Layered Grilled Aubergine, Napoli, Mozzarella, Parmesan, Basil Pesto & Brown Mushrooms.	
Mango & Habanero Buffalo Wings	85
500g Crispy Grilled Buffalo Wings With Fries	
Steak Tartare	58
Red Onion, Capers, Gherkins, Nori Dressing, Hens Egg Yolk, Garlic Aioli, Seed Crackers	

SALADS

Greek Village	79
Chunky Cucumber, Tomato, Red Onion, Olives, Feta, Butter Lettuce & Roasted Seeds	
Jackson's Chicken Caesar	89
Pulled Chicken, Baby Cos Lettuce, Croutons, Poached Egg, Homemade Caesar Dressing & Grana Padano Shavings	
Superfood	110
Greens With High-Protein Edamame Beans, Avo, Grana Padano Shavings, Grilled Artichokes, Green Beans, Toasted Almond Flakes & Pulled Chicken. Finished With Extra Virgin Olive Oil	
Red Wine Poached Pear & Blue Cheese	89
Red Wine Poached Pear, Blue Cheese, Rosa Tomatoes, Cucumber, Smoked Paprika Walnuts & Mixed Greens Tossed In A Red Wine Dressing	
Chicken Waldorf	99
Smoked Chicken Slices, Cos Lettuce, Apple, Celery, Walnuts, Crispy Bacon, Cranberries & A Creamy Yoghurt Dressing	

GOURMET JUNK

SERVED WITH FRIES & ONION RINGS OR SIDE SALAD OR GRILLED VEGETABLES

WAGYU BEEF BURGERS

200g Straight-Up	125
Garnished With Caramelized Red Onion, Jackson Aioli & Pickled Gherkin	
200g Swissroom	135
Sautéed Brown Mushrooms & Emmental Cheese	

HANDMADE BURGERS

250g Firehouse	125
Aged Cheddar, Emmental, Bacon, Fresh Chilli & Sriracha Sweet Chilli Mayo	
250g The Working Man's Friend	135
Bacon, Aged Cheddar & Emmental Cheese	
250g Whisky Blue Cheese	135
Pepper-Crusted Patty, Grilled Brown Mushrooms, Dewar's 12 Year Old Whisky-Glazed Onions & A Creamy Blue Cheese Sauce	
250g Jackson's Banting	124
Bacon, Emmental Cheese, Roasted Tomatoes & Avo. Served With Grilled Cauliflower With Harissa Yoghurt (No Bun No Carbs)	

COAL GRILLED PRIME CUTS

KARAN **(M)**

Rump	200g 125 300g 155 500g 235
Sirloin	200g 125 300g 155 400g 195
Fillet	200g 165 300g 199
Rib Eye	350g 219 500g 275
T-Bone	800g 269
Tomahawk	750g 289

CHALMAR **(M)**

Rump	200g 135 300g 165 500g 245
New York Cut Sirloin	600g 280
Aged On The Bone	
T-Bone	500g 245

SIGNATURE SHARING

No Accompaniments

Karan Ribeye	600g 320
Karan Sirloin	800g 329
Chalmar Rump	800g 349

PLEASE ALLOW A 40-MINUTE GRILLING TIME FOR LARGER CUTS ALL WEIGHTS ARE RAW WEIGHTS

JACKSON APPROVED **(M)**

ALL JACKSON APPROVED GRILLS CUT FROM KARAN BEEF

Steak Au Poivré	239
Pepper-Crusted 200g Fillet Or 400g Sirloin, Flambéed With Cointreau, Madagascan Green Peppercorns & Cream	
Black Brie Sirloin	235
400g Sirloin Topped With Smokey Blackforest Ham, Brie & Caramelized Onions	
300g Old Man Rump	185
Grilled Portabellini Mushrooms In A Creamy Jackson's Trio Of Mustard Sauce	
300g Chateaubriand	249
Flambéed Fillet With Brandy Butter. Served With Truffle Mushroom & Jackson's Béarnaise Sauce	
300g Lynchburg Tennessee Rump	180
Jack Daniels Infused Creamy Mushroom Sauce, Topped With Pan-Fried Portobellini Mushrooms	
Petit Blue Fig Fillet	200
200g Fillet With Creamy Blue Cheese Sauce & Preserved Green Fig Slices	
Filletto Al Pepe	200g 195
Green Madagascan Peppercorn	300g 230
Sauce, Rocket & Grana Padano Shavings	
Ribeye Diane	249
350g Rib Eye Flambéed With KWV 12 Yr Barrel Select Brandy. Topped With Pan-Fried Onions, Brown Mushrooms & A Creamy Dijon Mustard Sauce	
Biltong & Blue Rump	200g 159
Topped With Chunky Blue	300g 189
Cheese Sauce, Avocado & Biltong Slices	

LOCAL FLAVOURS

300g Pork Belly	198	500g Ribs + 2 Deboned Chicken Thighs	198
Roasted Pork Belly, Seasonal Vegetables, Butternut Puree, Cauliflower Puree, Apple Sauce & Cider Jus		Served With One Side Of Your Choice	
15-Piece Lamb Riblets	195	Rustic Roast Chicken	149
Served With Fries & Onion Rings		Pan-Grilled Peri-Peri Or Lemon & Caper Butter Deboned Thighs. Served With One Side Of Your Choice	
8-Piece Skinny Lamb Chops	220	Chicken Schnitzel	120
Served With Fries & Onion Rings		300g Crumbed Breasts Served With One Side & One Sauce of Your Choice	
10-Piece Deboned Pork Neck Chops	169	Parmesan Crusted Chicken Roulade	145
Served With Fries & Onion Rings		Stuffed With Mixed Mushrooms. Served With Garlic Crusted Potato, Green Beans, Rocket & Truffle Mushroom Sauce	
Pork Loin Ribs	500g 165 1kg 280		
Served With Fries & Onion Rings			
500g Ribs + Salt & Pepper Squid	225		
Served With One Side Of Your Choice			



PASTA LINGUINI

Vegetariano V	110
Roasted Tomatoes, Black Mushrooms, Aubergine, Broccoli & A Creamy Sundried Tomato Sauce	
Pesto V	79
Basil Pesto & Parmesan	
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Add Chicken & Feta	30
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Alfredo	87
Smokey Blackforest Ham & Brown Mushroom Slices In A Cream Sauce	
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Filletto	110
Brandy Flambéed Fillet Strips, Spring Onion, Brown Mushrooms & Slow Roasted Tomatoes In A Cream Sauce	

SEAFOOD

Steakhouse Fish & Chips	115
Grilled OR Hand-Battered Fresh Hake	
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Grilled Calamari Tubes	149
Patagonia Calamari Tubes & Tentacles. Served With Lemon Aioli	
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1kg Saldanha Mussels	185
Steamed In White Wine With Green Peppercorns, Garlic, Gremolata & Cream. Served With Ciabatta	
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Salmon	190
Grilled Norwegian Salmon (Skin On) With Jackson's Béarnaise Sauce	
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Prawns	185
500g	185
1kg	350

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SIDE ORDERS

All (**M**) Meals Are Served With ONE Side

Potato Fries	25	Grilled Vegetables	32
Onion Rings	20	Grilled Cauliflower & Harissa Yoghurt	33
Braai Broodjie	35	Greek Village Side Salad	32
Pap & Saus	29	Sweet Potato Fries	30
Spinach & Butternut	29	Coleslaw	25

SAUCES & BUTTERS

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Green Madagascan Peppercorn Creamy Mushroom & Truffle Creamy Blue Cheese Rich Cheddar Sauce	Café De Paris Butter Parsley & Garlic Butter Chimichurri Béarnaise
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- LIQUID COURAGE -

BREWS & CIDERS

CBC AMBER WEISS	440ML	58
CBC LAGER		49
HEINEKEN		32
WINDHOEK DRAUGHT	440ML	35
WINDHOEK LIGHT		29
CASTLE / BLACK LABEL		28
CASTLE LITE / CASTLE FREE		29
HOEGAARDEN WITBIER		39
CORONA	355ML	45
CORONITA	210ML	25
SAVANNA / SAVANNA LIGHT		33
SAVANNA ZERO		31
HUNTER'S DRY / HUNTER'S GOLD		32
REKORDERLIG	500ML	65
WILD BERRY/STRAWBERRY		
GUINNESS	440ML	43

ON TAP

CASTLE LITE	300ML	28
	500ML	39
STELLA ARTOIS	300ML	32
	500ML	48
LEFFE	300ML	37
	500ML	55

CAPE BRANDY

KWV 3 YR OLD	14
KWV 5 YR OLD SUPERIOR	18
KWV 10 YR OLD VINTAGE	25
KWV 12 YR OLD BARREL SELECT	30
KWV 15 YR OLD ALAMBIC	60
KWV 20 YR OLD	110
OLOF BERGH	15
RICHELIEU	16
KLIPDRIFT PREMIUM	19
BOSCHENDAL 10 YR POTSTILL	55
KLIPDRIFT GOLD POTSTILL	32
RICHELIEU 10 YR OLD	35
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VAN RYN'S 12 YR DISTILLERS RESERVE POTSTILL	69

COGNAC

HENNESSEY VS	39
D'USSÉ VSOP	60
KWV XO	160

RUM

BACARDI	17
SPICE GOLD	18
OAKHEART	16
CAPTAIN MORGAN	18
RED HEART	17
BACARDI 8	29

WHISKY/ WHISKEY

J&B	17
BELLS	18
SOUTHERN COMFORT	18
JACK DANIELS OLD NO. 7	27
BAIN'S	25
JAMESON	29
JAMESON CASKMATE	35
JAMESON SELECT RESERVE	45
CHIVAS REGAL 12 YR OLD	42
DEWARS 12 YR OLD	30
DEWARS 15 YR OLD	40
JOHNNIE WALKER BLACK	34
JOHNNIE WALKER DBL BLACK	42
JOHNNIE WALKER GREEN	65
JOHNNIE WALKER BLUE	175

SINGLE MALT

GLENFIDDICH 12 YR	45
GLENFIDDICH 15 YR OLD	79
THE GLENLIVET FOUNDERS RESERVE	45
THE GLENLIVET 12 YR OLD	55
THE GLENLIVET 15 YR OLD	89
THE GLENLIVET 18 YR OLD	110
LAGAVULIN 16 YR OLD	100
LAPHROAIG 10 YR OLD	65
AULTMORE FOGGIE MOSS 12 YR	63
AULTMORE FOGGIE MOSS 18 YR	120
BRUICHLADDICH OCTOMORE	180
BUNNAHABHAIN 18 YR OLD	125
THE MACALLAN FINE OAK 12 YR	85

BOURBON

BULLEIT	35
JIM BEAM	22

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GORDON'S LONDON DRY	15
BOMBAY SAPPHIRE	26
TANQUERAY	24
TANQUERAY SEVILLE	24
ROKU JAPANESE	29

CAPE GIN

VALE CUCUMBER INFUSED	38
KWV CRUXLAND LOCAL	35
CAPE TOWN PINK LADY	36
BLOEDLEMOEN	39
SIX DOGS BLUE	34
SIX DOGS KAROO THORN & LAVENDER	34
INVERROCHE CLASSIC / AMBER	35
BLACK ROSE BLUSH	37
WILDERER FYNBOS	32

VODKA

SMIRNOFF 1818	14
ABSOLUT	22
GREY GOOSE	45

TEQUILA

PATRON	65
ANEJO/SILVER/REPOSADO	
OLMECA BLACK	25
ALTOS REPOSADO	30
DON JULIO REPOSADO	60
AVION REPOSADO	65

GRAPPA/ DIGESTIVE

DALLA CIA GRAPPA	35
PINOT NOIR/CHARDONNAY	
UNDERBERG	40
JAGERMEISTER	25

LIQUEUR

BOLS PEPPERMINT	18
KAHLUA	20
FRANGELICO	22
NACHTMUZIK	18
AMARULA	20
DRAMBUIE	30
DISARONNO AMARETTO	25
COINTREAU	27

NON-ALCOHOLIC/ SOFT DRINKS

MIXERS	200ML	17
SODAS	300ML	21
TIZERS		29
APPLE/GRAPE		
TOMATO COCKTAIL		26
RED BULL		38
ORIGINAL/SUGARFREE		
LA VIE	440ML	24
	750ML	39
MILKSHAKES		40
CHOCOLATE, BAR-ONE, STRAWBERRY		
JUICES		28
CRANBERRY, ORANGE, MANGO		
BOS ICE TEA		25
PEACH, BERRY, LEMON		