

Jackson AND BLACK

OPEN DAILY FROM 11AM - LATE

V VEGETARIAN DISH M MAIN MEAL

THE BEEFERY ON MAIN.

LIGHT FARE

Meatballs Al Forno	65
4 Meatballs Cooked In Napoletana, Topped With Parmesan & Fresh Basil	
Chilli Coriander Prawns	99
Pan-Grilled Prawn Tails On Avocado, Corn & Sundried Tomato Salsa With A Sweet Chilli Sauce & Smoked Salmon Cream Cheese	
Skilpadjies	69
Lamb's Liver Wrapped In Caul Fat (Netvet) With A Coriander & Mint Chutney	
Fillet Argentino	82
Grilled Fillet Slices, Crushed Garlic Potatoes & Chimichurri Sauce	
Carpaccio	89
Thinly Sliced Fillet, Wild Rocket, Crispy Capers, Grana Padano Shavings & Horseradish Cream	
500g Saldanha Mussels	85
Steamed In White Wine With Green Peppercorns, Garlic, Gremolata & Cream. Served With Ciabatta	
Whole Baked Camembert	75
Stuffed With Rosemary & Garlic, Topped With Preserved Fig, Spicy Caramelised Nuts & Toasted Ciabatta	
Oven-Baked Snails	75
Done In Roasted Garlic & Herb Butter. Served With Sour Dough Bread	
Salt & Pepper Squid	79
Deep-fried Patagonia Tubes, Tentacles & Lemon Aioli, Served With Aromatic Mixed Salad	
Melanzane Parmigiana	80
Layered Grilled Aubergine, Napoli, Mozzarella, Parmesan, Basil Pesto & Portabellini Mushrooms. Served With Greek Flatbread	
Chicken Livers	69
Pan-Fried Chicken Livers In Butter With Spanish Chorizo, Spring Onion, Chilli, Garlic, White Wine With Cream & Roasted Tomatoes. Served With Greek Flatbread	
Pork Belly	95
Slow Poached Pork Belly, Cider Jus, Fried Polenta Parmesan Balls & Preserved Quince	
Kgalagadi Brêkfis For Two	115
2 x Hand-Cranked Boerewors, 4 x Skilpadjies With Coriander & Mint Chutney	
Roasted Bone Marrow	65
Oven-Roasted Bones With Gremolata & Toasted Sour Dough Bread	

SALADS

Greek Village	65
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	99
Greens With High-Protein Edamame Beans, Avo, Grana Padano Shavings, Grilled Artichokes, Green Beans & Roasted Pine Nuts, Pulled Chicken Finished With Extra Virgin Olive Oil	
Beetroot & Gin-Cured Salmon	129
Aromatic Mixed Salad, Rainbow Beetroot, Radish, Toasted Pumpkin Seeds, Ricotta, Citrus & Fennel Dressing	
Black & Blue Steakhouse	139
Grilled Fillet Slices With Butter Lettuce, Cherry Tomatoes, Croutons, Preserved Quince, Avo, Chunky Blue Cheese & A Blue Cheese Dressing	
Chicken Waldorf	95
Smoked Chicken Slices, Cos Lettuce, Apple, Celery, Walnuts, Crispy Bacon, Cranberries & A Creamy Yoghurt Dressing	
Caprese	65
Marinated Fior Di Latte, Roma Tomato, Basil Pesto, Slow Roasted Exotic Tomatoes & Olive Oil Add 100g Parma Ham For Authentic Italian Flavour - Only 59 Extra	

ADD AVO TO ANY SALAD 15

GOURMET JUNK

➔ SERVED WITH FRIES & ONION RINGS

WAGYU BEEF BURGERS

200g Straight-Up	125
Garnished With Caramelized Red Onion, Jackson Aioli & Pickled Gherkin	
200g Swisshroom	135
Sautéed Brown Mushrooms & Emmental Cheese	
HANDMADE SIRLOIN BURGERS	
250g The Working Man's Friend	119
Bacon, Aged Cheddar & Emmental Cheese	
250g Whisky Blue Cheese	125
Pepper-Crusted Patty, Grilled Brown Mushrooms, Dewar's 12 Year Old Whisky-Glazed Onions & A Blue Cheese Sauce	
250g Jackson's Banting	130
Bacon, Emmental Cheese, Roasted Tomatoes & Avo. Served With Coleslaw & Grilled Cauliflower With Harissa Yoghurt (No Bun & Carbs)	

ADD AVO TO ANY BURGER 10

COAL GRILLED PRIME CUTS

KARAN

Rump	200g	120
	300g	145
	500g	195
Sirloin	200g	115
	300g	140
	400g	175
Fillet	200g	165
	300g	195
Rib Eye	350g	200
	500g	245
T-Bone	700g	249

CHALMAR

Rump	200g	135
	300g	159
	500g	220
New York Cut Sirloin	600g	240
Aged On The Bone		
Tomahawk (To Share)	1kg	380
T-Bone (To Share)	500g	220
	1.2kg	420

GREENFIELDS FREE RANGE DRY AGED

Wing Rib	500g	195
First 3 Rib-Bones Of The Sirloin		
Bone-In Prime Rib	800g	280

PLEASE ALLOW A 40-MINUTE GRILLING TIME FOR LARGER CUTS

➔ ALL WEIGHTS ARE RAW WEIGHTS

JACKSON APPROVED

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 Blackforest Ham, Brie Cheese & Caramelized Onions		
300g Old Man Rump	185	
Grilled Portabellini Mushrooms In A Creamy Jackson's Trio Of Mustard Sauce		
300g Chateaubriand	215	
Flambéed Fillet With Brandy Butter. Served With Truffle Mushrooms & Jackson's Béarnaise Sauce		
300g Tennessee Rump	180	
Jack Daniels Infused Mushroom & Cream Sauce, Topped With Pan-Fried Portobellini Mushrooms		
Ladies Blue Fig Fillet	200	
200g Fillet With Creamy Blue Cheese Sauce & Preserved Green Figs		
Filletto Al Pepe	200g	195
Green Madagascan Peppercorn	300g	230
Sauce, Rocket & Grana Padano Shavings		
Steak Diane	235	
350g Rib Eye Flambéed With KVV 12 Yr Barrel Select Brandy. Topped With Pan-Fried Onions, Brown Mushrooms & Dijon Mustard In A Cream Sauce		
Mixed Grill	235	
200g Sirloin, Hand-Cranked Boerewors, 2 x Skinny Lamb Chops, 2 x Skinny Pork Neck Chops & 2 x Lamb Riblets Add 2 Fried Eggs - Free		

LOCAL FLAVOURS

350g Jacob's Ladder	189	500g Ribs +	
Slow-Braised Beef Short-Rib With A Red Wine Jus, Garlic Mashed Potatoes & Seasonal Vegetables. Garnished With Gremolata & Hot Salted Peanuts		Salt & Pepper Squid	225
15-Piece Lamb Riblets	179	Served With One Side Of Your Choice	
10-Piece Skinny Lamb Chops	220	500g Ribs +	
Served With Fries & Onion Rings		2 Deboned Chicken Thighs	195
350g Pork Belly	195	Served With One Side Of Your Choice	
Slow Poached Pork Belly, Cider Jus, Seasonal Vegetables, Crushed Garlic Potatoes & Preserved Quince		Rustic Roast Chicken	140
10-Piece Skinny Pork Neck Chops	175	Pan-Grilled Peri-Peri Or Lemon & Caper Butter Deboned Thighs. Served With Seasonal Vegetables, Fried Polenta Balls & Parmesan	
Served With Fries & Onion Rings		Chicken Breast	120
Pork Loin Ribs	500g	300g Crumbed Or Grilled Breasts Served With Grilled Vegetables & A Greek Village Side Salad	
Served With Fries & Onion Rings	1kg	280	
		Fall-Off-The-Bone Oxtail	229
		A Famous Slow-Cooked Delicacy Reserved For Special Occasions. Served With Buttered Mash & Grilled Vegetables	

MAN COAL BEEF



PASTA LINGUINI

Vegetariano V	100
Roasted Tomatoes, Black Mushrooms, Aubergine, Tenderstem Broccoli & A Creamy Sundried Tomato Sauce	
Pesto V	80
Basil Pesto & Parmesan	
Add Chicken & Feta - 30	
Alfredo	80
Blackforest Ham & Brown Mushroom Slices In A Cream Sauce	
Seafood	139
Mussels, Calamari & Prawns In A Creamy Tomato Sauce	

SEAFOOD

M

Sole	179
With Seasonal Vegetables & A Lemon Fennel Butter	
Salmon	240
Grilled Norwegian Salmon (Skin On), Seasonal Vegetables & Jackson's Béarnaise Sauce	
Grilled Calamari Tubes	149
Patagonia Calamari Tubes & Tentacles. Served With Lemon Aioli & Aromatic Mixed Salad	
1kg Saldanha Mussels	169
Steamed In White Wine With Green Peppercorns, Garlic, Gremolata & Cream. Served With Ciabatta	
King Prawns	500g 260 1kg 490

SIDE ORDERS

25 ea

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

Potato Fries	Sauteéd Baby Potatoes
Onion Rings	Grilled Vegetables
Braaibroodjie	Grilled Cauliflower & Harissa Yoghurt
Pap & Sous	Greek Village Side Salad
Creamed Spinach & Butternut	Coleslaw

SAUCES & BUTTERS

30 ea

Green Madagascan Peppercorn	Café De Paris Butter
Creamy Mushroom & Truffle	Parsley & Garlic Butter
Creamy Blue Cheese	Chimichurri
Mature Cheddar Hint Of Garlic	Béarnaise

BEVERAGES.

Also see our Wine Menu.



BREWS & CIDERS

CBC Krystal Weiss	440ml	45
CBC Amber Weiss	440ml	45
CBC Lager		37
Heineken		32
Windhoek Draught	440ml	35
Windhoek Light		27
Castle or Castle Free		26
Corona		45
Savanna		32
Savanna Light		33
Hunter's Dry		30
Hunter's Gold		30
Rekorderlig	500ml	50
Wild Berry/Strawberry		

DRAUGHT

Castle Lite	300ml	26
	500ml	38
Stella Artois	300ml	30
	500ml	45
Leffe	300ml	35
	500ml	50

CAPE BRANDY

KWV 3 Yr Old	12
KWV 5 Yr Old Superior	15
KWV 10 Yr Old Vintage	25
KWV 12 Yr Old Barrel Select	30
KWV 15 Yr Old Alambic	50
KWV 20 Yr Old	110
Olof Bergh	13
Richelieu	14
Klipdrift Premium	18
Boschendal 10 Yr Potstill	50
Withington Potstill	32
Klipdrift Gold Potstill	29
Richelieu 10 Yr Old	30
Van Ryn's 12 Yr	65
Distillers Reserve Potstill	

COGNAC

Martel VS Single Distillery	35
D'Ussé VSOP	55
KWV XO	160

RUM

Bacardi	15
Havana 3 Yr Old	16
Spice Gold	14
Oakheart	13
Captain Morgan	17
Red Heart	16
Bacardi 8	26
Copeland	35
Whistler	25
Spiced/Dark	

WHISKEY/WHISKY

J&B	16
Bells	18
Ballantines	20
Three Ships Bourbon Cask	25
Southern Comfort	15
Jack Daniels Old No. 7	25
Bain's	22
Jameson	27
Jameson Caskmate	32
Jameson Select Reserve	36
Johnnie Walker Black	32
Chivas Regal 12 Yr Old	35
Dewars 12 Yr Old	25
Dewars 15 Yr Old	36
Johnnie Walker DBL Black	38
Johnnie Walker Blue	200

SINGLE MALT

Glenfiddich 12 Yr	35
Glenfiddich 15 Yr Old	62
The Glenlivet Founders Reserve	35
The Glenlivet 12 Yr Old	40
The Glenlivet 15 Yr Old	70
The Glenlivet 18 Yr Old	85
Lagavulin 16 Yr Old	92
Laphroaig 10 Yr Old	48
Aultmore Foggie Moss 12 Yr	50
Aultmore Foggie Moss 18 Yr	120
Bruichladdich Octomore	180
Bunnahabhain 18 Yr Old	125
The Macallan Fine Oak 12 Yr	85

BOURBON

Bulleit	30
Jim Beam	18

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Gordon's	13
Beefeater	16
Bombay Sapphire	22
Tanqueray	22
Hendricks	45

CAPE GIN

Darlington	23
Ginologist Citrus	35
KWV Cruxland Local	25
Hope On Hopkins	33
Cape Town Pink Lady	35
Bloedlemoen	39
Jorgensen's Fynbos	30
Six Dogs Blue	32
The Tempest	35
Triple 3 Juniper Berry	22
Wild Rose Fynbos	25

VODKA

Smirnoff 1818	13
Eristoff	14
Absolut	20
Grey Goose	42
Cruz	30

TEQUILA

Patron	50
Anejo/Silver/Reposado	
Olmea Black	22
Altos Reposado	26
Don Julio Reposado	49
Avion Reposado	55
The 4th Rabbit Karoo Agave	50

GRAPPA/DIGESTIVE

Dalla Cia Grappa	35
Pinot Noir/Chardonnay	
Underberg	40
Jagermeister	25
Upland Grappa	32

LIQUEUR

Baileys Cream	18
Kahlua	20
Frangelico	22
Nachtmuzik	18
Amarula	20
Drambuie	30
Disaronno Amaretto	25
Cointreau	27
Limoncello	29

NON-ALCOHOLIC/SOFT DRINKS

Mixers	200ml	17
Sodas	300ml	21
Rock Shandy		27
San Pellegrino Iced Tea		29
Orange/Blood Orange/Lemon		
Tizers		29
Apple/Grape		
Tomato Cocktail		26
Red Bull		38
Original/Sugarfree		
San Pellegrino	1000ml	39
La Vie	500ml	20
	750ml	35
Milkshakes		40
Chocolate, Bar-One, Strawberry		
Juices		28
Cranberry, Litchi, Orange		