

THE MEZZE

Our greatest hits on one board: peri-peri livers, bacon-wrapped halloumi, kofta, bitterballen, arancini, hummus, tzatziki & warm focaccia.

330
SERVES 2



THE CHEESE

Camembert, mature cheddar, blue & marinated fior di latte with caramelised nuts, preserved figs, fruit, rocket & focaccia.

250



THE CHARCUTERIE

Parma ham, chorizo, salami & ham with our cognac chicken liver pâté, citrus jelly, olives, pickles & focaccia.

270



ARANCINI



PORK BELLY



SUPERFOOD



STARTERS

CAMEMBERT

Sesame-fried, molten in the middle, topped with preserved fig & caramelised nuts. Focaccia slices.

125

ARANCINI (V)

Crispy risotto balls with a molten mozzarella centre, on basil pesto, crème fraîche & roasted tomato.

95

FILLETO ARGENTINO

Grilled fillet slices over rosemary & garlic crushed jacket potatoes, finished with fresh chimichurri.

125

CHICKEN LIVERS

Port-flambéed livers with chorizo, chilli, garlic & cream. Focaccia for mopping.

95

VENETIAN LAMB LIVERS

Pan-fried lamb liver strips folded into sticky port & sherry onions, spooned over silky mash.

89

CRUMBED MUSHROOMS

Panko-crusted mushrooms showered with parmesan. With a roasted garlic aioli.

99

SKILDPADJIES

A South African classic, grilled lamb liver in caul fat on bright chimichurri.

89

STEAK TARTARE ON BONE MARROW

Hand-cut tartare piled onto a roasted marrow bone with chimichurri. A showstopper for the table.

145

FRIED BUFFALO WINGS

Crispy wings tossed in your sauce of choice: house spicy, peri-peri or sticky BBQ.

110

GARLIC SNAILS

Oven-grilled in a pool of roasted garlic & herb butter. Focaccia for the sauce.

108

LAMB TAILS

Slow-cooked, Grilled & Basted.

109

BITTERBALLEN

Rich beef & béchamel rolled, crumbed & fried until shatter-crisp. Sweet mustard alongside.

99

BABY CALAMARI

Tender Patagonian tubes & tentacles, grilled or fried. Tartare alongside.

120

MUSSELS

Black mussels in garlic, white wine & cream. Focaccia ready for the broth.

145

PORK BELLY

Sticky-glazed belly on zingy tom yum slaw, finished with sesame & spring onion.

129

BACON WRAPPED HALLOUMI

Salty halloumi wrapped in smoky bacon, grilled crisp, drizzled with hot honey.

89

CHICKEN LIVER PÂTÉ

Cognac-flambéed chicken liver pâté with a sharp citrus jelly. Warm focaccia on the side.

80

(V) Vegetarian

SALADS

GREEK

Tomato, cucumber, feta, olives, red onion, red wine vinegar & oregano. The classic.

95

SUPERFOOD

Cos, edamame, avo, cucumber, green beans & garlic croutons with Grana Padano, in a cumin-yoghurt & lime dressing.
Add chicken OR beef 30.

99

FIOR DI LATE CAPRESE

Three tomatoes, milky fior di latte, fresh basil & pesto. Cracked pepper to finish.

179

SMOKED CHICKEN SALAD

Smoked chicken, bacon, rosa tomatoes, cashews, feta & avo over greens in honey-mustard.

145



IMAGES FOR VISUAL REFERENCE ONLY

SEAFOOD

ALL SEAFOOD SERVED WITH FRESH LEMON, TARTARE SAUCE AND YOUR CHOICE OF **ONE SIDE EXCEPT** ★

GRILLED KINGKLIP 245
Flaky kingklip fillet over open flame, brushed with garlic or lemon butter.

KINGKLIP THERMIDOR 285
Kingklip under a rich garlic & prawn sauce, gratinated till golden.

MUSSELS ★ 299
A generous bowl of black mussels in garlic, white wine & cream. House focaccia included.

BABY CALAMARI 255
A full plate of Patagonian tubes & tentacles, grilled or fried, your call.

NORWEGIAN SALMON 295
200g Norwegian salmon, pan-seared skin-on, with a silky béarnaise.

SEAFOOD PLATTER 395
Kingklip, calamari, three queen prawns & mussels in garlicky white wine cream. Our full ocean line-up.

GRILLED PRAWNS 6 PIECE | 245
Plump queen prawns grilled in their shells. Garlic or lemon butter. 12 PIECE | 460

COMBOS

BABY CALAMARI & PRAWNS 235
Patagonian calamari, grilled or fried, with pan-grilled prawn tails.

SALMON & PRAWNS 255
100g pan-seared salmon under béarnaise, with pan-grilled prawn tails.

KINGKLIP & BABY CALAMARI 295
200g kingklip with Patagonian calamari, both grilled or both fried.

KINGKLIP & GRILLED PRAWNS 325
Grilled kingklip with three queen prawns in garlic or lemon butter.

BEEF & REEF 295
Surf & turf, J&B style: 200g rump with three queen prawns in garlic butter.



SIDES	Pap & Sous	30	Creamy Parmesan Potato Bake	49	Greek Salad	53	TOP UP MEAL WITH
	Chips & Onion Rings	40	Sweet Potato Fries	50	Truffled Parmesan Fries	59	
	Rosemary & Garlic Jacket Potatoes	40	Grilled Veggies	45	Mash	49	
	Spinach & Butternut	50	Tom Yum Coleslaw	60			
	Savoury Rice	35	Double Cheese Braaibroodjie	55			1 QUEEN PRAWN 35
							CALAMARI 75

LOCAL STARS

SERVED WITH A SIDE OF YOUR CHOICE EXCEPT ★

PORK BELLY

Eight hours low & slow, crackling on top, fork-pull underneath. Butternut purée, apple sauce & cider jus.

300G | 205
600G | 310

EISBEIN

800g of crispy-skinned eisbein with braised cabbage, bacon & mustard.

800G | 220

GRILLED BBQ SPARE RIBS

Pork belly ribs basted in our house BBQ, grilled sticky & charred.

500G | 225
1KG | 385

BEEF TRINCHADO

Cubed rump in a spicy red wine sauce.

300G | 265

CHICKEN SCHNITZEL

Panko-crumbed breast, fried golden, with the sauce of your choice. *Add cheddar 10.*

FULL | 165
HALF | 120

PORK NECK ESPETADA ★

400g pork neck on the espetada, flame-grilled, over mash & grilled veg.

400G | 189

LARGE CUTS

On a hot skillet with one side & creamy spinach & butternut. Top up with roasted bone marrow 39.

RUMP

Half a kilo of full-flavoured, well-marbled rump.

500G | 340

SIRLOIN

500g sirloin with the classic strip of fat that bastes as it cooks.

500G | 340

RIB-EYE

400g of marbled rib-eye. Best ordered medium.

400G | 390

T-BONE

Sirloin one side, fillet the other. 600g of can't-decide solved.

600G | 370

TOMAHAWK

750g rib-eye on a long bone. Best ordered medium.

750G | 495

FILLET

Half a kilo of our most tender cut. Simple seasoning, all beef.

500G | 550

PICHANA

500g pichana grilled with the fat cap on, Brazil's favourite cut.

500G | 369



IMAGES FOR VISUAL REFERENCE ONLY



ASK YOUR WAITRON ABOUT OUR DRY AGED CUTS WHEN AVAILABLE

BUTCHER'S CORNER

ALL STEAKS 35-DAY WET-AGED. GRILLED WITH HOUSE BBQ OR SIMPLY SEASONED. ONE SIDE INCLUDED.
TOP UP WITH ROASTED BONE MARROW 39 EXTRA. ASK ABOUT OUR DRY-AGED CUTS.

RUMP	200G 189 300G 235	SIRLOIN	200G 189 300G 235	FILLET	200G 255 300G 345
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OLD MAN RUMP

Rump under a triple-mustard mushroom cream. Grown-up & punchy.

200G | 214
300G | 259

BLUE FIG FILLET

Fillet in punchy blue cheese cream with extra crumbled blue & preserved green figs.

200G | 285
300G | 375

TENNESSEE RUMP

Jack Daniel's-flambéed rump in creamy mushroom sauce with pan-fried mushrooms on top.

200G | 215
300G | 259

PEPPER FILLET

Cracked-pepper crust, brandy & Madagascan green peppercorn cream. A steakhouse classic.

200G | 285
300G | 375

RxCKSTxR SIRLOIN

Sirloin loaded with melted cheddar, creamy mushroom sauce & pan-fried mushrooms. Unapologetic.

200G | 215
300G | 259

PLANKIE STEAK

500g sliced rump on a wooden plank with a generous spoon of chimichurri.

500G | 349

PORTUGUESE SIRLOIN

Sirloin in house peri-peri, crowned with a fried egg & roasted cherry tomatoes.

200G | 210
300G | 259

CHATEAUBRIAND

Fillet flambéed in brandy butter with both creamy mushroom & béarnaise. The house indulgence.

200G | 290
300G | 380

SIDES

Pap & Sous	30	Sweet Potato Fries	50
Chips & Onion Rings	40	Grilled Veggies	45
Rosemary & Garlic Jacket Potatoes	40	Double Cheese Braaibroodjie	55
Spinach & Butternut	50	Greek Salad	53
Savoury Rice	35	Truffled Parmesan Fries	59
Tom Yum Coleslaw	60	Mash	49
Creamy Parmesan Potato Bake	49		

BUTTER 43 EACH

Café De Paris | Roasted Garlic & Parsley

SAUCES 45 EACH

Madagascan Green Peppercorn | Creamy Mushroom
Creamy Blue Cheese | Rich Cheddar
Chimichurri | Monkey Gland

IMAGES FOR VISUAL REFERENCE ONLY



SWOP YOUR BURGER SIDE

- SWEET POTATO FRIES @ 15
- SIDE SALAD @ 15
- TOM YUM COLESLAW @ 15

BEEF BURGERS

AAA-GRADE FLAME-GRILLED PURE BEEF PATTY ON A SOFT BUN GARNISHED WITH MAYO, CARAMELISED ONIONS & PICKLES. SERVED WITH CHIPS & ONION RINGS.

THE ORIGINAL JACKSON 120

The one that started it all. BBQ patty, tomato, caramelised onion, lettuce, pickles & sweet mustard mayo.

THE CHEESE BRO 135

Double cheddar plus mozzarella for the pull, caramelised onion & mustard mayo.

CREAMY SHROOM 139

Melted cheddar & creamy mushroom sauce.

HOOLIBOY 145

Cheddar, bacon, fresh avo. The trio that never lets you down.

JIMMY BILL BOB 🔥 148

Bacon, jalapeño, sriracha mayo, caramelised onion & cheddar. Bring water.

BELFAST BOYTJIE 149

Pepper-crusted patty, bacon, mozzarella, caramelised onion & whiskey blue cheese sauce.

BIG BOY LAMB BUN 195

Juicy lamb patty with pickled beetroot, hummus & tzatziki.

BILLY BUTCHER 145

Double bacon, double melted cheddar. No third thing.

BUNLESS BADBOY 149

Skip the bun, patty on crumbed mushrooms in mushroom cream, topped with bacon, cheddar, tomato & avo.

NOTORIOUS 155

Bacon, Emmental, fresh chilli, crushed avo & a chilli-coriander salsa. Bright & fiery.

VEGAN

THE LEAFY LEGEND 140

Plant-based patty, vegan cheese, jalapeño, crispy onion, greens & sriracha mayo.

EARTHY CRUNCH 130

Chicken-style patty with a hashbrown, avo, crispy onion, greens & vegan mayo.

CHICKEN BURGERS

CHICKEN BREAST ON A SOFT BUN, GARNISHED WITH MAYO, LETTUCE & TOMATO. SERVED WITH CHIPS & ONION RINGS.

OLD SCHOOL 120

Crumbed or grilled chicken with mayo, lettuce & tomato. Sometimes simple wins.

FOODY GOO 135

BBQ-basted grilled chicken, bacon, melted cheddar & mayo.

BEATBOX 🔥 145

Spicy crumbed chicken with grilled pineapple, jalapeño, cheddar & sriracha mayo.

ASIAN CRUNCH 150

Crumbed chicken tossed in a sticky Asian sauce, topped with tom yum slaw.

CHICKEN RANCH 145

Grilled chicken with crisp cos, bacon & shaved parmesan. Caesar, on a bun.





PASTA

FINE ITALIAN PASTA IMPORTED FROM THE REGION OF PARMA. CHOICE OF PENNE OR TAGLIATELLE. SERVED WITH COMPLIMENTARY CHILLI, GARLIC & PARMESAN

AGLIO E OLIO PEPERONCINO (V) 99

Garlic & chilli in extra virgin olive oil, finished with parsley & parmesan.

Add 3 Prawns 55

Add Bacon 25

Add Calamari 65

MUSHROOM & PARMESAN (V) 95

Sautéed mushrooms in a silky parmesan cream.

Add Steak 65

Add Chicken 25

ALFREDO 125

Ham, mushrooms & sweet sautéed onion in a classic parmesan cream.

THE EARTHLING 105

Grilled zucchini, aubergine, peppers, olives, sundried tomato & mushrooms in napolitana.

CREAMY PESTO CHICKEN 145

Grilled chicken & mushrooms in creamy basil pesto, fresh basil on top. Add Avo 20

CARACOLI 155

Crispy bacon, grilled chicken & mushrooms in parmesan cream.

ITALIAN SALCICIA 155

Spicy Italian sausage, chilli, garlic & mushrooms in a napolitana parmesan cream.

CARBONARA 175

Bacon in a creamy parmesan sauce.

CHORIZO & CALAMARI 155

Smoky chorizo & tender calamari in a spicy napolitana cream.

POLPETTA PASTA 125

Hand-rolled meatballs in house napolitana with fresh basil.

PARMIGIANA 135

Crumbed chicken over pasta in napolitana with roasted tomato, basil & grana gadano.

FRUTTI DI MARE 279

Calamari, prawns, kingklip & mussels in a deep tomato-bisque sauce.



(VG) Vegan / (V) Vegetarian

GLUTEN FREE OPTION @ 30 EXTRA

NEAPOLITAN STYLE, 48-HOUR COLD FERMENTED DOUGH, HANDPRESSED FOR A LIGHTER AND CRUNCHIER BASE.



PIZZA

HAND STRETCHED PIZZA BASES. NEAPOLITAN STYLE
SERVED WITH COMPLIMENTARY CHILLI, GARLIC & PARMESAN

FOCACCIA (V) 95
Garlic, onion, rosemary, feta & olive oil.

MARGHERITA (V) 110
Napolitana, mozzarella & fresh basil.

HAWAIIAN 125
Ham & pineapple.

REGINA 130
Ham & mushroom.

QUATRO STAGIONI 145
Ham, olive, mushrooms & artichokes.

MOODY SURFER 149
Bacon, banana, feta & garlic.

SMOKEY 149
Smoked chicken, pickled ginger, fresh coriander & garlic roasted tomatoes.

SPICY ITALIAN 155
Sautéed italian sausage, wild mushrooms in a cream sauce with parmesan.

SALT LICK 155
Anchovies, capers, olives, chilli & fresh basil.

ROWDY ROOSTER 159
Grilled chicken, feta & peppadews, sweet chilli mayo sauce.

LA FAVORITA 160
Bacon, feta & avo.

CHICKEN FUNGI 160
BBQ chicken, mushrooms, onion & feta.

MARIO JNR 160
Chorizo, olives, feta & avo.

UNCLE VINNI 165
Salami, mushrooms, onion & green pepper.

THE HERBIVORE (V) 169
Mushrooms, olives, feta, spinach, onions & artichokes.

HONEY TRAP 165
Salami, jalapeño, finished with grated grana padano & a sweet heat of hot honey.

(V) Vegetarian

THE CAPRI 165
Salami, olives, mushrooms & artichokes.

JOHNNY VEGAS 165
Chicken mayo, bacon, chilli & garlic.

THE MEAT HUSTLER 175
Salami, bacon, ham & chorizo.

MORITURI 180
Bacon, chicken, feta, peppers & avo.

SWINE GRUNTER 175
Chipotle pulled pork, caramelised pineapple, jalapeño, fresh red onion, feta & wild rocket.

TRUFFLED PIZZA 180
Truffled exotic mushrooms, caramelised onion & grana padana topped with rocket.

TOPUPS

Fresh Tomato / Garlic / Rocket / Olives / Peppers / Spinach / Peppadews / Fresh Coriander 19

Parmesan / Artichokes / Mushrooms / Feta / Avo / Capers / Pickled Ginger 25

Bacon / Salami / Anchovies / Chicken / Ham / Chorizo / Mozzarella / Smoked Chicken 30

GLUTEN FREE BASE 29 EXTRA

VEGAN CHEESE 9 EXTRA

VEGAN SAUSAGE 39 EXTRA





DESSERTS

AMARULA MALVA

House-baked malva in warm Amarula vanilla custard. Cream or ice cream.

75

CHOCOLATE BROWNIE

Dense, fudgy brownie with a soft middle. Cream or ice cream.

85

CAKE OF THE DAY

Whatever the kitchen baked today, ask your waiter.

85

ICE CREAM & CHOCOLATE SAUCE

50

CRÈME BRÛLÉE

Silky vanilla custard under a crackable sugar top. The first crack is the best part.

75

MILKSHAKES

55

Vanilla | Chocolate | Hazelnut | Bubblegum
Strawberry | Popcorn | Peppermint Crisp | Caramel
Blueberry | Chocolate Brownie

MISSISSIPPI MUD PIE

Fudgy brownie base, thick hazelnut-chocolate mousse, chocolate ganache & roasted almonds.

80

HOUSE-MADE BELGIUM WAFFLE

Crisp-edged Belgian waffle, warm from the iron.
Choose Nutella, hazelnut & caramel, OR
berry compote & dark chocolate.

88

AFFOGATO

Vanilla ice cream drowned in a double espresso, finished with chopped pistachio.

59

DON PEDRO & LIQUOR COFFEES

Single 65 OR Double 80
Peppermint | Amarula | Kahlúa | KWV 5 Year

IRISH COFFEE

Single 65 OR Double 80
Jameson