

STARTERS

CHICKEN LIVERS	R70
<i>Chicken livers sautéed in mild chilli sauce with garlic and herbs. Served with village bread.</i>	
SPRINGBOK CARPACCIO	R90
<i>Thin sliced carpaccio with marinated mushrooms, parmesan shavings, rocket, celery and balsamic reduction, sprinkled with black pepper.</i>	
MUSSELS ALLA DANI	R85
<i>Mussels in white wine and garlic sauce. Served with village bread.</i>	
CALAMARI TUBES	R90
<i>Tender calamari, deep fried or grilled in lemon butter sauce or with a hint of chilli.</i>	
BAKED CAMEMBERT	R85
<i>125gr Camembert cheese baked with garlic, herbs and red wine. Served with village bread.</i>	
AVO RITZ	R95
<i>Prawns, mix lettuce, fresh herbs and avocado, topped with tangy seafood sauce.</i>	
SNAILS	R80
<i>Snails in homemade garlic and herbs butter with a choice of blue or parmesan cheese. Served with village bread.</i>	
TRINCHADO	R100
<i>Cubes of beef marinated and cooked in olive oil and spicy chilli sauce. Also available as main course, served with mashed potato.</i>	

SALADS

THE BUTCHER	R95
<i>Rocket, cherry tomato, cucumber, red onion, olives and feta cheese.</i>	
ROQUEFORT	R100
<i>Baby spinach, tomato, red onion, cucumber, peppers, caramelized baby pears, blue cheese and homemade roquefort dressing.</i>	
GREEK	R95
<i>Mix lettuce, tomato, cucumber, red onion, olives and feta.</i>	
CAESAR	R110
<i>Cos lettuce, croutons, crispy parma ham, parmesan shavings, anchovies, tossed with homemade caesar dressing.</i>	
TEXAS	R120
<i>Corn, rocket, basil, cherry tomatoes, olives, feta and homemade lemon basil dressing.</i>	
CHICKEN	R120
<i>Pan fried chicken strips with sundried tomato on a bed of greens.</i>	

Kindly note that a service charge of 10% is added to tables of 6 or more.

FROM THE GRILL

SUPER - AGED MEAT

Beef, matured to perfection on our premises.

Open flame grilled, served with choice of side salad, mashed potato, baked potato, rice or chips.

FILLET	250 gr	R225
	350 gr	R255
	450 gr	R280
SIRLOIN	250 gr	R180
	350 gr	R195
	450 gr	R205
RUMP	250 gr	R180
	350 gr	R195
	450 gr	R205
RIB EYE	300g	SQ
	<i>(Subject to availability)</i>	
T-BONE	500g	R210
PRIME RIB ON THE BONE	500g	R225
	<i>(Subject to availability)</i>	

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SAUCE STEAKS

BACON & BLUE CHEESE	R245
<i>250 gr Fillet topped with creamy blue cheese sauce and grilled bacon.</i>	
AVO & BILTONG	R245
<i>250 gr Fillet smothered in creamy mushroom sauce, topped with avocado and biltong.</i>	
PEPPER STEAK	R245
<i>250 gr Fillet topped with deliciously creamy pepper sauce.</i>	
HOLLANDSE BIEFSTUK	R245
<i>250 gr beef fillet cooked hollandse style. Black pepper crusted and pan fried in pure butter and flambeed with cognac.</i>	
THE BUTCHER'S FILLET	R255
<i>250 gr Fillet stuffed with feta cheese, rosemary and mustard, smothered in port wine sauce.</i>	

SAUCES

<i>Dijon Mustard, Pepper, Bernaise, Mushroom, Port Wine, The Butcher Herb Butter</i>	R45
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GAME

(Subject to availability)

SPRINGBOK	R250
<i>250 gr grilled and served with a choice of pepper or cranberry sauce.</i>	
OSTRICH	R250
<i>250 gr grilled and served with a choice of pepper or cranberry sauce.</i>	
KUDU	R250
<i>250 gr grilled and served with a choice of pepper or cranberry sauce.</i>	

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SEA FOOD

FISH & CHIPS	R135
<i>Fillet of fish grilled with lemon butter sauce, fried in Japanese crumbs served with chips and tartar sauce.</i>	
CALAMARI	R185
<i>Deep fried or grilled in cajun spice or lemon butter sauce.</i>	
FISH OF THE DAY	SQ
<i>Grilled in lemon scented olive oil and butter sauce.</i>	
KINGKLIP	R205
<i>Kingklip grilled to perfection in either lemon butter or cajun spice.</i>	
BABY KINGKLIP	R225
<i>Whole Baby Kingklip grilled to perfection in either lemon butter or cajun sauce.</i>	
SEAFOOD PLATTER FOR 1	R405
<i>Line fish, mussels, calamari, king prawns, baby lobster.</i>	
SEAFOOD PLATTER FOR 2	R805
<i>Line fish, mussels, calamari, king prawns, lobster.</i>	
8 KING PRAWNS	R250

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LOCAL FAVOURITES

LAMB SHANK	R215
<i>Slow cooked lamb shank in dark chocolate and red wine sauce, served with mashed potato and veg.</i>	
JUICY SPARE RIBS	R215
<i>800 gr succulent spare ribs served with a choice of sides.</i>	
LAMB CUTLETS	R220
<i>4 Lamb cutlets in mediterranean marinade, with rocket, red onion and parsley. Served with chips.</i>	
OXTAIL	R199
<i>Slow cooked Oxtail served with mash potato, creamy spinach & sweet butternut.</i>	
SURF SAFARI	R255
<i>Choice of Springbok, Ostrich or Kudu topped with prawns or calamari.</i>	
BUSHMAN KEBAB	R255
<i>Game trio of Springbok, Ostrich and Kudu, grilled on a kebab with peppers and onion.</i>	

LIGHT GRILL

STEAK SANDWICH	R125
<i>Strips of beef fillet, dijon mustard, rocket, grilled onion, grilled cherry tomato on village bread with chips.</i>	
BEEF BURGER	R105
<i>250 gr beef burger served with chips.</i>	
PREGO ROLL	
<i>Served with chips.</i>	
CHICKEN	R95
BEEF	R105
GOURMET BURGER	R125
<i>250 gr beef patty chargrilled with toppings of your choice. Served with chips. Ask your waitron for different choices.</i>	

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POULTRY

SPATCHCOCK CHICKEN	R155
<i>Grilled to perfection with choice of BBQ, lemon and herb or peri peri flavour.</i>	
CHICKEN ALLA MILAN	R135
<i>Succulent grilled chicken breast, drizzled with lemon juice and oregano.</i>	

SIDES

CHIPS	R35
SIDE SALAD	R40
ROAST VEG	R45
BAKED POTATO	R30
MASHED POTATO	R30
RICE	R30
SPINACH & BUTTERNUT	R40
ONION RINGS	R35

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DESSERTS

CARROT CAKE	R55
<i>Traditional, rich and moist carrot cake.</i>	
MALVA PUDDING	R55
<i>Traditional sponge pudding, smothered in custard or ice cream.</i>	
CHOCOLATE BROWNIE	R55
<i>Served with ice cream.</i>	
STRAWBERRY CHEESE CAKE	R55
<i>Rich and refreshing cheese cake. Fresh, not baked.</i>	
ICE CREAM AND CHOCOLATE SAUCE	R50
CHOCOLATE VOLCANO	R55
<i>Rich decadent hot oozy chocolate pudding served with ice cream.</i>	

DESSERT WINE

	Per Glass	Per Bottle
GLEN CARLOU "The Welder" Noble Late Harvest Chenin Blanc	R40	R275
<i>Paarl</i>		
<i>Dried apricots, peaches and honey blossom on the nose and the palate shows granadilla, pineapple and wild honey flavours with a well balanced acidity giving a long and clean finish.</i>		

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