

# Menu

## LIGHT GRAZING MEALS

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### BRAAI NACHOS 150

Chunky tomato & onion salsa, grilled boerewors, grilled rump, melted mozzarella, avocado mousse, sour cream, pineapple & jalapino salsa, and coriander.

### OEPSIES 145

Halloumi wrapped in bacon and glazed cherry skewer, served with sweet honey & soya sauce.

### CHICKEN WINGS 160

Marinated in brown sugar, cayenne pepper and chilli sauce, served with roasted corn cobbettes, hot chipotle mayo and coriander.

### SIZZLING STEAK ROOSTERKOEK BURGER 190

Pure 200g steak patty grilled to perfection and layered with tomato, caramelized onion, bacon and melted mozzarella cheese, served with potato wedges.

## GARDEN GRAZING

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### FULL GRAZING SALAD 110

Basic garden green salad topped with feta, olives and Greek salad dressing.

### HALF GRAZING SALAD 55

Basic garden green salad topped with feta, olives and Greek salad dressing.

### GRILL SALAD 240

Garden salad, 250g grilled rump slivers, feta, stuffed peppadew, chunky croutons, avocado and crispy onions.

### CHICKEN SALAD PLATE 175

Chunky Greek salad, chicken breast, crispy bacon, toasted bread fingers, feta, avocado and sprinkled with black sesame seeds.

### MUSSEL POT 180

Creamy garlic mussel pot served with freshly baked bread and compound butter.

### PAP BALLS 130

3 Pap balls stuffed with bacon and cheese, topped with cheese sauce and tomato chutney.

### TWISTED VETKOEK BURGER 155

150g Rump steak slider 'burger' with Horseradish mayo, spicy salsa and a portion of onion rings.

## SPECIALITIES

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### PLANKIE STEAK

Served with bone marrow & onion rings

250g RUMP STEAK 210  
200g FILLET OF BEEF 235

### 600g OLD SCHOOL COKE MARINATED BEEF SHORT RIB 370

Braised to perfection, served with whipped Hummus and feta, chunky salad, nuts, seeds and crumbed feta.

### PULLED BEEF RAGU TAGIATELLE 190

Slowly simmered & braised beef ragu, rich beef brisket, fresh herbs, Italian tomatoes and red wine.

### PIZZA LA PASTA 200

Creamed chicken Tagiatelle Alfredo toasted with butter and Parmesan, served in a pizza bowl baked in our pizza oven.

### BRAAIED LINE FISH PARCEL 250

Served with fresh, tangy pineapple & coconut salsa, a splash of lime and crispy potato wedges.

Some dishes may contain nuts or nut traces. For guests with food allergies or specific dietary requirements, please ask to speak to a team player who will be happy to help.  
Prices subject to change.

## RUSTIC PIZZAS

<b>FOCCACIA</b>	<b>110</b>
<b>CHEESE AND HERB</b>	<b>150</b>
<i>3 Cheeses, with fresh herbs.</i>	
<b>REGINA</b>	<b>190</b>
<i>Mozarella, mushroom, cured ham and fresh herbs.</i>	
<b>GRAZE BRAAI</b>	<b>275</b>
<i>Mozarella, grilled boerewors, pulled rump, basil pesto, fresh chilli and coriander.</i>	
<b>STEAK</b>	<b>245</b>
<i>Grilled rump slices, caramelized onion, garlic, gorgonzola cheese and basil.</i>	
<b>PEPPA CHICKEN</b>	<b>220</b>
<i>Braaiied chicken breast, peppadew, feta, mozzarella and avocado.</i>	
<b>BACON ME</b>	<b>220</b>
<i>Char-grilled bacon, feta and avocado.</i>	
<b>HAWAIIAN</b>	<b>190</b>
<i>Mozarella, grilled pineapple and smokey ham.</i>	
<b>BBQ GRILLED CHICKEN</b>	<b>220</b>
<i>Grilled chicken breast basted with BBQ basting, feta and mozzarella.</i>	

## GRILLS

*Select your grill to create a plate or platter. Items served with onion rings, excludes sides and sauces.*

<b>300g RIB EYE</b>	<b>270</b>
<b>500g T-BONE</b>	<b>310</b>
<b>400g BBQ PORK RIBS</b>	<b>230</b>
<b>200g BEEF FILLET</b>	<b>210</b>
<b>1/4 CHICKEN</b>	<b>100</b>
<b>300g PORK LOIN CHOP</b>	<b>240</b>
<b>250g RUMP</b>	<b>170</b>
<b>300g LAMB SHOULDER CHOP</b>	<b>210</b>
<b>150g TRADITIONAL BOEREWORS</b>	<b>75</b>
<b>250g VENISON SOSATIE</b>	<b>145</b>

## SIDES

<b>PAP &amp; SHEBA</b>	<b>35</b>
<b>RUSTIC POTATO WEDGES</b>	<b>35</b>
<b>BAKED POTATO</b>	<b>45</b>
<i>Served with sour cream and compound butter.</i>	
<b>BRAAI BROODJIE</b>	<b>35</b>
<i>Tomato, onion and cheese grilled sandwich.</i>	
<b>CORN ON THE COB</b>	<b>40</b>
<b>ONION RINGS</b>	<b>40</b>
<b>POTATO SALAD</b>	<b>35</b>
<b>CHAKALAKA SALAD</b>	<b>35</b>
<b>GREEK SIDE SALAD</b>	<b>55</b>

## SAUCES

<b>CREAMY CHEESE</b>	<b>40</b>	<b>TRADITIONAL GRAVY</b>	<b>40</b>
<b>CHUNKY MUSHROOM</b>	<b>40</b>	<b>FRESH CHOPPED CHILLI</b>	<b>40</b>
<b>BLACK PEPPER</b>	<b>40</b>		

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## NATURE'S SWEET NOOK

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### ICE ICE BABY

85

*Vanilla ice-cream with Bar One Sauce.*

### MALVA PUDDING

110

*Served with vanilla-infused custard.*

### GRAZING FRUIT

95

*Seasonal fruit salad served with vanilla cream, and drizzled with minted honey syrup.*

### PEPPERMINT CRISP

110

*Homemade ice-cream sandwiches dipped in dark chocolate mint.*

### SMORE ME PIZZA

180

*Artisan pizza base topped with toasted marshmallow, Bar One sauce, chocolate pieces, fresh cream and berry condiment.*

### BRAAI BROODJIE

85

*Traditional braai broodjie with a twist - filled with thick Bar One sauce and banana, drizzled with caramel and icing sugar.*

*Ideal for sharing.*

## COCKTAILS

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### GRANIDILLA MOJITO

85

*Bacardi, fresh mint, granadilla and fresh lime.*

### STRAWBERRY DAQUIRI

85

*Fresh strawberries, Bacardi Rum, Strawberry Liqueur.*

### FROZEN MARGARITA

90

*Traditional Margarita served with fresh lime.*

### SANGARIA 1lt

150

*Sangria with a South African twist.*

### LONG ISLAND ICED TEA

90

*Jose Cuervo Gold, Vodka, Gin, Cola and fresh limes.*

# wine list

WHITE	BOTTLE GLASS		RED	BOTTLE GLASS	
Spier Signature Chardonnay	240		Procupine Ridge Cabernet Sauvignon	190	65
Warwick The First Lady Chardonnay	270	90	Spier Signature Merlot	250	85
Ken Forrester Petit Chenin Blanc	210	70	Thelema Merlot	400	
Kleine Zalze Vineyard Selection Chenin Blanc	320		Beyerskloof Pinotage	285	95
Durbanville Hills Sauvignon Blanc	230	80	Kanonkop Kadette Pinotage	320	
Neil Ellis West Coast Sauvignon Blanc	250		Warwick the first lady Cabernet Sauvignon	330	
Fat Bastard Sauvignon Blanc	270		Alto Rouge	320	
De Krans Premium White Perlé (semi-sweet)	220		Rupert & Rothschild Classique	495	

## HOUSE WINES

ENQUIRE ABOUT OUR HOUSE WINES BROUGHT TO YOU BY VAN LOVEREN  
R48 PER GLASS.

ROSÉ	BOTTLE GLASS		SPARKLING	BOTTLE GLASS	
De Krans Premium Rosé Moscato Perlé (sweet)	220	74	Krone Night Nectar Demi-Sec	450	55
Bon Courage Lady of the House Pinotage Rosé	185		Krone Night Nectar Rosé	450	
			Robertsons Mimosa	210	
			Durbanville Hills Sparkling (sweet)	275	