



Starters

Appetisers to start , perfect for sharing

Peri-Peri Chicken Livers Pan-fried with onions and peri-peri sauce	R89
Halloumi Sesame crusted and drizzled with chilli honey	R89
Bone Marrow Roasted, served with a Café de Paris butter sauce	R99
6x Buffalo Wings Fried and dunked in BBQ sauce	R99
Traditional Wagyu Boerewors Grilled and served with a relish sauce	R99
Braised Beef Short Rib Served in a Red Wine Jus	R99
Roquefort Snails Creamy white wine sauce topped with Roquefort cheese	R109
Calamari Grilled or fried, served with a truffle mayo sauce	R109
3x Tempura Prawns Served with a sriracha mayo sauce	R109
Steak Tartare Finely chopped raw fillet, mixed with onions, gherkins and capers in a Dijon-Worcestershire sauce	R119
Beef Carpaccio Thinly sliced raw fillet, topped with rocket, capers and Parmesan shavings	R119

Regular Salads

Greek Salad Traditional classic, tomato, cucumber, and red onion, topped with feta, olives and origanum	R119
Roquefort Salad Lettuce tossed and mixed with chunky blue cheese dressing, tomato, avocado, red onion, blue cheese and roasted pecan nuts	R139
Chicken Caesar Salad Lettuce tossed with classic Caesar dressing, Parmesan shavings, chicken, crispy bacon and croutons	R139
Italian Artichoke Salad Lettuce, tomatoes, carrots, marinated artichokes, Parmesan shavings, avocado, and olives dressed with olive oil and lemon	R149
Broccoli, Feta & Roasted Pine Nut Salad Steamed broccoli, feta cheese, roasted pine nuts, dressed with olive oil, lemon and vinegar	R149

On a Roll

Served on our style of selected breads, with our fresh cut potato fries.

G.O.A.T Burger

R199

Smashed double patty, served on a fresh brioche bun, topped with cheese sauce, crispy bacon, tomato, gherkin and a crispy onion ring

Smashed Steak Burger

R99

Smashed steak patty, served on a fresh brioche bun, with lettuce, tomato, gherkin, red onion and BBQ mayo whip sauce

Garlic Truffle Mayo Burger

R149

Smashed steak patty, served on a fresh brioche bun, topped with Parmesan cheese and rocket, drizzled with a garlic truffle mayo

Grilled Chicken Burger

R119

Grilled chicken breast, seasoned and served on a fresh brioche bun, topped with sriracha mayo, lettuce, tomato, gherkin, red onion, avocado and jalapeños

Fried Chicken Burger

R129

Crumbed chicken breast, seasoned and served on a fresh brioche bun, topped with cheddar cheese, lettuce, tomato, gherkin, red onion and drizzled with chilli honey sauce

Halloumi Burger (V)

R99

Halloumi cheese patty, grilled or fried, served on a fresh brioche bun with lettuce, tomato, gherkin, red onion and drizzled with chilli honey sauce

Hero Fillet Steak Roll

R149

150g fillet, served on our trademark pretzel roll, topped with tomato, gherkin, red onion and BBQ sauce

Chicken Prego

R99

Grilled chicken breast, marinated in our Mozambican prego sauce, served on our Portuguese roll

Beef Fillet Prego

R149

150g fillet, marinated in our Mozambican prego sauce served on our Portuguese roll

New York Hot Dog

R99

Our famous frankfurter, served in a trademark pretzel roll with grilled onions, sauerkraut, gherkins, tomato sauce and mustard

On the Bone

Our Signature Cuts, perfectly aged on the bone, adding flavour and taste. Served with a side of your choice.

400g Fillet on the Bone	R299
400g Sirloin on the Bone	R269
600g T-Bone	R289
600g Beef Tomahawk - Rib Eye	R369
Crumbed Pork Loin Chops	R209
Lamb Chop Tomahawks	R269
400g Skinny Lamb Chops	R249
500g Pork Spare Ribs	R219
1kg Pork Spare Ribs	R399
600g Beef Ribs	R319
Peri-Peri Baby Chicken <i>(Cut into 8)</i>	R189
Baby Kingklip On The Bone	R239
Served with a Café de Paris butter sauce	

Choice of:

BBQ Basting | OTB Rub | Pepper Crusted Rub

Wagyu Cuts (When Available)

For the discerning, rich and tender marbled beef matured for flavour. Served with a side of your choice.

Rump	300g	R599
Fillet	300g	R749
Rib Eye On The Bone	500g	R1099

Black Angus Beef Cuts

Signature cuts sourced from Angus cattle, which are known for abundant marbling resulting in tender flavourful beef. Minimum aged 21 days.

Fillet	200g	R229	300g	R319
Rump	200g	R179	300g	R229
Sirloin			300g	R229
Ribeye			300g	R319
The Classic Ribeye				R219

200g sliced ribeye, topped with a Café de Paris butter sauce (garlic, lemon, chives and Dijon mustard butter sauce)

Picanha Steak (Great for sharing)	R595
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600g sliced rump cap steak, served with 2 sides.

Sauces: R39 Pepper Mushroom Cheese Monkey Gland	Compound Butter: R39 Café de Paris Spicy Jalapeños Paprika Bone Marrow
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Combos & Platters

A selection of deliciously paired combos, served with fries & onion rings.

250g Ribs & 6 BBQ Buffalo Wings	R199
250g Ribs & 1/2 Peri Peri Chicken	R199
250g Ribs & 200g Skinny Lamb Chops	R239
200g Rump & Calamari	R239
Carnivore Platter (Serves Two)	R799
200g sliced fillet, skinny lamb chops, 500g ribs and Wagyu boerewors	
Vegetarian Platter	R199
5x fried falafel balls, grilled or fried halloumi and steamed vegetables	

Sides

Onion Rings	R39
Garden Salad	R39
OTB Bread Loaf	R39
Fresh Cut Fries	R39
Parmesan Truffle Mayo Fries	R79
Smashed Roast Potatoes or Baked Potato	R49
Creamed Spinach & Butternut	R49
Mixed Steamed Veggies	R49
Spicy Tomato Rice	R49
Pap & Relish	R49
Mac and cheese	R59

Sauces

Cheese	R39
Pepper	R39
Mushroom	R39
Creamy Garlic	R39
Peri-Peri	R39
Blue Cheese	R39
Monkey Gland	R39
Homemade Whiskey Chilli	R39
Chimichurri	R39
Garlic Truffle Mayo	R49
Café de Paris Butter	R49

Garlic, lemon, chives and Dijon mustard butter sauce

Desserts

**Vanilla Ice Cream topped with
Warm Bar-One Sauce** **R49**

Chocolate Mousse **R89**

Lemon Meringue Pie **R89**

Baked Blueberry Cheesecake **R89**

**Warm Sticky Toffee Pudding
with Vanilla Ice Cream** **R89**

Pecan Nut Carrot Cake **R89**

Kids

(For under 12 years)

Hot Dog & Fries *(No sauce, no garnish)* **R89**

Burger & Fries *(No sauce, no garnish)* **R89**

Chicken Strips & Fries **R89**

1/4 Ribs & Fries **R109**

Mac & Cheese **R89**

Wine List

Champagne & Prosecco

Veuve Clicquot Yellow Label

Veuve Clicquot Rosé

Moët & Chandon Brut Imperial

Valdo Paradise Rosé Brut

Valdo Superiore DOCG Brut

Glass

Bottle

R1800

R1800

R1700

R920

R950

MCC & Sparkling Wine

Durbanville Hills Demi - sec

Pongracz Brut

Pongracz Rosé

R65

R359

R455

R455

Sauvignon Blanc

Franschoek Cellar

Backsberg Hillside

HPF Kaalvoet Meisie

Springfield Life from Stone

Creation

R68

R195

R80

R240

R349

R360

R540

Chardonnay

Franschoek Cellar

Warwick First Lady

Glen Carlou

Babylonstoren

R68

R195

R299

R420

R605

Chenin Blanc

Franschoek Cellar

Babylonstoren

R75

R225

R309

Premium White Blends

Haute Cabriere Pinot Noir

Springfield Estate Miss Lucy

R280

R360

Wine List

Rosé	Glass	Bottle
Sunkissed Natural Sweet Rosé	R60	R175
Boschendal Rosé Garden	R68	R195
Babylonstoren Mourvèdre Rosé		R299
Creation		R429
Pinot Noir		
Iona Mr P.		R405
Creation		R589
Merlot		
Franschoek Cellar	R68	R195
Backsberg Plum Valley		R310
De Grendel		R449
Thelema		R659
Pinotage		
Beyerskloof		R269
Kanonkop Kadette		R359
Shiraz		
Brampton Shiraz		R259
Hartenberg Doorkeeper		R325
Babylonstoren		R750
Cabernet Sauvignon		
Franschoek Cellar	R72	R215
Rustenburg		R339
Roxton Black		R449
Premium Red Blends		
Sophie Le Rouge	R90	R265
La Motte Millenium		R329
Babylonstoren Babel		R495
Rupert & Rothschild Classique		R555
Vilafonte Seriously Old Dirt		R659