

## ENTRÉES

<b>Chef’s Soup of the Day</b> Wholesome bowl of fresh soup prepared daily	2.5
<b>Our Famous Cheesy Garlic Bread (V)</b> A crisp baked baguette, garlic & parsley butter & loaded cheese crust. Served with home-made dip & marinated olives	3.5
<b>Boerewors</b> Grilled traditional African sausage, served with polenta chips, Chakalaka sauce & micro herbs	4.5
<b>Risotto Arancini (V)</b> Fried wild mushroom risotto balls, truffle foam, piquillo pepper & cress	3.5
<b>Salt &amp; Pepper Calamari (house favourite for a decade) (S)</b> Scored calamari lightly tossed in salt, pepper & spiced flour. Shallow fried & served with home-made Nam Jim sauce	5.5
<b>Burrata Cheese (V)</b> Burrata cheese, cherry tomato, basil emulsion, olive soil, & truffle carpaccio	6.5
<b>Rib Meat Cigars</b> Braised rib meat & roasted mushroom wrapped in filo pastry, served with Kimchi mayo, smoked paprika & cress	5.8
<b>Lobster &amp; Crab Croquette (C)</b> Rémoulade, crustacean oil & pea shoots	5.9
<b>Braised Beef Rib Meat</b> Burnt shallots, parsnip purée, saffron, Elephant beans & harrisa sauce	6.5
<b>Wagyu Bresaola &amp; Goats Cheese (N)</b> 24 month dry cured wagyu beef slices, Goats cheese mousse & croquette, roasted baby beetroot purée, honey walnut & quinoa crisp	6.9
<b>Red Chilli Prawns (house favourite for a decade) (C)</b> Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, with jasmine rice	6.7
<b>Mezze Platter (for sharing) (C)</b> Rib meat & mushroom cigars, lobster & crab croquette, pan-fried prawns, lamb cutlets, risotto arancini & truffle Burrata	16.9

## SALADS

<b>Fresh Garden Salad (V)</b> Fresh mixed salad leaves with avocado & shaved Parmesan, pomegranate, tossed with a honey mustard dressing	4.5
<b>Organic Red Quinoa Salad (V)(N)</b> Cooked red & white quinoa, chickpeas, pinenuts, pomegranate, cucumber, Feta cheese, avocado, quinoa cracker & yogurt & lemon dressing	4.5
<b>Rocket, Apple &amp; Walnut Salad (V)(N)</b> Fresh rocket leaves, drizzled with balsamic dressing, shavings of aged Parmesan, sliced apple, beetroot & spiced walnuts	4.9
<b>Lobster &amp; Crab Salad (C)</b> Marinated fresh crab & lobster meat, avocado, blood orange, celery, tomato & cucumber salsa, with puff pastry	5.9
<b>Greek Salad (V)</b> Cherry tomatoes tossed in an olive oil & vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons & Greek Feta cheese	5.0
<b>Chicken Caesar Salad (S)</b> Baby Cos lettuce, crispy beef bacon, croutons, egg, chicken breast roulade, Parmesan shavings, tossed with Caesar dressing	5.5

## VEGETARIAN

<b>Vegetarian Dish of the Day (V)</b> Freshly prepared daily. Please ask your waiter for details	6.25
<b>Tricolor Gnocchi (V)</b> A combination of potato, beetroot & spinach gnocchi, roasted wild mushroom & spinach, truffle carpaccio & Parmesan crisp	7.5

## GOURMET BURGERS

A superb, 100% pure beef burger, seasoned, basted & flame-grilled. (SS) Served with greens, fresh onion, tomato, pink sauce, chips & onion rings.		
<b>Cheese Burger</b> With Cheddar cheese	200g / 300g	5.9 / 7.5
<b>Wagyu Burger</b> With caramelised onions & melted cheese	200g	10.5
<b>Rib Meat Burger</b> Braised beef rib meat, served with caramelised onion & baked garlic Portobello mushroom	200g / 300g	9.5 / 10.9
<b>Chicken Burger</b>	200g	5.5
<b>Personalise your burger with one of these extra toppings</b> Beef bacon, fried egg, Comtè cheese, avocado or truffle pesto		1

## CHICKEN

<b>Char-Grilled Chicken Breast</b> Skinless chicken breasts marinated in lemon & herb, Peri-Peri or BBQ, flame-grilled & served with creamy mash	8.3
<b>Stuffed Chicken Breast</b> Smoked cheese stuffed chicken breast, truffle pesto, pickled girolles, Parmesan crisp, fried polenta & espelette pepper	8.5
<b>Grilled Chicken Skewer</b> Thigh fillets, marinated with Middle Eastern spices, skewered with peppers & flame-grilled, served with your choice of starch	8.3
<b>Whole Boneless Chicken</b> Flame-grilled chicken, marinated & basted with our unique Peri-Peri or Chef’s special herbs & spices	9.25

## SEAFOOD

<b>Fish &amp; Chips (S)</b> Hammour fillet served with straight cut chips, fresh lemon & tartare sauce	9.6
<b>Fish Fillet (Catch of the Day) (S)</b> Oven roasted white fish fillet, with seafood risotto & roasted red capsicum coulis	12.5
<b>Salmon Fillet (C)(S)</b> Pan seared salmon fillet, crushed potato with fresh peas, poached prawns & leek velouté sauce	13.5
<b>Grilled Giant Prawns (C)</b> Succulent giant Gulf prawns, marinated & grilled with garlic, chilli, thyme & lemon, served with coriander rice & garlic & chive butter	14.9
<b>Local Lobster (C)</b> 600-650g lobster - your choice of either Grilled or Thermidor, with garlic rosemary potatoes & green salad	25

## SIDES

Mashed Potato or Onion Rings	1.5
Steak Cut Chips or Baked Potato	1.5
Buttered Corn Kernel	1.5
Sautéed Mushrooms	2
Creamed Spinach	2
Steamed Seasonal Vegetables	2
Side Salad	2
Broccoli with Chilli & Garlic	2
Crushed Rosemary & Garlic Potatoes	2
Chunky Polenta Chips with Truffle Aioli	2
Grilled Asparagus	2

SUPER AGED MEAT

Steak is our speciality...  
Enhance your steak with one of our ‘steak style’ sauces or side dishes.  
All of our steaks are cooked in butter & glazed with our unique sauce.  
Please ask your waiter for dairy free option.

From the Great Plains of the USA, we are proud to present the very best Prime 180 Day Grain-Fed Beef		
Fillet	200g / 300g	17.5 / 23
New Yorker (Sirloin)	300g / 400g	14.5 / 17.5
Rib-Eye	300g	18

Certified Australian Angus (CAAB) 250 Day Grain-Fed Angus Beef		
Fillet	200g / 300g	19.5 / 26.5
Rib-Eye	300g	19.9
Rump	300g / 400g	9.5 / 12.5

Silver Fern New Zealand A-Grade Grass-Fed Beef		
Fillet	200g / 300g	12.5 / 17
Rib-Eye	300g	11.5

Enhance Your Steak Experience...		
2 Small Lobster Tails (C)		7
2 Grilled Jumbo Prawns (C)		6.5

HANGING SKEWERS

Angus Butcher’s Skewer	14
A selection of marinated, aged Angus beef cuts, skewered with onions & peppers. Flame grilled with our unique house basting	
Gold Fillet Butcher’s Skewer	19
Skewered with mixed capsicum, flame-grilled with your choice of mashed potato, chips or baked potato	
Wagyu Butcher's Skewer	28
Skewered with mixed capsicum, flame-grilled with your choice of mashed potato, chips or baked potato	

SAUCES

Complement your steak with one of our Chef’s classic style sauces prepared daily.	
Peri-Peri	1.2
BBQ Relish	1.2
Creamy Mushroom	1.2
Creamy Peppercorn	1.2
Béarnaise	1.2
Creamy Garlic	1.2
Wild Mushroom Café-au-Lait	2.5

CONNOISSEURS CHOICE

Japanese Ohmi A5 wagyu - Marble score of 11+” 250g	Market Price
“From Ohmi Prefecture in Kyushu, we are proud to offer pure, Authentic, Japanese Wagyu	

Wagyu Full Blood Marble Score 9+	
Fillet	200g / 300g
	43 / 55

The above products available in limited quantities, please ask your waiter regarding availability.

Rangers Valley Wagyu 5+ (Australia)	
Marble score (5+). Flame-grilled to your liking, served with your choice of starch	
Fillet	200g / 300g
Rib-Eye	300g
	30 / 38
	31

Black Onyx 300 Day Grain-fed (Rangers Valley Angus)	
Fillet	200g / 300g
Rib-Eye	300g
	26 / 34
	22

Châteaubriand 500g (serves two or 1 very hungry)	35
USA 180 Day Grain-Fed Fillet roasted to perfection & carved, cut from the centre of the beef tenderloin. Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms & Béarnaise sauce	

Prime Tomahawk Steak	1.2 kg	42
(Serves 2 - allow 30 minutes to prepare)		
If you love your meat, this is the one for you.		
Grilled Tomahawk steak, then roasted in the oven to create the perfect meat-lover’s steak. Served with your choice of side		

CAAB 250 Day Grain-Fed T-Bone	1 kg	38
(Serves 2 or 1 very hungry)		
Carved & served on a sizzling lava rock or served whole, with choice of your side & sauce		

Connoisseur’s Sauce	3
Wild Mushroom Café-au-Lait	

SPECIALITIES

Barbeque Beef Back Ribs (USA)	17.5
Beef ribs braised in a special BBQ marinade & flame-grilled. Served with your choice of mashed potato, chips or baked potato	

Lamb Cutlets	14.5
Grilled lamb cutlets, marinated in Mauritian spices, served with potato & olive salad with a red pepper coulis	

Slow Braised Beef Short Ribs	17.5
Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with chimichurri sauce & your choice chips or baked potato	

Blue: sealed, very red in the centre. Room temperature

Rare: Red in the centre. Lukewarm temperature

Medium-Rare: Pinkish-red in the centre. warm temperature

Medium: Pink in the centre. Hot temperature

Medium-well: Very little pink in the centre. Hot temperature

well-Done: No pink, brown in the centre. Hot temperature



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## OUR MOCKTAIL

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### Have it together The Meat Co Signature

#### Sangira Jug - 6.95

Red or sparkling wine mixed with fresh fruits

#### Bulldog Margarita - 5.9

A giant Margarita served with two beers upside down

#### Giant mojito - 8.25

The flavours of Cuba in a huge glass

#### Regular Mocktails

##### **Mango Bellini - 3.3**

Exotic mango flavor blend with sweet peach sparkling.

##### **Wild Berry - 3.6**

Mixed berries and mind creating refreshing drink.

##### **Guava Colada - 2.7**

Rich African guava mixed with Vanilla ice cream.

##### **Kiwikaze - 2.7**

Kiwi, mint and melon flavours for an elegant mocktail.

##### **Mojito 3.7**

A classic mocktail available in different flavours. Ask your waiter about our selections.

##### **Margarita - 3.2**

Another classic offered in different flavours.  
Ask your waiter about our selections.

##### **Espresso Martini - 2.4**

Vanilla Syrup, Chocolate syrup and espresso.

#### Exotic Mocktails

##### **Kaibeereena - 3.2**

The flavours of passion fruit, basil, chilly syrup and ginger beer for an unusual and provocative drink

##### **360 degree - 3**

Amust try - Green apple juice, cinnamon, orange syrup and passion fruit.

##### **Green Martini - 2.8**

Healthy option - Cucumber, mint, mint and green tea.

##### **Like Lychee - 3**

Tropical flavour of lychee and Hibiscus flower.

##### **Basil Berry - 3.4**

jasmine and rosemary syrup, basil leaves and mixed berries creating a wild wood flavour.

##### **Desert Date - 2.5**

Sweet date syrup, cinnamon and red apple

##### **Chilli Caipiroska - 3.3**

Fresh blackberry, blue berry, mint tea and green chilli syrup.

#### **Fresh juice**

Orange, Apple, Mango, kiwi, Strawberry & Pineapple - 2.5

Pomegranate-2.6

Carrot, lemon & lemon with mint - 2.3

#### **Non alcoholic beer - 1.8**

#### **Iced tea - 2**

(Classic or lemon iced tea)

#### **Soft drinks - 1.2**

Diet coke, diet sprit, coke, sprit, fanta apple, fanta orange, Soda Water & ginger Ale

#### **Sparkling juice ( by the bottle) - 9.5**

Red grapes, white grapes and apple

#### **Non-alcoholic wine white or red ( bottle) - 12**

#### **Still water**

Voss large - 3.35

Voss small - 1.7

Sanbenedetto large - 2.9

Sanbenedetto small - 1.5

#### **Sparkling water**

San pellegrino large - 2.9

San pellegrino small - 1.7

#### Hot Drinks

#### **Tchaba assorted tea - 2.9**

Ask for your favorite flavor

#### **Cafe latte, hot chocolate, American coffee & cappuccino - 1.8**

Espresso, macchiato, french coffee, turkish Coffee & White coffee - 1.6

Double Espresso - 2