

ENTRÉES

Chef's Soup of the Day Wholesome bowl of fresh soup prepared daily	38
Our Famous Cheesy Garlic Bread (V) A crisp baked baguette, garlic & parsley butter, loaded cheese crust. Served with home-made dip & marinated olives	40
Boerewors Grilled traditional African sausage, served with polenta chips, Chakalaka sauce & micro herbs	50
Risotto Arancini (V) Fried wild mushroom risotto balls, truffle foam, piquillo pepper & cress	40
Salt & Pepper Calamari (house favourite for a decade) (S) Scored calamari lightly tossed in salt, pepper & spiced flour. Shallow fried & served with home-made Nam Jim sauce	55
Burrata Cheese (V) Burrata cheese, cherry tomato, basil emulsion, olive soil, tomato & chilli jam	60
Rib Meat Cigars Braised rib meat, truffle pesto & roasted mushroom wrapped in filo pastry, served with Kimchi mayo, smoked paprika & cress	62
Lobster & Crab Croquette (C) Remoulade, crustacean oil & pea shoots	68
Braised Beef Rib Finger Parsnip purée, saffron, Elephant beans & harrisa sauce	60
Wagyu Bresaola & Goats Cheese (N) 24 month dry cured wagyu beef slices, Goats cheese mousse & croquette, roasted baby beetroot purée, honey walnut & quinoa crisp	70
Red Chilli Prawns (house favourite for a decade) (C) Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, with jasmine rice	82
Prime Steak Tartare (R) Hand chopped raw prime fillet mignon, classic accompaniments, homemade ketchup, puffed wild rice, cress & caper berries	80
Mezze Platter (for sharing) (C) Rib meat & mushroom, lobster & crab croquette, pan-fried prawns, lamb cutlets, risotto arancini & Burrata cheese	185

SALADS

Organic Red Quinoa Salad (V)(N) Cooked red & white quinoa, chickpeas, pinenuts, pomegranate, cucumber, Feta cheese, avocado, quinoa cracker & yogurt & lemon dressing	52
Rocket, Apple & Walnut Salad (V)(N) Fresh rocket leaves, drizzled with balsamic dressing, shavings of aged Parmesan, sliced apple, beetroot & spiced walnuts	55
Lobster & Crab Salad (C) Marinated fresh crab & lobster meat, avocado, tomato & cucumber salsa	62
Greek Salad (V) Cherry tomatoes tossed in an olive oil & vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons & Greek Feta cheese	60
Chicken Caesar Salad (S) Baby Cos lettuce, crispy beef bacon, croutons, egg, chicken breast roulade, Parmesan shavings, tossed with Caesar dressing	60

VEGETARIAN

Vegetarian Dish of the Day (V) Freshly prepared daily. Please ask your waiter for details	*Market Price*
Tricolor Gnocchi (V) A combination of potato, beetroot & spinach gnocchi, roasted wild mushroom & spinach, truffle carpaccio & Parmesan crisp	95

GOURMET BURGERS

A superb, 100% pure beef burger, seasoned, basted & flame-grilled. (SS) Served with greens, fresh onion, tomato, pink sauce, chips & onion rings.		
Cheese Burger With Cheddar cheese	200g / 300g	85 / 110
Wagyu Burger With caramelised onions & melted cheese	200g	120
Rib Meat Burger Braised beef rib meat, served with French onion purée & baked garlic Portobello mushroom	200g / 300g	115 / 145
Chicken Burger	200g / 300g	70 / 90
Personalise your burger with one of these extra toppings		
Beef bacon, Comté cheese, avocado or truffle pesto		15
Fried egg or grilled pineapple		10

CHICKEN

Char-Grilled Chicken Breast Skinless chicken breasts marinated in lemon & herb, Peri-Peri or BBQ, flame-grilled & served with creamy mash	115
Stuffed Chicken Breast Smoked cheese stuffed chicken breast, truffle pesto, pickled girolles, Parmesan crisp, fried polenta & espelette pepper	125
Grilled Chicken Skewer Thigh fillets, marinated with Middle Eastern spices, skewered with peppers & flame-grilled, with your choice of starch	120
Whole Boneless Chicken Flame-grilled chicken, marinated & basted with our unique Peri-Peri or Chef's special herbs and spices	135

SEAFOOD

Fish & Chips (S) Hammour fillet served with straight cut chips, fresh lemon & tartare sauce	125
Red Snapper (C)(S) Oven roasted Red Snapper fillet, seafood risotto & local clams, with roasted red capsicum coulis	175
Salmon Fillet (C)(S) Pan seared salmon fillet, crushed potato with fresh peas, poached prawns & leek velouté sauce	165
Grilled Giant Prawns (C) Succulent giant Gulf prawns, marinated & grilled with garlic, chilli, thyme & lemon, served with coriander rice & garlic & chive butter	225
Fresh Lobster (C) 650g lobster - your choice of either Grilled or Thermidor, with garlic rosemary potatoes & green salad	255

SIDES

Steak Cut Chips, Baked Potato, Mashed Potato or Onion Rings	18
Sautéed Mushrooms	28
Creamed Spinach	28
Steamed Seasonal Vegetables	28
Side Salad	28
Broccoli with Chilli & Garlic	28
Char-grilled Corn Cob (sliced)	28
Crushed Rosemary & Garlic Potatoes	28
Chunky Polenta Chips with Truffle Aioli	28
Grilled Asparagus	35
Biltong Sliced 100g	35

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, 150 Day Grain-Fed Beef		
Fillet	200g / 300g	280 / 380
New Yorker (Sirloin)	300g / 400g	270 / 320
Rib-Eye	300g	290
Stockyard Certified Australian Angus (CAAB) 250 Day Gold Grain-Fed Beef		
Fillet	200g / 300g	260 / 350
Rib-Eye	300g / 400g	280 / 325
Rump	300g / 400g	195 / 230
Silver Fern New Zealand A-Grade Grass-Fed Beef		
New Yorker (Sirloin)	300g / 400g	190 / 225
Fillet	200g / 300g / 400g	220 / 250 / 280
South Africa-100 Day Grain-Fed Beef		
Petite Fillet	125g *2 / 175g *2	175 / 205
Enhance Your Steak Experience...		
Mushroom & Truffle Butter		20
Truffle Carpaccio		35
2 Small Lobster Tails		65
2 Grilled Jumbo Prawns		65

HANGING SKEWERS

Fillet Butcher’s Skewer	280
Skewered with mixed capsicum, flame-grilled with your choice of mashed potato, chips or baked potato	
Angus Butcher’s Skewer	190
A selection of marinated, aged Angus beef cuts, skewered with onions & peppers. Flame grilled with our unique house basting	
Marinated Lamb Skewer (Australia)	195
Tender lamb chump cubes, marinated in Mauritian spices, garlic, ginger & olive oil. Skewered with peppers & flame-grilled	

SAUCES

Complement your steak with one of our Chef’s classic style sauces prepared daily.	
Peri-Peri	15
BBQ Relish	15
Creamy Mushroom	18
Creamy Peppercorn	18
Béarnaise	18
Creamy Blue Cheese	18
Wild Mushroom Café-au-Lait	37

CHEF’S SELECTION

Chef’s Cheese Platter	75
A selection of aged cheeses, dried fruits, quince paste, fresh fig, grapes & crackers	

CONNOISSEURS CHOICE

Japanese Ohmi A5 Wagyu Sirloin	
Marble score of 10+ 250g	750
“From Ohmi Prefecture in Kyushu, we are proud to offer pure, Authentic, Japanese Wagyu”. Served with wasabi butter, Ponzu sauce & grilled Enoki mushrooms	
Japanese Hokkaido F1 Crossbred Wagyu	
Marble score 9+ 250g	650
Topped with shaved black truffle carpaccio	
Blackmore/Livingstone Marble Score 7+	
Fillet 200g / 300g	445 / 580
Rib-Eye 250g	450
The above products are available in limited quantities. Please ask your waiter regarding availability.	
Châteaubriand 500g (serves two or 1 very hungry)	550
US 150 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	650
(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.	
Australian Angus (CAAB) 250 Day Gold Grain-Fed Beef T-Bone 1 kg	520
(Serves 2 or 1 very hungry) Carved & served on a sizzling lava rock or served whole, with choice of your side & sauce	
Wagyu Rib-Eye (Australia) 300g	385
Marble score (4-5). Flame-grilled to your liking, served with your choice of mashed potato, chips or baked potato	
Wagyu Fillet (Australia) 200g / 300g	380 / 485
Marble score (4-5). Flame-grilled to your liking, served with your choice of mashed potato, chips or baked potato	
Connoisseur’s Sauce	37
Wild Mushroom Café-au-Lait	

SPECIALITIES

Barbeque Beef Ribs (New Zealand)	220
Beef ribs braised in a special BBQ marinade & flame-grilled. Served with your choice of mashed potato, chips or baked potato	
Lamb Cutlets (Australia)	230
Grilled lamb cutlets, marinated in Mauritian spices, served with potato & olive salad with a red pepper coulis	
Barbeque Beef Short Ribs (Australia)	255
Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with chimichurri sauce & your choice mashed potato, 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