

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
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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+ 445 / 580

Fillet 200g / 300g
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

Champagne & Sparkling

Pongracz, Method Cap Classique, Stellenbosch	Glass Bottle	61 290
San Simone 'Il Concerto', Prosecco, Conegliano DOC, Italy		64 310
Moet&Chandon Imperial, Champagne, France		145 650
Ruinart Blanc de Blanc Brut, Champagne, France		1350
Laurent-Perrier Cuvée Rosé, Champagne, France		1400
Dom Pérignon, Champagne, France		2500

White Wine

» Light to medium body, citrusy and refreshing	Glass Decanter Bottle	
Pinot Grigio, Nederburg, Paarl, South Africa		49 95 185
Sauvignon Blanc, Kapuka, Marlborough, New Zealand		73 143 280
Petit Chablis, Domaine Drouhin-Vaudon, Burgundy, France		95 187 370
Pinot Grigio, St.Michael-Eppan, Alto Adlige DOC, Italy		370
Albariño, Martín Códax, Rias Baixas, Spain		390
Sancerre, Pascal Jolivet, Loire, France		400
Sauvignon Blanc, Dog Point, Marlborough, New Zealand		420
Riesling Kabinett, Blue Slate, Dr.Loosen, Mosel, Germany		450
Chablis Premier Cru, 'Fourchaume', La Chablisienne, France		530

» Medium to full body, rich and creamy

Chardonnay, Nederburg, Paarl, South Africa		49 95 185
Viognier, Alamo, Mendoza, Argentina		69 135 265
Belleruche Blanc, M.Chapoutier, Côtes du Rhône, France		280
Chardonnay Unfiltered, Saintsbury, Carneros, USA		410
Rully Blanc, Joseph Drouhin, Burgundy, France		525
Chenin Blanc, Ken Forrester FMC, Stellenbosch		710
Domaine William Fèvre, Chablis Grand Cru, France		720

» Fresh and aromatic

Viña Esmeralda, Torres, Catalunya, Spain		56 110 210
Torrontes, Bodegas Norton, Mendoza, Argentina		69 133 250
Chenin Blanc, Nederburg 'The Anchorman', Paarl, South Africa		330
Pinot Gris Blend, De Bortoli 'La Boheme', Yarra Valley, Australia		375
Pinot Gris, Domaine Trimbach, Alsace, France		400
Riesling Spätlese, Schloss Vollrads, Rheingau, Germany		450

Rosé Wine

False Bay, Stellenbosch, South Africa	Glass Decanter Bottle	51 99 195
Rosé d'Anjou, Sauvion et Fills, Loire, France		61 120 235
Pinot Rosé, De Bortoli 'La Boheme', Yarra Valley, Australia		280
Château D'Esclans, Whispering Angel, Provence, France		350

WINE SELECTION

THE MEAT CO MEDLEY

South Africa

From the Living Legend Award Winner 2016, Veritas Hall of Fame member, celebrated winemaker and father of the iconic Meerlust Rubicon Giorgio Dalla Cia. The Meat Co presents to you the Dalla Cia Wines selection.

Giorgio is beloved and respected the world over. He has a string of accolades in recognition of his life including the IWSC Chateau Pichon Longueville Comtesse de Lalande Trophy (for the best blended red wine in the world) that he won for his Meerlust Rubicon 2001, and the 2005 title of Winemaker of the Year that he won in his home province of Friuli, Italy.

Today Giorgio continues to produce stunning wines, working with his son they have established the 3rd generation of Dalla Cia winemakers, for your enjoyment.

» White Wine	Glass Decanter Bottle	
Dalla Cia, Sauvignon Blanc, Stellenbosch		86 170 325
Dalla Cia, Chardonnay, Stellenbosch		110 215 420

» Red Wine

Dalla Cia Classico, Cabernet Sauvignon, Stellenbosch		131 260 510
Dalla Cia Giorgio, Bordeaux Blend, Stellenbosch		590
Dalla Cia, Pinot Noir, Stellenbosch		700

Red Wine

» Light to medium body, delicate and elegant

Beaujolais, Georges Duboeuf, Burgundy, France		73 143 275
Pinot Noir, Matua, Marlborough, New Zealand		91 179 345
Cinsault, Waterkloof, Stellenbosch, South Africa		340
Pinot Noir 'Attitude', Pascal Jolivet, Loire, France		450
Cote de Nuits-Villages, Luis Jadot, Burgundy, France		640
Pinot Noir, Felton Road, Central Otago, New Zealand		650

» Medium to full body, well rounded and fruity

Merlot, Casillero del Diablo, Rapel Valley, Chile		56 110 210
Torres 'Iberico', Rioja DOCa, Spain		73 143 275
Merlot, Feudo Principi di Butera, Sicily, Italy		320
Rosso di Montalcino, Poggio San Paolo Rubio, Tuscany, Italy		370
Côtes du Rhône Rouge, Guigal, Rhône, France		450
Barbera D'Asti 'Montebruna', Braida, Piedmont, Italy		510
Merlot, Meerlust, Stellenbosch, South Africa		570
Châteauneuf-du-Pape, Clos de l'Oratoire, Rhône, France		595

Glass | Decanter | Bottle

» Medium to full body, complex and sophisticated

Cabernet Sauvignon, Nederburg, Paarl, South Africa		51 99 195
Barone Ricasoli, Chianti DOCG, Tuscany, Italy		66 129 255
Cabernet Sauvignon, Torres 'Gran Corona, Penedes, Spain		85 165 320
Chateau Eglise d'Armens, St-Emilion, Bordeaux, France		490
Bolgheri, Le Volte dell'Ornellaia, Tuscany, Italy		530
Barolo DOCG, Dezzani, Piedmont, Italy		550
Rioja Gran Reserva, Marques de Caceres, Rioja, Spain		590
Meerlust Rubicon, Stellenbosh, South Africa		600
Cabernet Sauvignon, Torres, 'Mas la Plana', Penedes, Spain		750
Amarone della Valpolicella, Costasera, Masi, Veneto, Italy		800
Brunello di Montalcino "Castelgiocondo", Frescobaldi, Italy		890
Gevrey-Chambertin, Joseph Drouhin, Burgundy, France		850
2004 Château Figeac, St-Emilion Grand Cru, Bordeaux, France		2100
1999 Château Trotanoy, Pomerol, Bordeaux, France		2950

» Full body, bold and spicy

Shiraz, Nederburg, Paarl, South Africa		56 110 210
Malbec, Familia Zuccardi, Mendoza, Argentina		61 120 235
Shiraz, St.Hallet 'Gamekeeper', Barossa Valley, Australia		73 143 280
Torres 'Celeste', Ribera del Duero, Spain		350
Pinotage, Kanonkop Estate, Stellenbosch, South Africa		385
Big Easy, Ernie ELS, Western Cape, South Africa		390
Syrah, Marques de Casa Concha, Maipo Valley, Chile		410
Malbec, Terrazas de los Andes, Mendoza, Argentina		485
The Chocolate Block, Boekenhoutskloof, Franschhoek		550
Torres 'Salmos', Priorat DOCa, Spain		550
Shiraz, "Woodcutters" Torbreck, Barossa Valley, Australia		580
The Gypsy, Ken Forrester, Stellenbosch, South Africa		690
Côte-Rôtie 'Brune et Blonde', Guigal, Rhone, France		740

Magnum Selection

Zonin, Prosecco DOC, Veneto, Italy	Bottle	450
Moet&Chandon Imperial, Champagne, France		1400
Château D'Esclans, Whispering Angel, Provence, France		650

Dessert Wine

Nederburg, Noble Late Harvest, Paarl, South Africa	Glass	40
Château Armajan des Ormes, Sautern, France		55
Chapoutier 'Terra Vinyas', Banyuls, France		62
Muscat de Beaumes de Venise, Paul Jaboulet, France		67
Pedro Ximenez, Solera Reserva, Emilio Lustau, Spain		44
Taylor's Tawny, Ten Years Old, Portugal		53

"Age appears best in four things: old wood to burn, old wine to drink, old friends to trust and old authors to read."

"A bottle of wine contains more philosophy than all the books in the world."

All prices inclusive of 10% Service Gratuity & 5% VAT



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