





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) (5) 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	95

mushroom & spinach, truffle carpaccio & Parmesan crisp

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 & mel	200g ted cheese	120	
Rib Meat Burger Braised beef rib meat, served wi & baked garlic Portobello mush		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

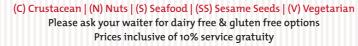
Skinless chicken breasts marinated in lemon & herb, Peri-Peri or BBQ, flame-grilled & served with creamy mash	
Stuffed Chicken Breast Smoked cheese stuffed chicken breast, truffle pesto, pickled girolles, Parmesan crisp, fried polenta & espelette pepper	125
Grilled Chicken Skewer Thigh fillets, marinated 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 veloutė 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) 65og 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













550

380 / 485

37

255



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	2000 / 3000 / 4000	220 / 250 / 280

South Africa-100 Day Grain-Fed Beef

	,		
Petite Fillet	125g *2 / 175g *2	175 / 205	

25 , 75	,,,	
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	
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

A selection of aged cheeses, dried fruits, quince paste, fresh fig, grapes & crackers

CONNOISSEURS CHOICE

Japanese Onini A5 wagyu sinoni	
Marble score of 10+ 250g	750
"From Ohmi Prefecture in Kyushu, we are proud to offer pure,	
Authentic, Japanese Wagyu".	
Served with wasahi hutter Ponzu sauce & grilled Engli mushrooms	

Japanese Hokkaido F1 Crossbred Waqyu Marble score 9+ 650 250g 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.

Grilled Tomahawk steak, then roasted in the oven to create the perfect meat-lover's steak. Served with your choice of side.

Châteaubriand 500g (serves two or 1 very hungry) 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.

Australian Angus (CAAB) 250 Day Gold Grain-Fed Beef T-Bone 520 (Serves 2 or 1 very hungry) Carved & served on a sizzling lava rock or served whole, with choice of your side & sauce

Waqyu 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 Marble score (4-5). Flame-grilled to your liking, served with your

Wild Mushroom Café-au-Lait

choice of mashed potato, chips or baked potato Connoisseur's Sauce

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

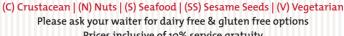
Barbeque Beef Short Ribs (Australia) Braised for 3 hours, then grilled with our home-made BBQ sauce. Served with chimichurri sauce & your choice mashed potato, chips or baked potato

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







190



WINE SELECTION

Champagne & Sparkling Glass | Bottle 61 290 Pongracz, Method Cap Classique, Stellenbosch 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

White Wine Glass | Decanter | Bottle

» Light to medium body, citrusy and refreshing

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, Rehingau, Germany	450

Rosé Wine Glass | Decanter | Bottle

False Bay, Stellenbosch, South Africa	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

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

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

Red Wine

2500

131 260 510
590
700

Glass | Decanter | Bottle

» 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 hody well rounded and fruity

" Medium to ruil 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-Pane Clos de l'Oratoire Rhône France	FOE

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



Glass | Decanter | Bottle

» Medium to full body, complex and sophistocated

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

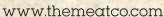
Shiraz, Nederburg, Paarl, South Africa	56 110 210
Malbec, Familia Zuccardi, Mendoza, Argentina	61 120 235
Shiraz, St.Hallet 'Gamekeeper', Barossa Valley, Australia	73 143 280
Torres 'Celeste', Ribera del Duero, Spain	350
Pinotage, Kanonkop Estate, Stellenbosch, South Africa	385
Big Easy, Ernie ELS, Western 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	Dottle

Magnum Selection **Bottle** Zonin, Prosecco DOC, Veneto, Italy 450 Moet&Chandon Imperial, Champagne, France 1400

Château D'Esclans, Whispering Angel, Provence, France

Dessert Wine	Glass
Nederburg, Noble Late Harvest, Paarl, South Africa	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

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





650



