

City Grill

STEAKHOUSE

- Daily Special -

**40% OFF ALL BURGERS
& GOURMET STEAKS**

*excluding premium burgers. 5pm till close.

Appetisers

SOUP OF THE DAY - 55

TEMPURA STYLE PRAWN - 98

Battered prawns served with a chilli sauce, wasabi mayo and mayonnaise.

BEEF BILTONG AND DRY SAUSAGE - 115

A plate of South Africa's best biltong and sausage.

CHICKEN WINGS - 95

Grilled with a sweet and sour basting.

BABY CALAMARI - 95

Grilled and topped with lemon butter.

CARPACCIO (Smoked Springbok) - 110

Drizzled with olive oil and Parmesan shavings.

BRUSCHETTA - 79

Toasted ciabatta, rubbed with garlic, topped with Mozzarella, cherry tomato and fresh basil, drizzled with EVO.

HALOUMI CHEESE - 79

Sautéed cheese with quince jelly.

HALF SPARE RIBS - 102

Tender cured ribs grilled and topped with a sweet and sour basting.

Salads

GREEK SALAD - 95

Topped with Feta cheese and calamata olives.

CAESAR SALAD - 85

Crisp lettuce, caesar dressing, croutons and shavings of Parmesan cheese.

CHICKEN CAESAR SALAD - 95

Crisp lettuce, croutons, shavings of Parmesan cheese topped with slices of chicken breast & caesar dressing.

Poultry

CHICKEN BREAST "CITY GRILL" - 105

Tender grilled chicken breast with mushroom sauce.

CHICKEN CORDON BLEU - 125

Thinly sliced smoked ham and Emmenthaler cheese enclosed in a lightly crumbed sautéed fried chicken breast and topped with a creamy cheese sauce.

Choose one of the following with your poultry above:

**SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO**

From the Grill

Please choose one of the following basting options:

A) Original South African BBQ basting

B) Olive oil, Lemon and Oregano basting

	250g	300g	500g	800g
RUMP	125	140		
SIRLOIN	125	140		
FILLET	197	228		
T - BONE			249	
RIB-EYE (off the bone)		228		
RIB-EYE (on the bone)			352	539

GRASS FED SIRLOIN 300g - 390

Our "GRASS FED BEEF" is sourced from carefully selected and certified Free Range South African farms.

KAROO LAMB CHOPS - 191

South African lamb – the pride of the Karoo.

MIXED GRILL ON A SKEWER - 200

South African boerewors (sausage), chops, steak, skewered grilled and served with an egg.

SPARE RIBS - 207

Tender cured ribs grilled and topped with a sweet and sour basting.

OXTAIL STEW (Seasonal) - 137

LAMB NECK CURRY / LEG CHOPS - 130

Typical South African curry served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.

Choose one of the following with your dishes above:

**SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO**

From the Sea

KINGKLIP - 200

Filleted, grilled with lemon butter served with savoury rice.

CALAMARI - 200

Whole tender grilled baby calamari from the Falkland Islands. Served with savoury rice.

PRAWNS - 5Q

Queen prawns (6 per portion) grilled and served with lemon butter sauce on savoury rice.

PRAWN CURRY - 190

Served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.

Burgers

Pure ground beef burger served with chips.

REGULAR - 99

CHEESE - 129

Topped with double-sliced Cheddar cheese.

HAWAIIAN - 139

Topped with grilled pineapple and cheese.

GUACAMOLE - 145

Topped with bacon, cheese and avocado sauce.

CHEESE AND BACON - 135

Topped with bacon and cheese.

CHICKEN - 120

Tender grilled chicken breast.

STEAK ROLL - 169

150g pure steak.

VEGAN BURGER - 149

"Beyond meat" burger, topped with tomato, onion and guacamole sauce.

Premium Burgers

Pure ground beef burger served with chips.

BLACK ANGUS BURGER* - 149

100% Black Angus Beef. Served on a charcoal brioche roll, with double cheese. * Subject to availability.

WAGYU BURGER* - 169

100% Wagyu Beef. Served on a brioche roll, with double cheese. * Subject to availability.

Gourmet Steaks

HALOUMI AND AVOCADO STEAK - 295

Lazy-aged sirloin – grilled, then sautéed with grilled Haloumi cheese and sliced avocado. Topped with a mild cheese sauce.

STEAK DIANE - 295

Tender delicately flavoured grilled fillet served on toasted French baguette and topped with a mushroom, garlic, red wine, cognac and cream sauce.

CHATEAUBRIAND - 299

Fillet flambèed with brandy. Served with a Bèarnaise sauce.

Dry Aged Steaks

T-BONE - 395

RIB-EYE - 495

Wagyu

SIRLOIN 300G or RIB EYE 300G - 895.00

Choose one of the following with your burger or steak above:

**SAVOURY RICE OR FRENCH FRIES
OR MASHED POTATO**

Sauces

PEPPER, CHEESE, MUSHROOM - 29

GARLIC BUTTER - 25

Venison

We only use top quality "fan fillet" for our ostrich dishes. Venison subject to availability.

OSTRICH FILLET KEBAB - 285

Cubes of ostrich skewered with onion and green peppers, grilled and topped with a creamy green peppercorn sauce.

OSTRICH FILLET STEAK - 295

Marinated in orange juice, soya sauce and ginger.

SPRINGBOK - 295

Sautéed and topped with a rosemary and quince sauce.

GIANT GRILLED

MIXED VENISON SKEWER - 399

Crocodile, ostrich, warthog, springbok, home-made venison sausage, red bell peppers and dried fruit skewered and grilled with a quince-jelly sauce.

Vegetarian

VEGETARIAN PLATTER - 102

Selection of baked Feta cheese parcels in phyllo pastry, fried onion rings, mashed potato, stuffed mushrooms, creamed spinach and mixed vegetables.

Side Orders

VEG OF THE DAY (Roasted) - 35

SAUTÉED MUSHROOMS - 35

CREAMED SPINACH - 35

Served in a phyllo pastry basket, topped with Feta cheese.

FRIED ONION RINGS (For two) - 49

PLATE OF FRENCH FRIES - 35

Kiddies Menu

Under 12 years old.

HAMBURGER AND FRENCH FRIES - 65

HOT DOG AND FRENCH FRIES - 55

Desserts

CRÈME BRULÉE - 79

ICE CREAM AND CHOCOLATE SAUCE - 59

NOUGAT ICE CREAM - 85

BAR-ONE CHOCOLATE CHEESECAKE - 90

CAPE BRANDY PUDDING - 90

Traditional home-made pudding with dates and nuts, served warm with ice cream.