

# City Grill

## STEAKHOUSE

## 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.

### STARTER SPARE RIBS - 109

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	139	157		
SIRLOIN	139	157		
FILLET	208	239		
T - BONE			262	
RIB-EYE (off the bone)		241		
RIB-EYE (on the bone)			366	556

### GRASS FED SIRLOIN 300g - 399

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

### KAROO LAMB CHOPS - 234

South African lamb – the pride of the Karoo.

### MIXED GRILL ON A SKEWER - 210

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

### SPARE RIBS - 229

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

### OXTAIL STEW (Seasonal) - 149

### LAMB NECK CURRY / LEG CHOPS - 149

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 - 299**

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

**STEAK DIANE - 299**

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 - 399**

**RIB-EYE - 499**

# Wagyu

**SIRLOIN 300G or RIB EYE 300G - 905**

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.