



A South African grill experience

We are known for our traditional South African dishes with various venison options and beautifully matured beef steak.

Our dishes are drenched in African spirit and kept traditional with choices like oxtail stew and ostrich fillet steak. You will see that all our traditional South African dishes are highlighted with our national flag to indicate its South African heritage and for you to try it out. Our extensive menu means our service ambassadors are well-trained.

We also have a sommelier on hand, to assist with wine recommendations and food pairing from our fantastic vintage wine selection.



VAT included. All major credit cards welcome.
No cheques accepted. Service charge not included.
A 10% service charge will be added for parties of 6 people or more.

Traditional South African delicacies

To South Africans food is far more than sustenance. Our love of all things is surpassed only by our passion for sport. Here is a quick look at some of the South African venison delicacies.



SPRINGBOK

Well-known in rugby-playing nations, this small antelope has an uncanny ability to leap over twice its own height into the air – hence the “spring” in its name. One of the true icons of South African culture. A tender and deeply flavourful meat.



ZEBRA

Zebras are African equines with distinctive black-and-white striped coats. The meat is a beautiful deep red colour offering a delicious subtle game flavour. Zebra meat is also low in fat, low in cholesterol and high in protein.



OSTRICH

If this gawky bird could talk it would probably lament its inability to fly away. South Africans have long been aware of the ostrich’s many uses – from leather boas to ornate oversized eggs, there isn’t a part of the ostrich that can’t be used. It also makes for excellent and healthy eating.



CROCODILE

Many rural Africans refuse to eat crocodile because its friends can eat you back. If you’re not going near any crocodile-infested rivers, however, it is probably quite safe to order crocodile, and the meat makes a very interesting and tasty meal.



WARTHOG

In South Africa, this wild pig is also known as a Vlakvark or Bosvark (Bushpig). On the surface, warthogs are not a pretty sight, but they offer living proof that beauty is only skin deep. Look past their coarse-haired exterior and you’ll discover their true talent – they make for excellent eating.



TRADITIONAL DISHES

Dishes marked with our National Flag are Traditional South African Dishes.



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Smoked
Springbok
Carpaccio

Appetisers

TEMPURA STYLE PRAWN - 149

Battered prawns served with a chilli sauce.

CHICKEN WINGS - 139

Grilled with a sweet and sour basting.

BABY CALAMARI - 149

Grilled and topped with lemon butter.

CARPACCIO (Smoked Springbok) - 155

Drizzled with olive oil and Parmesan shavings.

BRUSCHETTA - 115

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

HALOUMI CHEESE - 129

Sautéed Cypriot cheese with Quince jelly.

BEEF SKEWER - 156

Tender Beef grilled and served with chips.

Salads

GREEK SALAD - 119

Topped with Feta cheese and calamata olives.

CAESAR SALAD - 145

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

CHICKEN CAESAR SALAD - 165

Crisp lettuce, Caesar dressing croutons, egg and shavings of Parmesan cheese

HALOUMI AND AVOCADO SALAD - 135

Grilled Haloumi cheese on crisp lettuce, croutons, baby tomatoes.

CRAB SALAD - 169

A refreshing combination of sliced veg and salad mixed with blue crab and a creamy mayo and lemon dressing.

WE DO NOT USE SYNTHETIC/MOCK CRAB IN ANY OF OUR DISHES.

From the Sea

SOLE GRILLED (WHEN AVAILABLE) - SQ

2 East Coast Soles served with lemon butter sauce and french fries.

CALAMARI - 315

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

KINGKLIP - 380

Filleted, grilled with lemon butter and served with savoury rice.

PRAWNS - 370

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

PRAWNS TIGER - SQ

(5 per portion) Grilled with lemon butter and served on a bed of rice.

PRAWN CURRY - 299

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

SEAFOOD PLATTER - 485

Filleted kingklip, six prawns and whole tender baby calamari, grilled with lemon butter and served with savoury rice.



Calamari



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Steak
Diane

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	295	352		
SIRLOIN	299	352		
FILLET	399	440		
T-BONE			399	
RIB-EYE (on the bone)			699	950
RIB-EYE (off the bone)*			460	

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO

PLEASE ASK SHOULD YOU REQUIRE US TO CUT LARGER STEAKS FOR YOU.

» KAROO LAMB CHOPS - 395

South African lamb – the pride of the Karoo.

» MIXED GRILL ON A SKEWER - 395

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

» SPARE RIBS - 399

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

» OXTAIL STEW* - 357

» LAMB CURRY - 295

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

Dry Aged Beef

Our "DRY AGED BEEF" is aged to perfection in our state of the art "DRY AGING UNIT". This process adds great flavour and texture to our carefully selected premium steaks.

T-BONE* - STARTS FROM 469

RIB-EYE (on the bone)* - STARTS FROM 699

Please ask your waiter for more information.

Choose one of the following with your dishes above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO

Wagyu Beef

Our South African Wagyu beef is carefully selected and cooked to perfection.

SIRLOIN / RIB-EYE 300g* - 1095/1210

This dish is served with any of our side dishes at no extra cost.

Please note either Sirloin or Ribeye will be available. Please ask your waiter about this option.

Gourmet Steaks

HALOUMI AND AVOCADO STEAK - 395

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

STEAK DIANE - 470

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

CHATEAUBRIAND - 470

Fillet flambéed with brandy. Served with a Bèarnaise sauce.

Choose one of the following with your gourmet steaks above:

SAVOURY RICE OR FRENCH FRIES OR MASHED POTATO



We specialise in only the best SAMIC/NDA-certified grain-fed South African Beef. All steaks are flame grilled to order. We will cut giant steaks on request.

Venison

- In traditional South African style

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

☒ OSTRICH FILLET KEBAB - 365

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

☒ OSTRICH FILLET STEAK - 390

Marinated in orange juice, soya sauce and ginger.

☒ SPRINGBOK - 370

Sautéed and topped with a rosemary and quince sauce.

☒ WARTHOG - 370

Cubes of warthog and fresh peppers, skewered, grilled and topped with a creamy mushroom and quince-jelly sauce.

☒ ZEBRA - 370

Sautéed and topped with a lemon and honey sauce.

☒ CROCODILE - SQ

Cubes of crocodile, onion and fresh peppers, skewered, grilled and topped with a delicate green peppercorn sauce.

☒ GIANT GRILLED MIXED VENISON SKEWER - 499

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

Choose one of the following with your venison above:

FRENCH FRIES OR MASHED POTATO

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Please note that venison should not be cooked more than medium otherwise it tends to be tough.

All the above venison selections are subject to availability due to strict laws regarding hunting season.

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Giant Grilled Mixed Venison Skewer





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Haloumi and Avocado Steak

Burgers - Pure ground beef burger served with chips.

REGULAR - 149

CHEESE - 169
Topped with cheddar cheese.

HAWAIIAN - 179
Topped with grilled pineapple and cheese.

CHEESE AND BACON - 189
Topped with bacon and cheese.

STEAK ROLL - 189
150g pure steak.

GUACAMOLE - 189
Topped with bacon, cheese and
avocado sauce.

CHICKEN - 169
Tender grilled chicken breast.

Premium Burgers - Pure ground beef burger served with chips.

BLACK ANGUS BURGER* - 225
100% Black Angus Beef.
Served on a brioche roll, with cheese.

WAGYU BURGER* - 235
100% Wagyu Beef.
Served on a brioche roll, with cheese.

** Subject to availability.*

Poultry

CHICKEN BREAST "CITY GRILL" - 185
Tender grilled chicken breast with mushroom sauce.

CHICKEN CORDON BLEU - 205
Thinly sliced smoked ham and Emmentaler 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**

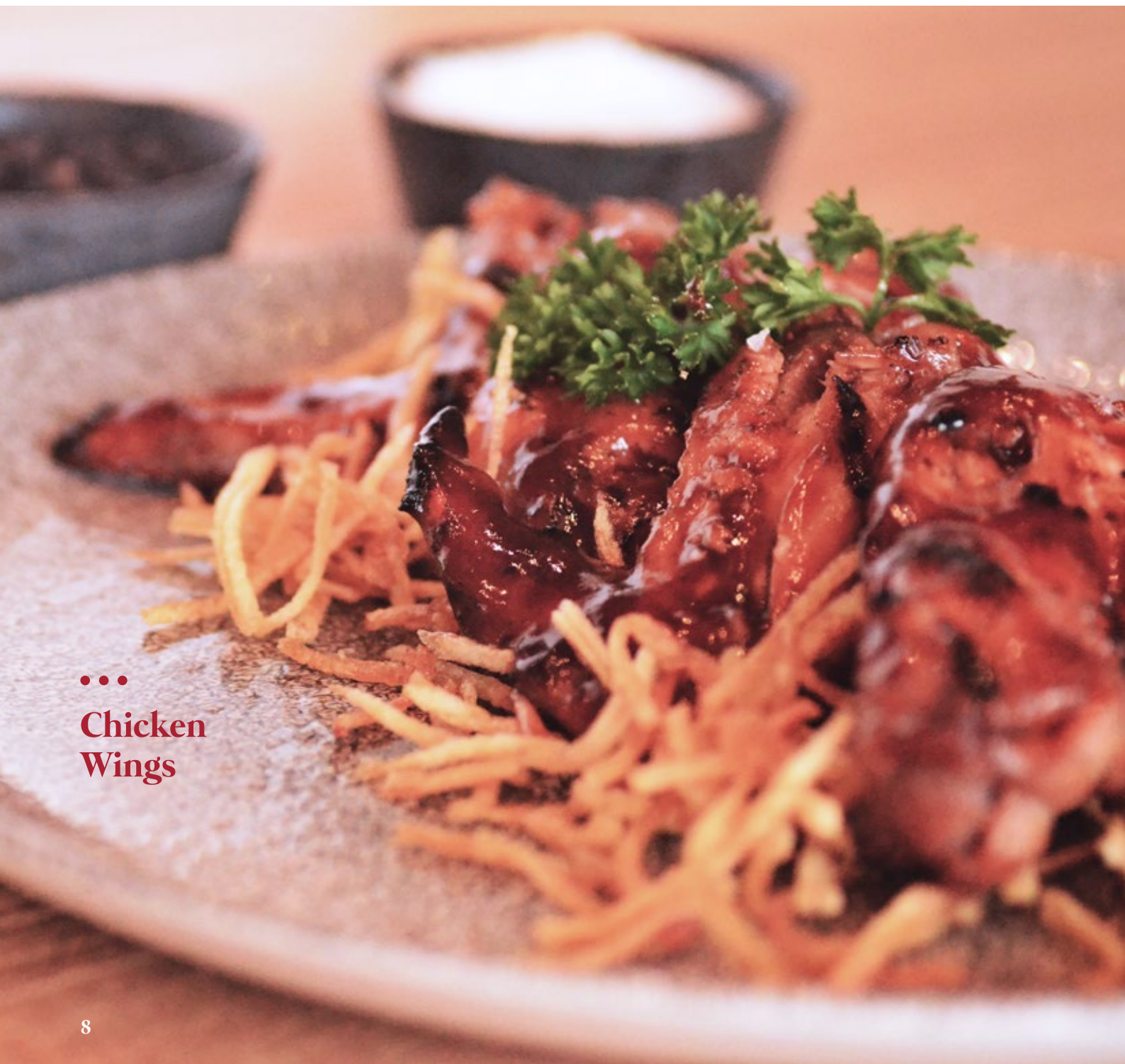
Vegetarian

VEGETARIAN PLATTER - 189
Shallow fried haloumi cheese, fried onion rings, mashed potato, creamed spinach and mixed vegetables.

VEGETARIAN BURGER - 210
Vegetarian burger served with a side of french fries.

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**Chicken
Wings**





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Prawns

Kiddies Menu

Under 12 years old.

HAMBURGER AND FRENCH FRIES - 79

HOT DOG AND FRENCH FRIES - 69

Sauces

PEPPER, CHEESE,
PERI-PERI , MUSHROOM - 49

GARLIC BUTTER - 40

Side Orders

VEG OF THE DAY (Roasted) - 59

SAUTÉED MUSHROOMS - 65

CREAMED SPINACH - 55

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

FRIED ONION RINGS (For two) - 59

PLATE OF FRENCH FRIES - 55

Desserts

CRÈME BRULÉE - 115

VANILLA ICE CREAM - 85

Vanilla Pod ice cream served with chocolate sauce.

NOUGAT ICE CREAM (Semi-freddo) - 129

A slice of nougat ice cream topped with fresh home-made nougat.

🍷 **BAR-ONE CHOCOLATE CHEESECAKE - 135**
Home-made, American style cheesecake.

🍷 **CAPE BRANDY PUDDING - 105**
Traditional home-made pudding with dates and nuts, served warm with ice cream.

Beverages

FILTER - 45

ESPRESSO - 45

CAPPUCCINO - 45

HOT WATER, LEMON AND HONEY - 20

IRISH (with Jameson Whiskey) - 79

KAHLUA COFFEE - 79

DOM PEDRO - 79

SHAKES

	Regular	Double Thick
Strawberry	69	89
Chocolate	69	89

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Bar-One Chocolate Cheesecake

