THE GRILL ROOM

TASTE RIBS — *R 380*
Our famous pork loin ribs, marinated in our homemade sauce. Served with fries or a side of your choice (half portion 200)

TOMAHAWK FIORENTINA — *R 320*
600g Wet-aged prime tomahawk rib eye steak. Rubbed in olive oil, cracked pepper and Himalayan salt. Served on the bone with rustic chips

FILLET STEAK — *R 180*
A delectable 200g choice. Aged for a minimum of 28 days. BBQ Basted or rubbed in extra virgin olive oil, cracked pepper and Himalayan salt. Served with a side of your choice

RUMP STEAK — *R 185*
300g Aged for a minimum of 28 days. BBQ basted or rubbed in extra virgin olive oil, Himalayan salt and black pepper. Served with a side of your choice. Grilled the way you prefer

LAMB CHOPS — *R 260*
Succulent Karoo free range chops (4 x 100g), basted or rubbed in olive oil, cracked pepper and Himalayan salt. Served with a delicious mash or a side of your choice

PARMESAN-CRUSTED CHICKEN — *R 145*
Chicken breasts coated in panko crumbs, mixed herbs and Parmesan, pan-fried until golden brown. Crispy on the outside, juicy on the inside
Served with a sauce and side dish of your choice

FULL CHICKEN — *R 209*
Full Portuguese style chicken, grilled in your choice of either peri-peri, BBQ or lemon and herb sauce. Served with chips and 4 rolls ***(half portion 120)***

ADD ON - SIDE ORDERS + 50
Mash, Fries, Pan-fried Mushrooms*, Creamed Spinach, Butternut,
Oven-roasted Vegetables, Side Greek Salad

SEAFOOD

FISH AND CHIPS — *R 135*
Classic deep water hake served with chips and tartare sauce

CALAMARI — *R 179*
Grilled Cajun-style or fried calamari tubes and heads with savoury rice and chips

QUEEN PRAWNS — *8 | R 200* / *12 | R 290*
Grilled in either lemon butter, garlic butter or home-made peri-peri sauce, served with your choice of sides

KINGKLIP CURRY — *R 255*
Kingklip fillets simmered in fresh ginger, onion, garlic, chilli and tamarind
Served with fragrant basmati rice

TERIYAKI SALMON — *R 275*
Seared salmon fillet marinated in a sweet and savoury teriyaki sauce and topped with sesame seeds on a bed of rice and sautéed green beans

BURGERS & BUNS

BEEF BURGER — *R 99*
Home-made 100% thick beef burger (200g), served with fries

CHEESE BURGER — *R 125*
Home-made 100% thick beef burger (200g), cheese, served with fries

BACON AND CHEESE BURGER — *R 140*
100% beef burger (200g) with bacon and cheese, served with fries

LITE BURGER — *R 95*
100% beef burger (200g) served on a bed of lettuce with mushroom sides (no bun)

LAMB BURGER — *R 120*
Spicy lamb patty, with lettuce with onions and tomato

CHICKEN BURGER — *R 120*
Panko crumbed chicken, fresh slaw, mayo served with fries

VEGAN BURGER — *R 128*
Vegan burger, with sweet chilli, white onion, lettuce, tomato, mushrooms and tzatziki

PREGO ROLL — *R 110*
Delicious and succulent peri-basted steak stacked on a Portuguese roll served with fries (also available in chicken)

PLATTERS & BOARDS

CENTRO — *R 185*
Wors, meatballs, samoosas, steak strips, onion rings, chips (serves 1-2)

CASA — *R 195*
Cheese grillers, wors, russian, chicken strips, onion rings, chips and a dip (serves 1-2)

CICCHETTI — *R 225*
Wings, chicken strips, chicken skewers, samoosas, onion rings, chips (serves 1-2)

LA FAMIGLIA — *R 720*
Ribs, wings, meatballs, chicken strips, chorizo, samoosas, chips (serves 4-6)

LA VIDA LOCA — *R 695*
12 Grilled queen prawns, full chicken, grilled calamari, garden salad, chips, rice and rolls. (serves 4-6)

MEDITTERANEAN PLATTER — *R 480*
Salami, ham and chorizo alongside a selection of cheeses, served with bruschetta, hummus and marinated olives. (serves 2-4)

SHISA NYAMA — *R 480*
There is no better way to experience South African culture. Half a kilogram of boerewors, 2 x chuck Steak and 6 x full chicken wings. Served with traditional pap, sous, salsa, and spinach (serves 2- 4) – no substitutions

SPECIALITY DISHES

★ **LAMB CURRY** — *R 165*
Our signature spicy lamb curry with potatoes. Accompanied by rice, sambals and a side green salad

★ **CHICKPEA AND POTATO CURRY** — *R 129*
Creamy chickpea with soft potato cubes. Served with fragrant basmati rice and side sambals

★ **LAMB SHANK** — *R 265*
Tender, slow-roasted lamb shank and reduced in a deep red wine and vegetable jus. Served with a delicious mash. (prep. time 40mins)

★ **HARDBODY CHICKEN** — *R 175*
Traditional free range chicken cooked in spices, served with pap or rice, spinach and side salsa

DESSERT

CAKE SELECTION — *R 65*
Ask your waiter about our selection of cakes

CRÈME BRULEE — *R 68*
Creamy and baked with a brittle top of melted sugar

CHOCOLATE BROWNIE — *R 75*
Sticky chocolate brownie served with ice or whipped cream

TIRAMISU — *R 75*
Coffee and cocoa flavoured Italian dessert classic

MILK TART — *R 67*
Baked delight with fresh milk, cinnamon and sugar

VEGETARIAN — VEGAN