

VLEISHUYS



BREAKFAST

Boere Goud (Pap & Kaiings) 55
Traditional South African Pap served with crispy Kaiings.
A golden start to your day.

Scotch Eggs Royale 120
Two soft boiled eggs wrapped in seasoned pork mince,
crumbed & deep fried, served with sautéed wild mushrooms
& tomato relish, drizzled with wholegrain mustard aioli
& micro greens.

Hashbrown Benedict
Hashbrowns topped with poached eggs & hollandaise sauce.
Options:

Bacon	110
Wilted spinach & feta	110
Smoked salmon, avo & capers	130

Gourmet Toast (Ciabatta/Sourdough/Rye)
Mr Robot 80
Red pepper pesto, sliced avo & micro greens.
Optional egg of your choice. +9

Flaming livers 99
Creamy spicy chicken livers, topped with an egg.

Mediterranean 120
Olive tapenade spread, anchovies, feta, heirloom tomatoes
& fresh rocket.
Optional poached egg. +9

The Fun Guy 100
Sautéed exotic mushrooms, cream cheese, crispy sage
& nutty burnt butter.
Optional egg of your choice. +9

French Toast Favorites
Golden sourdough French toast
Options:

Bacon & syrup	85
Fresh berries, berry coulis & vanilla cream cheese.	90

Bun on the Run
Brioche bun filled with crispy bacon, fried egg, hashbrown,
grilled onions, honey mustard mayo & micro greens. 65
Optional 200g beef patty. +45

BREAKFAST

BURGERS

(BRIOCHE BURGERS SERVED WITH SHOESTRING FRIES)

The Not So Classic Cheese 200g Beef patty, mature cheddar, onion marmalade & micro greens.	120
The Golden Rooster Grilled chicken breast, avo, creamy feta sauce & micro greens.	110
Fire Burger 200g Beef patty, mature cheddar, jalapeños, spicy mayo & micro greens.	130
The Full Monty 200g Beef patty, ham, roast beef shavings, mozzarella, pickles, honey mustard mayo & micro greens.	160
Sliders (For those who can't decide) Any 3 excluding The Full Monty.	130

BOARDS

(PLANKIES)

Charcuterie board Fresh ciabatta & sourdough, farm butter, red pepper pesto, onion marmalade, roast beef shavings, gypsy ham, salami, mature cheddar, mozzarella, brie, preserved figs & pickles. Perfect with a bottle of wine & friends for a good time.	295
Beef Carpaccio Pepper crusted fillet carpaccio, parmesan shavings, deep fried capers, wild rocket & balsamic glaze. Served with ciabatta crostini.	120
Steak Plankie (sharing 3-4) Perfectly grilled rump tail (600g), sliced & topped with chimichurri, served with honey glazed carrots, wild rocket salad (light vinaigrette, parmesan shavings, heirloom tomatoes) & hasselback potatoes.	550

PIZZAS

The Red Rooster Roasted chicken, feta, olives, red pepper pesto & fresh basil.	130
Brie Mine Biltong slices, brie, caramelized onions, roasted cherry tomatoes, balsamic reduction drizzle & fresh rocket.	160
The Steakhouse Classic Roast beef shavings, sautéed mushrooms, onions, mozzarella & a light creamy peppercorn sauce.	155
Caprese Roasted cherry tomatoes, basil pesto, fresh basil, balsamic reduction & fresh cracked black pepper.	120
The Country Club Roasted chicken, crispy bacon bits, mozzarella, caramelized onions, avo & fresh rocket.	100
Siciliana Anchovies, olive tapenade, deep fried capers & fresh rocket.	135

SALADS

Timeless Greek Tomato wedges, red onions, cucumber, green pepper, olives, feta, olive oil & oregano sprinkle.	90
Steak and Avo 150g Rump steak slices, avo, roasted peppers, red onions, cucumber ribbons, parmesan shavings & chimichurri dressing on a bed of rocket & baby spinach.	150
Roast Chicken Salad Shredded roast chicken, crispy bacon bits, sliced boiled egg, cherry tomatoes, red onion, cucumber ribbons & creamy feta dressing on a bed of fresh greens.	120
Smoked Salmon Smoked salmon, avo, cucumber ribbons, dollops of lemon cream cheese, red onions & deep fried crispy capers on a bed of rocket.	160

SIGNATURE DISHES

Bone Marrow Rump 220
250g Rump served with roasted bone marrow, chimichurri, roasted hasselback potato & chargrilled corn.

Trinchado 170
Classic spicy rump trinchado served with parmesan mash.

Deconstructed Carpetbagger 275
Sliced 250g fillet steak topped with a mussel anchovy crème served with roasted seasonal vegetables & charred lemon wedge.

Whole Baby Chicken 185
Lemon & herb or peri peri spring chicken roasted in the pizza oven, served with a hasselback potato / brioche bun & side garden salad.

Chicken Schnitzel 115
Classic chicken schnitzel served with a side & sauce of your choice.

Kingklip 290
Pan seared lemon & herb kingklip (250-280g) topped with a creamy lemon caper sauce, served with a vegetable medley of tender stem broccoli, grilled rainbow carrots & a side of crushed potatoes.

CHOOSE YOUR MEAT, SIDE & SAUCE

Meat:	Rump 250g	140
	Rump 350g	195
	Fillet 250g	210
	Fillet 350g	295
	Ribeye 300g	290
	T-bone 500g	195

21 Day Aged T-bone SQ
21 Day Aged Rump SQ

Your waiter will present you with our butcher's cuts to choose from.

Plain Salted | BBQ Basted | Lemon Garlic Butter | Lemon Pepper Butter

Sides:	Braaibroodjie (cheese, tomato & onion marmalade)	45
	Parmesan mash	35
	Side salad	40
	Shoestring fries	35
	Hasselback potato	35
	Roasted seasonal veg	40

Sauce:		40
	Classic cheese	
	Peppercorn	
	Brandy mushroom	
	Chimichurri	
	Red wine bone marrow	
	Garlic butter	
	Creamy wholegrain mustard	

SIGNATURE DISHES

LITTLE ONES

Small breakfast (egg, bacon & toast)	40
Small margherita pizza	50
Optional ham	+15
Toasted ham & cheese with chips	50
Two cheese burger sliders with chips	85
Chicken strips & chips	65
Ice cream with an Oreo crumble	25

DESSERTS

Cake of the day	65
Pavlova to share	230
Crispy Meringue topped with fresh whipped cream, seasonal fruits & a berry coulis drizzle. Perfect for 4.	
Cookies and ice cream	70
Delicious gooey centered cookies served with vanilla ice cream.	
Margarita cheesecake	100
Fridge cheesecake, made with lime & Olmeca Blanco tequila with a biscuit base, served in a margarita glass.	

DESSERTS & LITTLE ONES

DRINKS

ON TAP

Castle Lite 500ml	50
Castle Lite 300ml	35
Stella Artois 500ml	55
Stella Artois 300ml	35
Gin	55

BEERS

Castle Lite	35
Castle Lager	35
Black Label	35
Corona	45
Flying Fish Lemon	38
Windhoek Draught	50
Heineken	45
Guinness	60

CIDERS / COOLERS

Brutal Fruit Ruby Apple	35
Hunters Dry	40
Hunters Gold	40
Red Square Energizer	55
Savanna Dry	42
Savanna Light	42

DESIGNATED DRIVER

Corona Non Alc	45
Heineken 0.0	45
Savanna Alc Free	42

BRANDY

Klipdrift Premium	28
Richelieu	22
KWV 5yr	28
Aguardente 1920	36

RUM

Captain Morgan Dark Rum	22
Captain Morgan Spiced Gold	22

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Beefeater Original	30
Beefeater Pink	30
Tanqueray London Dry	32
Bombay Sapphire	38
Bloedlemoen Original	42

VODKA

Smirnoff 1818	22
Absolut	30

WHISKEY

Jameson Irish Whiskey	38
Jameson Triple Cask	42
Jameson Select Reserve	50
Johnnie Walker Red	32
Johnnie Walker Black	38
Johnnie Walker Blue	250
Glenfiddich 12yr	65

SHOOTERS / LIQUEURS

Amarula	25
Frangelico	28
Limoncello	30
Kahlua	28
Jagermeister	32
Olmeca Reposado	32
Olmeca Blanco	32
Ponchos Coffee	32
Strawberry Lips	20
Tang Sour Apple	20
Lupini Black	25

COLD DRINKS / MIXERS

Coke	30
Coke Zero	30
Coke Light	30
Sprite	30
Sprite Zero	30
Fanta Orange	30
Crème Soda	30
Appletiser	40
Grapetiser	40

Water 500ml	
Still	30
Sparkling	30

Ice teas	
Lipton Peach	35
Lipton Lemon	35

Tomato Cocktail	60
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Sir Juice	40
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Red Bull Original	50
Red Bull Sugar Free	50
Red Bull Apricot	50

Fitch and Leedes	
Indian Tonic	30
Indian Tonic Sugar Free	30
Pink Tonic	30
Soda Water	30
Dry Lemon	30
Ginger Ale	30
Lemonade	30

Cordials	
Passion Fruit	6
Kola Tonic	6
Lime	6

HOT DRINKS

Espresso	25
Espresso Double	28
Cappuccino	34
Flat White	38
Americano	30
Americano Double	34
Latte	38

SET MENU

12-4PM | MONDAY-FRIDAY | R270

CHOOSE EITHER A STARTER & MAIN, OR MAIN & DESSERT.

Served with either a soft drink, draught or glass of house wine.

STARTERS

Fiery Chicken Livers

Creamy spicy chicken livers served with crusty ciabatta bread.

Scotch Eggs

Served on a bed of rocket, drizzled with a wholegrain mustard aioli.

Caprese Salad

Mozzarella, heirloom tomatoes & fresh basil, drizzled with olive oil & balsamic glaze.

Mini Charcuterie

Salami, brie, pickles & tomato chili jam served with ciabatta crostini.

Roasted Butternut Salad

Roasted butternut, rocket, feta & toasted pumpkin seeds, drizzled with a balsamic glaze.

MAINS

Whole Baby Chicken

Lemon & herb or peri peri spring chicken roasted in the pizza oven, served with hasselback potato/ brioche bun & side garden salad.

Trinchado

Classic spicy rump trinchado served with parmesan mash.

Steak & Avo Salad

150g Rump steak slices, avo, roasted peppers, red onions, cucumber ribbons, parmesan shavings & chimichurri dressing on a bed of rocket & baby spinach.

The Country Club

Roasted chicken, crispy bacon bits, mozzarella, caramelized onions, avo & fresh rocket.

Cheesy Bacon Burger

200g Beef Patty, crispy bacon, mature cheddar, onion marmalade & micro greens.

DESSERTS

Cake of the day

Cookies & Ice Cream

Margarita Cheesecake

*If you have any allergies or dietary requirements, please let your waiter know.

SET MENU