



Mains

Seafood Paella 165

A mixture of seafood & yellow rice .Chorizo for extra flavour optional.

Beef Medallions 175

'A' grade beef fillet Medallions grilled and dressed with green peppercorn sauce.

Homemade Frikkadel 120

Homemade Meat balls, with coriander, garlic & lemon zest. Served with mash or savory basmati rice

Karoo Lamb Shank 180

Slowly oven cooked, Karoo lamb shank, in red wine, garlic, rosemary marinade. Served with potato mash & seasonal vegetables

Wood Smoked Picanha 300g /165

Brazilian cut Rump steak, wood smoked then pan-fried. Served with a side of your choice

Amazing Sticky Spare Ribs 400g 165

Created by our Head Chef and Basted in our own secret sticky finger licking sauce

Pot-roasted Chicken & Vegetable Pie 98

Old fashioned chicken pot roasted deboned, skinless & vegetables (celery, carrot, and leek) pie. Served with a side salad.

Spinach, Leek, Dill & Feta Pie 90

Served with a side salad

Mushroom, Caramelized Onion & Thyme in a Puff Pastry Pie 90

Served with a side salad

Beef Bobotie 105

An old-fashioned South African dish, lean beef mince meat with a hint of mild curry spice served with traditional yellow rice, sambals & Mrs. Ball's chutney on the side

Grilled Chicken Breast with our la Petite Sauce

with Risotto: Arborio rice & Mushrooms simmered in vegetable stock & white wine with herbs & spices & a touch of parmesan cheese 125

With Salad or Chips 115

SPECIALTY DISHES

Please Note: All our Specialty Dishes created by the Head Chef will be available on a Black Board displayed and explained at your table

Kindly note 10% gratuity added to your bill 😊

Our sincere apologies for not accepting DINERS CLUB CARDS

Manager or Head Chef not able to handle your query? Please Kindly call me Juhan the owner at any time from our hotline telephone available in the Restaurant

*Bon
Appétit*