

Chaplin's Grill

Starters

Soup of the Day 	65
Beef Carpaccio served with Rocket, Parmesan, Olive Oil & fresh Lemon 	87
Chicken Livers pan-fried in our spicy secret Sauce	69
Sauteed Lamb Kidneys on Potato and Baby Marrow Rösti with mustard and thyme	72
Trinchado - Beef Cubes in our Trinchado Sauce served with our House Bread	79
Macau Duck Spring Roll - House Favourite with Sweet Chilli Sauce 	69
Line-Fish Cakes with Asian Love Sauce (Soy, Ginger, Sesame, Garlic, Mint & Plum Sauce)	72
Cherry Tomato Tartlet - Drizzled with Balsamic Reduction 	67

Salad

Crisp Chaplin's Salad - with fresh Herb-Mustard Vinaigrette with Feta  	79
Caprese Salad - Layers of sliced Tomato, Mozzarella & Basil, drizzled with Olive Oil 	
Pear and Blue Cheese Salad  	85


Gourmet Burgers - 150g

Flame Grilled with our Home-made Basting served on a lightly toasted Sesame Bun with Lettuce, Tomato, deep fried Onion Rings, pickled Cucumber & Fries

Classic Pure Beef Burger - Original Unadulterated Favourite	77
Crispy Streaky Bacon / Blue Cheeseburger - For the distinguished taste buds 	94
Avocado / Crispy Streaky Bacon Burger - For the distinguished taste buds 	99
Cheddar melt Burger - Loved by young and old alike - with either grated Cheese or Cheese Sauce	84
Doubled up - extra patty	36
Beef or Chicken Prego Roll with fries	97

Chaplin's Favourite Dishes


Unless otherwise stipulated, our Mains are served with a choice of Chips, baked Potato, Mash, Rice, Pap, Spinach & Butternut or a Side Salad.

Three Hand cut Primal cuts of Prime Beef - Fillet, Sirloin and Rump includes sides and sauces	75 / 100g
Fillet Steak Diane 200g - Mushroom Sauce with Worchester Sauce, Chives and flamed at the table 	235
Steak au Poivre - served with Fries 300g	189
Rump Café de Paris butter 300g	185
Lisa's Fillet Cubes - Pan fried in Olive Oil with a Side of Choice 	175
Slow cooked Oxtail in a Tomato-Herb Sauce on Mash 	245
Trinchado - Aged Steak Cubes with our Trinchado Sauce with a Side of Choice	149
Grilled Lamb Cutlets – marinated with garlic & herb	219
Braised Duck Legs on a bed of Mash with Orange-Thyme Sauce	189
Grilled Free-Range Baby Chicken - marinated in Olive Oil, Lemon Juice & Garlic Mild to Hot 	159
Succulent Half Rack Spareribs with our famous Basting	189
Atlantic Salmon lightly pan-fried on crunchy sautéed seasonal Vegetables	219
Salt & Pepper Baby Calamari with Sriracha Mayo	165
Prawn Curry – medium shelled Prawns in mild Curry Sauce with Basmati Rice	195

Sauces

Creamy Black Pepper	Dijon Mustard	Chimichurri	30
Mushroom	Blue Cheese	Cheddar	
Trio of Sauces - choices from above			39
Cumberland			39
Béarnaise			45



Chalmar Beef is Pasture reared & Grain fed - The Ultimate in Beef 

CUT to Order











Rump / Sirloin (Wet Aged)	200g	135
	300g	179
Fillet (Wet Aged)	200g	198
	300g	275
Ribeye (Wet Aged)	300g	245
T-Bone (Dry Aged)	500g	270
	700g	345
Wing Rib (Dry Aged on the bone)	500g	280
	700g	369

Rare	Medium Rare	Medium	Medium Well	Well done
Red & Bloody	Red & Some Blood	Pink & No Blood	Light Pink & No Blood	Grey & No Blood

All cuts are grilled with a Rub, Black Pepper, Coarse Salt, Herb Butter or Plain Beef is aged for a minimum of 24 days please confirm with your server

Chalmar Beef is Halal 
Prices on the website are a guideline.

Sides

Side Salad 	35
Chopped Tomato & Onion 	38
French Fries / Chaplin's Shoestring 	32
Baked Potato 	32
Mashed Potatoes 	32
Mashed Potatoes with Gravy	36
Basmati Rice 	32
Pap & Tomato Gravy 	29
Onion Rings – deep fried in a spiced batter 	32
Vegetables - Spinach & Butternut or Cauliflower Mash 	39
Sautéed Seasonal Vegetables or Mushrooms 	42

Dessert

Crème Brûlée - The Classic 	65	Crêpe Suzette - Thin pancakes with Orange Sauce, flambé 	79
Mille Feuille - Layers of phyllo with pastry cream, fresh Berries & Cream	65	Cinnamon Pancakes - with scoop of Vanilla Ice-Cream	45
NY Blueberry Cheese Cake (baked) 	65	Callebaut Chocolate Pudding (20 min) - Fondant made with French Chocolate served with Vanilla Ice Cream 	72
Chocolate Brownie with Ice Cream	50	Sticky Toffee Pudding with Dates and Almonds	65



 – Vegetarian
 – Banting
 – Favourites

