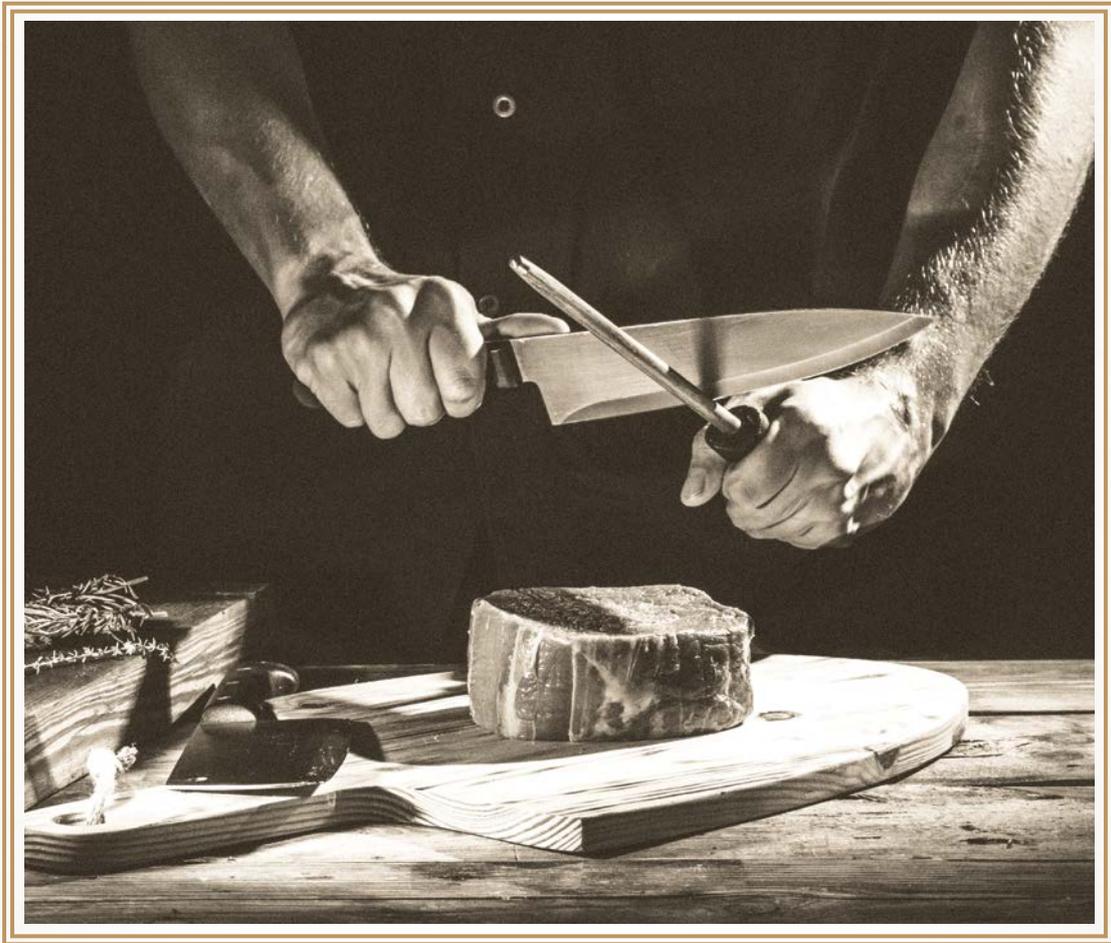


THE  
HUSSAR GRILL  
EST 1964



# THE HUSSAR GRILL

EST 1964

*The original Hussar Grill in Rondebosch first opened its legendary brass doors in 1964 and today, after 55 years of excellence, it is regarded as one of South Africa's premier grill rooms.*

*We go to great lengths to maintain our outstanding reputation by ensuring that we purchase only the finest quality produce. Our butchers and game farmers exclusively source South African Class-A grain-fed beef and venison for our South African menu.*

*We personally attend to the maturation of all beef, which is hung on the carcass for up to seven days, before being wet aged in our cold rooms for varying periods of no less than 28 days.*

*Our award-winning wine selection ensures there is a superb varietal to perfectly complement all our delicious meals, and to add to your extraordinary experience, you are always welcome to bring your own wine at no corkage fee.*

*To our family, friends and guests that have frequented our grill rooms for five decades, our genuine and sincere thanks for your loyal support and continued patronage, it is our wish that your time with us is always an absolute delight.*

*Enjoy your experience with us, and we look forward to welcoming you often in the future.*



*All pricing is in ZAR. Kindly note that a service charge of 10% is added to tables of eight or more. Please note that some of our products contain nuts and alcohol. Should you have any allergies, please speak to our management team.*

## STARTERS

**Italian Tomato Soup (V)** 55  
*Our house speciality.*

**Hussar Beef Biltong (150g)** 65  
*We've been curing our own spectacular biltong since 1964!*

**Traditional Boerewors** 70  
*Flame-grilled in our legendary basting. A South African classic.*

**Chicken Livers** 70  
*Sautéed in sherry, garlic, onions, mixed herbs and cream or peri-peri. Served with croûtes.*

**Trio of Snails** 80  
*Delectably drenched in three sauces – garlic butter; smoked paprika and rosemary compound butter; and blue cheese.*

**Cured Springbok Loin Carpaccio** 90  
*Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.*

**Large Black Mushroom (V)** 75  
*Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.*

**Hollandse Bitterballen** 72  
*Double-cream Béchamel studded with beef jus and beef bits, then crumbed and deep fried. The most scrumptious Dutch snack ever! Dijon mustard on the side.*

**Fried Crumbed Camembert (V)** 90  
*A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.*

**Mussel Pot** 95  
*Mussels in a cream, green herb, garlic and white wine reduction.*

**Steak Tartar** 95  
*The most tender, finely chopped raw beef with all the traditional accompaniments.*

**Prawn and Fresh Avocado Cocktail (Seasonal)** 95  
*Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.*

**Patagonian Calamari** 75  
*Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.*

**Marrow Bones** 70  
*A hearty, oven-roasted delicacy served with pesto and croûtes.*

**Chorizo** 80  
*Flambéed chorizo with fresh basil. Served with croûtes.*

**Calamari and Chorizo** 90  
*Cajun-style Patagonian Calamari, seared with chorizo, finished with a sweet balsamic glaze.*

**Skilpadjie** 65  
*Lamb liver wrapped in caul fat (netvet). A South African classic.*

## SALADS

**Tomato and Onion (V)** 50  
*Sprinkled with rock salt and cracked black pepper. The classic accompaniment to any grill.*

**Fresh Greens (V)** 55  
*A premium selection of tossed salad leaves and herbs, topped with shaved Parmesan.*

**Greek (V)** 90  
*Greens topped with Calamata olives, feta, cucumber, tomato and roasted seeds.*

**Caesar** 90  
*Sliced crisp lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and anchovy dressing.*

**Caramelised Pear, Blue Cheese and Walnut (V)** 95  
*Delicately seasoned and caramelised pear halves, topped with finely chopped walnuts and served with blue cheese.*

(V) = Vegetarian

Certain starter dishes may contain traces of nuts and alcohol.

## STEAK GRILLING GUIDELINES

### Blue ~

A completely red centre means a cool and deliciously pure inside, with an exterior seared for less than 2 minutes.

### Medium ~

Blushing pink all over and slightly firmer, the delectable flavour remains, yet there are less juices.

### Rare ~

Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing.

### Medium Well ~

A dash of pink in the centre, this is a much firmer option with some tenderness lost from a more charred outside.

### Medium Rare ~

The most popular choice, buttery and flavourful from the melted fat with a beam of red in the centre.

### Well Done ~

Darkly charred on the outside with an evenly cooked centre, this will be slightly firmer with no juices flowing.

## STEAKS & GRILLS

For 55 years, the multiple award-winning Hussar Grill has been renowned for absolute excellence in selecting and flame-grilling only the finest quality, no less than 28-day aged, South African Class-A grain-fed beef.

The owners and management are passionately involved in the maturation, trimming and preparation of all grills each day. All cuts are brushed with our signature basting during grilling.

**All weights are raw weights.**

A complimentary sumptuous side of your choice will accompany your grill – enjoy!

*Our delectable array of sides includes gratinated corn, sautéed green beans, potatoes (fries, mashed, new baby), creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.*

<b>Rump</b> .....	200g   <b>135</b>	300g   <b>160</b>	500g   <b>205</b>
<b>Fillet</b> .....	200g   <b>175</b>	300g   <b>205</b>	
<b>Sirloin</b> .....	200g   <b>135</b>	300g   <b>160</b>	500g   <b>205</b>
<b>Ribeye</b> (Subject to availability) .....		400g   <b>240</b>	

## MEAT ON THE BONE

Grilling in this culinary manner allows the cut of meat to soak up all the flavour from the bone and marrow within, while preventing the meat from drying up or being unevenly cooked. This results in meat being richer, juicier and packed with mouth-watering flavour.

<b>Fillet on the Bone</b> (Subject to availability) .....	300g   <b>200</b>	
<b>Sirloin on the Bone</b> .....	500g   <b>195</b>	
<b>T-Bone</b> .....	600g   <b>215</b>	
<b>Pork Loin Ribs</b> .....	400g   <b>185</b>	800g   <b>260</b>
<b>Pork Belly</b> .....	300g   <b>160</b>	600g   <b>210</b>

## HOUSE SPECIALITIES

**250g Game Steaks** (Subject to hunt) **205**  
*Please check with your service ambassador for the cuts that are available today.*

**Grilled Lamb Loin Chops** **210**  
*Four 100g tender loin chops grilled and brushed with our Hussar basting.*

**250g Grilled Ostrich Fillet** **215**  
*Served with a slightly sweet, herb-infused sauce.*

**Lamb Shank** **225**  
*Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.*

	200g	300g
<b>Beef and Reef</b>	<b>225</b>	<b>255</b>
<i>Fillet steak served with a half portion of Patagonian Calamari, or 3 queen prawns in garlic or lemon butter.</i>		

**Hussar Carpetbagger** **195** **225**  
*Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with wholegrain mustard sauce.*

**Chateaubriand** **195** **225**  
*A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.*

**Hollandse Biefstuk** **195** **225**  
*Pan-fried beef fillet studded with coarse black pepper and flambéed in brandy and butter.*

## SPECIALITY SAUCES

**Béarnaise Sauce** **35**  
*(Served at room temperature)*

**Sauce Selection** **35**  
*Mushroom, Madagascan pepper, monkeyland, garlic, mustard, Cheddar cheese or blue cheese sauce. (Some of our sauces contain alcohol)*

**Compound Butters** **32**  
*Café de Paris (a complex combination of the finest herbs and spices to create a piquant compound to intensify and enhance the flavour of your dish) or Bone Marrow or Smoked Paprika.*

## CLASSICS

	200g	300g
<b>Fillet Béarnaise</b>	<b>195</b>	<b>225</b>
<i>Our most classic and popular offering prepared according to the true French culinary technique.</i>		

**Madagascan Pepper Fillet** **195** **225**  
*Served with a cream and green peppercorn reduction.*

**Blue Cheese Sirloin** **160** **180**  
*Classic New York cut topped with a creamy blue cheese sauce.*

**Fillet Moutarde** **195** **225**  
*Topped with a sauce of double cream and blended mustards.*

## SIDES

**Gratinated Corn** **32**

**Sautéed Green Beans** **30**

**Potatoes** **32**  
*Fries, mashed or new baby.*

**Creamed Spinach and Cinnamon-infused Butternut** **36**

**Oven-roasted Vegetables** **38**  
*Drizzled in olive oil and seasoned with fresh herbs.*

**Side Salad** **30**

## EXTRAS

**Crispy Onion Rings** **42**

**Pan-fried Mushrooms** **52**

**Parmesan Truffle Chips** **45**

---

## LIGHTER GRILLS

---

<b>The Hussar Burger</b>	95
<i>Juicy and bursting with flavour, indulge in a 200g ground South African beef burger, or savour a tender, grilled chicken breast burger. Equally delicious and satisfying.</i>	
<i>Served with a sauce of your choice</i>	110
<i>Served with a topping of your choice</i>	1 Topping ~ 110
<i>Bacon, biltong, feta, blue cheese crumble, fried egg or avo.</i>	2 Toppings ~ 125
<b>The Hussar Steak Roll</b>	125
<i>A lightly toasted roll with flavourful steak smothered in our Hussar basting. Served with fries.</i>	

---

## SEAFOOD

---

<b>Kingklip</b>	210
<i>Grilled and topped with lemon or garlic butter.</i>	
<b>Patagonian Calamari</b>	170
<i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	
<b>Salmon</b> (Subject to availability)	220
<i>Grilled and finished off with our chilli, garlic and parsley butter.</i>	
<b>Mussels</b>	165
<i>Mussels in a creamy garlic and white wine sauce.</i>	
<b>6 Queen Prawns</b>	185
<i>Grilled and finished off with either lemon butter, garlic butter or peri-peri.</i>	

A complimentary sumptuous side of your choice will accompany your seafood dish – enjoy!  
Our delectable array of sides includes gratinated corn, sautéed green beans, potatoes (fries, mashed, new baby), creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

---

## POULTRY

---

<b>Parmesan Chicken Breasts</b>	130
<i>Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with a creamy mustard sauce.</i>	
<b>Chicken Roulade with Mushroom Sauce</b>	145
<i>Tender rolled chicken breasts, stuffed with creamed spinach and feta. Served with roast veg and mushroom sauce.</i>	
<b>Deboned Half Chicken</b>	120
<i>Half deboned chicken carved and expertly brushed with lemon &amp; herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.</i>	

---

## VEGETARIAN

---

<b>Fried Halloumi</b>	95
<i>Served on a bed of sautéed green beans, roasted tomatoes and roasted veg. Finished off with crispy onions, micro herbs and a drizzle of balsamic reduction.</i>	
<b>Lentil Curry</b>	110
<i>Lentils in a Cape Malay curry, complemented with seasonal roasted vegetables and cherry tomato sambal. Served with fried poppadoms.</i>	
<b>Gnocchi</b>	120
<i>Pan-fried gnocchi with wild mushrooms, roasted butternut and feta crumbs.</i>	

---

## Desserts

---

### Baked Cheesecake

60

*We believe ours is the finest in town. Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection. Served with a dollop of cream or vanilla ice cream.*

### Crème Brûlée

60

*The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.*

### Chocolate Fondant

60

*Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with vanilla pod-infused ice cream.*

### Hussar Grill Ice Cream Dessert

60

*This extravagant dessert is a beguiling combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better.*

### Vanilla Ice Cream and Decadent Chocolate Sauce

55

*A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod-infused ice cream.*

### Malva Pudding

60

*A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.*

---

## Digestifs

---

### DESSERT WINE

#### Nederburg Noble Late Harvest

230

*Paarl*

*A subtle balance between acid and sugar with dried fruit and vanilla spice notes.*

### SIGNATURE DESSERT

#### Chocolate Vodka Martini

45

*So much more than simply chocolate vodka topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition.*

### SPECIALITY COFFEES & DOM PEDROS

*Tailor your speciality coffee or Dom Pedro from the following selection: Amarula, Frangelico, Jameson Irish Whiskey, Kahlúa, Tia Maria or Disaronno Amaretto.*

	Single	Double
<b>Jameson Irish Coffee</b>	50	65
<b>Speciality Coffee</b>	50	65
<b>Dom Pedro</b>	50	65

# Cocktails

*These handcrafted cocktails have been carefully selected  
for their timeless appeal.*



<b>Aperol Spritz</b> <i>Bubbly and Aperol topped with soda water and garnished with an orange slice. Best enjoyed as an aperitif before your meal.</i>	65
<b>Mojito</b> <i>Havana Club 3 Yr Old Rum, muddled with fresh mint leaves, limes and sugar.</i>	65
<b>Cosmopolitan</b> <i>Absolut vodka shaken with triple sec, lime and cranberry juice, garnished with a citrus twist.</i>	65
<b>Margarita</b> <i>Olmecca tequila shaken cold with triple sec and freshly squeezed lime juice.</i>	65
<b>Strawberry Daiquiri</b> <i>Havana Club 3 Yr Old Rum blended with frozen strawberries and lime juice.</i>	65
<b>Moscow Mule</b> <i>Absolut vodka, ginger beer, fresh lime juice with a dash of bitters.</i>	65
<b>Piña Colada</b> <i>Havana Club 3 Yr Old Rum blended with pineapple, lime juice and coconut cream.</i>	65
<b>Perfect Malfy</b> <i>Double Malfy Con Arancia with tonic water and garnished with an orange slice.</i>	65
<b>The Signature Strawberry B&amp;T</b> <i>Beefeater Pink gin, tonic or lemonade, ice and freshly cut strawberries.</i>	65



# Drinks

## HOT BEVERAGES

<b>Americano</b>	<b>26</b>	<b>Caffé Latte</b>	<b>30</b>
<b>Decaffeinated Coffee</b>	<b>26</b>	<b>Cappuccino</b>	<b>30</b>
<b>Espresso</b>	Single ~ <b>26</b> Double ~ <b>32</b>	<b>Tea</b> ( <i>Ceylon or Rooibos</i> )	<b>24</b>

## COLD DRINKS & MIXERS

<b>La Vie de Luc Mineral Water</b>	<b>42</b>	<b>Fresh Fruit Juices</b>	<b>30</b>
<i>Still / Sparkling 750ml</i>		<i>Ask for our seasonal selection</i>	
<b>Appletiser / Red Grapetiser</b>	<b>32</b>	<b>Red Bull</b>	<b>42</b>
<b>Mixers</b> (200ml)	<b>22</b>	<b>Soft Drinks</b> (300ml)	<b>26</b>
<i>Coca-Cola, Coca-Cola No Sugar, Lemonade, Soda, Tonic, Pink Tonic, Ginger Ale or Bitter Lemon</i>		<i>Coca-Cola, Coca-Cola No Sugar, Sprite, Sprite Zero, Fanta Orange, Stoney Ginger Beer or Crème Soda</i>	
<b>BOS Ice Tea</b> ( <i>Peach or Lemon</i> )	<b>28</b>		

## LOCAL BEER

<b>Castle Lager</b>	<b>30</b>
<b>Castle Lite</b>	<b>32</b>
<b>Hansa Pilsener</b>	<b>30</b>
<b>Carling Black Label</b>	<b>32</b>

## INTERNATIONAL BEER

<b>Stella Artois</b>	<b>34</b>
<b>Corona</b>	<b>40</b>
<b>Heineken</b>	<b>35</b>
<b>Amstel</b>	<b>32</b>
<b>Windhoek</b> ( <i>Lager or Light</i> )	<b>32</b>
<b>Windhoek Draught</b> (440ml)	<b>35</b>

## DRAUGHT (ON TAP)

<b>Darling Brew</b>	300ml ~ <b>38</b> Ask for our selection 500ml ~ <b>48</b>
<b>Castle Lite</b>	300ml ~ <b>32</b> (Where available) 500ml ~ <b>42</b>

## ALMOST ZERO/ ALCOHOL FREE

<b>Castle Free</b>	<b>30</b>
<b>Heineken Zero</b>	<b>35</b>
<b>Savanna Lemon</b>	<b>32</b>
<b>The Duchess G&amp;T</b>	<b>40</b>

## CIDERS

<b>Savanna</b> ( <i>Dry or Light</i> )	<b>32</b>
<b>Hunter's</b> ( <i>Dry or Gold</i> )	<b>32</b>

---

## BRANDIES AND COGNACS

---

<b>KWV 3 Yr Old</b>	<b>22</b>	<b>Martell VSSD</b>	<b>40</b>
<b>KWV 5 Yr Old</b>	<b>26</b>	<b>Richelieu</b>	<b>25</b>
<b>KWV 10 Yr Old</b>	<b>36</b>	<b>Richelieu 10 Yr Old</b>	<b>28</b>
<b>KWV 12 Yr Old</b>	<b>42</b>	<b>Klipdrift</b>	<b>25</b>
<b>KWV 15 Yr Old</b>	<b>80</b>	<b>Klipdrift Premium</b>	<b>28</b>
<b>Bisquit Cognac VS</b>	<b>38</b>	<b>Klipdrift Gold</b>	<b>30</b>
<b>Bisquit VSOP</b>	<b>58</b>	<b>Remy Martin VSOP</b>	<b>62</b>
<b>Hennessy VS</b>	<b>48</b>	<b>Van Ryn's 10 Yr Old</b>	<b>46</b>
<b>Hennessy VSOP</b>	<b>64</b>	<b>Van Ryn's 20 Yr Old</b>	<b>155</b>
<b>Hennessy XO</b>	<b>200</b>		

---

## WHISKIES AND BOURBONS

---

<b>Jameson</b>	<b>34</b>	<b>J&amp;B</b>	<b>28</b>
<b>Jameson Caskmate</b>	<b>40</b>	<b>Ballantine's</b>	<b>28</b>
<b>Jameson Caskmate IPA</b>	<b>40</b>	<b>Johnnie Walker Black Label</b>	<b>40</b>
<b>Jameson Select Reserve</b>	<b>46</b>	<b>Johnnie Walker Blue</b>	<b>250</b>
<b>Tullamore Dew</b>	<b>36</b>	<b>Scottish Leader 12 Yr Old</b>	<b>32</b>
<b>Chivas Regal 12 Yr Old</b>	<b>38</b>	<b>Bell's</b>	<b>26</b>
<b>Chivas Regal XV</b>	<b>48</b>	<b>Jack Daniel's Tennessee</b>	<b>30</b>
<b>Chivas Regal 18 Yr Old</b>	<b>90</b>	<b>Maker's Mark</b>	<b>38</b>
<b>Dimple 15 Yr Old</b>	<b>60</b>	<b>Bain's</b>	<b>32</b>
<b>Famous Grouse</b>	<b>28</b>		

---

## SINGLE MALTS

---

<b>Monkey Shoulder</b>	<b>38</b>	<b>Glenmorangie Original 10 Yr Old</b>	<b>70</b>
<b>The Glenlivet Founder's Reserve</b>	<b>48</b>	<b>Glenmorangie Lasanta</b>	<b>84</b>
<b>The Glenlivet 12 Yr Old</b>	<b>66</b>	<b>Glenmorangie Quinta Ruban 12 Yr Old</b>	<b>85</b>
<b>Aberlour 12 Yr Old</b>	<b>82</b>	<b>Glenmorangie Nectar D'OR</b>	<b>106</b>
<b>Ardbeg 10 Yr Old</b>	<b>84</b>	<b>Highland Park 18 Yr Old</b>	<b>160</b>
<b>Bunnahabhain 18 Yr Old</b>	<b>186</b>	<b>Lagavulin 16 Yr Old</b>	<b>148</b>
<b>Glenfiddich Reserve 12 Yr Old</b>	<b>58</b>		

---

## GIN

---

<b>Inverroche™</b> ( <i>Classic, Amber or Verdant</i> )	35
<b>Beefeater / Beefeater Pink</b>	24
<b>6 Dogs Blue</b>	45
<b>Monkey 47</b>	65
<b>Gordon's</b>	24
<b>Malfy</b>	35

<b>Cruxland</b>	32
<b>Bulldog</b>	36
<b>Tanqueray</b>	26
<b>Cape Town The Pink Lady</b>	42
<b>Bombay Sapphire</b>	30

---

## VODKA

---

<b>Absolut Vodka</b>	28
<b>SKYY Vodka</b>	28
<b>Belvedere Vodka</b>	48
<b>Cruz Vodka</b>	28
<b>Smirnoff Vodka</b>	22

---

## RUM

---

<b>Havana 3 Yr Old</b>	24
<b>Captain Morgan®</b>	24
<b>Spiced Gold</b>	22
<b>Bacardi</b>	24

---

## PORTS & SHERRIES

---

<b>Allesverloren Fine Old Vintage</b>	24
<b>Boplaas Cape Ruby</b>	25
<b>Monis</b> ( <i>Full, Medium or Pale Dry Cream</i> )	26

---

## DIGESTIFS & GRAPPA

---

<b>Jägermeister</b> ( <i>Digestif</i> )	36
<b>Underberg</b> ( <i>Digestif</i> )	40
<b>Antonella</b> ( <i>Grappa</i> )	42
<b>Dalla Cia</b> ( <i>Grappa</i> )	46

---

## LIQUEURS & SHORT DRINKS

---

<b>Olmecca Black</b>	26
<b>Espolon</b>	32
<b>Altos Reposado</b>	28
<b>Don Julio Reposado</b>	50
<b>El Jimador Reposado</b>	28
<b>Patron XO</b>	44
<b>Amarula</b>	33
<b>Wild Africa Cream</b>	26

<b>Tia Maria</b>	32
<b>Kahlúa</b>	30
<b>Frangelico</b>	30
<b>Cointreau</b>	36
<b>Disaronno Amaretto</b>	32
<b>Drambuie</b>	38
<b>Nachtmusik</b>	32
<b>Southern Comfort</b>	26

# Wine List

*We are proud recipients of a most prestigious Diners Club Platinum Status Award for our wine selection.*



## WINE SELECTION

In order to provide you with as much information as possible before finalising your selection, we have added the most recent available gradings from the *Platter's Wine Guide* to each wine. Please understand that our vintages are subject to availability from our wine farms.

A significant part of our Platinum Award status is owed to our careful selection of wines. It is a well-known fact that the 'terroir' – the soil, topography and climate – has a profound effect on the grapes producing the wine. It should come as no surprise then that all of our wines originate in the Western Cape – an area renowned for world-class terroir and home to the most revered wine regions in South Africa.

### Regions contributing to our wine selection

*Stellenbosch*

*Durbanville*

*Franschhoek*

*Robertson*

*Constantia*

*Riebeeck West*

*Darling*

*Elgin*

*Paarl*

*Hemel-en-Aarde*

*Wellington*

*Swartland*

*Cederberg*

*Our guests are most welcome to bring their own wines.  
Rest assured there will be no corkage ever.*

## WINE PAIRING

In order for your wine to deliciously complement your meal, we recommend pairing the following wines with your Hussar Grill creation.

### Salads

Chenin Blanc, Unwooded Chardonnay,  
Rosé and Sauvignon Blanc

### Beef

Cabernet Sauvignon, Merlot, Pinotage  
and Red Blends

### Lamb

Merlot, Shiraz and Red Blends

### Game

Pinotage and Shiraz

### Chicken

Chardonnay, Chenin Blanc, Sauvignon Blanc  
and White Blends

### Seafood

Chardonnay, Rosé, Sauvignon Blanc, Shiraz  
and Pinot Noir

## WINE BY THE GLASS

A third of a bottle for a third of the price means you're not losing out if you decide to order a second, (or third) glass of wine with your meal. It's only fair to you, our loyal patron.

This also means you can have a frisky glass of Sauvignon with your mussel starter, and then switch to a deeply delicious Cabernet to enjoy with your succulently rare flame-grilled steak.

<b>Môreson Miss Molly MCC</b> <i>Franschhoek</i> .....	185ml
<i>Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist. Enjoy a chilled, refreshing glass before your meal.</i>	70
<b>Sophie Te'Blanche Sauvignon Blanc 2018</b> (***/½ Platter) <i>Elgin</i> .....	250ml
<i>This lively wine takes its quirky name from the vineyard workers' nickname for the variety – 'Sophie Te'blanche'. Lovely lime cordial flavours give the wine a seafood-matching friskiness.</i>	75
<b>Durbanville Hills Sauvignon Blanc 2018</b> (***/½ Platter) <i>Durbanville</i> .....	55
<i>Popular Sauvignon from this large winery on the slopes overlooking the cold Atlantic. Tropical flavours and fresh acidity make for delightfully easy drinking with our Mussel Pot.</i>	
<b>Cederberg Chenin Blanc 2018</b> (**** Platter) <i>Cederberg</i> .....	78
<i>The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear.</i>	
<b>Warwick The First Lady Chardonnay (unoaked) 2018</b> (***/½ Platter) <i>Stellenbosch</i> .....	74
<i>A great mix of citrus and melon on the nose. No sign of wood gives the wine its accessibility for everyday enjoyment.</i>	
<b>Laborie Chardonnay 2017</b> (***/½ Platter) <i>Paarl</i> .....	48
<i>This elegant Chardonnay has upfront litchi, lemon zest and pineapple aromas with undertones of raw almonds and green apple.</i>	
<b>De Grendel Rosé 2019</b> (** Platter) <i>Durbanville</i> .....	60
<i>Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.</i>	
<b>Fleur Du Cap Merlot 2016</b> (***/½ Platter) <i>Stellenbosch</i> .....	80
<i>From the cellar of this old-favourite brand's revitalised premium range, a silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.</i>	
<b>Van Loveren Cabernet Sauvignon/Merlot Blend 2016</b> (** Platter) <i>Robertson</i> .....	52
<i>A complex, full-bodied blend matured for eight months, culminating in elegant, rich Christmas pudding and tobacco notes.</i>	
<b>Alto Rouge 2016</b> (***/½ Platter) <i>Stellenbosch</i> .....	77
<i>A red blend, medium-bodied with blackberry nuances, followed by tobacco, chocolate and vanilla.</i>	
<b>Warwick The First Lady Cabernet Sauvignon 2017</b> (***/½ Platter) <i>Stellenbosch</i> .....	79
<i>The first wine Norma Ratcliffe ever made here was a Cabernet, hence 'First Lady'. Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.</i>	

---

## CHAMPAGNES & MCCs

---

<b>Graham Beck Brut MCC NV</b> (**** Platter) Franschoek .....	390
<i>Traditional Chardonnay-Pinot Noir blend chosen as celebratory bubbly at Mandela's inauguration and Obama's presidential win. Dry and delicious.</i>	
<b>Pongrácz Brut MCC NV</b> (**** Platter) Stellenbosch .....	340
<i>Bottle-fermented bubbly, named after feisty refugee Hungarian nobleman-turned-winemaker, Desiderius Pongrácz. Made from a blend of Chardonnay and Pinot Noir, it's attractively dry.</i>	
<b>Môreson Miss Molly MCC NV</b> Franschoek .....	285
<i>Named for Môreson's silver Weimaraner, Miss Molly, it is as captivating and impossible to resist. Enjoy a chilled, refreshing glass before your meal.</i>	
<b>Pongrácz Noble Nectar Demi-Sec MCC NV</b> (**** Platter) Stellenbosch .....	378
<i>Softly sweet version of the MCC Brut, bolstered by a small dose of sugar to balance bubbly's keen acidity.</i>	
<b>Pongrácz Brut Rosé MCC NV</b> (***½ Platter) Stellenbosch .....	340
<i>Pinot Noir's red skin puts the colour into this attractively dry, sparkling ballerina pink MCC.</i>	
<b>GH Mumm Cordon Rouge Brut NV</b> France .....	790
<i>Maison Mumm was founded by the three German Mumm brothers in 1827. Pinot Noir ensures sufficiently intense flavours to enjoy with lighter meats.</i>	
<b>Moët &amp; Chandon Impérial</b> France .....	890
<i>Moët is deliberately made in a richer, less dry style, coated with an irresistible veneer of creaminess in a soft, light and fresh style. Enjoy the fine bubbles and gingerbread flavours.</i>	
<b>Moët &amp; Chandon Nectar Impérial</b> France .....	990
<i>The off-dry partner to the dry Brut Impérial from the luxury Champagne house, Moët Hennessy.</i>	

---

## CHENIN BLANC

---

<b>Kleine Zalze Vineyard Selection 2019</b> (**** Platter) Stellenbosch .....	310
<i>The Chenin renaissance is in full swing, producing excellent barrel-fermented whites. Lovely richness and complexity make this a fine choice to accompany our crisp Pork Belly and Marrow Bones.</i>	
<b>Cederberg 2018</b> (**** Platter) Cederberg .....	234
<i>From high-altitude mountain vineyards, this consistent Chenin is known for its mouth-tingling freshness and long fruit-laden finish. Perfect to drink on its own or with our creamy Chicken Roulade.</i>	
<b>Ken Forrester Old Vine Reserve 2018</b> (***½ Platter) Stellenbosch .....	298
<i>Full and delicious reserve bottling, with a touch of sweet fruit to soften Chenin's steely nature from eponymous Chenin maestro and ex-restaurateur who would pair it with seafood and poultry.</i>	
<b>Mulderbosch Steen Op Hout 2018</b> (**** Platter) Stellenbosch .....	185
<i>A brush of French oak adds style and class to this grape (also called Steen locally) made by this popular winery. Deliciously mouth-filling baked apple flavours.</i>	

---

## SAUVIGNON BLANC

---

<b>Sophie Te'Blanche 2018</b> (**½ Platter) Elgin .....	225
<i>This lively wine takes its quirky name from the vineyard workers' nickname for the variety – 'Sophie Te'blanche'. Lovely lime cordial flavours give the wine a seafood-matching friskiness.</i>	
<b>Thelema Sutherland 2018</b> (**** Platter) Stellenbosch .....	235
<i>Harvested from Thelema's high altitude Elgin vineyards, rendered in a dry, zippy style, with mouth-watering Granny Smith apple flavours. Enjoy with our grilled Kingklip and salads.</i>	
<b>Steenberg 2018</b> (**** Platter) Constantia .....	310
<i>Vineyards in the Constantia Valley enjoy fresh breezes from oceans on either side of the narrow Cape Peninsula, ensuring plenty of freshness and flavour in their signature variety.</i>	
<b>La Motte 2018</b> (**½ Platter) Franschhoek .....	220
<i>Multi-regional blend effortlessly combines different Sauvignon characteristics to create a balanced, refreshing wine which is perfectly suited to our Caesar Salad and flash-fried calamari.</i>	
<b>Durbanville Hills 2018</b> (**½ Platter) Durbanville .....	165
<i>Popular Sauvignon from this large winery on the slopes overlooking the cold Atlantic. Tropical flavours and fresh acidity make for delightfully easy drinking with our Mussel Pot.</i>	
<b>Laborie 2018</b> (**½ Platter) Paarl .....	160
<i>A fresh and zesty palate of green apple and tropical fruit, well balanced with a linear acidity and fruity finish.</i>	
<b>Diemersdal 2019</b> (**** Platter) Durbanville .....	195
<i>Durbanville farm Diemersdal's ocean-cooled vineyards result in a wine with intense fruit flavours, vibrant acidity and flinty freshness. Delicious on its own or with our grilled Salmon.</i>	
<b>Iona 2018</b> (****½ Platter) Elgin .....	360
<i>Iona's stylish, vibrant rendition is a firm favourite among Sauvignon drinkers: complex passion fruit tightly wound around trademark flinty Elgin minerality calls for grilled Kingklip and Queen Prawns.</i>	
<b>Springfield Life from Stone 2018</b> (**** Platter) Robertson .....	285
<i>Hugely popular Sauvignon is made from vines grown on Springfield's limestone-rich soils, in a piercing, steely style which pairs perfectly with our interesting range of salads.</i>	

---

## CHARDONNAY

---

<b>Warwick The First Lady 2018 (unoaked)</b> (**½ Platter) Stellenbosch .....	222
<i>Character is gained from aging on fine lees rather than oak. Stylish and rich, with lime cordial zestiness, for enjoying on its own or with our Caramelised Pear, Blue Cheese and Walnut salad.</i>	
<b>Fat Bastard 2018</b> (** ½ Platter) Robertson .....	228
<i>The fat and happy Hippo label conveys a sense of fun in this butterscotch-laced Chardonnay.</i>	
<b>Glen Carlou 2017</b> (**** Platter) Paarl .....	295
<i>Glen Carlou maintains the rich, luxuriously oaked buttery house style developed by Peter Finlayson in the 90s, balanced by abundant vibrant citrus flavours.</i>	
<b>Delaire Graff Banghoek Reserve 2018</b> (**** Platter) Stellenbosch .....	420
<i>Diamantaire Laurence Graff has done a fine job of revamping this impressive Helshoogte property. The vibrant complex Chardonnay will easily cut through our Kingklip's rich butter sauce.</i>	

---

## PREMIUM WHITE BLENDS

---

- Buitenverwachting Buiten Blanc 2018** (\*\*½ Platter) Constantia ..... 158  
*Fresh, lively blend offering a variety of tropical fruit flavours. The Sauvignon Blanc component ensures that Buiten Blanc goes well with seafood, salads and our vegetarian dishes.*
- Haute Cabrière Chardonnay Pinot Noir 2018** (\*\*\*\* Platter) Franschhoek ..... 230  
*Alluring, lightly tinted non-sparkling blend of Champagne grapes, by one of the Cape's oldest bubbly producers, Achim von Arnim, offering generous flavours which pair well with our grilled Salmon.*

---

## ROSÉ/BLANC DE NOIR

---

- Delaire Graff Rosé Cabernet Franc 2018** (\*\*½ Platter) Stellenbosch ..... 240  
*Dry, pale pink stunner from the high-altitude Cabernet Franc vineyards of this fine property.*
- Warwick The First Lady Dry Rosé 2018** (\*\* Platter) Stellenbosch ..... 210  
*Delightful summery pink named for 'First Lady' of SA wine, Warwick's matriarch Norma Ratcliffe.*
- De Grendel Rosé 2019** (\*\* Platter) Durbanville ..... 180  
*Dry Rosé from Pinotage and Cabernet grapes to make an invitingly fresh and vibrant wine.*
- Nederburg Rosé 2018** (\*\*½ Platter) Paarl ..... 125  
*An off-dry strawberry-coloured wine for those who prefer a soft edge of sweetness.*
- Boschendal Blanc de Noir** Franschhoek ..... 148  
*Popular fruity but dry salmon-pink wine from this historic estate, 'bled' from premium red grapes.*

---

## PINOT NOIR

---

- Newton Johnson Félicité** Hemel-en-Aarde ..... 220  
*This family-owned Hemel-en-Aarde ('heaven and earth') farm's Félicité range is made for easy, light enjoyment, best served lightly chilled.*
- Creation 2017** (\*\*\*\* Platter) Hemel-en-Aarde ..... 510  
*Creation's Pinot vineyards have a scenic view of the Hemel-en-Aarde valley and flourish in the cool climate, producing plush cherry flavours with sufficient structure to accompany lighter red meats.*
- Thelema Sutherland 2015** (\*\*½ Platter) Stellenbosch ..... 340  
*Fussy Pinot thrives in the high altitude of the Elgin plateau vineyards, offering fresh, juicy, rambly fruit, which will match our Pork Belly and Chicken Roulade with Mushroom Sauce.*
- Iona Mr P 2017** (\*\*\*\* Platter) Elgin ..... 330  
*Made in a light, playfully juicy, dry style with pure cherry and cranberry flavours, and an underlying earthiness to match our vegetarian meals.*

---

## MERLOT

---

<b>De Grendel 2017</b> (***/2 Platter) Durbanville .....	370
<i>Atlantic-cooled vines yield elegant wines, and lengthy ripening ensures bright cherry and plum flavours, delicious with our gourmet burgers or Grilled Lamb Loin Chops.</i>	
<b>Fleur Du Cap 2016</b> (***/2 Platter) Stellenbosch .....	240
<i>From the cellar of this old-favourite brand's revitalised premium range, a silky voluptuous wine packed with enticing plum flavours underpinned by spicy tannins.</i>	
<b>Niel Joubert 2016</b> (***/2 Platter) Paarl .....	220
<i>Four generations of Jouberts have farmed these Paarl vineyards, which produce a dry and lean, almost herbal Merlot which goes down well with our Hussar Burger.</i>	
<b>Laborie 2017</b> (***/2 Platter) Paarl .....	168
<i>From the KVV stable, Laborie focuses on providing good value. Firmly tannic and lean red which calls for robustly flavoured food.</i>	
<b>Ernst Gouws &amp; Co 2015</b> (**** Platter) Stellenbosch .....	260
<i>Merlot made by the Gouws family which doesn't take itself too seriously, offering juicy plum fruit flavours for delightful everyday drinking.</i>	

---

## SHIRAZ/SYRAH

---

	1.5l Magnum	750ml
<b>Hartenberg (Doorkeeper) 2016</b> (***/2 Platter) Stellenbosch .....		230
<i>Top Shiraz grower Hartenberg use grapes from their younger vines to produce this great value red. Appealing blackberry fruit and roasted spices make it the ideal partner for our lighter grills.</i>		
<b>Allesverloren 2016</b> (***/2 Platter) Riebeeck West .....		290
<i>Smoky full-bodied Swartland Shiraz which deftly blends old and new world styles. Enjoy this old favourite with any of our meat choices swathed in Madagascan pepper sauce.</i>		
<b>Ernst Gouws &amp; Co 2016</b> (***/2 Platter) Stellenbosch .....	520	275
<i>The copper-foiled circular labels symbolise the timelessness of the Gouws family, all of whom are involved in crafting this elegant Stellenbosch red to sip alongside lighter grills and ribs.</i>		
<b>Zandvliet Estate 2015</b> (**** Platter) Robertson .....	560	285
<i>A century after planting Shiraz, popular Zandvliet bottled their first wines in the 1970s, developing a loyal following since. Juicy flavours with intriguing smokiness are perfect with our game steaks.</i>		
<b>Diemersdal 2018</b> (***/2 Platter) Durbanville .....		280
<i>Diemersdal's signature juicy, peppery, blackberry flavours are ideally enjoyed with our Madagascan pepper sauce or 28-day aged Fillet Moutarde.</i>		
<b>Laborie 2017</b> (** Platter) Paarl .....		168
<i>Uncomplicated, accessible and ready to drink, on its own or with our tasty flame-grilled burger.</i>		
<b>Waterford Kevin Arnold 2014</b> (****/2 Platter) Stellenbosch .....	1100	520
<i>Kevin Arnold was winemaker at Rust en Vrede for many years. His Shiraz is made in a robust style, ideally paired with game or beef smothered in one of our richly flavoured speciality sauces.</i>		

---

## CABERNET SAUVIGNON

---

<b>Rustenberg 2017</b> (**** ½ Platter) Stellenbosch .....	<b>264</b>
<i>Historic Rustenberg produce classic, elegant reds at astonishingly pleasing prices. Ideal choice to accompany one of our juicy steaks, on or off the bone.</i>	
<b>Nederburg Winemasters Reserve 2016</b> (***½ Platter) Paarl .....	<b>240</b>
<i>Perennial favourite, Nederburg's more premium bottling of this popular variety, made in an authoritative style for drinking with beef, game and ostrich fillets.</i>	
<b>Warwick The First Lady 2017</b> (***½ Platter) Stellenbosch .....	<b>248</b>
<i>The first wine Norma Ratcliffe ever made here was a Cabernet, hence 'First Lady'. Its sweet dark plum flavours slip down smoothly, leaving a rich choc-vanilla aftertaste.</i>	
<b>Rust en Vrede Estate Vineyards 2016</b> (****½ Platter) Stellenbosch .....	<b>675</b>
<i>Cape stalwart making reds in a consistently powerful, robust style which is the ideal choice to accompany our 28-day aged beef and game dishes.</i>	

---

## PINOTAGE

---

	1.5l Magnum	750ml
<b>Diemersfontein 2017</b> (***½ Platter) Wellington .....		<b>314</b>
<i>Balanced and smooth, this ripe, black-fruited, mocha-laced Pinotage is a good partner for any robust meat dish with our signature basting.</i>		
<b>Kanonkop 2017</b> (**** Platter) Stellenbosch .....		<b>920</b>
<i>Powerful Pinotage from top producer Kanonkop, made from low-yielding old bush vines which sufficiently concentrate the grape's flavours to cope with the hearty Hussar Carpetbagger.</i>		
<b>Beyerskloof 2018</b> (***½ Platter) Stellenbosch .....	<b>380</b>	<b>220</b>
<i>Easy-going red with delightfully fresh, mocha-tinged red fruit flavours, from winemaker Beyers Truter, dubbed 'King of Pinotage'.</i>		
<b>Jacobsdal 2014</b> (** Platter) Stellenbosch .....	<b>560</b>	<b>250</b>
<i>Pinotage made on this old-fashioned Cape farm in the same way since 1966. More austere and traditional in style, it pairs well with richer meat-based dishes.</i>		

---

## PREMIUM RED BLENDS

---

	1.5l Magnum	750ml
<b>Nederburg Baronne 2017</b> (***½ Platter) Paarl .....		<b>180</b>
<i>Reliable, hugely popular staple steakhouse Cabernet-Shiraz matches a wide range of meaty dishes.</i>		
<b>Ernie Els The Big Easy 2017</b> (**** Platter) Stellenbosch .....		<b>395</b>
<i>Els' golfing nickname aptly describes the easy approachability and fleshy ripeness of this spicy, smoky Shiraz-based red blend. Enjoy its generosity with our ribs and gourmet grilled burgers.</i>		

	1.5l Magnum	750ml
<b>The Hussar Grill 50th Red</b> Durbanville ..... 310		165
<i>Hussar Grill commissioned D'Aria to craft a delectably spicy premium red blend to celebrate our 50th anniversary, made to be enjoyed with our tender lamb, gourmet burgers or succulent steaks.</i>		
<b>Van Loveren Retief Reserve Cape Blend 2016</b> (***½ Platter) Robertson ..... 220		
<i>Cape Blends must include Pinotage to be called such. Bussell Retief blends it with Cabernet and Shiraz to make a fruity but dry red, ideally paired with our slow-roasted Lamb Shank.</i>		
<b>Rupert &amp; Rothschild Classique 2016</b> Franschhoek ..... 1050		446
<i>Succulent Bordeaux-style Cabernet and Merlot blend from this venerable farm is the perfect choice to match any of our flame-grilled steaks, on or off the bone.</i>		
<b>Boekenhoutskloof Chocolate Block 2017</b> (**** Platter) Swartland ..... 540		
<i>Sought-after, sleek Shiraz and Grenache blend with beguiling rich, spiciness of the traditional reds of the Southern Rhône, delicious with our speciality Hollandse Biefstuk.</i>		
<b>Plaisir de Merle Petit Plaisir 2016</b> (***½ Platter) Franschhoek ..... 296		
<i>Plaisir de Merle produces classy, polished reds, and this 'little' brother to the Grand Plaisir is no exception. Shiraz and Cabernet ensure a tasty match for our flame-grilled beef and ostrich fillet.</i>		
<b>La Motte Millennium 2017</b> (**** Platter) Franschhoek ..... 248		
<i>Classic, elegant blend of Bordeaux grapes supported by judicious oaking make this a go-to wine for a range of dishes on our menu, from gourmet burgers and Lamb Shank to Fillet Béarnaise.</i>		
<b>Groote Post Old Man's Blend 2017</b> (**½ Platter) Darling ..... 424		192
<i>Friendly, very drinkable Merlot-led blend from Darling vines, yummy partner to our Hussar Burger.</i>		
<b>Brampton Old Vine Red 2016</b> (***½ Platter) Stellenbosch ..... 178		
<i>Trendy, lusciously rich fruit-driven red blend for quaffing with or without food.</i>		
<b>Neil Ellis Cabernet/Merlot 2016</b> (**** Platter) Stellenbosch ..... 268		
<i>Warren Ellis has ably stepped into his dad Neil's large winemaking shoes to craft wines in a classic style. Flame-grilled beef with one of our compound butters will not disappoint.</i>		
<b>Alto Rouge 2016</b> (***½ Platter) Stellenbosch ..... 540		230
<i>Firm favourite amongst South African wine drinkers for almost a century, Alto still delivers classic drinkability, especially when it comes to grill room enjoyment.</i>		
<b>Roodeberg 2017</b> (** Platter) Paarl ..... 495		228
<i>KVV Roodeberg Red has endured for many decades due to its reliability and smooth drinkability.</i>		
<b>Meerlust Rubicon 2016</b> (****½ Platter) Stellenbosch ..... 985		
<i>One of the first Cape Bordeaux-styled blends from this internationally renowned estate, consistently restrained and quietly understated in style. Spoil yourself!</i>		
<b>De Grendel Rubaiyat 2015</b> (**** Platter) Durbanville ..... 730		
<i>Rated by wine app Vivino as being in the top one percent of wines in the world, this complex, beguiling Bordeaux-styled blend is a heavenly match for our succulent speciality Chateaubriand.</i>		
<b>Delaire Graff Botmaskop 2016</b> (****½ Platter) Stellenbosch ..... 630		
<i>Powerfully-styled Bordeaux blend from vineyards high on the Botmaskop peak on this luxurious wine farm. Expect plenty of spicy tannins which cry out for a juicy flame-grilled fillet on the bone.</i>		

---

*Please review us on:*



*Follow us @TheHussarGrill*   

*Visit [www.hussargrill.co.za](http://www.hussargrill.co.za) to view our full list  
of exceptional grill rooms. Thank you for your patronage,  
we look forward to welcoming you again.*

