

THE HUSSAR GRILL

EST 1964



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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 allergens, please speak to our management team.

Seasonal Lunch

*Enjoy a 2-Course meal (Starter and a Main) for 130_{p/p}
or a Main only for 95_{p/p}*

STARTERS

Tomato Soup (V)

Topped with cream, served with 3 croûtes on the side.

or Tender Fried Calamari Strips

or Chicken Livers

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

MAINS

200g Rump/Sirloin (Class-A)

Served with a side of your choice.

or Beer Battered Hake

Served with crispy chips and mushy peas.

or Gnocchi (V)

Wild mushrooms, roasted butternut and feta crumbs.

or Gourmet Burger

Served with 2 toppings and crispy chips.

Bacon, biltong, feta, blue cheese crumble, fried egg or avo.

or Deboned Half Chicken

Served with a side of your choice.

Available Monday to Saturday, 12pm to 5pm. Valid until 31 October 2019. Eat-in only.

All pricing is in ZAR. Ts and Cs apply. (V) = Vegetarian

*Award-winning
excellence from start
to finish, enjoy a
dining experience
like no other.*

STARTERS

Italian Tomato Soup (V) <i>Our house speciality.</i>	55
Hussar Beef Biltong (150g) <i>We've been curing our own spectacular biltong since 1964!</i>	65
Traditional Boerewors <i>Flame-grilled in our legendary basting. A South African classic.</i>	70
Chicken Livers <i>Sautéed in sherry, garlic, onions, mixed herbs and cream or peri-peri. Served with croûtes.</i>	70
Trio of Snails <i>Delectably drenched in three sauces – garlic butter; smoked paprika and rosemary compound butter; and blue cheese.</i>	80
Cured Springbok Loin Carpaccio <i>Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.</i>	90
Large Black Mushroom (V) <i>Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.</i>	75
Hollandse Bitterballen <i>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.</i>	72
Fried Crumbed Camembert (V) <i>A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.</i>	90
Mussel Pot <i>Mussels in a cream, green herb, garlic and white wine reduction.</i>	95
Steak Tartar <i>The most tender, finely chopped raw beef with all the traditional accompaniments.</i>	95
Prawn and Fresh Avocado Cocktail (Seasonal) <i>Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.</i>	95

Patagonian Calamari <i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	75
Marrow Bones <i>A hearty, oven-roasted delicacy served with pesto and croûtes.</i>	70
Chorizo <i>Flambéed chorizo with fresh basil. Served with croûtes.</i>	80
Calamari and Chorizo <i>Cajun-style Patagonian Calamari, seared with chorizo, finished with a sweet balsamic glaze.</i>	90
Skilpadjie <i>Lamb liver wrapped in caul fat (netvet). A South African classic.</i>	65

SALADS

Tomato and Onion (V) <i>Sprinkled with rock salt and cracked black pepper. The classic accompaniment to any grill.</i>	50
Fresh Greens (V) <i>A premium selection of tossed salad leaves and herbs, topped with shaved Parmesan.</i>	55
Greek (V) <i>Greens topped with Calamata olives, feta, cucumber, tomato and roasted seeds.</i>	90
Caesar <i>Sliced crisp lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and anchovy dressing.</i>	90
Caramelised Pear, Blue Cheese and Walnut (V) <i>Delicately seasoned and caramelised pear halves, topped with finely chopped walnuts and served with blue cheese.</i>	95

(V) = Vegetarian

Certain starter dishes may contain traces of nuts and alcohol.

STEAK GRILLING GUIDELINES

Blue ~ <i>A completely red centre means a cool and deliciously pure inside, with an exterior seared for less than 2 minutes.</i>	Rare ~ <i>Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing.</i>	Medium Rare ~ <i>The most popular choice, buttery and flavourful from the melted fat with a beam of red in the centre.</i>
Medium ~ <i>Blushing pink all over and slightly firmer, the delectable flavour remains, yet there are less juices.</i>	Medium Well ~ <i>A dash of pink in the centre, this is a much firmer option with some tenderness lost from a more charred outside.</i>	Well Done ~ <i>Darkly charred on the outside with an evenly cooked centre, this will be slightly firmer with no juices flowing.</i>

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 buttermilk, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

Rump	200g 135	300g 160	500g 205
Fillet	200g 175	300g 205	
Sirloin	200g 135	300g 160	500g 205
Ribeye (Subject to availability)		400g 240	

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.

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

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
Beef and Reef	225	255
Fillet steak served with a half portion of Patagonian Calamari, or 3 queen prawns in garlic or lemon butter.		

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, monkeygland, 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
Fillet Béarnaise	195	225
Our most classic and popular offering prepared according to the true French culinary technique.		

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
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Sautéed Green Beans	30
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Potatoes	32
Fries, mashed or new baby.	

Creamed Spinach and Cinnamon-infused Butternut	36
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Oven-roasted Vegetables	38
Drizzled in olive oil and seasoned with fresh herbs.	

Side Salad	30
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EXTRAS

Crispy Onion Rings	42
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Pan-fried Mushrooms	52
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Parmesan Truffle Chips	45
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LIGHTER GRILLS

The Hussar Burger 95
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.

Served with a sauce of your choice 110

Served with a topping of your choice 1 Topping ~ 110
Bacon, biltong, feta, blue cheese crumble, fried egg or avo. 2 Toppings ~ 125

The Hussar Steak Roll 125
A lightly toasted roll with flavourful steak smothered in our Hussar basting. Served with fries.

SEAFOOD

Kingklip 210
Grilled and topped with lemon or garlic butter.

Patagonian Calamari 170
Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.

Salmon (Subject to availability) 220
Grilled and finished off with our chilli, garlic and parsley butter.

Mussels 165
Mussels in a creamy garlic and white wine sauce.

6 Queen Prawns 185
Grilled and finished off with either lemon butter, garlic butter or peri-peri.

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

Parmesan Chicken Breasts 130
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.

Chicken Roulade with Mushroom Sauce 145
Tender rolled chicken breasts, stuffed with creamed spinach and feta. Served with roast veg and mushroom sauce.

Deboned Half Chicken 120
Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.

VEGETARIAN

Fried Halloumi 95
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.

Lentil Curry 110
Lentils in a Cape Malay curry, complemented with seasonal roasted vegetables and cherry tomato sambal. Served with fried poppadoms.

Gnocchi 120
Pan-fried gnocchi with wild mushrooms, roasted butternut and feta crumbs.

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
Jameson Irish Coffee	50	65
Speciality Coffee	50	65
Dom Pedro	50	65

Cocktails

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

Aperol Spritz 65
Bubbly and Aperol topped with soda water and garnished with an orange slice. Best enjoyed as an aperitif before your meal.

Mojito 65
Havana Club 3 Yr Old Rum, muddled with fresh mint leaves, limes and sugar.

Cosmopolitan 65
Absolut vodka shaken with triple sec, lime and cranberry juice, garnished with a citrus twist.

Margarita 65
Olmeca tequila shaken cold with triple sec and freshly squeezed lime juice.

Strawberry Daiquiri 65
Havana Club 3 Yr Old Rum blended with frozen strawberries and lime juice.

Moscow Mule 65
Absolut vodka, ginger beer, fresh lime juice with a dash of bitters.

Piña Colada 65
Havana Club 3 Yr Old Rum blended with pineapple, lime juice and coconut cream.

Perfect Malfy 65
Double Malfy Con Arancia with tonic water and garnished with an orange slice.

The Signature Strawberry B&T 65
Beefeater Pink gin, tonic or lemonade, ice and freshly cut strawberries.



HOT BEVERAGES

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

COLD DRINKS & MIXERS

La Vie de Luc Mineral Water	42	Fresh Fruit Juices	30
<i>Still / Sparkling 750ml</i>		<i>Ask for our seasonal selection</i>	
Appletiser / Red Grapetiser	32	Red Bull	42
Mixers (200ml)	22	Soft Drinks (300ml)	26
<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>	
BOS Ice Tea (<i>Peach or Lemon</i>)	28		

LOCAL BEER

Castle Lager	30
Castle Lite	32
Hansa Pilsener	30
Carling Black Label	32

DRAUGHT (ON TAP)

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

CIDERS

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

INTERNATIONAL BEER

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

ALMOST ZERO/ ALCOHOL FREE

Castle Free	30
Heineken Zero	35
Savanna Lemon	32
The Duchess G&T	40

BRANDIES AND COGNACS

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

WHISKIES AND BOURBONS

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

SINGLE MALTS

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

GIN

Inverroche™ (Classic, Amber or Verdant)	35	Cruxland	32
Beefeater / Beefeater Pink	24	Bulldog	36
6 Dogs Blue	45	Tanqueray	26
Monkey 47	65	Cape Town The Pink Lady	42
Gordon's	24	Bombay Sapphire	30
Malfy	35		

VODKA

Absolut Vodka	28
SKYY Vodka	28
Belvedere Vodka	48
Cruz Vodka	28
Smirnoff Vodka	22

RUM

Havana 3 Yr Old	24
Captain Morgan®	24
Spiced Gold	22
Bacardi	24

PORTS & SHERRIES

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

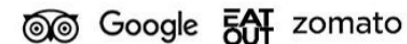
DIGESTIFS & GRAPPA

Jägermeister (Digestif)	36
Underberg (Digestif)	40
Antonella (Grappa)	42
Dalla Cia (Grappa)	46

LIQUEURS & SHORT DRINKS

Olmecca Black	26	Tia Maria	32
Espolon	32	Kahlúa	30
Altos Reposado	28	Frangelico	30
Don Julio Reposado	50	Cointreau	36
El Jimador Reposado	28	Disaronno Amaretto	32
Patron XO	44	Drambuie	38
Amarula	33	Nachtmusik	32
Wild Africa Cream	26	Southern Comfort	26

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Visit 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.

