

MENU



ALL DAY BREAKFAST

AVAILABLE FROM 10:30-16:00

250 OMLETTE

BACON BITS, WHITE MUSHROOMS, SWEET BELL PEPPERS AND WHITE CHEDDAR

R115

SUMMER'S PAN COL PALTA AVOCADO ON TOAST

TOASTED RYE OR CIABATTA, TOPPED WITH ZESTY SMASHED OR SLICED AVOCADO, CHIMICHURRI, HERB SALAD AND PARMESAN

R129

ONE-PAN GREEN CHILLI EGGS WITH CHORIZO

GREEN CHILLI, SUNNYSIDE EGGS, CHORIZO, TOASTED RYE OR CIABATTA SERVED WITH SAUCE OF YOUR CHOICE

R105

BURGERS

ALL BURGERS COME WITH CHIPS ON THE SIDE

CHICKEN SCHNITZEL AND MUSHROOM

CHICKEN SCHNITZEL AND MUSHROOM SAUCE

R90

250 BIG BURGER

CHICKEN OR BEEF PATTY, LETTUCE, CARAMELISED ONION, PICKLED RED ONION AND GHERKINS

R119

BACON & CHEDDAR

CHICKEN OR BEEF PATTY WITH BACON RASHERS, AGED CHEDDAR, CARAMELISED ONION AND CORIANDER MAYO

R139

TSHEPORI BURGER

BEEF PATTY, BACON, AVO SLICES, PICA DE GALLO AND YELLOW CHEDDAR

R145

CHILLI POPPER

CHICKEN OR BEEF PATTY, JALAPEÑO CHEESE POPPERS, CHIMICHURRI AND PICKLES

R129



STARTERS

SERVED WITH CHOICE OF DIP: BBQ, 250 MILD OR HOT PERI, CORIANDER MAYO

250 TACO GROUND BEEF OR CHICKEN, PICA DE GALLO, LETTUCE, CHEESE AND YOUR SAUCE OF CHOICE
R139

BUENOS NACHOS! 2 NACHO STACKS LAYERED WITH CHICKEN STRIPS, PICA DE GALLO, CHEDDAR AND TOPPED WITH GUACAMOLE AND SERVED WITH SOUR CREAM OR 250 TSATSIKI
R129

STARTER PLATTER SPRING ROLLS, SAMOOSAS, JALAPEÑO POPPERS AND CHICKEN STRIPS SERVED WITH CHIPS
R150

GARLIC BUTTER & PARMESAN SHRIMP SIX COCKTAIL SHRIMP BAKED IN OUR WOOD FIRED OVEN, IN A CREAMY GARLIC BUTTER SAUCE, TOPPED WITH PARMESAN AND SERVED WITH CRISPY BREAD OF THE DAY
R135

250 CHEESE BOARD BLUE CHEESE, AGED CHEDDAR, AGED GOUDA, DANISH FETA, SALT CRACKERS, SALAMI, SALTED CASHEWS, STRAWBERRIES, OLIVES (SERVES 4-5)
R500

CHEF GIFT'S WRAP CHICKEN OR BEEF STRIPS SAUTÉED WITH SECRET SEASONING AND SERVED IN A WOOD FIRE BAKED WRAP WITH TSATSIKI SAUCE, FRESH LETTUCE, PICA DE GALLO AND SERVED WITH CHIPS
R115

ASIAN STYLE BBQ WINGS BUFALO WINGS, COOKED IN A SWEET STICKY SAUCE WITH GREEN CHILLI, TOPPED WITH CHIVES, TOASTED SESAME SEEDS AND SERVED WITH CHIPS
R120

PLATTERS

SERVED WITH 2 PORTION CHIPS AND SALSA

PLATTER FOR TWO 250G BEEF SHORT RIB, CHICKEN SKEWERS, CHICKEN STRIPS, BRISKET STEAK, WORS SKEWERS
R400

BUILD YOUR OWN

LAMB CHOP

R60

PORK CHOP

R55

SHORT RIB

R45

CLUB STEAK

R49

CHICKEN SKEWERS

R39

BRISKET STEAK

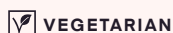
R39

WORS SKEWERS

R49

SWEET CORN

R26





MAINS

ON THE JOSPER GRILL OR IRON SKILLET
SIDES: CHIPS, CREAMY MASH, ROASTED SEASONAL VEGGIES, CREAM SPINACH

T-BONE 350G

T-BONE STEAK PAN SEARED WITH WITH GARLIC BUTTER AND ROSEMARY OR GRILLED IN OUR JOSPER AND BASTED WITH OUR BBQ SAUCE

R229

RIBA'S FILLET STEAK 150G

OPTION 1 - BEEF FILLET PAN SEARED OR GRILLED WITH WITH GARLIC BUTTER AND ROSEMARY OR GRILLED IN OUR JOSPER SERVED WITH CREAMY MASH, MUSHROOM SAUCE

OPTION2 - BEEF FILLET PAN SERVED OR GRILLED WITH GARLIC BUTTER ON A BED OF RED WINE JUS WITH SWEET POTATO PUREE, DRESSED WITH CORIANDER MAYO AND SERVED WITH RUBICS POTATO CHIPS

R189

RIBEYE OFF BONE 250G

PEPPER CRUSTED RIBEYE, PAN SEARED TO PERFECTION WITH GARLIC BUTTER AND ROSEMARY

R199

LAMB LOIN CHOPS 150G

GRILLED LOIN CHOPS WITH RED WINE REDUCTION SERVED WITH SALAD

R229

PORK RIBS 400G

SUCCULENT PORK RIBS IN A SMOKEY BARBECUE SAUCE

R249

ZESTY OR HONEY GLAZED PORK CHOPS 150G

LEMON INFUSED OR HONEY GLAZED GRILLED TO SUCCULENCE PORK CHOP

R189

AFRICAN CUISINE

SERVED WITH YOUR CHOICE STARCH PAP/DUMPLING/RICE/SAMP WITH A SIDE OF CHAKALAKA/SALSA AND WILD SPINACH

HARVARD HARD BODY CHICKEN STEW

R120

MALA MOGODU STEW

R120



STEW S

SERVED WITH YOUR CHOICE STARCH PAP/DUMPLING/RICE/SAMP WITH A SIDE OF CHAKALAKA/SALSA AND WILD SPINACH

SUCCULENT LAMB CURRY

R159

HEARTY ROSEMARY BEEF STEW

R125

LIGHT MAINS

PASTA

CREAMY LINGUINE ALFREDO

R139

SAUTÉED CHICKEN STRIPS IN A WHITE SAUCE WITH MUSHROOMS, CRUNCHY SWEET BELL PEPPERS, SERVED WITH AL DENTE LINGUINE PASTA AND TOPPED WITH GRATED PARMIGIANO REGGIANO AND ITALIAN PARSLEY

CHICKEN A LA KING

R129

DICED CHICKEN, WHITE MUSHROOMS AND PEPPERS COOKED IN A CREAM SAUCE AND SERVED WITH PASTA AND TOPPED WITH CORIANDER AND CHARRED CHERRY TOMATOES

SPAGHETTI BOLOGNESE

R129

GROUND BEEF SLOW COOKED IN A TRADITIONAL NEAPOLITAN SAUCE WITH AL DENTE SPAGHETTI TOPPED WITH PARMESAN AND ITALIAN PARSLEY

STIR FRY I

R129

SWEET BELL PEPPERS, JULIAN CUT, BABY CORN, MUSHROOM, RED ONION, GREEN BEANS, BABY MARROW AND CARROTS SAUTÉED IN GARLIC OLIVE OIL AND TOSSED IN AN ASIAN SWEET AND SOUR SAUCE

CHICKEN

SIDES: CHIPS, CREAMY MASH, ROASTED SEASONAL VEGGIES, CREAM SPINACH

CHICKEN SCHNITZEL

R119

DEEP FRIED, CRUMBED BUTTERFLY BREAST SERVED WITH MUSHROOM SAUCE AND SALAD

CHICKEN CAESAR

R109

CHICKEN STRIPS GRILLED AND SERVED IN A HERB SALAD WITH TOASTED CROUTONS, PARMESAN AND DRESSED IN OUR IN HOUSE SALAD DRESSING

HALF CHICKEN

R99

GRILLED HALF CHICKEN BASTED WITH OUR COUNTRY PERI SAUCE OR BBQ SAUCE



SEAFOOD

SIDES: CHIPS, CREAMY MASH, ROASTED SEASONAL VEGGIES, CREAM SPINACH

HAKE R120	DEEP FRIED OR GRILLED HAKE FILLETS
PRAWNS R179	6 QUEEN PRAWNS, IN LEMON BUTTER SAUCE SERVED WITH CHIPS AND SALAD
SURF AND TURF R219	6 QUEEN PRAWNS, CALAMARI AND HONEY GLAZED PORK RIBS 250G
CATCH OF THE DAY	ASK YOUR WAITER FOR AVAILABLE SPECIAL AND PRICING

PIZZA

HAWAIIAN L R119 M R99	HAM, PINEAPPLE, WHITE CHEDDAR AND MOZZARELLA
BACON AND HAM L R139 M R109	BACON, HAM, WHITE CHEDDAR, MOZZARELLA
BACON, FETA & AVO L R 145 M R111	BACON, HAM, AVO SLICES AND FETA
HAM & AVO L R109 M R89	HAM, AVO, CHEDDAR AND CHEDDAR AND MOZZARELLA
CHICKEN & MUSHROOM L R139 M R109	CHICKEN, MUSHROOMS, WHITE ONION, CHEDDAR AND MOZZARELLA
CHICKEN & MAYO L R129 M R99	CHICKEN, INHOUSE MAYO, CHEDDAR AND MOZZARELLA
MARGHERITA L R89 M R65	TOMATO BASE HERBS, WHITE CHEDDAR AND MOZZARELLA
PEPPERONI L R149 M R105	SALAMI, BACON, SWEET BELL PEPPERS, CHEDDAR AND MOZZARELLA
MEXICANA L R149 M R110	GROUND BEEF, BELL PEPPERS, JALAPEÑO, GREEN CHILLI, CHEDDAR
MEAT LOVERS L R169 M R129	GROUND BEEF, BACON, SALAMI, BELL PEPPERS, CHEDDAR AND MOZZARELLA
VEGETARIAN <input checked="" type="checkbox"/> L R169 M R135	SWEET BELL PEPPERS, RED ONION, MUSHROOMS, PINEAPPLES OLIVES, CHEDDAR AND MOZZARELLA
FOCACCIA L R89 M R65	TOMATO BASE, OLIVE OIL, GARLIC AND HERBS



EXTRA PIZZA TOPPINGS

CHEDDAR/MOZZARELLA

R22

FETA

R24

AVO

R25

PEPPERONI

R29

CHICKEN

R27

BACON

R29

PINEAPPLE

R22

GROUND BEEF

R25

MUSHROOMS

R19

HAM

R24

SAUCES

CHEESE SAUCE

MUSHROOM SAUCE

250 COUNTRY MILD/CHILLI SAUCE

PEPPER SAUCE

RED WINE JUS

SIDES

PAP

R20

DUMPLING

R20

SAVOURY RICE

R20

SAMP

R20

CHIPS

L R40 | M R30

CREAMY MASH

R39

ROASTED SEASONAL VEGGIES

R49

CREAM SPINACH

R36

SALSA

R20

CHAKALAKA

R20

WILD SPINACH

R20

PICA DE GALO/CHIMICHURRI

R25

SWEET CORN

R26