

GRILL

All our beef is free-range and grass fed, sourced from from well known ethical butchers. Cuts are subject to availability.
Our speciality giant onion rings and a complimentary side of your choice will accompany your grill.

Fillet 220g	240
Sirloin 300g	195
Rump 300g	195
Ribeye 350g	310
Ostrich Fillet 220g	190
BBQ Treacle Glazed Pork Ribs	400g 170 800g 255

Complimentary Sides

You may choose any one of the below options, on the house: sautéed green beans, mash potatoes, garlic baby potatoes, oven-roasted seasonal vegetables, home cut potato chips or a side salad.

SAUCES & SIDES

Sauces	30
Mushroom / Green Pepper	
Sides	30
Home Cut Potato Chips / Onion Rings	
Mash / Garlic Baby Potatoes	
Sautéed Green Beans	
Savoury Rice	
Roasted Seasonal Vegetables	
Side Salad	
Compound Butters	30
Garlic & Herb / Chilli / Anchovy / Olive / Rosemary / Dill & Lime / Caper & Sundried Tomato / Mustard / Truffle (Add R10)	

SOMETHING ELSE

Mushroom Stroganoff (V)	160
Mushroom stroganoff served with jasmine rice	
Risotto	SQ
Please ask your waitron for today's availability	
Chicken & Creamy Sundried Tomato	135
Creamy sundried tomato, aubergine & basil chicken, served with mash topped with parmesan shavings	

Look out for our daily chalk board specials

BURGERS

All our burgers are served with our home cut skin on potato chips and our speciality giant onion rings.

Add any extra patty for R40

Classic Saveur Burger	110
Your choice of beef, chicken, ostrich or vegan patty, served with tomato, lettuce, gherkins & mayo	
Cajun Chicken Burger	120
Freshly grilled free-range chicken fillet, onion crisps, goats cheese, tomato, harissa mayo & lettuce	
The Vegan Burger 	150
Naked Leaf mushroom & lentil patty, lettuce, avo, gherkins, tomato & hummus	

Halloumi Burger (V)	130
Grilled halloumi, hummus, roasted brinjal & red pepper, baby spinach, avo & harissa mayo	

Build your own

Sauces: Mushroom / Cheddar Jalapeño	30
Jams: Red Onion / Cranberry	25
Toppings:	
Pineapple	10
Cheddar	22
Avo / Jalapeño / Mushrooms	24
Brie / Camembert / Danish Feta / Vegan Cheese	26
Blue Cheese / Goats Cheese / Bacon	28

DESSERTS

Please ask your waitron about our dessert selection.

Dom Pedro	50
Amarula / Kahlúa / Whisky / Frangelico	
Jamesons Irish Coffee	55
Kahlúa Coffee	55

BAR SNACKS

Garlic & Herb Marinated Olives (V)	40
Bread Board (V)	50
Lightly toasted ciabatta with olive butter, our special house spice, extra virgin olive oil & balsamic vingar	
Halloumi Fries & Peppadew Syrup (V)	65
Chilli Poppers (V)	82
Served with a smoked paprika mayo	
Onion Rings	30
Oysters (each)	32
Graze Box	SQ
A selection of cold cuts, cheeses, Patagonian calamari , chilli poppers, hummus, compound butter, peppadews, olives, pickles, crackers, ciabatta with olive oil, balsamic vinegar & our spice	