

FOR THE TABLE

SOURDOUGH 3

OLIVES 3.5

BILTONG 4

STARTERS

CRISP HALLOUMI 6.5

zhatar-yoghurt, pomegranate, mint

KING PRAWNS & CHORIZO 7.5 *white wine, spicy tomato sauce* **BOURBON RIBS** 6.7 sweet & sour pickles

				3	
		STEAK all served with			Sitt
BUTCHER'S CUTS with our in-house smoked seasoning		C L A S S I C the steaks you alrea		SAUCES homemade in our kitchen	
HANGER 240g	14	FILLET 175g 225g	18 22	PEPPERCORN	2
FLAT IRON 220g	15	SIRLOIN 260g	18	BEARNAISE	2
PICANHA 250g	16	RUMP 260g	15	CHIMICHURR	I 2
MEDALLIONS 200g	13	RIBEYE 325g	24		
BUTCHE	ER'S FEAST 21			FILLET SHARER	42
FLAT IRON 220g PI	Choice of ICANHA 250g HAN	GER 240g	Served sliced FLAME ROASTED FILLET 450g		
	ips, your choice of s of Merlot or house b	eer		with bearnaise sauce and heaps of chips	e
		ON THE S	IDE		A 15%
CREAMED SPINACH 4 vould be rude not to !	TENDERSTEM BROCCOLI 4.5 miso-sesame	TRUFFLE MAC & CHEES paprika crumbe	ESE 5 sauteed		HOUSE SALAD 3 baby gem, roasted tomatoes, sourdoug croutons
		MAINS all served with			
RACK OF RIBS glazed with our bout bbq sauce		ROXIE BURGE 70z patty, dry cure Applewood smoked	ed bacon,	BU The bes	G MOUNTAINS RGER 12 st plant burger e ever tasted
		DESSER	тѕ		
HOCOLATE TORTE 6.5 Warm dark chocolate almond slice, crushed honeycomb, double cream (contains nuts)	KAHLUA DOM PEDRO 7 A blend of Kahlua & vanilla ice cream	ICE CREAM Salted Caran or Creamy Van	nel CH nilla with	VANILLA IEESECAKE 5.5 a strawberry coulis crushed meringue	CHOC MINT MARTINI 8 Chocolate vodka, white crème de caca & creme de menth
RACK	ATTACK 11		THE SUNDAY ROAST 15		
	K OF RIRS & CHIPS		Served with slow-roasted potatoes, Yorkshire pud,		

FULL RACK OF RIBS & CHIPS *Every Tuesday, from 6pm*

honey-roasted veg, broccoli & rosemary gravy

EVERY SUNDAY FROM 12 NOON UNTIL WE SELL OUT!

FOOD ALLERGIES & INTOLERANCES:
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