

the Pub

FOOD MENU



STARTERS & SALADS

BEEF TAR TAR TACO	130
Crispy parmesan tacofilled with beef tartar and micro herb salad	
OXTAIL CRUQUETTES	135
Pulled and Crumbed BBQ oxtail, crispy leeks and beetroot shoot salad, BBQ jus, chilli mayo	
SPRINGBOK CARPACCIO	185
Toasted almond flakes, blueberry coulis, charred orange segments, baby rocket and parmesan shavings	
CEVICHE TACO	125
Lime cured fish, onion, cucumber, cilantro, mango and avo mousse	
PRAWN & SMOKED SALMON SALAD	165
Salmon roses served with baby rocket, orange segments, baja prawns strawberry segments, peppadew and cream cheese and balsamic dressing	
SMOKED CHICKEN SALAD	135
Mixed lettuce & baby rocket, pickled red onion, smoked baby tomato, parmesan shavings crushed nuts, blue berries and house dressing	
BLUE CHEESE SALAD	125
Mixed leaves, blue cheese, rosa tomatos, boiled egg, red onion, croutons candied bacon bits and house dressing	

MAINS

CHIMICHURRI STRIPPED RIBEYE (300G)	280
Ribeye steak topped with vibrant chimichuri, crispy onion, served with truffles fries	
PORK BELLY	270
Slow-roasted with a crackling finish, served with apple slaw, pasnip puree, radish, rooibos reduction	
LEMON SEAFOOD PASTA	260
Grilled prawns, mussels, fried mixed peppers, Fettuccini pasta, lemon butter sauce and grated parmesan	
BABY CHICKEN	155
Grilled BBQ or peri peri baby chicken served with garlic bread and chips or side salad	
BURGERS	
THE PUB BURGER	165
180g patty, cheddar, home made brioche buns, lettuce, tomato, gherkins, bacon jam, fried egg, burger sauce and chips or side salad	
NASHVILLE BURGER	175
Butter milk chicken fillet, waffle buns, gherkins, hot honey and soulslaw with chips or side salad	
MUSHROOM & HALLOUMI BURGER	155
Deep fried halloumi, fried exotic mushroom, pickled shallots, home made brioche bun, burger sauce with chips or side salad	

PLATTERS

RIBS AND WINGS PLATTER	
For Two	345
For Four	650
Spare Pork Riblets, Chicken Wings (Peri- Peri Sauce, Lemon & Herb Sauce or BBQ) served with Onion rings & Triple Cooked Duck Fat Chips	
SEAFOOD PLATTER	
Four Two	360
For Four	685
Prawns, Grilled Hake, Calamari & Squid Heads served with Fragrant Rice & Triple Cooked Duck Fat Chips	
SHISANYAMA PLATTER	
For Two	355
For Four	660
A hearty mix of flame-grilled boerewors, lamb chops pork chops, beef short ribs, and chicken wings served with pap or other choice of starch paired with chakalaka and spicy salsa.	
THE PUB PLATTER	
For Two	335
For Four	650
A delicious assortment of pub favorites, including mini beef & chicken sliders, crispy chicken strips & cheese griller cocktail sausage served with Triple Cooked Duck Fat Chips.	

AFRICAN HERITAGE PLATES

BEEF WITH KALE	185
Slow-cooked, served with pap or dombolo	
TRADITIONAL CHICKEN	160
Village-style chicken with pap / dombolo / creamy samp & sides	
SPICY TURKEY RICE	110
Shredded turkey served with spicy fried rice	

BAR SNACKS

SNACK PLATTER	200
Mixed nuts, bisquits, biltong, grapes, cheese, and preserved fruits	
DEEP FRIED CHICKEN POPS	85
Chicken pop served with sweet chilli and paprika mayo, grated parmesan micro herb salad	

STREET TACO	155
Crispy or soft taco shell filled with shredded lettuce, guacamole chicken tinga/spicy mince/spit braai lamb	

DAILY CHEF SPECIALS*

DUCK BREAST	185
OXTAIL	155
GRILLED SEABASS	175
INHLOKO	155
MOGODU	155
CLASSIC BEEF STEW	180

*Enquire within for availability