The Grill Room

MENU

STARTERS

SNAILS R 100
baked with herbed garlic butter, mozzarella

STEAK TARTARE R 125
balsamic onions, egg yolk, spice dusted crisps

BEETROOT TARTARE R 95 V
balsamic onions, avocado, rocket

BAKED CAMEMBERT R 105 V
green fig, honey, macadamia nuts

FRIED CALAMARI R100
tartar sauce, cucumber onion salad

MAIN COURSES

CEASER SALAD R 105 **add chicken strips R40 OR**
bacon, anchovy, croutons **beef fillet R60**

GRILL ROOM BURGER R 130 **add any sauce for R20**
cheese, bacon, lettuce, tomato, pickles, chips

CHICKPEA BURGER R 110 V
tzatziki sauce, rocket, onions, tomato, chips

MUSHROOM RISOTTO R 140 V
sundried tomatoes, parmesan

LAMB SHANK R220
jus, risotto

500g SPARE RIBS R210
chips, onion ring garnish

all following courses are served with one side & one sauce

CHICKEN SCHNITZEL R 170
gremolata

GRILLED FISH R 210
lemon, caper, butter sauce

BABY CHICKEN R185
peri peri

STEAKS

all steaks are served with one side & one sauce

300g SIRLOIN R 205

250g FILLET R 215

300g RUMP R 205

TOMAHAWK STEAK R 495
to share - two sides & two sauces

SIDES R 45 V

triple fried chips
onion rings
greek salad
honey roasted pumpkin
seasonal vegetables

SAUCES R 40

peppercorn sauce
mustard sauce
mushroom sauce
béarnaise V

PUDDINGS V

STEWED FRUITS R 80
custard, vanilla ice cream

CHOCOLATE BROWNIE R 80
boeretroos, vanilla ice cream

MALVA PUDDING R 90
crème anglaise

CRÈME BRULEE R 95
fruits