

## WELCOME

*We know you will enjoy our delicious food and attentive service!  
Sit back, relax and enjoy the view.  
Thank you for your support!*

## RULES OF THE HOUSE

*We are licensed and allow the first corkage free of charge  
(1 bottle per 4 persons). Thereafter it is R30 per 750 ml.  
Please note we have an on-consumption licence; no alcohol may be  
We do not serve alcohol to anyone under the age of 18.*

*Gratuuity of 10% will be charged for superb service for 6 people or  
more.*

*We do not provide separate bills.*

*All major credit cards are accepted, but we regret no cheques.*

*We recommend our steaks to be served Rare to Medium.  
The responsibility of Medium to Well-done rests with the customer.*

*The dishes may contain traces of nuts. Please inform us of any  
We do not take responsibility for dishes that have been altered*



## Starters

<b>Snails</b>		55
<i>A crispy ciabatta filled with snails simmered in a creamy garlic sauce</i>		
<i>Add</i>	<i>Blue cheese or Three cheese bake</i>	12
<b>Calamari Goujons</b>		45
<i>Crisply fried calamari goujons served with tartar sauce</i>		
<b>Stuffed Mushrooms</b>		45
<i>Button mushrooms filled with spinach, feta, cream cheese and onion, served with a sweet chilli mayo</i>		
<b>Baked Camembert</b>		55
<i>Baked nut-encrusted camembert served with caramelised onion, warm berry compote and melba toast</i>		
<b>Beef Trinchado</b>		55
<i>Marinated strips of Angus beef simmered in a red wine, chilli and garlic sauce served with ciabatta</i>		
	<i>extra ciabatta</i>	15
<b>Chicken Civers</b>		50
<i>Sautéed with onions and poached in a Prego sauce served with warm ciabatta</i>		
	<i>extra ciabatta</i>	15
<b>Salads</b>		
<b>Greek Village</b>		55
<i>Calamata olives and feta cheese on a bed of salad greens dressed with house dressing</i>		
<b>Cajun Chicken Salad</b>		60
<i>Grilled chicken, bacon, avocado and feta on a bed of salad greens dressed with a mayonnaise dressing</i>		
<b>Angus Burger</b>		70
<i>200 grams of prime ground Angus beef on a toasted sesame bun with lettuce, tomato and gherkin</i>		
<b>Favorite Burger</b>	<i>A creamy mushroom, bacon and garlic sauce</i>	80
<b>Bacon and Avo</b>	<i>Grilled bacon topped with an avocado fan</i>	85
<b>Bacon, Blue Cheese &amp; Tomato Jam</b>	<i>Grilled bacon, blue cheese topped with tomato jam</i>	85
<b>Cheese Melt</b>	<i>A blanket of melted cheddar and mozzarella</i>	75
<b>Sauce Burger</b>	<i>Mushroom, Pepper Cheese or Garlic</i>	75

*We source the best Angus beef to ensure the perfect steak*

<i>Sirloin or Rump</i>		<i>Fillet</i>	
<i>200g</i>	<i>100</i>	<i>250g</i>	<i>145</i>
<i>300g</i>	<i>130</i>	<i>400g</i>	<i>190</i>
<i>400g</i>	<i>160</i>		

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The responsibility of Medium-Well to Well-done rests with the client.*

**Gourmet Sauces** *25*

<i>Angus Butter</i>	<i>Our signature herb butter</i>
<i>Favourite Sauce</i>	<i>A creamy mushroom, bacon and garlic sauce</i>
<i>Roquefort Butter</i>	<i>Roquefort and garlic butter</i>
<i>Madagascar Pepper</i>	<i>Green peppercorn flambéed in brandy, finished with cream</i>
<i>Béarnaise</i>	<i>Light and fluffy butter and tarragon vinegar sauce</i>

**House sauces** *18*

*Onion rings* *20*  
*Light and crispy, the way they should be*

*Onion Protea* *35*  
*Onion patties centered with a prego sauce and topped with sour cream*

**House Specialities**

*Angus Signature* *165*  
*A fillet steak topped with our Angus herb butter* *250g*  
*400g* *210*

*Madagascar Pepper Fillet* *165*  
*Madagascar green peppercorn flambéed in brandy and finished with a dash of cream*

*Espetada* *160*  
*Cubes of rump rubbed with coarse salt and  
marinated in our secret spice, with skewered onion rings and bell peppers  
Choice of- Garlic butter, Angus butter or Roquefort butter*

*Fantastic Four* *150*  
*Four venison fillet medallions each with their complimentary sauce  
Kudu, Springbok, Ostrich and Impala*

## House Specialties on the Bone

**T-Bone** 600g 170  
*The perfect combination of fillet and sirloin, offering tenderness and flavour. Grilled the way you like it.*

**Baby back ribs** 300g 110  
*Choice cut loin ribs, lovingly prepared and grilled to perfection* 600g 140

**Beef Short Ribs** 100  
*These incredible, melt in your mouth short ribs are a real show stopper!*

**Eisbetn** 120  
*Crispy pickled hock served with mash, sauerkraut and a mustard sauce*

**Camb-Shank** 140  
*Tender lamb on the bone slow cooked to perfection, served on a bed of mash potatoes*

## Sea Food

**Grilled Cline Fish** 100  
*Dusted in flour and grilled with lemon and butter, served with a sauce of your choice*

**Grilled Sole** 140  
*Grilled on the bone for increased flavour*

**Fried Calamari** 95  
*Crispy fried calamari goujons served with a tartar sauce*

## Poultry

**Chicken Schnitzel** 80  
*Crumbed tender chicken breast, topped with sautéed mushrooms in a double thick cheese sauce*

**Spinach and Feta Chicken Roulade** 85  
*Tender chicken breast filled with spinach and feta, topped with a creamy white wine and pepperdew sauce*

## Vegetarian

**Veg Platter** 75  
*Baked camembert, stuffed mushrooms, veg kebabs and new potatoes*

## Dessert & Coffee

<b>Don of Chocolate</b>	50
<i>Chocolate Don Pedro with a shot of Frangelico &amp; Kahlua, topped with toasted Almonds</i>	
<b>Don Pedro</b>	38
<i>Double it</i>	50
<b>Specialty Coffee</b>	38
<i>Double it</i>	50
 <b><u>Hot Beverages</u></b>	
<i>Americano</i>	15
<i>Cappuccino</i>	18
<i>Serious Cappuccino</i>	25
<i>Add cream</i>	5
<i>Espresso · Single</i>	12
<i>Espresso · Double</i>	14
<i>Latté</i>	18
<i>Hot chocolate</i>	22
 <i>Tea Selection</i>	13
<i>Five Roses. Rooibos. Earl Grey. Green</i>	
<b>Malva Pudding</b>	45
<i>Traditional South African pudding soaked in butter sauce and served with ice cream or custard</i>	
<b>Double Chocolate Brownie</b>	45
<i>Warm homemade brownie, laced with cashew nuts and topped with chocolate ice cream</i>	
<b>Kona Mud Pie</b>	50
<i>Oreo-based chocolate fudge ice cream cake topped with whipped cream and toasted almonds</i>	
 <b>Baked Cheesecake</b>	50
<i>Silky-smooth baked cheesecake with berry compote, topped with whipped cream and toasted almonds</i>	
 <b>Vanilla Brûlée</b>	45
<i>Slow-baked vanilla custard rich in flavour, smooth in texture, topped with a caramelised sugar crust</i>	

### Cold Beverages

<i>Mineral Water: Still or Sparkling</i>		500ml	15
	<i>One for the table</i>	1 litre	25
<i>Can 330ml:</i>			16
<i>Coke, Coke Zero, Tab, Cream Soda, Fanta Grape</i>			
<i>Can 200ml:</i>			13
<i>Coke, Coke Light, Tab, Bitter Lemon, Ginger Ale, Tonic, Soda water</i>			
<i>Cordial and mix</i>			18
<i>Rock Shandy 500 ml</i>			30
<i>Cordial shot or Extra Bitters</i>			5
<i>Fresh Seasonal Fruit Juice:</i>			19
<i>Mango, Orange, Fruit Cocktail, Cranberry</i>			
<i>Ice Tea: Lemon or Peach</i>			19
<i>Appetizer or Red Grapettzer</i>			22
<i>Tomato Cocktail</i>			17
<i>Redbull, Sugar free</i>			30
<b><u>Beers and Ciders</u></b>			
<i>Castle, Black Label, Hansa Pilsener</i>			18
<i>Windhoek Lager, Windhoek Light, Castle Light, Castle Light Lime, Amstel, Amstel Cite</i>			20
<i>Heineken, Peroni, Millers</i>			22
<i>Savanna, Savanna Dark, Savanna Light, Spin, Storm</i>	<i>Hunters Dry, Hunters Gold,</i>		26
<i>Hunters Extreme, Smirnoff Double Black</i>			26
<i>Guinness</i>			32

## SPIRITS

### Brandy

<i>Klipdrift</i>	18
<i>Richelieu</i>	18
<i>XVV 3 Year</i>	18
<i>XVV 10 year</i>	22

### Cognac

<i>Hennessey VSOP</i>	50
<i>Remy Martin</i>	50

### Whiskey

<i>Bells</i>	19
<i>J&amp;B</i>	19
<i>Jameson</i>	25
<i>Johnnie Walker Red</i>	19
<i>Johnnie Walker Black</i>	35
<i>Jack Daniels</i>	22
<i>Southern Comfort</i>	19

### Single Malts

<i>Glen Fiddich 12year old</i>	40
<i>Glen Grant</i>	25

### Vodka

<i>Absolut</i>	22
<i>Smirnoff</i>	18
<i>Skyv Vodka</i>	20

### Rum

<i>Bacardi</i>	18
<i>Spiced Gold</i>	18
<i>Malibu</i>	18
<i>Captain Morgan</i>	18
<i>Strohrum</i>	29

### Gin

<i>Gordon's</i>	18
<i>Tanqueray</i>	22
<u><i>Cane</i></u>	
<i>Mainstay</i>	18
<i>Cachaca</i>	22

### Imported

<i>Frangelico</i>	22
<i>Kahlua</i>	
<i>Drambuie</i>	
<i>Amarretto</i>	
<i>Cointreau</i>	25
<i>Grappa</i>	34

### Cocal

<i>Amarula</i>	18
<i>Peppermint</i>	
<i>Tang Apple Sours</i>	

### Shot

<i>Jägermeister</i>	20
<i>Jose Cuervo Gold</i>	20
<i>Don Julio Tequila</i>	40
<i>Cupini Gold or Black</i>	20
<i>La voka or Carvo</i>	20

*Allesverloren Port*

18

*Monis Sherry*      *Pale Dry. Medium Cream. Full Cream*

18

*Old Brown Sherry*

17

*Ask your waiter about our Cocktails and Shooters menu*