



Welcome

Chef and owner Sebastian has found a new home in opening his own restaurant, and it lives up to the high standard you have come to expect.

The Angus Grill, with its view of the ocean and Table Mountain, is a venue with a prime location in the heart of the Table View Beach Front. Open for lunch and dinner daily, our menu is varied. We also cater for Weddings, Birthdays, Year-end Functions and more.

Entrust your once in a lifetime celebrations to us – our reputation for delivering uncompromising quality will leave you with great memories!

Rules of the house

- We are licensed, but allow you to b.y.o. @ R30 per 750 ml.*
- Gratuity of 10% will be charged for superb service over 6 persons.*
- Allocation of 1 waitron per 20 guests.*
- Set menus available for parties of 15 or more and buffets for 50 or more.*
- Menus and prices are subject to changes based on ingredient availability.*
- A R1 000 deposit secures your function date.*
- We expect you to buy all your food and beverages from us.*
- Visa, Mastercard, Diners and American Express are accepted.*



Set Menu 1: R150pp

Starters

Prego chicken livers

Today's soup selection

Crumbed mushrooms with tartar sauce

Main course

Chicken schnitzel with mushroom sauce

Beef short ribs – our melt in your mouth short ribs are a real show stopper

Roast apricot glazed gammon

Roast potatoes

Fresh vegetables in season

Dessert

Malva pudding and ice-cream

Ice cream & chocolate sauce

Specialty coffee



Set menu 2: R170pp

Starters

Almond crusted camembert with berry coulis

Spinach and feta stuffed mushrooms with tartar sauce

Crispy calamari goujons with tartar sauce

Main course

Braised lamb shank with mint jelly

Grilled 200g rump steak with pepper sauce

Grilled line fish served with lemon cream sauce

Roast potato

Fresh seasonal vegetables

Dessert

Vanilla Crème Brûlée

Homemade brownie with chocolate ice cream

Specialty coffee



Set menu 3: R190

Starters

Venison Carpaccio with a balsamic reduction, rocket and pecorino

Smoked Norwegian Salmon salad on potato rostitis

Almond Crusted Camembert with berry coulis

Main course

Grilled west coast Sole served with creamy chardonnay sauce

Angus Signature Fillet topped with our famous Herb Butter

Spinach & Feta Chicken Roulade with creamy white wine and pepperdew sauce

Roast potato

Fresh seasonal vegetables

Dessert

Homemade brownie with chocolate ice cream

Baked cheesecake with berry compote and topped with cream

Frangelico & Kahlua Chocolate don pedro

