



great memories

MENU 1 | R345 pp

STARTER

Sharing platter consisting of:

Stuffed Jalapeños (v)

Pickled Jalapeños filled with cream cheese, cheddar and spices. Crumbed and baked until golden brown and served with fresh lime and sour cream.

Boerie Bites

Chargrilled boerewors chunks, served with crostini and a dipping bowl of pap sauce.

Haloumi Cheese (v)

Grilled or flash-fried Haloumi cheese, served with a Peppadew® relish.

MAIN

Served with a side of your choice.

Sirloin

200g Sirloin, basted and grilled to your liking. Served with a sauce or compound butter of your choice.

Rump Espetada

250g of cubed rump, marinated in coarse salt, olive oil and rosemary, interlayered with onion and peppers on a skewer, Served with your choice of compound butter.

The Royale Burger

A beef patty or chicken breast topped with bacon and a cheese, mushroom and green chilli sauce.

Avo Dijon Chicken

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

Falkland's Calamari

Tender Falkland's calamari, grilled in either lemon & herb, garlic, or peri-peri
OR flash-fried & served with tartare sauce.

Pork Chop

A 500g thick cut pork loin chop, grilled to perfection and basted in our honey barbeque basting. Grilled well-done unless requested otherwise.

Grilled Cauliflower Steak (v)

Spiced, basted and grilled cauliflower steak served with almond green beans and a Peppadew® relish.

DESSERT

The 'Boys' Are Softies

Swirls of pillowy vanilla soft serve ice cream, served in a sugar cone with a selection of indulgent sauces and sprinkles.





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MENU 2 | R475 pp

STARTER

Sharing platter consisting of:

Falkland's Calamari

Served grilled or fried with a choice of tartare sauce, caper lemon butter or creamy garlic butter.

Trinchado

Portuguese inspired South African beef strips stewed in chili, garlic & white wine, served with crostini.

Crispy Prawn Tails

De-shelled prawns, crumbed and flash-fried. Served with a honey, soy and ginger dipping sauce.

MAIN

Served with a side of your choice.

Rump, Sirloin Or Fillet

300g cut of choice, basted and grilled to your liking. Served with your choice of sauce or compound butter.

Sirloin & Calamari

200g sirloin steak basted and grilled to your liking. Served with a grilled or fried calamari.

Spatchcock Chicken

Our legendary flame grilled 700-800 baby chicken, prepared in peri-peri, or lemon and herb.
Please allow 30 min for prep.

Lamb Chops

Four 100g lamb chops basted and chargrilled to your liking.

Fresh Fish Of The Day

Grilled and topped with a creamy lemon caper butter sauce.

Pork/Beef Spare Ribs

400g pork or beef ribs chargrilled to perfection with our famous rib basting.

Grilled Cauliflower Steak (v)

Spiced, basted and grilled cauliflower steak served with almond green beans and a Peppadew® relish.

DESSERT

Big Apple

Apple crumble topped baked cheesecake. Why choose when you can have both!

Malva

A traditional baked SA favourite, served with a bourbon butterscotch sauce and vanilla soft serve.

Dom Pedro

The grownup's milkshake doused with a liqueur of your choice.

Temporary Insanity

A towering indulgence of rich chocolate ice cream on a chocolate and peanut biscuit base, loaded with homemade peanut brittle and finished with a generous drizzle of salted caramel and chocolate sauce.

Trio Of Ice Cream

A variety of homemade ice cream flavours -
ask your server for today's selection.

