

## To Start

Garlic and herb rubbed flat bread <i>GF*V</i>	12.5
Pork belly flat bread with Jack Daniels BBQ sauce <i>DFGF*</i>	14.5
Blue cheese, honey and walnut flat bread <i>GF*V</i>	14.5
Tomato, basil pesto and mozzarella flat bread <i>GF*V</i>	14.5
Lamb shoulder, roast capsicum and sundried tomato sauce flatbread, topped with feta <i>GF* DF*</i>	14.5
House marinated olives <i>GFDFV VE</i>	14.5
Artisan baked focaccia bread with butter and olive oil <i>V DF*</i>	14.5
Sliced beef biltong <i>GFDF</i>	15

## Entrées

Seafood Chowder - a melody of seafood, including fresh fish, served with grilled bread <i>GF*</i>	32
Prawn cultlets in a creamy white wine, garlic and lemon sauce. Served with rice <i>GF</i>	24
Fried calamari tossed with spring onion, served with Cape Malay chilli chutney <i>DF*</i>	22
Hot smoked salmon with lime and paprika, tzatziki, sourdough crostini and crispy capers <i>DF*GF*</i>	24
<ul style="list-style-type: none"> <li>With Extra Salmon</li> </ul>	32
Chicken Livers - pan fried in our house made peri-peri sauce, served with grilled bread <i>DF*GF*</i>	24
Panko crumbed goats cheese balls, runny honey, pistachio and balsamic onions (x4) <i>V</i>	20
300g Baby back pork ribs <i>GFDF</i>	22
BBQ Chicken wings with blue cheese mayonnaise <i>DF*</i>	22
Boerewors Sliders (x4) <i>GF*</i>	24
<b>Salads</b>	
Roasted Warm Kūmara Salad - Red & orange kūmara, baby spinach, spring onions, cranberries, apples, dried capers, feta with a zesty citrus dressing <i>GFDF*V VE*</i>	32
<ul style="list-style-type: none"> <li>With Chicken or Lamb</li> </ul>	38
Mediterranean Salad - Mixed mesclun, olives, feta, red capsicum, cucumber, red onion and sundried tomato with a minted yoghurt dressing <i>GFDF*V VE*</i>	32
<ul style="list-style-type: none"> <li>With Chicken or Lamb</li> </ul>	38
Blue Cheese, Pear & Walnut Salad - Mixed mesclun, pears, spring onions, blue cheese and candied walnuts with a balsamic dressing <i>GF*DF*V VE*</i>	32
<ul style="list-style-type: none"> <li>With Chicken or Lamb</li> </ul>	38

## Kids options available on request

GF = Gluten Free Friendly / DF = Dairy Free Friendly  
V = Vegetarian / VE = Vegan / \* Upon Request

Please inform us if you have any dietary restrictions or allergies. A lot of dishes on our menu can be prepared gluten free, however, we can not guarantee absence of gluten from our food.

# FEAST

## The Grill

### ALL OUR DISHES FROM THE GRILL ARE ACCOMPANIED WITH TOBACCO ONIONS AND A CHOICE OF CHIPS OR GARLIC AND HERB POTATOES

Flame grilling is a process that requires the meat to be carefully seared and nurtured. It takes time to enhance the quality and flavour. Rushing it can compromise the quality, unwind and savour the flavours.

## Our Steaks *GFDF*

### We are committed to bringing the best New Zealand beef to your plate. Full flavours are enhanced with our authentic steak basting, a recipe brought over from South Africa

Eye Fillet <i>GF</i>	<b>250g</b>	65	Sirloin <i>GF</i>	<b>300g</b>	62
Scotch <i>GF</i>	<b>300g</b>	62	T-Bone <i>GF</i>	<b>500g</b>	82
	<b>500g</b>	89	Bone Rib Eye <i>GF</i>	<b>500g</b>	86

Served with carrot purée, seasonal greens and balsamic tomato *GF*

### CHOOSE ONE SAUCE OR BUTTER TO ACCOMPANY YOUR STEAK

Argentinian Chimichurri <i>GFDFV VE</i>	Béarnaise <i>GFV</i>	Creamy Mushroom <i>GFV</i>
Madagascar Green Peppercorn Sauce <i>GF</i>	Red Wine Jus <i>GFDF</i>	
Blue Cheese Compound Butter <i>GFV</i>	Café de Paris Butter <i>GF</i>	Garlic Butter <i>GFV</i>

## Combos

300g Scotch and 120g peri-peri chicken thigh, served with Savanna slaw <i>DFGF*</i>	82
300g Scotch and calamari, served with Savanna slaw and Cape Malay chilli chutney <i>DFGF*</i>	82
300g Scotch and 300g free farmed baby back pork ribs, flame grilled with our smokey BBQ basting, served with Savanna slaw <i>DFGF*</i>	82

## Espetada

### PORTUGUESE STYLE OF SKEWERED MEAT

Served with garlic and herb butter, carrot purée, seasonal greens and balsamic tomato

<i>GF</i>	250g Beef Steak with our secret steak basting <i>GF*DF*</i>	58
<i>GF</i>	300g Chicken thigh fillet with peri-peri <i>GF*DF*</i>	58

### Optional Extras served on the side

Argentinian Chimichurri <i>GFDFV VE</i>	2	Creamy Mushroom <i>GFV</i>	2
Madagascar Green Peppercorn Sauce <i>GF</i>	2	Béarnaise <i>GFV</i>	2
Red Wine Jus <i>GFDF</i>	2		

## Pork Ribs

Free farmed baby back pork ribs, flame grilled with our smokey BBQ basting, served with Savanna slaw <i>DFGF*</i>	54
---	----

## Burger

### SERVED WITH CHIPS AND TOBACCO ONIONS

100% Pure beef burger - 200g hand crafted patty, chargrilled, cooked pink or all the way, served on a grilled bun with chips, tobacco onions and garnish <i>GF*DF*</i>	38
--	----

### Optional Extras

Cheese	2	Madagascar Green Peppercorn Sauce <i>GF</i>	2
Bacon	4	Creamy Mushroom <i>GF</i>	2
Chakalaka <i>GFDFV VE</i>	1		

## Mains

Meat Platter - 300g Baby Back Pork Ribs, BBQ Chicken Wings with blue cheese mayo, 500g Beef Short Ribs, 300g Sirloin with Argentinian chimichurri <i>GF*DF*</i>	148
---	-----

Lamb served medium with pea purée, dauphinoise potato, honey glazed baby carrots, baby beets and red wine jus

<ul style="list-style-type: none"> <li>With herb marinated rack of lamb <i>GF</i></li> </ul>	65
<ul style="list-style-type: none"> <li>With lamb rump marinated in chimichurri <i>GF</i></li> </ul>	56

Free-range pork belly with crackling, pumpkin and potato mash, smoked bacon and cabbage with an orange and mustard cream and red wine jus <i>GF</i>	51
---	----

Slow-braised beef short rib, marinated in a biltong spiced rub, served with pumpkin and potato mash, seasonal greens and monkey gland sauce <i>GF</i>	57
---	----

Moroccan, kūmara, chickpea and lentil stew, flavoured with sweet and savory spices, served with rice <i>V VE GFDF</i>	39
---	----

<ul style="list-style-type: none"> <li>With Chicken, Lamb or Fish <i>GFDF</i></li> </ul>	49
--	----

Fish Of The Day - Please inquire what our chefs have created with todays catch (available after 5pm)	48
--	----

Pasta Of The Day - Please inquire with our staff to see what our chefs have created today	43
---	----

Seafood Chowder - a melody of seafood, including fresh fish, served with grilled bread <i>GF*</i>	45
---	----

Fish and Chips - Beer battered, served with chips, tartare sauce and Savanna slaw <i>GF*DF*</i>	39
---	----

Peri-Peri Chicken Sandwich - Flame grilled chicken thighs, basted in our peri-peri sauce, on a grilled bun with lettuce, red onion, aioli. Served with chips and tobacco onions <i>GF*DF*</i>	38
---	----

<ul style="list-style-type: none"> <li>Cheese</li> </ul>	2
<ul style="list-style-type: none"> <li>Bacon</li> </ul>	4

Lamb Souvlaki - a Greek dish consisting of slow cooked lamb shoulder with hummus, tzatziki, tomato, red onion, cucumber and capsicum on a pita bread. Served with chips and tobacco onions	47
--	----

Traditional Bunny Chow -curried braised mutton served in crusty bread with tzatziki and fruit chutney <i>GF*DF*</i>	37
---	----

## Side Dishes

Mac 'n' cheese <i>V</i>	16
Sweet potato chips <i>DFV</i>	14
Chips <i>DFV</i>	16
Garlic and herb gourmet potatoes <i>DFGFV VE</i>	16
Savanna Slaw <i>GF*DFV VE</i>	16
Seasonal vegetables <i>GFDF*V VE*</i>	16

A 1.9% surcharge applies to all credit card & contactless payments. EFTPOS & cash have no surcharge incurred.

