

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 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>GFDFVVE</i>	14.5
Artisan baked focaccia bread with butter and olive oil <i>VDF*</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
With Extra Salmon	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*DF*</i>	24
Salads	
Roasted Warm Kūmara Salad - Red & orange kūmara, baby spinach , spring onions, cranberries, apples, dried capers, feta with a zesty citrus dressing <i>GFDF*</i>	32
With Chicken or Lamb	38
Mediterranean Salad - Mixed mesclun, olives, feta, red capsicum, cucumber, red onion and sundried tomato with a minted yoghurt dressing <i>GFDF*VVE*</i>	32
With Chicken or Lamb	38
Blue Cheese, Pear & Walnut Salad - Mixed mesclun, pears, spring onions, blue cheese and candied walnuts with a balsamic dressing <i>GF*DF*</i>	32
With Chicken or Lamb	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

250g

65

Sirloin

300g

62

Scotch

300g

62

T-Bone

500g

82

500g

89

Bone Rib Eye

500g

86

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

CHOOSE ONE SAUCE OR BUTTER TO ACCOMPANY YOUR STEAK

Argentinian Chimichurri *GFDFVVE* Béarnaise *GFV* Creamy Mushroom *GFV*
Madagascar Green Peppercorn Sauce *GF* Red Wine Jus *GFDF*
Blue Cheese Compound Butter *GFV* Café de Paris Butter *GF* Garlic Butter *GFV*

Combos

300g Scotch and 120g peri-peri chicken thigh, served with Savanna slaw *DFGF**

82

300g Scotch and calamari, served with Savanna slaw and Cape Malay chilli chutney *DFGF**

82

300g Scotch and 300g free farmed baby back pork ribs, flame grilled with our smokey BBQ basting, served with Savanna slaw *DFGF**

82

Espetada

PORTUGUESE STYLE OF SKEWERED MEAT

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

250g Beef Steak with our secret steak basting *GF*DF**

58

300g Chicken thigh fillet with peri-peri *GF*DF**

58

Optional Extras served on the side

Argentinian Chimichurri *GFDFVVE*

2

Creamy Mushroom *GFV*

2

Madagascar Green Peppercorn Sauce *GF*

2

Béarnaise *GFV*

2

Red Wine Jus *GFDF*

2

Pork Ribs

Free farmed baby back pork ribs, flame grilled with our smokey BBQ basting, served with Savanna slaw *DFGF**

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 *GF*DF**

Optional Extras

Cheese

2

Madagascar Green Peppercorn Sauce *GF*

2

Bacon

4

Creamy Mushroom *GF*

2

Chakalaka *GFDFVVE*

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 *GF*DF**

148

Lamb rump marinated in chimichurri sauce, served with smoked vegetable purée, blue cheese dauphinoise potato, salsa verde and port wine reduction *GF*

56

Slow roasted rolled pork, rubbed with fennel and sage, served with creamy mashed potato, fresh rocket, romesco sauce, finished with a red wine and pork jus, topped with a delicate, airy pork crackling *GF**

54

Moroccan, kūmara, chickpea and lentil stew, flavoured with sweet and savory spices, served with rice *VVEGFDF*

39

With Chicken, Lamb or Fish *GFDF*

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 *GF**

45

Fish and Chips - Beer battered, served with chips, tartare sauce and Savanna slaw. *GF*DF**

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, *GF*DF**

38

Cheese *GFDF**
 Bacon *GFDF**

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 *GF*DF**

37

Side Dishes

Creamed spinach *GFV*

16

Sweet potato wedges *DFVVE*

16

Chips *DFVVE*

16

Garlic and herb gourmet potatoes *DFGFVVE*

16

Savanna Slaw *GF*DFVVE*

16

Seasonal vegetables *GFDF*VVE**

16

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

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