

STARTERS

FOGACCIA V **R40**
Crisp home-made focaccia baked in our very own wood-fired pizza oven, smothered in your choice of smoky mozzarella and cheddar cheese or a garlic and herb butter.

BRUCHETTA V **R50**
Sliced, freshly-baked French loaf topped with a selection of tangy tomato salsa, olive tapenade and spiced hummus.

HALOUMI V **R50**
Haloumi cheese. Served grilled or fried with fresh garden greens and lemon.

CHORIZO **R45**
Spicy Chorizo sausage pan-fried in a garlic and chilli butter. Served with toasted Crostini.

CRUMBED CHICKEN STRIPS **R45**
Succulent crumbed strips of chicken complemented with our unique coriander and chilli mayo.

MAINS

PIZZA **R40**
Build your own unique pizza with a wood-fired base. Topped with our secret tomato sauce, mozzarella and mature cheddar cheese.

CHOOSE YOUR OWN COMBINATION

Sweet-chilli chicken	R15	Jalapeno	R10
Moroccan beef mince	R15	Mozzarella	R15
Shredded lamb	R20	Cheddar	R15
Smoked bacon	R15	Feta	R10
Spicy Chorizo	R15	Spinach	R10
Biltong	R20	Rocket	R10
Mushrooms	R10	Pineapple	R10
Peppadews	R10	Capers	R5
Roasted peppers	R10	Sun-dried tomato	R10
Avocado (seasonal)	R10	Olives	R10
Baby tomato	R5	Caramelised onions	R10

CHICKEN LIVERS **R50**
Chicken livers seared in a traditional tomato and red onion relish, slow cooked in a creamy peri-peri and white wine sauce.

CALAMARI **R50**
Salt and pepper dusted Calamari tubes, complemented with our home-made peri-peri or lemon butter sauce. Served grilled or fried.

BEEF TRINCHADO **R50**
Tender cuts of prime beef simmered in traditional creamy Portuguese sauce. Served hot or mild.

MUSSELS **R55**
Freshly steamed mussels simmered in your choice of garlic and white wine or Thai red curry sauce.

BURGERS
Served with a side of chips or salad.

Beef Burger **R55**
100% ground beef patty with a secret blend of herbs and flame-grilled with our house basting.

Chicken Burger **R50**
Succulent chicken breast, pan-seared with Cajun butter and coriander then topped with a fresh pineapple salsa.

Veg Burger V **R50**
A fresh selection of roasted, grilled and marinated vegetables on a fresh seeded bun.

BURGER SAUCE SELECTION

Creamy garlic	R15	Green peppercorn	R15
Tangy cheese	R15	Roast mushroom	R15

SALADS
A base of fresh garden leaves complemented with your choice of:

WRAPS
Floured tortillas. Served with a side of chips, salad or vegetables.

Prego Wrap **R80**
Tender cuts of prime beef marinated in a rosemary and peri-peri oil.

Chicken Wrap **R80**
Succulent chicken fillet marinated in a Thai sweet-chilli and pan-seared, dressed with our garlic and chilli mayo.

Lamb Wrap **R80**
Slow-roasted, shredded Moroccan lamb drizzled with a tantalising mustard sauce.

Veggie Wrap V **R80**
Balsamic roasted vegetables and caramelised onions.

Roasted Veg V **R80**
Balsamic roasted vegetables in moist couscous with a tomato and red onion salsa.

MEAT AND POULTRY

Trinchado **R105**
Full portion tender cuts of prime beef, simmered in traditional Portuguese sauce. Served hot or mild, accompanied by fresh Portuguese rolls.

Beef Rump **R115**
350g tender rump steak, grilled with cracked rosemary salt. Served with seasonal vegetables and your choice of sauce and a side dish.

Beef Fillet **R130**
250g prime cut fillet, crusted in black pepper and herbs, flame-grilled to perfection. Served with seasonal vegetables & your choice of sauce and an additional side of either chips, rice or a salad.

Pork Ribs **R135**
500g succulent pork ribs, marinated in our unique basting and flame-grilled. Served with seasonal vegetables and an additional side of either chips, rice or a salad.

Lamb Cutlets **R140**
Tender lamb on the bone, brushed with mustard & herbs and a red wine & sweet onion jus. Served with seasonal vegetables and an additional side of either chips, rice or a salad.

FISH AND SHELLFISH
Served with our complementary house vegetables.

Catch of the Day **R120**
Feel free to enquire about our daily special. Fresh line fish, seared in lemon and herb butter and oven baked. Served with your selection of a side dish and a lemon butter sauce.

Salmon **R160**
Fresh salmon, pan-fried, drizzled with lemon and topped with a tomato and citrus Cremolata. Accompanied by your selection of side dish.

Calamari **R105**
Salt and pepper dusted Calamari tubes complemented with our home-made peri-peri or lemon butter sauce. Served grilled or fried with savoury rice or chips.

PLATTERS & COMBOS

Seafood Platter
Served with lemon butter, peri-peri sauce, fragrant rice, chips and seasonal vegetables.

For 1 **R285**
1 lobster, 3 prawns, line fish, calamari and mussels.

For 2 **R460**
2 lobsters, 6 prawns, line fish, calamari and mussels.

Moroccan Lamb Shank **R150**
Generous portion of lamb, slow roasted in red wine, blended rustic spices and rosemary. Complemented by Parmesan mash potatoes, roasted baby onions and seasonal vegetables.

Chicken Kebabs **R105**
Combination of juicy chicken breast, roasted peppers and marinated baby onions with a side of salad or chips and your choice of sauce and seasonal vegetables.

Roasted Baby Chicken
Lemon and herb marinated chicken, flame-grilled. Served with seasonal vegetables and your choice of sauce and an additional side of either chips, rice or a salad.

½ Portion **R85**
Full Portion **R115**

SAUCE SELECTION

Creamy garlic	R15	Peri-peri sauce	R15
Tangy cheese	R15	Biltong sauce	R18
Green peppercorn	R18	Roast mushroom	R18

Prawns
Grilled butter-filled prawns, marinated and basted in our unique Portuguese-style sauce and served with your choice of a side dish and a lemon butter or peri-peri sauce.

½ kg Queen Prawns **R150**
1kg Queen Prawns **R230**
½ kg King Prawns **R180**
1kg King Prawns **R280**

Prawn Curry **R140**
Succulent deshelled prawns, simmered in coconut milk and a delectable blend of authentic spices. Served with fragrant rice and Poppadum shell.

Combos
Choose your favourite combination, served with lemon butter, peri-peri sauce, fragrant rice or chips and seasonal vegetables.

Chicken & Prawns **R130**
Chicken & Ribs **R130**

Line Fish & Prawns **R130**
Line Fish & Calamari **R130**

Prawns & Calamari **R130**

Dishes may contain wheat, egg, dairy, soy or fish allergens. Before placing your order, please inform us if a person in your party has a food allergy.

A discretionary 10% service charge applies to parties of 8 and over.

Kiddie's menu for kids under 12 only.

DESSERTS

Cake Selection **R35**
Enquire about our selection on display.

Trifle **R40**
A traditional family recipe brought to life in Table 29 style.

Ice Cream & Choc Sauce **R40**
Vanilla ice cream served with a smooth rich chocolate sauce.

Crème Brûlée **R45**
Fragranced with Amaretto & complemented by a Pistachio crust.

Apple Crumble **R50**
Farm-style apples baked with cinnamon and butter, served with cream or vanilla ice cream.

Malva Pudding **R50**
Traditionally baked pudding with warm lavender-infused custard.

Chocolate Fondant **R55**
Decadent chocolate base with a seductive centre and a butterscotch sauce.

KIDDIE'S MENU

French Fries V **R18**
Crispy chips served with our homemade pink sauce.

Chicken & Chips **R30**
Crumbed chicken strips served with crispy french fries.

Pizza **R35**
Cheesy pizza topped with two of your favourite toppings.

Junior Burgers **R35**
Chicken or beef burgers with cheese and french fries.

Fish & Chips **R35**
Battered hake nuggets served with french fries and tartare sauce.

Calamari **R35**
Crumbed or fried calamari tubes, french fries and tartare sauce.

Ice Cream & Choc Sauce **R30**
Vanilla ice cream topped with creamy chocolate sauce.

Fruit Juice **R15**
Orange, fruit cocktail, apple and mango flavours.

Milkshakes **R18**
Choose from a variety of bubblegum, strawberry, banana, lime or chocolate flavours.

DRINKS

Cold Drinks

Sodas	R17	Shakes	
Coke, Crème Soda, Fanta, Sparberry, Diets and Tab.		Coffee shake	R28
Iced Teas	R18	Milkshakes	R24
Peach and Lemon flavours.		Vanilla, strawberry, chocolate, lime, bubblegum and banana.	

Table 29 Fruit Juices **R18**
Enquire about our flavours.

Tisers **R22**
Appletiser and Grapetiser.

Coffees

Cappuccino	R22	Teas	
Café mocha	R26	Tea (Rooibos, Five Roses and Earl Grey)	R16
Cappuccino mega	R38	Twinings selection	R18
Cappuccino crème	R26		
Espresso	R18		
Café latte	R26		
Double espresso	R26	Hot Choco Drinks	
Cappuccino vero	R26	Hot Chocolate	R22
Filter coffee & refill	R18	Milo/Horlicks	R24
Dom Pedro	R28		
Irish coffee	R32		

DRINKS

Local Beers

Black Label	R18	Castle Lager	R18	Milk Tart	R15	B-52	R20
Castle Light	R18	Castle Milk Stout	R18	Blow Job	R20	Chocolate Cake	R20
Hansa	R18	Amstel	R21	Nutty Angel	R20	Pancake	R20
Amstel Light	R21	Becks Non-alcoholic	R22	Rolo	R20	Springbok	R20
				Sledgehammer	R25	Bob Marley	R25
				Flatliner	R25	Jelly Baby	R25
				Liquid Cocaine	R25	Suitcase	R25

Imported Beers

Windhoek Lager	R21	Windhoek Light	R21	Liqueur Shots	
Miller	R22	Peroni	R22	Apple Sourz	R10
Heineken	R23	Windhoek Draught	R23	Butler's	R15
Stella	R26			Peppermint Liqueur	R15
				Sambuca Black	R15
				Strawberry Lips	R15
				Kahlua	R18
				Jagermeister	R18
				José Silver	R21
				Olmecca Silver	R21
				Patron	R30

Ciders

Brutal Fruit	R19	Hunter's Dry	R19
Hunter's Gold	R19	Savanna Dry	R21
Savanna Light	R21	Smirnoff Spin	R21
Archer's Peach	R22	Smirnoff Black	R23
Hunter's Extreme	R23	Red Square Energizer	R26

Mixers

Coke	R15	Coke Light	R15	Caipirinha	R48
Dry Lemon	R15	Ginger Ale	R15	Germana Cachaca muddled with fresh lime and granulated sugar.	
Lemonade	R15	Soda	R15		
Tab	R15	Tomato Cocktail	R18		
Tisers	R19	Play	R27	Cosmopolitan	R48
Red Bull	R34			Vodka shaken cold with triple sec, lime juice and cranberry juice.	

Brandy

Olof Berg	R16	Wellington	R16	Long Island Iced Tea	R48
Klipdrift	R18	Richelieu	R18	Five white spirits shaken cold with triple sec sweet and sour, tall and charged with cola.	
KWV 3-year Old	R16	KWV 5-year Old	R18		

Mai Tai **R48**
Light rum featuring a blend of orange, pineapple, lemon and almond flavours.

Gin/Vodka

Gilbey's Smirnoff	R16	Gordon's Tanqueray	R16	Margarita	R48
	R16		R22	Tequila shaken cold with triple sec, lime juice and pure cane sugar.	

Rum

Bacardi Red Heart Stroh 60%	R18	Captain Morgan Spiced Gold	R18	Mojito	R48
	R25		R18	Fresh mint muddled then built tall with lime wedges, mojito syrup, rum and soda.	

Pina Colada **R48**
Pineapple blended smooth with cream, white rum and coconut milk extracts.

Spirit Aperitif

Cinzano Martini	R16	Malibu Pimm's	R18	Strawberry Daiquiri	R48
Southern Comfort	R18	Campari	R22	Rum blended smooth with lime, lemon and fresh strawberries.	

Table 29 Elixir **R48**
Ask your waiter about today's magic mix.

Whisky

Bell's	R18	J&B	R18	Virgin Cocktails	R32
Jack Daniel's	R22	Jameson	R22		
Johnnie Red	R20	Johnnie Black	R26		