



The Slug & Lettuce Pub & Grill is owned by the same boys that own and manage the legendary Hussar Grill Group in Cape Town. This multiple award-winning group of 5 grillrooms has been around since 1964 and the boys have spent decades refining the art of maturing and grilling only the very finest South African Beef.

It is truly our greatest wish that your entire experience with us will be an absolute delight and we sincerely look forward to welcoming you on a very regular basis in the future.

**Bon appétit and we remain, as ever, with pleasure and
always at your service.**





Prices include VAT, but exclude service charge.

Service charge of 10% charged on tables of 8 or more.

All major credit cards welcome. We regret no cheques accepted.

Only one bill per table. We are unable to provide 'separate' bills.



starters

Homemade potato & sausage soup with croutes.	R39
Fried calamari with homemade chunky sauce tartar.	R39
Flame-grilled deboned chicken thigh skewer.	R45
Portuguese peri peri chicken livers. Warm roll on the side.	R45
Sticky buffalo wings with a blue cheese dip.	R49
Snails drenched in roasted garlic butter. Warm roll on the side.	R42
Thai vegetable spring rolls with sweet chilli dipping.	R39
Black mushrooms topped with wilted spinach, feta & garlic.	R49
Oak cured springbok loin carpaccio splashed with extra virgin olive oil.	R55
Our all time classic beef trinchado. Warm roll on the side.	R50

snack platters to share

'SLUG PLATTER	for 2	R82
	for 4	R145
Crumbed chicken strips, mini beef and chicken shwarmas, boerewors chunks and German bockwurst served with fries and sweet chilli, cheese & peri peri dunking dips.		
KEBAB PLATTER	for 2	R120
	for 4	R210
Skewers of Falkland Island calamari, cubed aged rump, deboned chicken thighs & chunks of boerewors served with fries and sweet chilli, cheese & peri peri dunking dips.		



salads

GARDEN SALAD	R46
Lettuce, tomatoes, cucumber and onions. Topped with parmesan shavings.	
GREEK	R55
Lettuce, tomatoes, cucumber, calmata olives and feta chunks sprinkled with dried Greek oregano.	
BLUE CHEESE & BILTONG	R60
Bed of greens topped with blue cheese, tomatoes, onions and slices of our biltong.	
CLASSIC TOMATO & ONION	R30
The perfect accompaniment of any grill. Drizzled with rock salt and extra virgin olive oil.	
COBB WITH RANCH DRESSING	R55
Bed of greens topped with blue cheese, avo, crispy bacon and tomatoes. Drizzled with our real ranch dressing.	

burgers & sandwiches

Our hand-pressed burgers are 200g of pure beef. Served with fries.

OUR ORIGINAL BBQ BURGER	R58
KENTUCKY BEER CHEESE BURGER	R65
CAJUN CHICKEN FILLET BURGER	R55
OUR CLASSIC PORTUGUESE PREGO ROLL	R69
TRADITIONAL CLUB SANDWICH	R69



grills

We personally attend to the maturation of all AAA grade certified Karan beef which is hung on the carcass for up to 7 days before being wet and dry aged in our own cold rooms for periods varying up to 36 days.

Larger cuts are available on request and will be charged for accordingly.

RUMP	200g	R89
	300g	R99
	500g	R140
NEW YORK SIRLOIN	200g	R89
	300g	R99
	500g	R140
FILLET	200g	R135
	300g	R155
BEEF RIBS	500g	R79
BBQ RIB RACK	400g	R85
	800g	R140
BOEREWORS STACK	500g	R95
T-BONE	500g	R135
KAROO LAMB CHOPS		R120

All grills are brush basted with our signature basting during grilling and are served with complimentary fries.



grill accompaniments

Madagascar pepper, Mustard, Blue cheese, Mushroom, Monkeygland, cheese or garlic butter sauce	R24
Cheesy garlic rolls	R25
Fried onion rings	R20
Pan fried mushrooms	R25
Frites & mayo or real butter mash	R25
Creamed spinach & cinnamon butternut	R19

slug all time favourites

Very slow roasted oxtail on a bed of real butter mash.	R99
Spatchcock peri peri chicken... our all time classic!! (allow 30 minutes please)	R90
Bockwurst with chips & traditional mustard	R70
Classic pork bangers & real butter mash with onion gravy.	R69
Beer battered hake & chips. Lemon wedges on the side.	R65
Parmesan encrusted chicken schnitzel. Wholegrain mustard sauce.	R79
Freshly baked pie of the day served with buttered mash.	R79
Penne with feta, olives, Romanita tomatoes and drizzled with olive oil.	R69
Penne Arabiatta with chorizo and topped with fresh rocket.	R78



desserts

Homebaked malva pudding with vanilla ice cream	R38.00
Fresh mango sorbet	R20.00
Banoffee Pie "Martini"	R36.00
Warm chocolate fondant served with chocolate ice cream	R40.00
Homemade Belgian chocolate truffles	R29.00
Double cream ice cream and dark chocolate sauce	R32.00
Our legendary chocolate vodka	R25.00

caffetarias

FILTER COFFEE	R11.50
DECAFFEINATED COFFEE	R12.50
TEA	
Ceylon or Rooibos	R12.50
Earl Grey	R14.00
ESPRESSO	
Single	R 9.00
Double	R11.00
CAPPUCCINO	R15.50
DON PEDRO'S	R28.00
Your choice of vanilla ice cream with either Whisky, Kahlua, Mint Liqueur, Frangelico or Amarula	
SPECIALITY COFFEES	R28.00
Your choice of Irish Whiskey, Kahlua, Tia Maria, Jamaican Rum, Cointreau, Frangelico or Amarula	





wine selection

In compiling our innovative wine selection, we have been entirely focussed on providing the best possible quality at the most affordable price levels.

For ease of reference, we have included each wines star rating from the most recent platter guide. Where relevant, we have also included other awards.

Hopefully our selection will take you on a tantalising journey of the magnificent Cape Winelands - from the majestic mountains of Franschhoek to the picturesque Tulbagh Valley.



champagne & méthode cap classique

Vueve Cliquot Yellow Label	R1 200
Moët et Chandon N/V Brut Imperial	R899
Pongracz Rosé N/V (***½)	R165
Graham Beck Brut (****)	R180
JC Le Roux Brut	R130
JC Le Roux Le Domaine (**)	R89

chenin blanc, stein & blends

Tukulu Chenin Blanc (***)	R72
Alexanderfontein Chenin Blanc (***)	R72
Ken Forrester Petit Chenin Blanc (***)	R72
Arabella Chenin Blanc	R63
Nederburg Stein (**½)	R60
Flagstone Noon Gun (***)	R90
Buitenverwachting Blanc de Blanc (***½)	R99

sauvignon blanc & chardonnay

Nederburg Sauvignon Blanc (***)	R85
Two Ocean Sauvignon Blanc (***)	R60
Durbanville Hills Sauvignon Blanc (***½)	R90
Zonnenbloem Sauvignon Blanc (**½)	R79
Ernst Gouws & Co Sauvignon Blanc (***½)	R110
Alexanderfontein Sauvignon Blanc (***½)	R103
Klein Constantia Sauvignon Blanc (****)	R175
Springfield Life from Stone Sauvignon Blanc (****)	R165
Boland Kelder Chardonnay (**½)	R82
Neil Joubert Chardonnay (**½)	R93
Fat Bastard Chardonnay (***)	R108
Glen Carlou Chardonnay (****)	R136

rosé

Nederburg Rosé (**)	R69
Theuniskraal Rosé (**)	R59



pinotage

Jacobsdal (****)	R126
Beyerskloof (***½)	R99

merlot

Fleur Du Cap (****)	R122
Hill and Dale (***)	R86
Flat Roof Manor (***)	R87

shiraz

Fleur Du Cap (***½)	R122
Zandvliet (***½)	R144
Ernst Gouws & Co (***½)	R155

cabernet

Nederburg (***)	R118
Neil Ellis (****½)	R220
Graham Beck. The Game Reserve (****½)	R134

blends

Nederburg Baronne (***½)	R84
Alto Rouge (***½)	R125
Brampton Old Vine Red (****)	R84
Vergelegen Mill Race Red (****½)	R161
Rupert & Rothschild Classique (****)	R178
Meerlust Rubicon (****½)	R468
Ernie Els – The Big Easy (****)	R258
Warwick First Lady (****)	R125
The Wolftrap Red (***)	R79
Groote Post Old Mans Blend (****)	R120
Graham Beck Railroad Red (***)	R87



wine by the glass

250ml

We offer a fairly extensive selection which we change on a regular basis to accommodate new Estates and recent award winners.

Please discuss today's selection with your service ambassador.

Our management staff are also readily available to assist and advise in your selection if so required.

We're currently highly recommending the following truly outstanding quality wines which represent really extraordinary value to our guests.

MÉTHODE CAP CLASSIQUES

J.C. Le Roux Brut R28

WHITES & ROSÉ

Nederburg Stein R20

Nederburg Sauvignon Blanc R28

Zonnenbloem Sauvignon Blanc R26

Alexanderfontein Chenin Blanc R23

Theuniskraal Rosé R20

Flagstone Noon Gun R30

REDS

Alto Rouge R41

Nederburg Baronne R29

Beyerskloof Pinotage R33

Hill and Dale Merlot R29

Zandvliet Shiraz R48

Groote Post Old Mans Blend R40



draught beers on tap

	250ml	500ml
Amstel	R13.50	R21.00
Carling Black Label	R13.50	R21.00
Castle Lager	R13.50	R21.00
Castle Lite	R13.50	R21.00
Guinness	R15.50	R29.00
Hansa Pilsener	R13.50	R21.00
Peroni Nastro Azzurro	R14.50	R24.00
Windhoek	R13.50	R21.00

bottled beers

Amstel	R18.00
Carling Black Label	R15.00
Castle Lager	R15.00
Castle Lite	R15.00
Hansa Pilsener	R15.00
Heineken	R18.00
Millers Genuine Draft	R16.50
Peroni Nastro Azzurro	R18.50
Windhoek Lager	R16.50
Windhoek Light	R16.50

aperitifs

Campari	R19.00
Ramazotti	R19.00
Martini Rosso or Bianco	R19.00
Martini Extra Dry	R19.00
Pimms	R19.00



digestifs

Jagermeister	R19
Underberg	R28

whiskies & bourbons

Bains Mountain Whiskey (South Africa)	R20
Scottish Leader	R10
J & B	R16
Bells	R16
Bells Special Reserve	R22
Black Bottle	R20
Famous Grouse	R16
Black Grouse	R16
Jack Daniels Tennessee Sour Mash	R24
Jack Daniels Gentleman Jack	R32
Jack Daniels Single Barrel	R32
Jim Beam Black	R34
Chivas Regal 12 yr old	R32
Chivas Regal 18 yr old	R74
Dimple 15 yr old	R28
Johnnie Walker Red Label	R16
Johnnie Walker Black Label	R32
Johnnie Walker Green Label	R45
Johnnie Walker Blue Label	R159
Southern Comfort	R16
Woodford Reserve Bourbon	R34

irish whiskeys

Tullamore Dew	R22
Jamesons	R22
Jamesons Special Reserve 12 yr old	R34



single malts

Bunnahabhain 12 yr old	R40
Bunnahabhain 18 yr old	R70
Ardberg 10 yr old	R57
Caol Ila 12 yr old	R54
Caol Ila 18 yr old	R81
Dalwhinnie 15 yr old	R89
Glenfidich Reserve 12 yr old	R44
Glenfidich Reserve 18 yr old	R69
Glenmorangie Original	R53
Glenmorangie Lasanta	R56
Glenvliet 12 yr old	R30
Highland Park 12 yr old	R50
Lagavulin 16 yr old	R66
The Macallan 10 yr old	R27
The Macallan 12 yr old	R32
The Famous Grouse 18 yr old	R74

brandies & cognacs

Bisquit Cognac VS	R28
Bisquit Cognac VSOP	R52
Oudemeester 12 yr old Reserve	R43
Oudemeester Demant	R14
Klipdrift Red Label	R14
Klipdrift Premium	R19
Klipdrift Gold Label	R20
Nederburg Solera Potstill	R24
Van Ryn's 10 yr old	R28
Van Ryn's 12 yr old	R45
Van Ryn's 15 yr old	R60
Van Ryn's 20 yr old	R85
Richelieu	R15
Hennessy VS	R35
Hennessy VSOP	R52
Hennessy XO	R145
KWV 10 yr old	R24
Remy Martin VSOP	R45



grappa

Antonella	R18
Dalla Cia	R20

ports & sherry

Allesverloren	R17
Cockburns Ruby (Portuguese)	R18
Du Toitskloof	R17
Monis Medium Cream Sherry	R20
Monis Full Cream Sherry	R20
Monis Dry Sherry	R20
Van Loveren	R17

tequilas

Jose Cuervo (Gold)	R19
Jose Cuervo (Black)	R19
Olmecca (Silver)	R19
Olmecca (Black)	R22
Patron XO	R28

gins, vodkas & cane

Gordon's	R14
Gilbey's	R14
Tanqueray	R18
Bombay Sapphire	R20
Count Pushkin Vodka	R14
Stolichnaya Vodka	R14
Stolichnaya Cranberry	R18
Stolichnaya Vanilla	R18
Belvedere Vodka	R18
Absolut Vodka	R15
Smirnoff Red	R14
Smirnoff Black	R22
Mainstay Cane	R14



rums

Bacardi Superior	R15
Bacardi Gold	R15
Captain Morgan Black Label	R15
Captain Morgan Spiced Gold	R15
Malibu	R19
Red Heart	R15

liqueurs

Amarula	R20
Amaretto	R20
Archers Peach Schnapps	R20
Banana	R20
Bols Triple Sec	R20
Cacao (Blue)	R20
Cape Velvet	R20
Cointreau	R20
Drambuie	R20
Frangelico	R20
Galliano	R20
Irish Mist	R20
Kahlua	R20
Nachtmusik	R20
Peppermint	R20
Lupina Sambucca Black	R20
Stortebeker Apfelschnapps	R20
Stortebeker Pampelmuse Schnapps	R20
Tang Apple Sour	R20
Tia Maria	R20
Van der Hum	R20





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