A little respect, that’s all the Earth asks. The ancient, San hunter-gatherers of Southern Africa lived as one with their world. They used only what they needed. Today following their example, we serve fresh produce that is both seasonal and as close to Sandton as possible. That way, we all reduce our carbon impact and by using re-cycled glassware and locally produced crockery, we support our surrounding communities. Let’s keep it down-to-earth. Enjoy!

LIGHT MEALS

Mushroom and truffle soup | cumin cream cheese | pastry (V) R 145
Potato and leek soup | with sour cream and chives (V) R 115
San chicken salad | carrot | beetroot | mixed lettuce | flaked almond | dried cranberries | avocado | radicchio | cucumber | cherry tomato | balsamic dressing (H) (N) R 125
Caesar salad | cos lettuce | parmesan | poached egg | crispy croutons | white anchovy (H) R 125
Grilled haloumi salad | cucumber | tomato | red onion | rocket | mint and hummus dressing (V) R 125

BEEF FILET & BILTONG SALAD

Crispy fried chicken wings | spicy BBQ dipping sauce | 500g | 1kg R 160
Prawn and avocado* | poached prawns | salmon | lemon and lime cream cheese | Thai chilli sauce R 165

MIXED MEALS

Light meals

San wrap | grilled chicken | haloumi | avocado | tomato | hummus | hand-cut chips or side salad R 155
Veg wrap | halloumi | avocado | tomato | hummus | hand-cut chips or side salad (V) R 145
Gourmet beef burger | gryere or cheddar cheese | fried egg | guacamole | hand-cut chips R 175
Pasta peperonata chicken | peparedu | Cajun chicken | basil pesto | parmesan cheese (N) R 175
Pasto Alfredo | bacon | mushrooms | rocket | parmesan shavings R 175
Grilled prawn tagliatelle | 250g prawn meat | creamy arrabbiata sauce | anchovy butter | garlic | caper R 235

MAIN COURSES

Grilled salmon | coriander and lime bulgar | tahini and garlic yoghurt (H) R 345
Grilled baby kingklip | rocket | cherry tomato | capers, garlic butter and thyme sauce R 299
Fish and chips | grilled or fried | homemade tartare sauce | lemon wedge R 175
Grilled chicken thighs | spicy chakalaka | sautéed spinach | homemade fried bread R 185
Braised lamb shank | bean ragout | creamy mashed potato R 375
Rich wine braised oxtail | creamy mashed potato R 319
Argenstein and potato cury | basmati rice | coriander | yoghurt | popadom (V) R 175
Moroccan style goat tagine | northern style spice R 319
Lamb curry | on the bone | basmati rice | coriander créme R 299
Braised beef cheeks | 400g R 220

GRILLS

Chalmar beef has been growing beef since 1969. All young calves are pasture reared for 3 to 5 months before entering the feedlot where the cattle is then grain fed. By rearing young cattle on the pasture and full vertical integration over their entire production chain, Chalmar guarantees their ability to produce consistent quality from beginning to end. By doing so, you will enjoy tender and juicy beef when ordering a Chalmar steak.

Chalmar sirloin | 300g R 299
Chalmar rump | 300g R 299
Chalmar wing rib steak | 500g R 299
Chalmar fillet | 300g R 345
Chalmar T-bone | 500g R 345
Chalmar Tomahawk steak | 750 g | hand-cut chips R 495

Beef rib-eye | 300g R 319
Lamb loin cutlets | 330g R 345
Lamb ribs | 800g R 345
House-smoked sticky BBQ pork belly ribs | 800g | hand-cut chips | coleslaw (P) R 330
Grilled prawns | 6 extra large prawns R 375
Meat platter | 400g lamb loin chops | 1kg crispy fried chicken wings | 800g pork ribs | 500g beef boerewors | fries | BBQ dipping sauce (P) R 999

All grilled meats are accompanied with a San meat rub | roasted cherry tomato | potato flat | beef jus Medium to well and well done meat temperature choices can take up to 30 minutes to prepare.

Sides | hand-cut chips | pap with tomato gravy | mash | sautéed spinach | butternut | side salad or grilled vegetables R 50
Sauces | mushroom | pepper | Karoo cheese and biltong R 45

PLEASE NOTE: We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the menu.

We use locally sourced, seasonal ingredients and avoid using fish on the SASSI endangered species list in our dishes. All prices are indicative of VAT.

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