

SET MENU: Option 1

STARTER

IRON SAUSAGE ROLL

Dry-aged cuts of beef, minced and wrapped in puff pastry, served with a romesco sauce (contains nuts)

OR

SALT & PEPPER FRIED CALAMARI

Patagonian calamari dusted in a salt & pepper flour, deep fried and served with lime mayo

MAIN

200g grass-fed Flat Iron steak, dry-aged for 21 days, served with wagyu beef dripping fries and an exotic mushroom sauce

OR

Coal-roasted fish of the day, served with a fresh fennel, pickled apple and walnut salad

OR

Char-grilled, free-range chicken espetada, served with a fresh watercress salad and smashed oven-roasted potatoes

DESSERT

Sea-salted caramel ice-cream, topped with shavings of Valrhona dark chocolate, on a sugar cone

**Vegetarian option available on request
R295 per person (excluding gratuity)**

Not valid on the 25th and 31st December.

This set menu is valid from 01/10/2021 – 30/09/2022



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114 Bree Street, Cape Town
WWW.IRONSTEAK.CO.ZA

IRON

STEAK AND BAR

SET MENU: Option 2

STARTER

KOREAN FRIED CHICKEN

Deep fried, free-range chicken thigh, dunked in a soy-honey-ginger glaze

OR

DUCK 3-WAY WONTON

Asian style duck mince, wrapped in a wonton pastry, fried with a plum, ginger and duck rib sauce, garnished with salted duck skin

MAIN

200g grass-fed, Woodview Wagyu beef burger, served with Wagyu beef dripping triple cooked fries

OR

200g dry-aged, grass-fed Picanha, served with creamed spinach and chimichurri sauce

OR

Char-grilled, free-range chicken espetada, served with a fresh watercress salad and smashed oven-roasted potatoes

OR

Chefs special vegetarian dish of the day

DESSERT

Chocolate mousse, marshmallow fluff, raspberry compote

OR

Cheese cake, honey comb, blackberry coulis

**Vegetarian option available on request
R390 per person (excluding gratuity)**

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STEAK AND BAR

SET MENU: Option 3

STARTER

RIBEYE CHIPS

Crispy ribeye served with coriander lime, avocado smash, Wagyu crisps, heritage tomatoes and sliced jalapeños

OR

SALT & PEPPER FRIED CALAMARI

Patagonian calamari dusted in a salt & pepper flour, deep fried and served with lime mayo

MAIN

200g grass-fed fillet, dry aged for 14 days, served with a fresh watercress salad, a side of mash & gravy and pink peppercorn sauce

OR

Free-range chicken espetada topped with a roast pineapple, garlic and jalapeño sauce, served with a fresh watercress salad and smashed oven-roasted potatoes

OR

Chefs special vegetarian dish of the day

DESSERT

Chocolate mousse, marshmallow fluff, raspberry compote

OR

Cheese cake, honey comb, blackberry coulis

**Vegetarian option available on request
R440 per person (excluding gratuity)**

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