

READY, SET, STARTERS

CORIANDER CURED SALMON TROUT SERVED WITH FRESH ORANGE, PICKLED GINGER ON A BED OF WATERCRESS AND MISO MAYO _____ 95

CRISPY FRIED SOFT SHELL CRAB SERVED WITH LEMON PITH GEL, CANDIED TOMATOES AND SPICY HARISSA _____ 90

WAGYU CARPACCIO SERVED WITH PARSLEY AIOLI, SPICY RED ONION, DILL, SOFT POACHED EGG YOLK, LANGBAKEN CHEESE AND IRON STEAK SALT _____ 99

IRON BEEF MINCED WITH MANGO CHILLI SAUCE TOPPED WITH MELTED WHITE CHEDDAR AND DRIED RED ONIONS, SERVED WITH SLICES OF CROSTINI _____ 95

WAGYU SCOTCH EGG - SOFT BOILED EGG WRAPPED IN PURE MINCED WAGYU AND COATED IN JAPANESE BREADCRUMBS, DEEP-FRIED AND SERVED WITH A WHITE ONION PUREÉ TOPPED WITH FRESH ROMESCO SAUCE, TRUFFLE AIOLI AND DRIZZLED IN TRUFFLE OIL _____ 75

MEAT THE MAIN ACT

FLAT IRON STEAK - GRASS FED 200G _____ 119
Served with our house leaf salad
(Recommended temperature 60°C, Medium)

UPGRADE TO WOODVIEW WAGYU FLAT IRON _____ PLUS 159

A LITTLE SOMETHING ON THE SIDE?

WAGYU BEEF DRIPPING CHIPS _____ 29

TEMPURA ONION RINGS _____ 39

MASH AND GRAVY _____ 42

CHARRED BROCCOLINI, KALE AND SUGAR SNAPS WITH A CHILLI LIME DRESSING _____ 45

SMASHED OVEN-ROASTED POTATOES _____ 32

CREAMED SPINACH _____ 36

APPLE, FENNEL AND WALNUT SALAD _____ 55

PANKO AUBERGINE, TOMATO RAGOUT, HUGUENOT CHEESE AND CHIMICHURRI _____ 45

STEAMED CREAMY CAULIFLOWER, BÉCHAMEL SAUCE, HEALEY'S & WHITE CHEDDAR CHEESE, GARLIC ASH AND FRESH CHIVES _____ 55

TRUFFLE LEEK MAC & CHEESE WITH 3 CHEESES, BÉCHAMEL SAUCE, SAUTÉED LEEKS AND TRUFFLE OIL _____ 79

MMMM, SAUCEY

PINK PEPPERCORN, HEALEY'S CHEDDAR CHEESE, ROMESCO, CHIMICHURRI, EXOTIC MUSHROOM, TRUFFLE AIOLI _____ 29

HEY THERE, PUDDING!

CHOCOLATE MOUSSE, MARSHMALLOW FLUFF, RASPBERRY COMPOTE _____ 65

CHEESE CAKE, HONEY COMB, BLACKBERRY COULIS _____ 79

PEANUT BUTTER MOUSSE, CHOCOLATE SPHERE, PEANUT AERO CRUMB, 12 KARAT EDIBLE GOLD LEAF _____ 85

WHITE AND DARK CHOCOLATE SKILLET COOKIE SERVED WITH SEA SALTED CARAMEL ICE CREAM _____ 85
(SERVES 2. ALLOW 15 TO 20 MINUTES FOR PREPARATION)

IRON STEAK AND BAR

COCKTAILS

★²⁴¹ CLOVER CLUB _____ 89

Bombay sapphire gin, raspberry syrup, lemon juice and fluffy stuff.

NEGRONI _____ 85

Bombay Sapphire Gin, Campari and Martini Rosso.

★²⁴¹ COSMOPOLITAN _____ 94

Belvedere Vodka, Cointreau, fresh lime juice and cranberry juice.

★²⁴¹ CLASSIC DAIQUIRI _____ 89

Bacardi Blanca Rum, sugar syrup and fresh lime juice.

MOJITO _____ 85

Bacardi Blanca Rum, sugar syrup, mint leaves and lime wedges.

MARGARITA _____ 85

Olmeca Altos Reposado, Agave nectar and fresh lime juice.

★²⁴¹ TOMMYS MARGARITA _____ 99

Patron Silver Tequila, Agave nectar and fresh lime juice.

WHISKY SOUR _____ 85

Dewar's 12yr Whisky, fresh lemon juice, sugar syrup and cellulose.

OLD FASHIONED _____ 94

Maker's Mark Bourbon or Bacardi 8 Rum, sugar cube and a dash of bitters.

THE PRETTY MONKEY _____ 89

Monkey Shoulder whisky shaken with fresh lime juice, house-made fruity apple masala cordial, fluffy stuff and charged with ginger beer.

CAIPIRINHA _____ 89

Da Tulha Cachaca, limes and sugar.

★²⁴¹ SOUTHERN MULE _____ 99

Southern Comfort Black, ginger beer, lime wedge, topped with fresh mint.

SAZERAC _____ 89

KWV 10yr Brandy, absinthe, sugar syrup and a dash of bitters.

★²⁴¹ BELLINI (WINE BASED) _____ 89

Peach pureé and Martini Prosecco.

★²⁴¹ LIFE'S A BEACH _____ 89

A mixture of house rum shaken with guava, lime juice, mango pureé and orgeat syrup.

★²⁴¹ SEVILLIAN _____ 89

Belvedere Vodka shaken with fresh mango juice, a squeeze of lime and a dash of bitters. Charged with ginger beer.

*Because you are already
the life of the party!*

MOCKTAILS

HANSEL AND GRETEL _____ 75

Coconut milk shaken with ginger syrup, fresh cinnamon and fresh ginger.

★²⁴¹ TROPICAL PANARAMA _____ 75

A mixture of fresh guava, lime juice and mango pureé with a dash of almond syrup.

★²⁴¹ ORIGINAL SIN _____ 75

Apple juice shaken with coconut, pineapple pureé and freshly squeezed lime. Charged with soda water.

WINE LIST

ROSÉ ALL DAY

- ALLESVERLOREN TINTA
- ★ 241 BAROCCA ROSÉ ___ 179/45
- ★ 241 PINK VALLEY ROSÉ ___ 312/78
- DE GRENDEL ROSÉ ___ 192

CHARDONNAY/PINOT NOIR

- ★ 241 HAUTE CABRIERE ___ 240/60
- BOSCHENDAL ___ 276

WHITE BLENDS

- SARONSBERG
- ★ 241 EARTH IN MOTION ___ 169/43
- ZONNEBLOEM
- BLANC DE BLANC ___ 155
- NEDERBURG INGENUITY ___ 525
- RETIEF RESERVE ___ 260/65

SAUVIGNON BLANC

- ★ 241 STEENBERG ___ 325/80
- ★ 241 CATHEDRAL CELLAR ___ 243/62
- ★ 241 DIEMERSDAL ___ 200/50
- ★ 241 BELLINGHAM LIGHT ___ 225/56
- DURBANVILLE HILLS
- THE CAPE MIST ___ 375

CHARDON-HEEEEEEEY

- SAXENBERG ___ 540
- ★ 241 RHEBOKSKLOOF ___ 215/55
- ★ 241 ZANDVLIET ESTATE ___ 298/75
- DE GRENDEL OP DIE BERG ___ 490

SEMILLON

- STEENBERG ___ 495

CHENIN BLANC

- AREND SIG
- INSPIRATIONAL BATCH ___ 435
- ★ 241 STRANDLOPER ___ 198/49
- LABORIE ___ 184
- KEN FORRESTER THE FMC ___ 1150

RED BLENDS

- ★ 241 DIEMERSDAL MATYS ___ 175/44
- HOLDEN MANZ
- ★ 241 VERNISSAGE ___ 270/67
- STEENBERG
- ★ 241 CABERNET SHIRAZ ___ 346/87
- THE MENTORS ORCHESTRA ___ 655
- BOSCHENDAL BLACK ANGUS ___ 765
- ROODEBERG 1949 BLEND ___ 585
- ERNIE ELS BIG EASY ___ 379
- ALLESVERLOREN TINTA SHIRAZ ___ 310
- MONT MARE DIRECTOR'S RESERVE ___ 345

CABERNET SAUVIGNON

- ERNIE ELS ___ 495
- ★ 241 VAN LOVEREN ___ 198 /49
- PETER FALKE ___ 378
- ROXTON BLACK ___ 440
- VERGELEGEN RESERVE ___ 785

PINOT NOIR

- DALLA CIA ___ 1295
- MEERLUST ___ 695
- HAUTE CABRIERE RESERVE ___ 530

SHIRAZ-ZLE DAZZLE

- ★ 241 SARONSBERG PROVENANCE ___ 278 /69
- PEPPERWIND SYRAH ___ 775
- CATHEDRAL CELLAR ___ 379
- ZANDVLIET ESTATE ___ 300

YOU HAD ME AT MERLOT

- STEENBERG ___ 457
- ★ 241 GUARDIAN PEAK ___ 210/53
- DURBANVILLE HILLS COLLECTORS RESERVE THE LIGHTHOUSE ___ 395
- DELAIRE GRAFF
- BANGHOEK RESERVE ___ 850
- ★ 241 LABORIE ___ 198/49

PINOTAGE

- THE MENTOR'S ___ 655
- DIEMERSDAL RESERVE ___ 420
- ★ 241 BELLINGHAM HOMESTEAD ___ 245/62
- RHEBOKSKLOOF ___ 265
- FLEUR DU CAP SERIES PRIVÉE ___ 452

CAPE BLENDS

- STELLENBOSCH HILLS
- SENSE OF PLACE ___ 825
- CATTLEMAN'S CLUB ___ 180/45
- ORPHEUS & THE RAVEN NO. 42 ___ 790
- BEYERSKLOOF FAITH ___ 1495

CABERNET FRANC

- THE MENTOR'S ___ 678

MALBEC

- ★ 241 NEETHLINGSHOF ___ 273/69

CINSAULT

- MARRAS THE TRICKSTER ___ 189

SANGIOVESE

- IDIOM ___ 515

LOVELY BUBBLIES

- ★ 241 GRAHAM BECK BRUT ___ 454/110
- ★ 241 GRAHAM BECK BRUT ROSÉ ___ 454/110
- ★ 241 BOSCHENDAL BRUT ___ 435/109
- ★ 241 STEENBERG 1682
- CHARDONNAY BRUT ___ 495/125
- STEENBERG
- LADY R VINTAGE BRUT ___ 995
- PONGRACZ NOBLE DEMI-SEC ___ 450
- VEUVE CLICQUOT BRUT ___ 1200
- MUMM BRUT ___ 1200
- MOËT & CHANDON BRUT ___ 1200
- DOM PERIGNON ___ 4750

DESSERT WINE- PER GLASS

- MEERHOF STRAW WINE ___ 55
- FLEUR DU CAP NLH ___ 32
- STELLENBOSCH HILLS
- MUSCAT DE HAMBOURG ___ 65

THE TIME CAPSULES

- DE GRENDEL
- SIR DAVID GRAAFF 2014 ___ 3500
- ALTO SHIRAZ 2003 ___ 2450
- MEERLUST 2008 ___ 1950
- MURATIE ANSELA
- VAN DER CAAB 2006 ___ 2350
- RUPERT & ROTHSCHILD
- CLASSIQUE 2000 ___ 1795

HIGHBALL COCKTAILS

- ★ 241 WHISKEY HIGHBALL ___ 64
- Dewar's 12yr whisky and cloudy apple/ginger ale and fresh lime.
- ★ 241 JAMESON HIGHBALL ___ 64
- Jameson whisky, apple masala cordial and soda.
- ★ 241 CLASSIC G&T ___ 64
- Hendrick's Gin, cucumber and tonic water.

CHEERS FOR BEERS

- ★ 241 ON TAP 1.5L | 500ML | 340ML
- HEINEKEN ___ R140 | R49 | R34
- STELLENBRAU
- CRAVEN LAGER ___ R140 | R49 | R34
- LAGUNITAS IPA (USA) ___ R140 | R49 | R34
- AMSTEL ___ R140 | R49 | R34

BOTTLES

- ★ 241 SOL ___ R45
- SOL BUCKET OF 5 ___ R200
- ★ 241 TIGER LAGER ___ R45
- TIGER LAGER BUCKET OF 5 ___ R200
- ★ 241 TAFEL LIGHT ___ R30
- ★ 241 HEINEKEN 0.0% ___ R40

2 FOR 1 SOCIAL HOUR!

4pm to 6:00pm every day. Selection of draught beers, wine by the glass and selected signature cocktails.

Not valid on First Thursday. Terms and conditions apply. No banking, no sharing.

VAT included. All major credit cards welcome. No cheques accepted. Service charge not included. A 10% service charge will be added for parties of 8 people or more. Please inform your service attendant of any food allergies or special requirements.