

READY, SET, STARTERS

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

COAL-CHARRED OCTOPUS SERVED WITH ROMESCO SAUCE (CONTAINS NUTS), BLISTERED TOMATOES AND LIME WEDGE _____ 99

THINLY SLICED RIBS-EYE CHIPS WITH GUACAMOLE, FRESHLY CHOPPED TOMATO AND WAGYU BEEF DRIPPING CRISPS _____ 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 PUREE 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

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
(ALLOW 15 TO 20 MINUTES FOR PREPARATION)

IRON STEAK AND BAR

COCKTAILS

★²⁴¹ CLOVER CLUB _____ 79

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

NEGRONI _____ 75

Bombay Sapphire Gin, Campari and Martini Rosso.

★²⁴¹ COSMOPOLITAN _____ 84

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

★²⁴¹ CLASSIC DAIQUIRI _____ 79

Bacardi Blanca Rum, sugar syrup and fresh lime juice.

MOJITO _____ 75

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

MARGARITA _____ 75

Olmecca Altos Reposado, Agave nectar and fresh lime juice.

★²⁴¹ TOMMYS MARGARITA _____ 96

Patron Silver Tequila, Agave nectar and fresh lime juice.

WHISKY SOUR _____ 75

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

OLD FASHIONED _____ 84

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

MANHATTAN _____ 94

Woodford Reserve Bourbon, Martini Rosso and a dash of bitters.

CAIPIRINHA _____ 79

Da Tulha Cachaca, limes and sugar.

★²⁴¹ SOUTHERN MULE _____ 79

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

SAZERAC _____ 79

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

★²⁴¹ BELLINI (WINE BASED) _____ 79

Peach puree and Martini Prosecco.

★²⁴¹ LIFE'S A BEACH _____ 79

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

★²⁴¹ SEVILLIAN _____ 79

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 _____ 65

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

★²⁴¹ TROPICAL PANARAMA _____ 65

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

★²⁴¹ ORIGINAL SIN _____ 65

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

WINE LIST

ROSÉ ALL DAY

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

CHARDONNAY/PINOT NOIR

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

WHITE BLENDS

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

SAUVIGNON BLANC

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

CHARDON-HEEEEEEEY

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

SEMILLON

- STEENBERG ___ 495

CHENIN BLANC

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

RED BLENDS

- ★ 247 DIEMERSDAL MATYS ___ 175/44
- HOLDEN MANZ
- ★ 247 VERNISSAGE ___ 270/67
- STEENBERG
- ★ 247 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
- ★ 247 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

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

YOU HAD ME AT MERLOT

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

PINOTAGE

- THE MENTOR'S ___ 655
- DIEMERSDAL RESERVE ___ 420
- ★ 247 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

- ★ 247 NEETHLINGSHOF ___ 273/69

CINSAULT

- MARRAS THE TRICKSTER ___ 189

SANGIOVESE

- IDIOM ___ 515

LOVELY BUBBLIES

- ★ 247 GRAHAM BECK BRUT ___ 454/110
- ★ 247 GRAHAM BECK BRUT ROSÉ ___ 454/110
- ★ 247 BOSCHENDAL BRUT ___ 435/109
- ★ 247 STEENBERG 1682
- CHARDONNAY BRUT ___ 495/125
- STEENBERG
- LADY R VINTAGE BRUT ___ 995
- PONGRACZ NOBLE DEMI-SEC ___ 450
- VEUVE CLICQUOT BRUT ___ 1200
- MUMM 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 ___ 59
- Dewar's 12yr Whisky and soda/ginger ale and fresh lime.
- ★ 241 JAMESON HIGHBALL ___ 59
- Jameson and soda.
- ★ 241 CLASSIC G&T ___ 59
- 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
- PERONI ___ R140 | R49 | R34

BOTTLES

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

2 FOR 1 SOCIAL HOUR!

4pm to 6:30pm 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.