

# STARTERS

## Ma se Bobotie Rolls

Bobotie wrapped in crispy pastry, served with Mrs. Balls chutney.

## S&P Squid

Baby squid tubes and tentacles either fried or grilled, sprinkled with salt and pepper and served with a lemon aioli.

## Piggy Poppers

Jalapeño peppers stuffed with feta cheese, crumbed or wrapped in bacon, served with a cranberry sauce.

## Steak Tartare

Seasoned, hand-chopped sirloin, topped with a raw egg yolk, served with sourdough croutons and crispy fried capers.

## Chicken Livers Peri-Peri

Chicken livers cooked in a creamy peri-peri sauce and served with toasted sourdough bread.

## Cured Sirloin

Beef sirloin cured in-house, thinly sliced and served with a beetroot, watercress and goat's milk cheese salad with sourdough croutons.

## Fish Goujons

Strips of fresh Atlantic hake dusted with flour and fried. Seasoned with sea salt and served with tartare sauce.

## Fish Cake

Hake fish cake spiced with mild curry and coriander. Served with fried capers, lemon aioli and a watercress salad.

## Chicken Liver Parfait

Creamy chicken liver pâté flavoured with orange peel and served with grilled sourdough bread and grape jam.

## Chilli and Ginger Chicken Wings

Grilled chicken wings, coated with an Asian inspired chilli, ginger and coriander sauce.

# SALADS

All salads are served on a base of rocket, watercress and spinach.

## Summer Chicken Salad

Grilled chicken breast fillet, feta, avocado, strawberry, pecan nuts and red onion salad. Served with a mint vinaigrette.

## Beef and Broccoli Salad

Grilled steak, broccoli, toasted almonds and pickled red onion salad with an Asian chilli dressing.

## Beetroot Salad

Grilled beetroot, pickled beetroot and crunchy raw beetroot with goat's milk cheese, grilled onion and pecan nuts.

## Squid Salad

Fried squid tubes and tentacles, broccoli, tomato, red onion and fried capers.

# GRILLS

All our steaks are rubbed with extra virgin olive oil, fresh rosemary and thyme, Dijon mustard, salt and black pepper and cooked over an open wood fire. All main dishes are served with a side of your choice.

49

75

64

75

54

58

64

54

49

58

95

112

89

115

## Sirloin

200g - 132  
300g - 169  
500g - 229 (please allow 25mins cooking time)

## Rump

200g - 132  
300g - 169

## Beef Fillet

250g - 195

## Pork Belly Ribs

Half rack of pork belly ribs dusted with our home-made BBQ dry rub, slow roasted until tender and then basted and grilled with our home-made BBQ sauce. **Full Rack available but be warned...it's a beast!**

165

267

## BBQ Bird

Half chicken rubbed in our secret southern BBQ spice and grilled over an open wood fire.

135

# WOODFIRED SPECIALITIES

## The Argentinean

300g sirloin served with a fresh Argentinean chimichurri sauce.

185

## Fillet Steak Diane

Fillet steak covered in a creamy mushroom, Dijon mustard and brandy sauce.

215

## Surf 'n Turf

The best of both worlds, 200g rump steak grilled to your liking and served with a portion of calamari.

185

## Beef Rump Espetada

Rump steak skewered and spiced with garlic, rosemary and chilli. Cooked over an open wood fire and served with peri-peri butter.

165

## Fishmonger's Choice

Our fishmonger's choice is a daily special, using the freshest seafood the Cape has to offer.

SQ

## Grill Master's Cut

A daily special cut of meat from our butcher.

SQ

## Lamb Rump

250g lamb rump steak seasoned with biltong spice, grilled over an open wood fire and served with minted chimichurri sauce.

169

# BURGERS

All burgers are basted with BBQ sauce and can be made with either a beef, ostrich, chicken or a vegan patty. Our vegan patty is made with beetroot, quinoa, barley and red kidney beans.

## Cape Towner

Emmenthal, bacon and avocado.

116

## Ranchero

Bacon, double cheddar cheese and spicy tomato relish.

112

## Fetapeno

Crispy jalapeños and feta.

108

## Dusty Karoo

Biltong, ale and blue cheese sauce, topped with bacon and biltong dust.

115

## The Chillihead

Red chilli relish, crispy jalapeños and peri-peri mayo.

105

## Buttermilk Fried Chicken

Crumbed buttermilk chicken breast fillet, coleslaw, pickles and peri-peri mayo.

105

## SAUCES

All our cream-based sauces are gluten free.

**Black Mushroom and Thyme** 32

**Cracked Black Pepper** 28

**Roast Garlic and Parmesan** 32

**Creamy Blue Cheese** 34

**Red Wine Jus** 30

**Chimichurri\*** 28

\*Chimichurri is an uncooked Argentinean sauce, made with fresh origanum, parsley, garlic, olive oil, salt, pepper, chilli and lemon juice.

## COMPOUND BUTTERS

Compound butters are flavoured butters that pair beautifully with steaks as an alternative to cream-based sauces

**Paprika Butter** 18

**Blue Cheese and** 20

**Roast Garlic Butter**

**Peri-Peri Butter** 18

# SIDES

## Chips

26

## Cauliflower Mash

32

## Buttermilk Onion Rings

26

## Grilled Seasonal Veggies

32

## Sweet Potato Chips

30

## Coleslaw

22

## Daily Mash

30

## House Salad

32

Spinach, rocket and watercress salad with red onion, cherry tomatoes, pickled cucumber and sunflower seeds.

# DESSERTS

## Churros

South American deep fried doughnut fingers dusted with cinnamon sugar and served with vanilla ice-cream.

48

## New York Cheesecake

Baked in-house and made with love, we know you'll keep coming back for more.

56

## Panna Cotta

Yoghurt panna cotta topped with biscuit crumbs and strawberries.

42

## Chocolate Mousse

Chocolate mousse, berry coulis, meringue, Oreo crumbs and chocolate ganache sauce.

48

# LUNCH

Served daily between 11am and 5pm

<b>Maputo Chicken Livers</b> Creamy peri-peri chicken livers, served on toasted sourdough bread, with a side of chips.	<b>69</b>
<b>Wood Fired Burger</b> <b>add bacon or cheese R10</b> All burgers are basted with BBQ sauce and can be made with either a beef, ostrich chicken or vegan patty.	<b>92</b>
<b>Shisa Sirloin Steak</b> <b>add fried egg R8</b> 150g BBQ sirloin served with chips and buttermilk onion rings.	<b>92</b>
<b>Steak Tartare with Chips</b> Seasoned, hand-chopped sirloin, topped with a raw egg yolk and served with chips.	<b>89</b>
<b>Chilli and Ginger Chicken Wings with Chips</b> Grilled chicken wings, coated with an Asian inspired chilli, ginger and coriander sauce. Served with chips.	<b>72</b>
<b>Beer Battered Hake and Salad</b> Battered and fried fillet of fresh hake served with a side salad, fried capers and tartare sauce.	<b>95</b>
<b>Bobotie Rolls and Salad</b> Bobotie wrapped in crispy pastry, served with Mrs. Balls chutney and a side salad.	<b>79</b>
<b>Squid and Chips</b> Baby squid tubes and tentacles either fried or grilled, served with a lemon aioli and chips.	<b>95</b>
<b>Hake and Squid Combo</b> Hake goujons, baby squid tubes and tentacles, served with chips and tartare sauce.	<b>125</b>
<b>Fish Cakes</b> Hake fish cakes spiced with mild curry, coriander and lemon, served with a side house salad, lemon aioli and fried capers.	<b>99</b>
<b>Chef's Steak Sandwich</b> Mature sirloin steak strips, served on toasted sourdough with mustard mayo, rocket, watercress, Emmenthal cheese and a fried egg.	<b>105</b>
<b>Chicken Sandwich</b> Grilled chicken breast fillet, avocado, feta, pickled red onion and rocket with mustard mayo.	<b>75</b>
<b>Braai Toasties</b> A white bread sandwich toasted on the open wood fire and served with a side of chips. Choose up to 3 of the following ingredients to make your toastie: Cheddar, ham, egg, avocado, bacon, chicken, feta, gherkin, tomato, red onion, jalapeños, brie, fig, BBQ sauce, chimichurri sauce, Mrs. Balls chutney or mayonnaise.	<b>56</b>

*10% Service charge will be added to tables of 10 or more. Right of admission is reserved.*

*Please note the play area is common property, owned and managed by Belvedere Square.*

*The Eatery Wood Fired Grill will not be held responsible for any injuries sustained in the play area.*

*Parents, please supervise your children at all times. The facilities are enjoyed at your own risk.*

# BREAKFAST

Served Fridays, Saturdays and Sundays from 9am to 12pm

<b>Wakey Wakey</b> 2 fried eggs, grilled cherry tomatoes, grilled streaky bacon and sourdough or rye toast.	<b>45</b>
<b>Bacon Benedict</b> Toasted sourdough or rye bread, topped with streaky bacon, 2 poached eggs and hollandaise sauce.	<b>69</b>
<b>Mushroom Benedict</b> Toasted sourdough or rye bread, topped with a grilled black mushroom, 2 poached eggs and hollandaise sauce.	<b>69</b>
<b>The Grill Breakfast</b> 2 fried eggs, grilled streaky bacon, boerewors, grilled black mushroom, grilled cherry tomatoes, 2 slices of sourdough or rye toast.	<b>79</b>
<b>Makulu Breakfast</b> The Grill Breakfast with a 150g steak and chips added to it.	<b>129</b>
<b>Shakshouka Pan</b> 2 eggs poached in a spicy tomato, jalapeño and onion sauce, spiced with cumin. Served with 2 slices of sourdough or rye toast.	<b>56</b>
<b>Smashed Avo on Toast</b> <b>add hollandaise sauce R18</b> Toasted sourdough or rye bread topped with mashed avocado and a poached egg.	<b>39</b>
<b>Yoga Muesli</b> Muesli, strawberries and banana topped with yoghurt and drizzled with honey.	<b>54</b>

# FOR THE KIDS

Served Fridays, Saturdays and Sundays from 9am to 12pm

*Kids menu only for kids 12 years and younger.*

<b>Eggs on Toast</b> 2 eggs scrambled or fried, served on toast.	<b>32</b>
<b>French Toast</b> Otherwise known as Eggy Bready with a splash of syrup.	<b>32</b>
<b>Bear Jacks</b> Ouma's flap jack recipe in the shape of a friendly bear, with strawberry eyes and drizzled with golden syrup.	<b>32</b>
Lunch and Dinner served daily from 11am	
<b>BBQ Burger</b> A classic beef or chicken burger, served with chips.	<b>49</b>
<b>Chicken Nuggets</b> Pure chicken fillet crumbed and fried, served with chips and honey mustard mayonnaise.	<b>49</b>
<b>Sirloin Steak</b> 150g BBQ basted or plain grilled and served with chips.	<b>84</b>
<b>BBQ Pork Belly Ribs</b> Quarter rack BBQ basted ribs, grilled on the open wood fire and served with chips.	<b>69</b>
<b>Calamari and Chips</b> Baby calamari tubes either fried or grilled and served with chips.	<b>76</b>
<b>Fish Fingers and Chips</b> Strips of fresh hake, dusted in flour and fried, served with chips and homemade mayo.	<b>79</b>
<b>Braai Cheese Toastie</b> A white bread sandwich, filled with cheddar, toasted on the open wood fire and served with chips.	<b>34</b>



# THE eatery WOOD FIRED GRILL

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