



  
**THE**  
**eatery**  
**WOOD FIRED GRILL**

## Smoke-Fire-Char

### Spring water

**Still & Sparkling (750ml)** – Order a bottle of water for the table. 38

Being a responsible and sustainable business is important to us. We are working towards becoming single use plastic free. Our mineral water glass bottles are returnable. Should you wish to take yours with you, a R5 deposit charge is payable.

## Tapas & Sharing

**Share 3 – 165**

**Share 4 – 216**


Order a dipping Mayo – Chimichurri Mayo|Peri Mayo 8

**Fire-Grilled Wings – BBQ | Asian 🌶️ | Chimi** 59

Chicken wings sous vide\* in lemon juice and olive oil, grilled on a wood fire.

*Try our blue cheese sauce with the BBQ wings – add 10*

**Wood-Fire BBQ Chicken Taco's** - BBQ pulled chicken, served in two soft shell tacos with fresh tomato, red onion and coriander yogurt dressing. 59

**Squid – Fried | Grilled** 

Salt & pepper squid, dusted in spices and fried crispy or plancha\* grilled with chilli & ginger. 🌶️

*Transform to Vegetarian with tempura baby marrow strips. 🌿*


**Steak Tartare** - Hand chopped raw sirloin steak seasoned with salt, pepper, capers, onion, pickles, Dijon mustard, charcoal olive oil. Served with fire-toasted bread, topped with a raw egg yolk. 🍷 79

**Chicken Livers Peri-Peri** - Cold-Smoked chicken livers cooked in a creamy, spicy Mozambiquan peri-peri sauce. 🌶️ 58

*Transform to Vegetarian with baby marrow cubes fried in butter. 🌿*

**Poppers – Crumbed | Bacon wrapped, add 15** 60

Pickled jalapeno chillies stuffed with feta cheese, drizzled with berry sauce. 🌿🌶️

**Churrasco** - Sirloin cooked over a wood fire in true Argentinian style, dressed with Chimichurri sauce. 🍷 

**Boerewors BBQ** - Grilled traditional Boerewors, pickles, BBQ dipping sauce. 🍷 42

**Cauliflower and Bacon Soup** - Roasted creamy cauliflower, parmesan cheese and smokey bacon soup with fire-toasted bread & butter. Comfort food at its best. 49

*Vegetarian option available 🌿*

Vegetarian 🌿 | Plant based 🌱 | Carnivore 🍷 | Hot 🌶️

Pain de Mie\*: A traditional french artisan white bread sandwich loaf.


Plancha\*: a thick metal plate over a wood fire used to add char and flavour to food at a very high temperature.

Diane sauce\*: pan-fried onion & mushroom in butter with Dijon mustard & thyme, cream and brandy.


Sous vide\*: meat is vacuum packed and cooked in a water bath to retain juices and flavour.

# Lunchy & Light

**Cold salad bowls** – get 3 lunch portions for 199  
– upsize to dinner portion 95



**Chicken & Chickpea Bowl** – Grilled chicken breast, crispy chickpeas, mayo, tomato, cucumber, pickled red onions, cabbage & lettuce. 70/95 


*Transform to vegetarian with grilled veggies.* 

**Chimichurri Steak Bowl** – Grilled sirloin steak with Chimichurri sauce, crispy chickpeas, tomato, cucumber, pickled red onions, cabbage & lettuce. 70/95 

**Chicken & Berry Bowl** – Grilled chicken breast, with berry sauce, yogurt, avocado, chickpeas, cabbage & lettuce. 70/95

## Warm bowls

**Bowl of Happiness** – Crispy fried squid tubes & tentacles served on chips, drenched in our Asian chilli & ginger sauce, with fresh coriander, black sesame seeds. We call it the bowl of happiness for good reason, you can thank us later with a smile. 165  

**Loaded Steak Bowl** – Perfectly grilled 150g Sirloin on chips loaded with cheese sauce, jalapeno slices, Chimichurri sauce, topped with crispy onions. 144 


**Chicken & Broccoli Bowl** – Grilled deboned chicken thigh, grilled broccoli, white rice, spicy Asian chilli & ginger sauce, topped with pickled red onion. 130 

**Hake Goujon Bowl** – Fresh Atlantic Hake strips coated in a light & crispy beer batter served with rice, chips, lemon & parsley aioli. 125


## Open Sandwiches


*Sides sold separately.*

**Chargrilled Chicken Sandwich** – *add Avo R15* 65  
Light, open fire-toasted Pain de Mie\* sandwich topped with grilled chicken, feta, Dijon Mustard mayo with “lettuce & red cabbage” salad mix, tomato cubes, crispy chickpeas, pickled onion.

**Chef's Steak Sandwich** 85  
Wood-fire grilled sliced, Sirloin steak on Pain de Mie\* bread topped Emmental cheese, balsamic onions, Dijon Mustard mayo, fried egg. 

**Braai Broodjie** – We've spend some time next to the fire and we think we have perfected our signature braai toastie, using locally made Pain de Mie\* loaf, oozy cheese and crispy outside delivering the perfect crunch – all compliments of our roaring wood fire. 59

**The “Dutchman”**- Cheddar, tomato, pickled red onion. 

**The “Hipster”** - Bacon jam, emmental cheese, jalapenos. 

**The “Yummy Mummy”**- Chargrilled chicken, cheddar cheese, Dijon mustard mayo.

Vegetarian  | Plant based  | Carnivore  | Hot 

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Sous vide\*: meat is vacuum packed and cooked in a water bath to retain juices and flavour.


# The Grill


Our steaks are rubbed with olive oil, Dijon mustard, fresh thyme and rosemary and grilled to perfection over a wood-fired grill which is the heart and soul of our kitchen and restaurant.

*Sides sold separately.*

**Fillet Steak Diane** – Our specialty, Beef Fillet grilled over our wood fire with creamy Diane sauce\*, flambéed with brandy tableside.  240g | 225

**Chicken Diane** – Sous vide\* deboned chicken thigh in olive oil, lemon & thyme, grilled on our wood fire with Diane sauce\*, flambéed with brandy tableside. 300g | 155

**Beef Sirloin** - Our recommended cut, wet aged for a minimum of 30 days. This cut has a fat cap, great meat flavour, tender and juicy. Recommended cooking temperature of Med Rare.  150g | 94  
300g | 169

**Beef Fillet** – The most tender and expensive cut of beef with no fat, but extremely tender, recommended cooking temperature Med Rare.  240g | 199

**Beef Rump Steak** – Loved by South Africans and often cooked on the braai, with a nice fat cap and more intense meat flavour than Sirloin but slightly less tender. Recommended cooking temperature Med Rare.  300g | 169

**Chicken Espetada** – Deboned chicken thigh, sous vide\* till tender and juicy, rubbed with rosemary salt & garlic, grilled on our wood fire with lemon & herb compound butter.  300g | 125

*Transform to vegetarian with a mushroom skewer. *

**Rump Espetada** - Cubed Rump steak, rubbed with rosemary salt & garlic, grilled to your liking on our wood-fired grill with Peri Peri compound butter.  300g | 169

## Sides & Sauces

**Dipping Mayo's** – Chimichurri mayo or Peri mayo 8


**The "Other Half" portion:** 12  
"I'll just have a salad"... (and eat your chips). Add some extra chips to your order for your "other half", if you don't like sharing.


**Add to your wood-fire experience:**


Add 3 classic sides and sauces 60


Add 3 signature or classic sides and sauces 90

**Classic** 28


Buttermilk onion rings 


Thick-cut potato chips 


Fire-roasted jacket potato 


Asian slaw 

Black pepper sauce 

Chopped house salad 


White rice 


Chimichurri sauce 


Cheese sauce 


**Signature** 38


Cauliflower mash 

Plancha\*grilled veggies 

Black mushroom & thyme sauce 

Garlic & parmesan sauce 

Blue cheese sauce 

Sweet potato chips 

Vegetarian  | Plant based  | Carnivore  | Hot 

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# Belly Ribs & BBQ smiles

Signature American-style pork belly ribs dusted with our BBQ dry spice rub, slow roasted and finished off on the wood-fired grill with our in-house tangy BBQ sauce.

Half Rack  
Full Rack

480g|172  
960g|325

## Challenge the BEAST

Follow this hashtag #BeastChallenge on our socials. Only attempt if you are brave enough to join our other “Beast Slayers” on the wall of fame, all you have to do is devour 1.5kg of our primo pork belly ribs and chips within 1 hour. Make it, and get your very own Beast Cap, wooden name plaque on our wall, a R100 “Eatery griller” voucher for your next visit and bragging rights for life.



# Burgers & Beer

**There is nothing like a Burger & Beer combo, order any burger, plus a pint of draught beer on tap, tag us on your socials using #BurgerTwoBeers and your SECOND beer is on us!**



Choose between Ground Beef (180g), Chargrilled Chicken breast fillet or Vegan patty. 🌱 *Sides sold separately.*

- Jailhouse Burger** - BBQ basting, lettuce, tomato, gherkins, pickled red onion, mustard mayo. 72
- The Bacon Jammer** - Homemade smokey rosemary & bacon jam, cheddar cheese, pickles, white onion. 98
- The Cape Towner** - German Emmental cheese, grilled bacon. 95
- The Lockdown** - 🌶️ Spicy Asian chilli & ginger slaw, sliced jalapeno chillies. 89
- The Hangover** - *Our signature burger at “Eat Out The Box” since 2010.* Cheddar cheese, balsamic onion jam, grilled bacon. 99
- SmokeFireChar Burger** - 2 x 100g burger patties charred on the grill topped with Emmental cheese, charred onions, Rooikrans smoked jalapeno burger sauce. 119

### Burger Extras:

- |                  |    |                    |    |
|------------------|----|--------------------|----|
| Slice of cheddar | 12 | Slice of Emmental  | 16 |
| Extra patty      | 39 | Fire-grilled bacon | 22 |
| Avocado 🌱        | 18 | Asian slaw 🌶️      | 14 |

### Add to your wood-fire experience:

- Add 3 classic sides and sauces 60
- Add 3 signature or classic sides and sauces 90

Right of admission reserved.

Please note, a service fee of 10% will automatically be added to tables of 8 or more.

Kids play area closes at 7pm.