



Spring water for the table?

Still or Sparkling (1L) 38

## Tapas & Sharing

Share 3 / 220

Share 4 / 259

**Smokey Wings**  69

Fire grilled chicken wings basted with our homemade smokey BBQ sauce or Asian inspired spicy chilli, ginger and garlic sauce.

**Patatas Bravas** **V** 59

Triple cooked crispy potato chunks with a smoked paprika tomato sauce and mayonnaise.

**Squid - fried or grilled** **V** **Cauliflower**  95

Patagonian squid tubes and tentacles dusted in spices with chilli & ginger sauce and lemon aioli.

**Piggy Poppers** **V** **Crumbed**  84

Jalapeño chillies stuffed with feta and wrapped in smokey streaky bacon with berry sauce.

**Smoked Pork Tacos** 85

Slow smoked pulled pork belly with smokey BBQ sauce, served in a tortilla with pickled cabbage, crispy onion, tomato and cilantro sauce.

**Feta Prawn Bruschetta** **V** **Cauliflower**  95

Fire grilled toast topped with chilli & garlic prawns, creamed feta, charred baby tomato, basil pesto and olive oil.

**Grilled Camembert** **V** 97

A picnic Camembert wheel, grilled on the wood fire until it is oozing, topped with toasted walnuts, rosemary and hot honey.

**Steak Tartare** **V** **Tomato & Avo tartare** 66 98

Raw chopped seasoned sirloin with egg yolk, capers, onion Dijon mustard, parsley and pickles.

**Fire-grilled Haloumi** **V** 79

Haloumi cheese, grilled on the wood fire and served with spicy tomato sauce, basil pesto and lemon.

**Peri chicken livers** 85

Mozambique style peri peri chicken livers with garlic and cream. Served with toast.

## The Woodfire & Grill

Our steaks are all wet aged for a minimum of 30 days and rubbed with olive oil, fresh herbs and Dijon mustard basting before being grilled to your liking on our wood fire, the red-hot beating heart of our kitchen.

*GRILL sides sold separately, customise your meal and share sides with friends and family or just add one side to your meal.*

Share 3 Sides 79

Share 4 Sides 99

**Beef Sirloin** 200g|145 300g|179

Our house cut, recommended for it's flavour and tenderness. We recommend a cooking temperature of Med/Rare.


**Beef Rump** 200g|145 300g|179

A South African favourite, loved for it's intense flavour and fat cap. We recommend a cooking temperature of Med/Rare.

**Beef Fillet** 240g|225

The most tender cut of beef but also the most prized with a milder flavour than both Rump and Sirloin. Delicious with an accompanying sauce as this cut is very lean.

### Specialities

**Argentinian Sirloin**  199

300g mature Beef Sirloin cooked over got coals in true asado style, sliced and with fresh Chimichurri sauce and finishing salt.

Taste the #SmokeFireChar (follow this #)

**Fillet Steak Diane** **Chicken Diane** 175 249

Our speciality dish. Perfectly cooked beef fillet, served on a hot skillet. Flambéed tableside with brandy, served with our Diane\* sauce.

**Rump Espetada** 179

Skewered beef rump, rubbed with garlic and rosemary salt, grilled on our wood fire with peri butter.

**Chicken Espetada** 139

Skewered tender deboned chicken thighs, grilled on the wood fire with garlic & lemon butter.

**Haloumi & Mushroom skewer** **V** 135

Haloumi cheese, mushroom, onion and red pepper skewer basted with our smokey BBQ sauce and grilled on the wood fire.

**BBQ Belly Ribs** Ask about our Beast challenge 195

A half rack of pork belly ribs, dry rubbed with BBQ spice and slow roasted, then finished on the grill with our smokey BBQ sauce.

*Pensioners*  
**Wednesdays**

11am to 3pm on Wednesdays. Special menu for over 60's.

T's & C's apply

Vegetarian **V** | Hot 

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.

## Burgers

*Our burgers are served with thick cut chips & onion rings. Choose between a Beef, Chicken or Vegan patty.*

**Jailhouse Burger** Add Cheese 12 115

Our famous house burger basted with BBQ sauce and topped with lettuce, tomato, pickled red onion and mustard mayo.

**The Cheeseburger** Add bacon 15 135

Cheddar cheese, Emmenthal cheese, with smokey BBQ sauce, caramelised onions and garnish.

**The Bacon Jammer** 144

Homemade smokey bacon & rosemary jam, cheddar cheese, white onion and pickles.

**The Cape Towner** Add Avo 15 149


Emmenthal cheese, fire grilled streaky bacon, pickled red onions, gherkins and salad garnish.

**The Hangover** 149

Fire grilled streaky bacon, cheddar cheese, balsamic onion jam and salad garnish.

**The Lockdown**  139

Spicy Asian chilli & ginger slaw and sliced jalapeño chillies.

**Pulled Pork bun**  144

Smokey BBQ pulled pork, slaw, pickles, jalapeños and crispy onions. Choose a hot sauce from our collection!

### Burger Two Beers

There is nothing like a Burger & Beer combo! Purchase any burger, plus a pint of draught beer on tap, tag us on your socials using #BurgerTwoBeers and your SECOND beer is on us! No hashtag, no beer!



## Sides & Sauces

3 classic sides & sauces / 79

3 signature or classic sides & sauces / 99

**Classic** 32

Thick cut chips	Black Pepper Sauce
Buttermilk Onion Rings	White Rice
Fire Roasted Jacket Potato	Chopped house salad
Cheese Sauce	Asian Slaw

**Signature** 42

Cauliflower Mash	Garlic & Parmesan sauce
Plancha* grilled veggies	Black mushroom & Thyme sauce
Sweet potato chips	Diane* Sauce
Chimichurri	

**The "Other Half" portion** 15

"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.



# Lunchy & Light


## Cold Salad Bowls

Served with our homemade dressing on the side.  
Turn any cold salad bowl into an open sandwich.

**Chicken & Chickpea Bowl** V Charred veggies 99  
Chargrilled chicken breast, crispy chickpeas, mayo, tomato, cucumber, pickled red onions with lettuce & cabbage mix.

**BBQ steak Bowl** 115  
Grilled Sirloin steak strips with smokey BBQ sauce, feta, crispy chickpeas, caramelised onions with lettuce & cabbage mix.

## Warm Bowls


**Bowl of Happiness**  189  
Crispy fried squid served on chips, drenched in our Asian inspired chilli, ginger and garlic sauce.

**Loaded Steak Bowl** 169  
Wood fire grilled 200g Sirloin steak on chips with cheese sauce, jalapeno, bacon bits and crispy onions.

**Chicken & Broccoli bowl**  145  
Deboned chicken thighs and broccoli grilled on the wood fire, served on a bed of rice with our with Asian inspired chilli, ginger and garlic sauce garnished with pickled red onions.

## Braai Broodjies

Our braai broodjies (fire toasted sandwiches) are grilled on our wood fire for the perfect crunch and smokiness.


**The Hipster**  69  
Bacon jam, cheddar cheese, jalapeño

**The Yummy Mummy** 69  
Chargrilled chicken, mayo, cheddar cheese.

**The Dutchman** V 69  
Cheddar cheese, tomato, pickled red onions.

# Sweets & Seduction

**Churros** 55  
Crispy churro doughnut fingers dusted in cinnamon sugar with chocolate ganache sauce and vanilla ice cream.

**Cheesecake & Berries**  64  
Our in-house pastry chef's signature rich and creamy, oh so dreamy baked cheesecake, topped with berries.

**Brownie & Ice Cream** 59  
Chocolate chunk brownie topped with a scoop of vanilla ice cream and drizzled chocolate ganache.

**Eaton Mess** 58  
A delightful light and fresh summer dessert of layered berries, chantily cream and homemade meringue.

**Grilled Camembert** 97  
A picnic Camembert wheel, grilled on the wood fire until it is oozing and topped with toasted walnuts, rosemary and hot honey.

**Affogato** 36  
Hot espresso poured over a scoop of vanilla ice cream

# Milkshakes & Pedro's

**Milkshakes** 49  
Strawberry, Chocolate, Vanilla, Lime

**Gourmet Shakes**  59  
Vanilla ice cream blended with either Peanut Butter, Oreo crumbs, Chocolate brownie, Salted Caramel or Berries.

**Dom Pedro** Add Oreo Crumbs 15 56  
Classic after dinner treat of ice cream and Whiskey or be different and choose Kahlua, Frangelico or Amarula cream.

# Challenge the BEAST

Challenge the BEAST 1500g| 450

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, a wooden name plaque on our wall, a R100 meal voucher for your next visit as well as bragging rights for life!



# Brekkie & Brunch

Saturdays, Sundays & Public holidays ONLY. 9 am - 12 pm


**Cappuccino | Flat White** Your second one 20 34

**Mimosa Cocktail** Your second one 45 65  
Orange juice and bubbles.

**Bacon Benedict** Vgrilled Mushroom 99  
Fire toasted home baked bread topped with spinach puree, two poached eggs and fire grilled streaky bacon coated with hollandaise sauce.

**Wakey Wakey** add boerewors 29 | add mushroom 14 75  
Two free-range fried eggs, fire grilled streaky bacon, grilled tomato and fire toasted home baked bread, butter and jam.

**Morning Croissant** V add bacon 24 | add mushrooms 14 59  
Croissant lightly toasted on the wood fire topped with creamy scrambled eggs and grilled tomato.

**Shaksuka Pan** V add avo 18 | add bacon 24  89  
Two free-range eggs poached in a spicy Turkish tomato sauce served with fire toasted bread, yogurt and basil pesto.

**Avo, Feta & Tomato Bruschetta** V add egg 12 | add bacon 24 69  
Fire toasted bread rubbed with garlic, topped with creamed feta, avo, charred cherry tomato, basil pesto and olive oil.

## Build & Munch

Build your own perfect breakfast

Pan de mie bread	16	Croissant	25
Plancha* grilled tomato	10	Fire grilled Streaky Bacon	24
Free Range Egg	13	Hollandaise sauce	28
Cheddar cheese	14	Plancha* grilled mushroom	14
Ham	18	Avocado	18
Grilled Boerewors	29	Creamed Feta	15
Basil Pesto	18		

## Kids Brekkie

Kids under 12 ONLY

**FlapJacks** 39  
3 flapjacks, fruit and Honey

**Scrambled Egg & Toast** 39  
Egg, toast, butter

**Munchie plate** 39  
Ham, cheese, cucumber, bread and butter

Parents please note: The play area closes at 7pm, early bookings are advised.  
No running on the deck area due to safety concerns.  
Unruly kids disturbing other guests will not be tolerated.

Vegetarian V | Hot 

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T's & C's apply

## Events at your local Eatery

Let us host your next event.

Staff functions, Birthday parties, Engagement parties,  
Baby showers etc.

Customized set menus available to suit your needs.

To book your event

Email: [claremont@woodfiredgrill.co.za](mailto:claremont@woodfiredgrill.co.za)

Call: 021 003 4505