

## **RULES OF THE HOUSE**

We guarantee the quality of our ingredients and our management  
Kitchen hours : Monday to Sunday 12:00pm - 10:00pm  
We are licensed but do allow you to B.Y.O @ R35 per 750 ml  
Gratuity of 10% will be charged for superb service of 6 or more people  
We recommend our steaks to be served Rare to Medium  
The responsibility of Medium to Well-done rests with the client  
Alterations to our menu are at managements discretion, we do not share dishes  
Responsibility for changes to the menu lie with the client  
Unattended children will be given a double espresso and a free rabbit

## **RULES OF FUNCTIONS VENUE**

Allocation of 1 waitron per 20 guests and 1 Bartender per 50 guests  
A R1000 deposit secures your function date  
Payment for your function food in full by EFT by the date of the function  
Please select only one menu for your party  
Set menus Available for parties of 10 or more and Buffets for 40 or more  
Menus and Prices are subject to changes based on ingredients' availability  
Background music until 10:00 pm  
Dancing is permitted and encouraged until 1am  
Cash Bar facilities are available until 1:00am, closing time is 2:00am  
Exclusive use for your group is possible  
There is a venue hire for some of our facilities of R1000  
We expect you to buy all your food and beverage from us, excluding cakes  
Deviations will result in a handling fee of R100 per person  
A no show charge of R75 pp will be charged on confirmed bookings

**There are no separate bills.**  
**However, calculator services are available for your use.**

**Visa, Master Card, Diners and Amex are accepted.**

## TAPAS

Each day we prepare 10 varieties of tapas  
Please ask your server to show you this display  
Select up to 4 items at R45 each, and receive a 5th Complimentary Tapas dish  
Each selection of four comes with a Complimentary Garlic Foccacia

Additional Garlic Foccacia	45
Cheese & Garlic Foccacia	50
Margherita Pizza	55

## STARTERS

<b>PRAWN RAVIOLI</b> Shelled prawns in fresh pasta pockets poached in garlic cream	70
<b>DALE'S SNAILS</b> Six giant snails simmered in our awesome garlic sauce	65
<b>STUFFED CRUMBED MUSHROOMS</b> Button mushrooms filled with bacon, cream cheese and dill, accompanied by sweet chilli mayo	65
<b>TEMPURA PRAWN RITZ</b> Tempura prawn served with Avo, spicy concassé and blue-cheese slaw	80
<b>CAMEMBERT STACK</b> Baked until creamy, laced with green figs and almonds accompanied by crostini and honey-nut salsa	75
<b>CALAMARI TUBES &amp; TENTACLES</b> Panfried Falklands tubes in lemon and garlic butter, with a hint of chilli	70
<b>BLOOMIN' ONION</b> Our protea shaped onion crisply fried with tomato concasse and sour cream	45
<b>TRINCHADO</b> Beef cubes poached in a spicy tomato Prego sauce	75
<b>SKEWERED MUSHROOMS</b> Oven baked filled mushrooms, wrapped in bacon	70

## SALADS

	side	main
<b>GREEK A LA GRECO</b> Baby spinach leaves, sliced tomato, oregano, feta and olives	35	65
<b>SALAD SUPREME</b> A quartet of chicken, avocado, feta and bacon in a crisp tortilla		80
<b>ROCKET SALAD</b> Rocket leaves, avocado, seeds, pecorino shavings and pine nuts		70
<b>WARM CHICKEN SALAD</b> A grilled chicken breast fillet on rice noodles and crisp veg		70

## HOOKED ON FISH

<b>LOCALLY SOURCED SALMON</b>	<b>200</b>
Lightly grilled with a hollandaise pot and caperberries	
<b>STUFFED CALAMARI TUBES &amp; CRISPY TENTACLES</b>	<b>165</b>
Spinach, peppers and cream cheese with a lemon cream	
<b>SEAFOOD ON RICE NOODLES</b>	<b>135</b>
Selection of seafood in a creamy garlic and white wine sauce, on rice noodles. No Side Available	
<b>WHOLE BABY KINGKLIP ON THE BONE</b>	<b>200</b>
Absolutely fabulous, needs no explanation	

Please choose one side to go with your meal, if you would like another side please feel free to choose a second one, at an additional charge

Onion Rings, Parmesan Baby Potatoes, Lemon & Herb Mash, Just Chips, Pickled Veg, Stir-Fried Soy Veg, Baked Sweet Potato, Mange Tout Hot Salad or Savoury Spiced Rice

## FEELIN' PECKISH

<b>TRADITIONAL BLACK ANGUS BURGER</b>	<b>90</b>
180g of prime angus <b>Beef</b> , or <b>Chicken</b> breast, expertly grilled and basted	
<b>DOUBLE DECKER FOR THE HUNGRY HUNTER</b>	<b>130</b>
<b>CHEESE MELT</b>	a double slab of melted cheese <b>100</b>
<b>SAUCE BURGER</b>	mushroom, pepper, cheese or garlic <b>100</b>
<b>BACON, BLUE CHEESE AND FIG FORRESTIERE</b>	<b>110</b>
<b>BACON AND AVOCADO</b>	<b>110</b>
<b>BACON AND CHEESE</b>	<b>110</b>
<b>JALAPENO AND CAMEMBERT</b>	<b>110</b>
<b>FILLET STRIPS</b>	<b>130</b>
Sliced fillet strips sautéed with red wine, cream and mushrooms	
<b>BEEF KEBAB</b>	<b>130</b>
Cubes of select beef, skewered and medium grilled	
<b>STUFFED FILLET SCHNITZEL</b>	<b>140</b>
Beef Fillet stuffed with red onions, cream cheese and sauteed mushrooms, coated and fried to perfection	
<b>TWIN CRUMBED CHICKEN SCHNITZEL</b>	<b>130</b>
Crumbed chicken breast with any house sauce	
<b>CHICKEN FLORENTINE</b>	<b>130</b>
Grilled chicken breast on a bed of spinach served with a mushroom and red pepper sauce	
<b>LASAGNE</b>	<b>100</b>
Alternate layers of ground beef and fresh pasta topped with cheese sauce	
<b>LARGE CHIPS</b>	<b>40</b>
Add a house sauce	<b>15</b>

## DALE'S BLACK ANGUS HIGHLIGHTS

A cut above the rest. Black Angus Triple A grade beef  
served with basting or herbed olive oil

Please choose one side to go with your meal, if you would like another side  
please feel free to choose a second one at an additional charge

	<b>250g</b>	<b>350g RDW</b>
<b>FILLET TENDERLOIN</b> The best black angus can offer	170	230
<b>SPECIAL RESERVE 21</b> " the best steak you'll ever eat" Our signature dish since 1984. Our herb butter crust on a tender fillet	190	245
<b>RIB EYE BEURRE DU CAP</b> Our select cut of beef with melted marrow bones and horseradish	210	
<b>CLUB RUMP</b> The tastiest cut of beef	150	190
<b>RIB EYE</b> Deboned prime rib, grilled to perfection	190	250
<b>MAD FILLET</b> Madagascar green peppercorns, sautéed onions and fresh cream	190	
<b>CHATEAUBRIAND</b> A side seared fillet with hollandaise sauce flambéed with brandy	200	
<b>ROQUEFORT MEDALLIONS</b> Grilled Fillet medallions oven baked with blue cheese, spiced apple and demi-glace	215	
<b>600g T-BONE OF BABY BEEF</b> The best of both worlds, sirloin and fillet cooked on the bone		250
<b>BBQ PORK LOIN SPARE RIBS</b> The legend keeps growing. Tons of love from us to you		<b>HALF 175</b> <b>FULL 225</b>
<b>EISBEIN</b> Crisp pickled hock, sauerkraut, mustard and brandy sauce		185
<b>THE BLACK ANGUS CHALLENGE</b> Eat this rump and be put on our wall of fame. <b>No sharing/No take aways</b>	<b><u>1KG</u></b>	<b>325</b>

Onion Rings, Parmesan Baby Potatoes, Lemon & Herb Mash, Just Chips, Pickled Veg,  
Stir-Fried Soy Veg, Baked Sweet Potato, Mange Tout Hot Salad or Savoury Spiced Rice

# TASTES OF SOUTH AFRICA

## As Available (Seasonal)

Please choose one side to go with your meal, if you would like another side please feel free to choose a second one at an additional charge

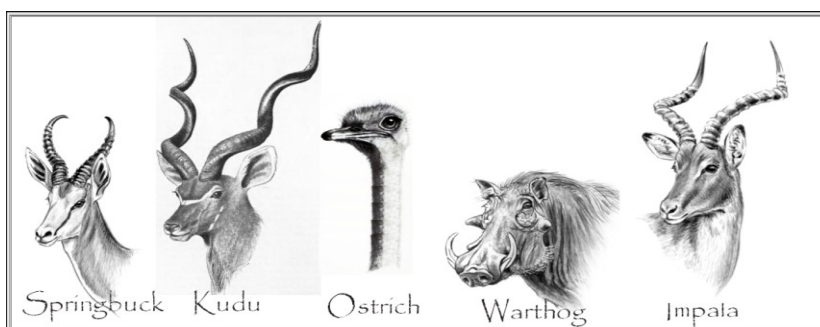
**UNDER THE LID, TAGINE** 185  
Today's choice from our Chef

**CRAZY OSTRICH** 200  
Ostrich fan fillet seared in jalapeno butter,  
draped with melted camembert

**THREE MUSKETEERS** 235  
Ostrich, Kudu and Springbok medallions,  
each with their own sauce

**THE BIG FIVE** 260  
Add Warthog and Impala,  
to the above trio for a feast of plains game

Onion Rings, Parmesan Baby Potatoes, Lemon & Herb Mash, Just Chips, Pickled Veg,  
Stir-Fried Soy Veg, Baked Sweet Potato, Mange Tout Hot Salad or Savoury Spiced Rice



## SIDES AND SAUCES

<b>SPECIAL RESERVE "21"</b>	Our famous delicious herb butter	<b>35</b>
<b>FORRESTIERE</b>	Bacon, mushroom, garlic and cream	<b>35</b>
<b>MAD SAUCE</b>	Green peppercorn, brandy and cream	<b>35</b>
<b>HOLLANDAISE</b>	Warm, buttery sauce	<b>35</b>
<b>HOUSE SAUCES</b>	Mushroom, Pepper, Garlic or Cheese	<b>35</b>

<b>Crispy Onion Rings</b>	<b>35</b>
<b>Parmesan Baby Potatoes</b>	<b>30</b>
<b>Lemon &amp; Herb Mash</b>	<b>35</b>
<b>Just Chips</b>	<b>25</b>
<b>Pickled Veg</b>	<b>30</b>
<b>Soy Stir fried Veg</b>	<b>30</b>
<b>Sweet Potatoes</b>	<b>30</b>
<b>Mange Tout hot salad</b>	<b>30</b>
<b>Savoury spiced rice</b>	<b>25</b>

## THE SWEET TOUCH

<b>IRIS' FAMOUS CHEESECAKE</b>		<b>60</b>
Our family recipe, from generation to generation OR Topped with a blueberry compote		
<b>PAVLOVA PARFAIT</b>		<b>60</b>
Crushed meringue layered with fresh berries, greek yoghurt and biscuit crumb		
<b>MALVA PUDDING POPS</b>		<b>55</b>
Malva Pudding Pops with a Trio of dipping sauces		
<b>DOUBLE CHOC BROWNIE SUNDAE</b>		<b>65</b>
Warm homemade brownies stacked with nuts, ice cream, mini mallows and hot fudge sauce		
<b>CHOCOLATE QUARTET</b>		<b>60</b>
Selection of decadent chocolate bites		
<b>CINNAMON BRULE</b>		<b>60</b>
Made with vanilla pods and topped with caramelised sugar		
<b>DUO OF SORBETS</b>		<b>60</b>
with ginger crumble		
<b>VANILLA ICE CREAM</b>		<b>55</b>
Served with a coupe of creamy chocolate sauce		
<b>IRISH COFFEE OR DON PEDRO</b>	<b>single</b>	<b>40</b>
	<b>double</b>	<b>52</b>
<b>DON DALE'S</b>		<b>52</b>
A chocolate don pedro with Frangelico and Nachtmusik, topped with chantilly cream		
<b>JACK DANIEL'S HONEY DON PEDRO</b>	<b>single</b>	<b>38</b>
	<b>double</b>	<b>50</b>
<b>SNOWBLAST DON PEDRO WITH, DISARONNO AMARETTO</b>	<b>single</b>	<b>38</b>
	<b>double</b>	<b>50</b>
		
<b>Milkshakes:</b>		<b>32</b>
Chocolate, Strawberry, Lime, Coffee or Peanut Butter		
<b>Cappuccino Sgl Shot/Red cappuccino</b>		<b>25</b>
<b>Cappuccino Dbl Shot/Red cappuccino</b>		<b>28</b>
<b>Americano-</b> have a second cup on us		<b>23</b>
<b>Espresso</b> - Single		<b>22</b>
<b>Espresso</b> - Double		<b>24</b>
<b>Latté</b>		<b>28</b>
<b>Teas:</b> Five Roses, Rooibos, Earl Grey or Green Tea		<b>20</b>
<b>Hot chocolate</b>		<b>30</b>
<b>FOR A ITALIAN COFFEE, ADD DISARONNO AMARETTO</b>		<b>20</b>

## BEVERAGES

Mineral Water: Still or Sparkling	750ml glass	30
Mineral Water: Only in Still	1500ml plastic	30
Fresh Seasonal Fruit Juice: Mango, Orange, Fruit Cocktail or Cranberry		29
Ice Tea Lemon or Peach		28
Henties Apple or Henties Red		30
Tomato Cocktail		27
Energy drink		26
Can 200ml: Bitter Lemon, Ginger Ale, Tonic, Pink Tonic, Soda Water		21
Can 300ml: Coke, Coke Zero, Tab, Coke Light, Fanta		23
Rock Shandy 500 ml		36
Cordial shot		6
Castle, Black Label, Hansa Pilsner,		27
Windhoek Lager, Windhoek Light, Castle Light,		30
Castle Light Lime, Millers, Amstel, Amstel Lite		30
Heineken, Peroni		32
Savanna, Savanna Light, Hunters Dry,		32
Hunters Gold, Spin, Storm		32
Hunters Extreme		35
Castle, Black Label Draught	300ml	29
	500ml	38
Amstel, Windhoek, Castle Lite Draught	300ml	31
	500ml	41
Dales Premium Draught	300ml	32
	500ml	42
Jack Black Lager Draught	300ml	34
	500ml	46
CBC Amber Weis Draught	300ml	35
	500ml	48
Klipdrift		22
Klipdrift Premium		28
Richelieu		22
KWV 3 Year		23
KWV 10 year		28
Bells		22
J&B		23
Jameson		30
Johnnie Walker Red		24
Johnnie Walker Black		37
Johnnie Walker Blue	Bottle R4800	220
Jack Daniels		29
Southern Comfort		24

## BEVERAGES

Bacardi	23
Spiced Gold	23
Malibu	22
Captain Morgan	23
Stroh rum	33
Absolute Vodka	27
Smirnoff Vodka	22
La vodka Carmel or Chocolate	29
Bombay Dry Gin	22
Bombay Sapphire Gin	30
Six Dogs Karoo	39
Six Dogs Blue Pea	40
Cane	22
Glen Fiddich 12year old	49
Glen Morangie 18year old	135
Hennessey VSOP	Bottle R 1600 70
Remy Martin	67
Allesverloren Port	26
Monis Sherry's	27
Frangelico	28
Kahlua	28
Amaretto	32
Drambuie	36
Cointreau	36
Grappa	36
Amarula	23
Lupini Black	24
Jägermeister	31
Jose Cuervo Gold	30
Don Julio Tequila	52