



THE
eatery
WOOD FIRED GRILL

BREAKFAST

Available 7 days a week
10:30 - 17:00

Egg and Bacon Roll 48

Toasted burger bun, house mayo, 2 rashers streaky bacon, cheese slice, fried egg

Classic 62

2 Eggs, 2 rashers streaky bacon, roast cherry tomato and toast

Grill Breakfast 150

2 Eggs, 150g sirloin steak, 2 rashers streaky bacon, grilled mushroom, roast cherry tomato, chips and toast

Crispy Hashstack (V) 85

4 crispy homemade hashbrowns, 2 poached eggs, rocket, sour cream drizzle and cracked black pepper

Smashed Avo (V) 82

Toasted ciabatta toasted topped with smashed avocado, roast cherry tomatoes, feta crumble, vinaigrette drizzle, and coriander

BREAKFAST ADDITIONS

Sirloin Steak (150g) 65 | Streaky Bacon (2 rashers) 16 | Hashbrown 14 | Avo 28 | Roast Cherry Tomatoes 14 | Egg 12 | Grilled mushrooms 14 | Pan di Mei Toast 12

KIDS BREAKFAST

Eggs on Toast 39

Creamy Scrambled eggs on toast

French Toast 42

Cinnamon sugar dusted ciabatta French toast with honey drizzle

TAPAS & SHARING

Sharing 3 / 240

Sharing 4 / 300

Smokey Wings 75

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

Patatas Brava (V) 59

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

Squid - fried or grilled 95

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

Piggy Poppers (V) 86

Jalapeño chillies stuffed with feta and either crumbed or wrapped in bacon served with a berry sauce

Pulled Pork Tacos 86

Slow cooked BBQ pulled pork served in mini tortillas with sour cream, pickled red onion, coriander and jalapeño slices on the side

Feta Avo Prawn Bruschetta 96

Toasted ciabatta topped with smashed avocado, feta, cherry tomato and prawn

Grilled Camembert (V) 97

Picnic Camembert wheel, grilled on the wood fire, topped with toasted walnuts, rosemary and hot honey

Cheesy Garlic Bread (V) 55

Toasted garlic and herb ciabatta topped with melted mozzarella

Peri Chicken Livers 85

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

Uber
Eats



We're available on UberEats and MrD! Enjoy your favourites from the comfort of your couch!



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BURGERS

Our burgers are served with fresh, hand cut, twice fried chips and onion rings. Choose between a Beef, Chicken or Vegan patty.

Jailhouse Burger 120

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

The Cheeseburger 135

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

The Cape Towner 149

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

The Hangover 149

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

The Lockdown 139

Spicy Asian chilli and ginger slaw and sliced jalapeño chillies

Pulled Pork Bun 152

Smokey BBQ pulled pork, slaw, pickles and jalapeños

Burger Additions:

Cheese Slice 12 | Streaky Bacon (2 rashers) 16 | Avo 28

SIDES & SAUCES

3 of any classic sides or sauces / 90

3 of any signature sides or sauces / 110

Sides

CLASSIC (34)

Thick cut chips
Buttermilk onion rings
Fire roasted jacket potato
Chopped house salad
Asian slaw

SIGNATURE (42)

Cauliflower mash
Plancha grilled veggies

Sauces

CLASSIC (34)

Cheese
Black pepper

SIGNATURE (42)

Chimichurri
Mushroom
Diane sauce

GRILLS

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.

GRILL sides sold separately.

Beef Sirloin 200g | 150 300g | 180

Our house cut, recommended for its flavour and tenderness, We recommend a cooking temperature of Med/ Rare

Beef Rump 200g | 150 300g | 180

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

Beef Fillet 240g | 225

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

Argentinian Sirloin 199

300g mature beef sirloin cooked over hot coals in true asado style, sliced with fresh Chimichurri sauce and finishing salt.

Fillet Steak Diane (Chicken Diane 175) 249

Perfectly cooked beef fillet, served on a hot skillet. Flambéed tableside with brandy, served with our Diane sauce - pan fried onion & mushroom in butter with Dijon mustard & thyme, cream and brandy

Rump Espetada 180

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

Chicken Espetada 139

Skewered tender deboned chicken thighs, grilled on our wood fire with garlic and lemon butter

BBQ Ribs 220

450g slow cooked pork ribs, BBQ basted on the grill



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SALADS & SPECIALITIES

Cobb Salad 100

Chopped lettuce, cherry tomatoes, avocado, cucumber, bacon, egg, red onion, ranch dressing and parmesan

House Salad 90

Lettuce, cherry tomatoes, julienne carrot, roasted baby marrow, radish, avocado, feta served with a vinaigrette

Pomodoro & Grilled Roast Veg Tagliatelle 135

Tagliatelle pasta with homemade tomato sauce served with fire grilled mixed veggies topped with feta crumble and rocket

Mushroom Tagliatelle 145

Tagliatelle pasta with creamy mushroom sauce, truffle oil and freshly grated parmesan cheese

Salad and Pasta Additions:

Chicken (140g) 38 | Sirloin Steak (150g) 65

Streaky Bacon (2 rashers) 16 | Avo 28

Bowl of Happiness 195

Crispy fried squid served on your choice of chips or rice, drenched in our Asian inspired chilli, ginger and garlic sauce topped with a julienne carrot salad

Loaded Steak Bowl 155

Wood fire grilled 200g Sirloin steak on chips with cheese sauce, jalapeño, bacon bits and crispy onions.

Chicken & Broccoli Bowl 180

Deboned chicken thighs basted in your choice of either Peri Peri or Asian sauce and broccoli grilled on the wood fire, served with your choice of rice or chips topped with a julienne carrot salad

BRAAIBROODJIES

Fire toasted sandwiches, grilled on our wood fire for the perfect crunch and smokiness.

The Classic (V) 69

Cheddar cheese, tomato and pickled red onion

Chicken Mayo 75

Chargrilled chicken mayo and cheddar cheese

The Hipster 72

Cheddar cheese, jalapeño, bacon & caramelized onion

DESSERTS

Churros 62

Crispy churro doughnut fingers in cinnamon sugar with chocolate sauce and vanilla bean ice cream.

Brownie & Ice Cream 67

Chocolate chunk brownie topped with a scoop of vanilla bean ice cream and drizzled with chocolate sauce

Grilled Camembert 97

Picnic Camembert wheel, grilled on the wood fire, topped with toasted walnuts, rosemary and hot honey

Biscoff Affogato 62

Espresso poured over creamy vanilla ice cream and crunchy Biscoff served with Biscoff biscuits

MILKSHAKES

Shakes Kids | 45 475ml | 60

Vanilla, Chocolate, Peppermint Choc, Caramel, Strawberry, Coffee, Caramel Popcorn, Cookies & Cream, Oreo

DOM PEDRO 62

Whiskey, Kahlua, Amara

IRISH COFFEE 58

Whiskey, Kahlua



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COLD DRINKS

Seltzers 45

Rock Shandy, Steelworks

Juice/ Iced Tea 30

Orange, Apple, Cranberry, Lemon Ice Tea

Soft Drinks 30

Coke, Coke Zero, Creme Soda

Mixers 28

Soda, Lemonade, The Good Mix Lemonade, The Good Mix Grapefruit, The Good Mix Indian Tonic, The Good Mix Ginger Ale

Tizers 39

Appletizer, Grapetizer

Mineral Water 40

750ml Still or Sparkling

HOT DRINKS

Coffee by Deluxe Coffeeworks

Espresso 28

Americano/ Cortado 29

Grande Cappuccino, Flat White 37

Café Latte 37

Hot Chocolate 40

Tea 28

Ceylon, Earl Grey, Rooibos

Vanilla Chai 40

RED Espresso 29

RED Cappuccino 39

Iced Coffee 42

WINE

Corkage R50 per bottle

Glass Bottle

WHITE WINE

House White 55 174

Buitenverwachting 60 180

Buiten Blanc

Diemersdal Sauvignon 70 230

Blanc

Waterford Pecan Stream 72 235

Chenin Blanc

Fat Bastard Chardonnay 75 255

De Wetshof Limestone 270

Hill Chardonnay

RED WINE

House Red 55 174

Springfield Thunderchild 225

Doolhof Merlot/ Malbec 70 230

Beyerskloof Pinotage 68 225

Ernie Els Big Easy 75 255

Cabernet Sauvignon

Cederberg Cabernet Sauvignon 435

Spier Seaward Shiraz 300

Raka Biography Shiraz 390

ROSÉ WINE

Quando Rosé 60 180

De Grendel Rosé 62 185

BUBBLES

Pongracz Brut 396

Môreson Miss Molly MCC 320



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KIDS MENU

	KIDS BREAKFAST		
Eggs on Toast		39	
Creamy scrambled eggs on toast			
French Toast		42	
Cinnamon sugar dusted ciabatta French toast with honey drizzle			
Egg and Bacon Roll		48	
Toasted burger bun, mayo, 2 rashers streaky bacon, cheese slice and fried egg			
	KIDS MAINS		
Cheese Burger		55	
Beef or Chicken patty with a slice of cheese			
BBQ Riblets		95	
Pork Riblets with BBQ basting			
Chicken Nuggets		55	
Crumbed chicken breast served with honey and mayo			
Chicken Winglets		69	
Grilled chicken wings with BBQ basting			
Calamari		72	
Calamari dusted in spiced flour and fried. Served with mayo			
Mac & Cheese		42	
Macaroni pasta and cheese sauce			
Sides		25	
Chips or Onion Rings			
	KIDS DESSERTS, SHAKES & DRINKS		
Brownie		39	
Chocolate brownie topped with a scoop of vanilla ice cream and drizzled with chocolate sauce			
Churro Sunday Bowl		40	
Ice Cream Sunday with mini churro balls with chocolate sauce			
We all Scream for Ice cream		28	
Two scoops of vanilla ice cream. Add Chocolate Sauce: 5			
Milk Shakes		45	
Vanilla, Chocolate, Peppermint Choc, Caramel, Strawberry, Coffee, Caramel Popcorn, Cookies & Cream, Oreo			
Baby Chino		12	
Frothed warm milk served with coco powder			

