



CHARCOAL COOKING

**SNACKLES** R75**BILTONG OR OLIVES****BREAD AND BUTTER**

Whipped Chicken Fat, Homemade Butter, Miso Salt

**COUNTRY HAM**

Red Eye Mayo, Coffee

**CHEESE ON RYE**Rye Bread, Gruyere and Parmesan Sauce,  
Onion Mayo, Chives**LAMB BREAST / RIBS**

Hot sauce and Mayo

**CHIX WINGS**

Charcoal Grilled, Chicken Juices &amp; Pecan Vinegar

**PIG HEAD SCRUMPET**

Quince, Apple, Hanepoot and Szechuan Sauce

**COLDS****GREEN BEEF**

Raw Beef, Green Oil, Shoots, Charred Sourdough

R95

**BEETROOT AND FENNEL SALAD**Almond Praline, Beets & Baby Leaves, Raw, Pickled  
and Cooked Buffalo Curds, House Dressing

R90

**HOTS****DEEP FRIED EGG**Kataifi Pastry, Crispy Kale, Foraged Mushrooms, Porcini  
Cream, Porcini Dust, Crispy Ham, Pickled Pine Rings

R95

**CHARCOAL FIRED WEST COAST MUSSELS**Tom Yum Sauce, Spring Onions, Pickled Ginger,  
Potato Bread

R90

**BURGER**Mustard Mayo, Emmental Cheese, Fermented Ketchup,  
Red Onion, Pickles, Sweet Butter Bun

R95

**DRY AGED BEEF**

30 Day Dry Aged Beef, Smoked Bone Marrow, Gravy

R115

**SLOW COOKED LAMB**Cured and Rolled Slow Cooked Lamb Shoulder, Leg & Neck,  
Rosemary Oil, Smoked Onions, Gentlemans's Relish, Pickled  
Lemon, Spring Broad Beans

R115

**BEEF SHORT RIB**Slow Cooked Beef Short Rib, Acid Butter, Pickled Carrots,  
Gravy, Pickled Baby Onion

R115

**FAMILY STYLE (TO SHARE FOR FOUR)**Herb Brined Roast Chicken, Confit Baby Potatoes,  
Roasted Onions and Gravy (Please Allow 15 Minutes)

R465

**SIDES** R55**POMMES ANNA**

Miso Emulsion

**BRAISED CARROTS**Carrot Juice,  
Caraway Spiced Butter**BONE MARROW MASH**

Gravy

**CHOUROUTE CABBAGE**Cabbage, White Wine, Onions  
and Bacon**END****LEMON MERINGUE PIE**

Italian Meringue, Coconut Shortbread and Lemon Parfait

R80

**SMOKED APPLE AND BOURBON CRUMBLE**

Citrus Ice Cream, Brandy Custard

R75

**MADELEINES**

Half Dozen/ Dozen (Please Allow 15 Minutes)

R45/ R90

**ICE CREAM SANDWICH**

Milk Stout Ice Cream, Peanut Butter Cookies

R75

**FRENCH TOAST**

Sourdough, Butterscotch Sauce, Yoghurt Ice

R85

**DOUGHNUTS**

Jasmine Smoked Sugar, Cheesecake Batter

R80

**CHEESE**South African Cheeses Spekboom Chutney, Noble  
Late Harvest Apples, House Crackers, Honeycomb  
and Sourdough

R120

ALL OUR MEAT IS ETHICALLY-SOURCED FROM FRANKIE FENNER MEAT MERCHANTS. OUR MENU IS PRECISE AND FOCUSED, WITH SEASONAL VEGETABLES AND SUSTAINABLE CUTS OF MEAT BEING CHAMPIONED.

THE WINE LIST IS CONSIDERED AND HAS BEEN CURATED BY PUBLIK WINE BAR. PLEASE FEEL FREE TO BROWSE THE BUTCHER COUNTER AND ADD ANYTHING TO YOUR BILL.