

## BURGERS *All burgers include a side*

<b>The Cow</b> , Bovelder Beef patty, pulled brisket, cheese & all the trimmings	<i>R150</i>
<b>The Fat Cow</b> , XL & Double	<i>R200</i>
<b>Karoo Lamb</b> , patty & pulled, wood roasted aubergine paste	<i>R150</i>
<b>The Ostrich</b> , 100% Oudtshoorn, onion jam & Stellies blue cheese	<i>R150</i>
<b>Dirty Chicken</b> , free range buttermilk fried thigh, tomato, cabbage, pickles & ranch mayo	<i>R150</i>
<b>Bonnievale Bok</b> , 100% Venison, yellow cheddar, tomatoes, pickles & red onion	<i>R150</i>
<b>The Veg</b> , roasted mushroom & wood roasted aubergine	<i>R145</i>

## SNACKS

Please see the table menu for our range of daily snacks.

*Meat is important to us!*

*All our beef is Bovelder from the Breede*

*River Valley, Bred, fed & butchered by*

*Meatworths. Hormone free*

*& 100% traceable*



## STEAKS *All steaks include a side*

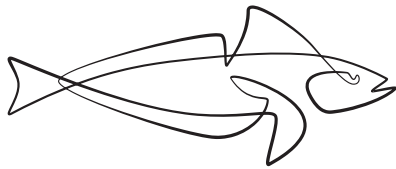
<b>Rump</b> 250g <i>R250</i>	<b>Hanger</b> 250g <i>R250</i>
<b>Sirloin</b> 250g <i>R250</i> 500g <i>R500</i>	<b>Fillet</b> 150g <i>R250</i> 300g <i>R380</i> 450g <i>R570</i>
<b>Ribeye</b> 300g <i>R330</i> 500g <i>R550</i>	<b>Steak</b> 100g <i>R190</i> <b>Tartare</b> 200g <i>R310</i>
<b>Ribeye</b> 750g <i>R750</i> <i>Aged 42 Days on the Bone</i>	<b>Pichana</b> 600g <i>R600</i>

**Sauces:** Strong Peppercorn or Chimichurri *R35*

## SALADS

<b>Chicken &amp; Bacon</b> with parmesan	<i>R130</i>
<b>Tomato</b> , red onion, basil & Stellies blue cheese	<i>R130</i>
<b>Cow salad</b> , well hung skirt steak, wood roasted onions, nuts & Woodstock beer croutes	<i>R130</i>
<b>Bovine Tabouleh</b> , bulgar wheat, tomatoes, butternut, Buffalo mozzarella & seeds	<i>R130</i>





## HOUSE FAVOURITES

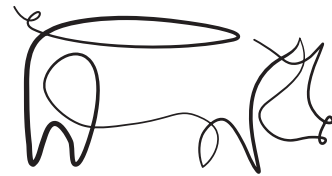
---

<b>Wood roasted Fish</b> , plus a side	<i>R250</i>
Dirty <b>Braai Wings</b> , chicken skin salt & sour cream	<i>R100</i>
<b>Fish Taco</b> , chipotle mayo, tomato salsa, guacamole, cabbage & crunchy bits	<i>R135</i>
Woodstock brew battered <b>Fish &amp; Chips</b> , mushy peas with Tartar sauce	<i>R135</i>
<b>Salt &amp; Pepper Squid</b> , Tartar sauce	<i>R135</i>
Pulled pork <b>Mac &amp; Cheese</b>	<i>R135</i>
<b>Pulled Pork Bun</b> , house pickles & chipotle mayo, plus a side	<i>R145</i>
<b>Santa Annas Nachos</b> , cheese, guacamole, sour cream & salsa	<i>R125</i>
<b>Pulled Chicken Nachos</b> , chicken skin salt & hot sauce	<i>R200</i>

## SIDES

---

The <b>Greek</b>	<i>R50/R100</i>
<b>Triple Cooked Chips</b> not fries	<i>R50</i>
<b>Angry Chips</b> , hot sauce, chipotle mayo & chicken skin salt	<i>R50</i>
<b>Coleslaw</b>	<i>R50</i>
Woodstock Beer <b>battered onions</b>	<i>R50</i>
Wood roasted <b>Carrots &amp; Chimichurri</b>	<i>R50</i>
<b>Sweet Potato Chips</b>	<i>R50</i>



## POTATOES *Gourmet Chips*

---

<b>Aspen Chips</b> , Truffle & Parmesan	<i>R80</i>
<b>Buffalo Chips</b> , Stellies blue cheese & ranch mayo	<i>R80</i>
<b>Cheese &amp; Bacon Chips</b>	<i>R80</i>
<b>Meat Chips</b> , pulled brisket	<i>R100</i>
<b>Bovine Chips</b> , slow cooked onions & meat sauce mayo	<i>R80</i>

## SWEET

---

<b>Berries</b> , jelly, crumble & sorbet	<i>R100</i>
<b>Brownie</b> , Valrohna chocolate brownie & hazelnut ice cream	<i>R100</i>
<b>Dom Pedro</b> , Standard or XL	<i>R80/R120</i>
<b>Dalewood</b> cheese board	<i>R100</i>
Grown-ups <b>Ice-cream</b> , 3 scoops	<i>R80</i>
Round of <b>beers</b> to the Kitchen	<i>R50</i>





## WHITE

---

<b>Black Elephant Vintners &amp; Co</b> Two Dogs, Sauvignon Blanc <i>Franschhoek</i>	<i>R65 /R195</i>
<b>Black Elephant Vintners &amp; Co</b> Timothy White, Blend <i>Franschhoek</i>	<i>R70/R230</i>
<b>Florence &amp; Miles</b> , Chardonnay <i>Elgin</i>	<i>R80/R330</i>
<b>Môreilig Vineyards</b> Old Vines Chenin Blanc <i>Swartland</i>	<i>R495</i>
<b>Jan Harmsgat</b> , Chenin Blanc <i>Robertson</i>	<i>R330</i>
<b>Botanica</b> , Chenin Blanc <i>Citrusdal</i>	<i>R500</i>
<b>Black Elephant Vintners &amp; Co</b> The Dark Side of the Vine, Semillon <i>Franschhoek</i>	<i>R550</i>
<b>Landau du Val</b> , Semillon <i>Franschhoek</i>	<i>R650</i>
<b>Black Elephant Vintners &amp; Co</b> The Back Roads, Viognier <i>Franschhoek</i>	<i>R300</i>

## RED

---

<b>Black Elephant Vintners &amp; Co</b> Nicholas Red, Rhone style Blend <i>Franschhoek</i>	<i>R75/R235</i>
<b>Black Elephant Vintners &amp; Co</b> Amazing Grace, Cabernet Sauvignon <i>Franschhoek</i>	<i>R140/R495</i>
<b>Black Elephant Vintners &amp; Co</b> The Back Roads, Grenache Noir <i>Franschhoek</i>	<i>R395</i>
<b>Black Elephant Vintners &amp; Co</b> Three Men in a Tub, Pinotage <i>Franschhoek</i>	<i>R100/R395</i>
<b>Black Elephant Vintners &amp; Co</b> The Back Roads, Petite Sirah <i>Franschhoek</i>	<i>R400</i>
<b>Black Elephant Vintners &amp; Co</b> Amistad, Syrah <i>Franschhoek</i>	<i>R100/R395</i>
<b>Black Elephant Vintners &amp; Co</b> The Back Roads, Malbec <i>Franschhoek</i>	<i>R395</i>
<b>The Garajeest</b> The Bruce, Cabernet Franc <i>Elgin</i>	<i>R400</i>
<b>Arco Laarmann</b> , Focal Point, Cinsault <i>Stellenbosch</i>	<i>R475</i>



## BEER ON TAP

---

<b>Woodstock Brewery</b> Happy Pills, Pilsner	<i>R40/R50</i>
<b>Woodstock Brewery</b> Hazy Daze, Witbier	<i>R40/R50</i>
<b>Woodstock Brewery</b> Born Slippy, Lager	<i>R40/R50</i>
<b>Woodstock Brewery</b> Californicator, IPA   6.5%	<i>R45/R55</i>
<b>Woodstock Brewery</b> Mr Brownstone, Hazelnut Brown Ale	<i>R40/R50</i>
<b>Woodstock Brewery</b> Acid Queen, Granadilla Sour	<i>R40/R50</i>

## IN A BOTTLE

---

<b>Woodstock Brewery Bomber,</b> Double IPA   7.5%	<i>R65</i>
<b>Woodstock Brewery Sugarman,</b> Belgian Quad   10%	<i>R75</i>
<b>Eversons Cider</b> Apple, Pomegranate or Blueberry <i>Elgin</i>	<i>R50</i>

## BEER TASTING

---

<b>Woodstock Brewery</b> Beer Tasting   5 x 100ml tasters	<i>R60</i>
--	------------

## BUBBLY

---

<b>Brut Plaisir,</b> by Colmant <i>Franschhoek</i>	<i>R80/R320</i>
<b>Colmant,</b> Brut Rose <i>Franschhoek</i>	<i>R90/R320</i>
<b>Black Elephant Vintners</b> <i>Franschhoek</i>	<i>R120/ R395</i>
<h2>PINK</h2> <hr/>	
<b>Black Elephant Vintners &amp; Co</b> The Fox & Flamingo, Skinny Bitch <i>Franschhoek</i>	<i>R70/R230</i>
<b>Meerhof,</b> Rose <i>Swartland</i>	<i>R70/R230</i>

## SWEET

---

<b>Black Elephant Vintners &amp; Co</b> The Honey Thief <i>Franschhoek</i>   375ml	<i>R100/ R395</i>
--	-------------------

## WINE TASTING

---

<b>Black Elephant Vintners &amp; Co</b> Standard Tasting   4 x 50ml	<i>R65</i>
Premium Tasting   4 x 50ml	<i>R120</i>
The Full Experience   8 x 50ml	<i>R160</i>



## GIN

---

<b>Amari</b> , Atlantic Ocean   <i>ABV 43%</i>	<i>R50</i>
<b>Six Dogs</b> , White, Wild Lavender   <i>ABV 43%</i>	<i>R50</i>
<b>Six Dogs</b> , Blue   <i>ABV 43%</i>	<i>R60</i>
<b>Triple Three</b> , African Botanicals   <i>ABV 43%</i>	<i>R50</i>
<b>Monks Medella</b> , Blueberry Infused   <i>ABV 43%</i>	<i>R60</i>
<b>Triple Three</b> , 100% Juniper   <i>ABV 43%</i>	<i>R50</i>
<b>Ginsmiths</b> , Navy Strength   <i>ABV 57%</i>	<i>R60</i>
<b>Ginsmiths</b> , Pink   <i>ABV 43%</i>	<i>R50</i>
<b>Ledi</b> , Pineapple   <i>ABV 43%</i>	<i>R45</i>

## WHISKY & BOURBON

---

<b>Jack Daniels</b>	<i>R40</i>
<b>Monkey Shoulder</b>	<i>R40</i>
<b>Bains</b> , Cape Mountain Whisky	<i>R40</i>
<b>Laphroaig</b>	<i>R75</i>

*The majority of our spirits at Bovine  
are locally crafted in South Africa*

---

## BRANDY

---

<b>Die Mas</b> 3yr Old, Northern Cape	<i>R45</i>
<b>Boschendal</b> 10yr Potstill, Stellenbosch	<i>R60</i>

## VODKA

---

<b>Pienaar &amp; Son Waskis</b> Vodka	<i>R40</i>
---------------------------------------	------------

## RUM

---

<b>Sailor Jerry</b> , Spiced	<i>R35</i>
------------------------------	------------

## TEQUILA

---

<b>Leonista</b> , Reposado Karoo	<i>R75</i>
----------------------------------	------------

## IN A LEAGUE OF ITS OWN

---

<b>Jagermeister</b>	<i>R35</i>
---------------------	------------



## COLD DRINKS

---

<b>Fitch &amp; Leedes</b> , Tonic / Lite Tonic / Pink Tonic / Ginger Ale / Lemonade / Bitter Lemon / Soda water	<i>R20</i>
Coke / Coke Zero	<i>R20</i>
Red Bull	<i>R20</i>
Appetizer / Grapetizer	<i>R30</i>
<b>Ice Tea</b> , Peach / Lemon	<i>R25</i>
Duchess Virgin G&T	<i>R50</i>
Bottled Water - Still / Sparkling	<i>R30</i>

## HOT DRINKS

---

<b>Black</b> , Americano / Espresso	<i>R25</i>
<b>White</b> , Capuccino / Flat White / Latte	<i>R35/R40</i>
<b>Hot Dark Chocolate</b> by Terbodore	<i>R40</i>
<b>Iced Coffee</b>	<i>R40</i>
<b>Tea</b> <i>by Dilmah</i>	<i>R25</i>