

BURGERS *All burgers include a side*

The Cow, Beef patty, pulled brisket, cheese & all the trimmings *R150*

The Ostrich, 100% Oudtshoorn, onion jam & Stellies blue cheese *R150*

Dirty Chicken, free range buttermilk fried thigh, tomato, cabbage, pickles & ranch mayo *R150*

The Bokkie*100% Venison, yellow cheddar, tomatoes, pickles & red onion *R150*

The Veg, roasted mushroom & wood roasted aubergine *R145*

Burgers can be served **FAT/XL** add *R45*

SNACKS

Sweetcorn Nuggets with smoked chili mayo *R70*

BBQ Chicken Samosas, cucumber sour cream & crunchy corn *R70*

Pulled Beef Spring Rolls, homemade hot sauce *R70*

Bovine **Biltong** *R70*

Spiced & marinated calamata **Olives** *R70*



STEAKS *All steaks include a side*

Rump 250g *R250* | **Hanger** 250g *R250*

Sirloin 250g *R250* | **Fillet** 150g *R250*
500g *R500* | 300g *R380*
450g *R570*

Ribeye 300g *R330* | **Steak** 100g *R190*
500g *R550* | **Tartare** 200g *R310*

Pichana 600g *R600*

Sauces: Strong Peppercorn or Chimichurri *R35*

SALADS & SOUPS

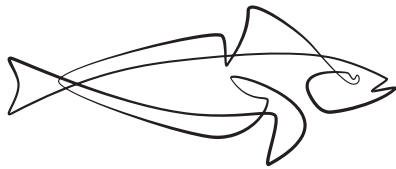
Chicken & Bacon salad with parmesan *R130*

Bovine Tabouleh, bulgar wheat, tomatoes, butternut, Buffalo mozzarella & seeds *R130*

Roasted Tomato Soup, toast *R100*



Please note a discretionary 10% service charge is added to tables of 6 or more.

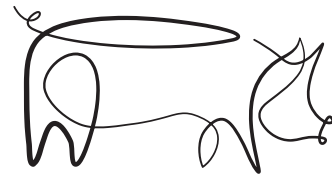


HOUSE FAVOURITES

Dirty Braai Wings , chicken skin salt & sour cream	<i>R100</i>
Fish Taco , chipotle mayo, tomato salsa, guacamole, cabbage & crunchy bits	<i>R135</i>
Woodstock brew battered Fish & Chips , mushy peas with Tartar sauce	<i>R145</i>
Salt & Pepper Squid , Tartar sauce	<i>R135</i>
Santa Annas Nachos , cheese, guacamole, sour cream, pickled jalapeno & salsa	<i>R135</i>
Add: Pulled Beef or Pulled Chicken	<i>R65</i>
Bacon & Egg Roll	<i>R65</i>

POTATOES *Gourmet Chips*

Aspen Chips , Truffle & Parmesan	<i>R80</i>
Buffalo Chips , Stellies blue cheese & ranch mayo	<i>R80</i>
Cheese & Bacon Chips	<i>R80</i>
Meat Chips , pulled brisket	<i>R100</i>



SIDES

The Greek salad	<i>R50/R100</i>
Triple Cooked Chips not fries	<i>R50</i>
Angry Chips , hot sauce, chipotle mayo & chicken skin salt	<i>R50</i>
Woodstock Beer battered onions	<i>R50</i>
Wood Roasted Meat Carrots	<i>R50</i>
Sweet Potato Fries	<i>R50</i>
Mash Potato	<i>R50</i>
Housemade coleslaw	<i>R50</i>

SWEET

Roasted pineapple , pink peppercorn crunch, vanilla ice cream & brandy syrup	<i>R85</i>
Chocolate Brownie , served with hazelnut ice cream	<i>R85</i>
Dom Pedro , Standard or XL	<i>R80/R120</i>
Dalewood cheese board	<i>R110</i>
Grown-ups Ice-cream , 3 scoops	<i>R80</i>
Round of beers to the Kitchen	<i>R50</i>





WHITE

Black Elephant Vintners & Co, Two Dogs, Sauvignon Blanc, Franschoek	<i>R70/R260</i>
Jan Harmsgat, Sauvignon Blanc Robertson	<i>R45/R160</i>
Ataraxia, Sauvignon Blanc Hemel en Arde	<i>R330</i>
Black Elephant Vintners & Co Timothy White, Blend, Franschoek	<i>R80/R295</i>
Cavalli White Knight, Chenin Blanc Stellenbosch	<i>R50/R185</i>
Jan Harmsgat, Chenin Blanc Robertson	<i>R330</i>
Glenwood, Unwooded Chardonnay Franschoek	<i>R80/R330</i>
Boschkloof, Chardonnay, Stellenbosch	<i>R80/R330</i>
Black Elephant Vintners & Co The Back Roads, Viognier Franschoek	<i>R375</i>

BUBBLY

Miss Molly, Brut, Franschoek	<i>R70/R260</i>
Amelia by Amy Kleinhans, Brut Rose, Robertson	<i>R95/R375</i>
Black Elephant Vintners & Co Franschoek	
Brut MCC	<i>R135/R520</i>
Zero Dosage MCC	<i>R135/R520</i>
Blanc de Blanc MCC	<i>R135/R520</i>

SWEET

Black Elephant Vintners & Co, The Honey Thief, Franschoek - 375ml	<i>R100/R395</i>
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RED

Black Elephant Vintners & Co, Nicholas Red, Rhone style Blend Franschoek	<i>R80/R295</i>
Cavali Black Beauty, Shiraz, Stellenbosch	<i>R55/R195</i>
Strydom Rock Star, Syrah, Stellenbosch	<i>R380</i>
Boschkloof, Syrah, Stellenbosch	<i>R550</i>
Jan Harmsgat, Pinot Noir, Robertson	<i>R45/R160</i>
Painted Wolf, Cabernet Sauvignon, Paarl	<i>R55/R195</i>
Lievland, Cabernet Sauvignon, Stellenbosch	<i>R330</i>
Black Elephant Vintners & Co, Amazing Grace, Cabernet Sauvignon Franschoek	<i>R160/R640</i>
Black Elephant Vintners & Co, The Back Roads, Grenache Noir Franschoek	<i>R540</i>
Jan Harmsgat, Pinotage, Robertson	<i>R90/R395</i>
Moreson, The Widow Maker, Pinotage, Franschoek	<i>R495</i>
Black Elephant Vintners & Co The Back Roads, Petite Sirah Franschoek	<i>R130/R495</i>
Idiom, Malbec, Stellenbosch	<i>R450</i>

PINK

Black Elephant Vintners & Co, Rose Rebel, Pinotage Rose Franschoek	<i>R70/R260</i>
Cavalli Pink Pony, Grenache Rose Stellenbosch	<i>R50/R185</i>
Corkage - Only offered to those eating a meal with us, and limited to one bottle per table.	<i>R100</i>



BEER ON TAP

Woodstock Brewery Happy Pills, Pilsner	<i>R45/R55</i>
Woodstock Brewery Hazy Daze, Witbier	<i>R45/R55</i>
Woodstock Brewery Born Slippy, Lager	<i>R40/R50</i>
Woodstock Brewery Californicator, IPA 6.5%	<i>R50/R60</i>
Woodstock Brewery Mr Brownstone, Hazelnut Brown Ale	<i>R45/R55</i>
Woodstock Brewery Slice of Life, Session IPA	<i>R45/R55</i>

IN A BOTTLE

Woodstock Brewery Sugarman, Belgian Quad 10%	<i>R75</i>
Eversons Cider , Apple <i>Elgin</i>	<i>R50</i>
Eversons Cider 0% Alcohol Apple, <i>Elgin</i>	<i>R50</i>

BEER TASTING

Woodstock Brewery Beer Tasting 5 x 100ml tasters	<i>R85</i>
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WINE TASTING

Black Elephant Vintners & Co	
Standard Tasting 4 x 50ml	<i>R100</i>
Premium Tasting 4 x 50ml	<i>R175</i>
MCC Tasting 4 x 50ml	<i>R145</i>

COLD DRINKS

Fitch & Leedes , Tonic / Lite Tonic / Pink Tonic / Ginger Ale / Lemonade / Bitter Lemon / Soda water	<i>R25</i>
Coke / Coke Zero / Cream Soda (300ml)	<i>R27</i>
Red Bull	<i>R40</i>
Appletizer / Grapetizer	<i>R35</i>
Iced Tea, Peach / Lemon	<i>R35</i>
Bottled Water - Still / Sparkling	<i>R35</i>
Apple Juice / Orange Juice	<i>R25</i>
Coffee / Vanilla / Chocolate Shake	<i>R60</i>

HOT DRINKS

Americano / Espresso	<i>R25</i>
Capuccino / Flat White	<i>R30/40</i>
Latte	<i>R40</i>
Hot Chocolate	<i>R45</i>
Iced Coffee	<i>R40</i>
Tea	<i>R25</i>
Irish Coffee	<i>R65</i>



GIN

Amari , Atlantic Ocean <i>ABV 43%</i>	<i>R50</i>
Six Dogs , Blue <i>ABV 43%</i>	<i>R65</i>
Triple Three , African Botanicals <i>ABV 43%</i>	<i>R50</i>
Tanqueray , Sevilla <i>ABV 43%</i>	<i>R50</i>
Triple Three , 100% Juniper <i>ABV 43%</i>	<i>R50</i>
Ginifer , Sober <i>ABV 0%</i>	<i>R35</i>

WHISKY & BOURBON

Jack Daniels	<i>R40</i>
Monkey Shoulder	<i>R40</i>
Bains , Cape Mountain Whisky	<i>R40</i>
Laphroaig	<i>R75</i>
Jamesons	<i>R35</i>

BRANDY

Parow	<i>R35</i>
Boschendal 10yr Potstill, Stellenbosch	<i>R70</i>

VODKA

Stolichnaya Vodka	<i>R35</i>
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RUM

Havana Club	<i>R35</i>
Suncamino , 8yr aged	<i>R40</i>

TEQUILA

Leonista , Reposado Karoo	<i>R75</i>
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IN A LEAGUE OF ITS OWN

Jagermeister	<i>R35</i>
Amarula	<i>R30</i>
Frangelico	<i>R30</i>
Kahlua	<i>R30</i>

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