

BREAKFAST (Available until 3pm)

French Toast, with golden syrup & bacon – R60

Bacon & Egg Roll, with tomato ketchup – R50

Breakfast Burger – Beef Patty, Bacon & Fried Egg – R100

Bovine Breakfast – Bacon, Eggs (Scrambled or fried) mushroom, tomatoes, baked beans & toast – R110

Veggie Breakfast – Mushrooms, tomatoes, your choice of eggs (fried or scrambled) , baked beans & toast – R90

SNACKS – (All R70)

Spicy shrimp & adobo tattertot with avo dip

Mac & Cheese bites with homemade ketchup

Marinated Olives

SOUPS (served with bread)

Wood roasted vine tomato soup – R60

Smoked onion enriched beef broth -R80

SIDES – R50 each

Triple Cooked Chips

Angry chips, hot sauce, chipotle mayo & chicken skin salt

Battered Onion Rings

Sweet Potato Fries

Roasted Seasonal Vegetables

BURGERS – All burgers include a side

The Cow – Beef patty, pulled meat, cheese & all the trimmings - R150

The Venison – 100% venison, yellow cheddar & all the trimmings - R150

Dirty Chicken – Buttermilk fried thigh, tomato, cabbage, pickles & ranch mayo R150

The Veg – roasted mushroom with wood roasted aubergine, mayo & cabbage -R140

STEAKS – All steaks include a side

Rump 250g – R220

Fillet - 200g - R250

- 400g – R400

Pichana – 600g – R500

Sauces – (All R30)

Peppercorn Sauce | Gaucho | Chimichurri

STREET FOOD

Santa Anna's corn nachos, guacamole, sour cream, cheese, salsa & pickled Jalapeno – R135

- Add pulled Beef or Chicken R65

Spicy fried chicken & cheese quesadilla with guacamole on the side – R140

Crispy fish taco, salsa, guacamole, cabbage, chipotle & avo dressing – R140

Slow cooked beef taco, pickled red onions, tomato & pineapple salsa – R150

Southern fried chicken taco, guacamole, salsa, avo dressing & cabbage – R140

Wood fired mushroom asada, refried beans, cabbage & gaucho sauce – R135

HOUSE FAVOURITES

Beer battered Fish & Chips, mushy peas & tartar sauce – R145

Chicken & bacon salad, cucumber, tomato, red onion & parmesan sauce – R130

Angry Braai wings with cucumber celery slaw & ranch mayo – R100

Butter chicken curry with pilaf rice – R145

Beef Ragù, tomato & parmesan served with fresh linguine – R160

SWEETS

Brown bread pudding, unrefined cane sugar & amarula custard– R85

Chocolate orange “Millefeuille” - orange curd, puff pastry & dark chocolate R85

Dom Pedro - (Amarula, Frangelico, Kahlua or Jamesons)

Single R80

Double R110

SOFT DRINKS

Fitch & Leedes – Tonic, Lite Tonic, Pink Tonic, Ginger Ale, Lemonade, Bitter Lemon, Soda

Water - R25

Rockshandy/Steelworks – R40

Coke/Coke Zero/Fanta/Crème Soda– R27

Red Bull – R40

Appetizer / Red Grapetizer – R35

Iced Tea – Peach / Lemon – R35

Bottled Water – Still/Sparkling – R35

Apple Juice / Orange Juice – R25

Coffee/Vanilla/ Chocolate Shake – R60

WHITE WINE

Black Elephant Vintners & Co, Two Dogs,

Sauvignon Blanc, Franschhoek

R70 glass/R260 bottle

Glenwood, Unwooded Chardonnay

Franschhoek

R90 glass/R350 bottle

Boschkloof, Chardonnay, Stellenbosch

R80 glass/R330 bottle

Black Elephant Vintners & Co, The Back Roads

– Viognier, Franschhoek

R80 glass/R330 bottle

Painted Wolf, The Den - Chenin Blanc, Paarl R50
glass/R185 bottle

Groote Post, Chenin Blanc, Darling
R260 bottle

ROSE WINE

Black Elephant Vintners & Co, Rose Rebel, Pinotage
Rose Franschhoek
R70 glass/R260 bottle

BUBBLY

Black Elephant Vintners & Co Franschhoek Brut MCC
– R135 glass/R520 bottle

Zero Dosage MCC – R520 bottle

Blanc de Blanc MCC – R520 bottle

Miss Molly, Brut, Franschhoek
R70 glass/R260 bottle

Amelia by Amy Kleinhans, Brut Rose,
Robertson R375 bottle

SWEET WINE

Black Elephant Vintners & Co, The Honey Thief,
Franschhoek - 375ml
R100 glass/R395 bottle

RED WINE

Black Elephant Vintners & Co, Three men in a tub,
Red Blend Franschhoek R70 glass/R260
bottle

Cavali Black Beauty, Shiraz, Stellenbosch
R55 glass/R195 bottle

Painted Wolf, The Den - Shiraz, Paarl
R45 glass/R160 bottle

Boschkloof, Syrah, Stellenbosch
R550 bottle

Jan Harmgat, Pinot Noir, Robertson
R45 glass/R160 bottle

Painted Wolf, The Den - Cabernet Sauvignon, Paarl
R45 glass/R160 bottle

Lievland, Cabernet Sauvignon, Stellenbosch
R330 bottle

Black Elephant Vintners & Co,

Amazing Grace, Cabernet Sauvignon
Franschhoek R160 glass/R640 bottle

Black Elephant Vintners & Co, The Back Roads,
Grenache Franschhoek R130 glass/R495 bottle
Moreson, The Widow Maker, Pinotage, Franschhoek
R450 bottle

Black Elephant Vintners & Co
The Back Roads, Petite Sirah
Franschhoek R130 glass/R495 bottle

BEERS

Woodstock Brewery

Born Slippy, Lager
350ml-R40/ 500ml-R50

Californicator, IPA | 6.5%
350ml-R50/ 500ml-R60

Mr Brownstone, Hazelnut Brown Ale
350ml-R45/ 500ml-R55

NON-ALCOHOLIC BEVERAGES

Heineken Non Alcoholic Beer – R35

Savanna Non Alcoholic Cider – R40

Duchess Non Alcoholic G&T – R45

SPIRITS (25ml)

GIN

Six dogs blue – R60

Lieben, soldier – rose pelargonium – R50

Tanueray, Sevilla – R50

Inverocche Classic – R55

WHISKY & BOURBON

Jack Daniels – R40

Monkey Shoulder – R40

Bains, Cape Mountain Whisky- R40

Laphroaig – R75

Jamesons – R30

BRANDY & RUM

Parow – R35

Boschendal 10year Potstill – R70

Bacardi Oakheart spiced rum – R35

IN A LEAGUE OF ITS OWN

Jagermeister – R35

Amarula – R30

Frangelico – R30

Kahlua – R30

Stolichnaya Vodka – R35

Leonista, Reposado Karoo, Tequila – R75

HOT DRINKS

Americano/Espresso – R25

Cappuccino – R30

Latte – R40

Hot Chocolate – R40

Tea – R25