Starters

The Ultimate Onion.
Bruce’s signature onion. Cream cheese and pepperdew centre with Basil pesto.
R75

Calamari.
Tender strips coated in Japanese crumbs and deep fried, served with tartar sauce.
R85

Duck livers.
Portuguese peri peri sauce with artisan breads.
R85

Steak Tartare.
Argentinian Style, hand cut tartare. R135

Salads

Greek Peasant.
Tomato, red onion, cucumber feta and olives.
R65

Beetroot.
Lightly pickled beetroot with Strawberries, red onion, rocket and feta. Dressed with balsamic crema.
R75

Hot off The Grill

Sirloin.
300g / 500g Char grilled to perfection.
R210 / R260

Fillet.
200g / 300g Char grilled to perfection.
R230 / R285

Lamb Chops.
500g Prime, thick cut chops.
R295

Pork Ribs.
½ or full rack of mouth watering ribs.
An old B’s classic.
R105 / R185

Baby Chicken.
½ or full bird, Portuguese style with light lemon and peri peri or basted and char grilled.
R95 / R145

All served with chips or garden salad.

Seafood

Line Fish.
Sustainably sourced. Grilled with lemon or garlic butter.
S.Q.

Calamari.
Tender strips coated in Japanese crumbs and deep fried, served with tartar sauce.
R125

Traditional

Traditional Cape Malay bobotie, beef or lentil. served with basmati rice and sambals.
R125

Sauces & Butters

R35
Blue cheese & Fig Valley Wild Mushroom Pepper Sauce.
Café de Paris butter,
Chimichurri butter.
Garlic butter.
Lemon butter.
Truffle butter.