**STARTERS**

- **Biltong**
  - Air dried South African “Beef Jerky”
  - 11

- **Draëwors**
  - Cured beef sausage
  - 12

- **Cucumber Tomato Salad**
  - Evoo, feta cheese, red onion
  - 12

- **Biltong Carpaccio Caesar Salad**
  - Romaine, croutons, Caesar dressing
  - 14

- **Safari Salad**
  - Mixed greens, fresh fruit, mango vinaigrette dressing
  - 12

**SPRING ROLLS**

- **Bobotie Spring Rolls**
  - Sweet ground beef curry, traditional chutney
  - 12

- **Peri-Peri Chicken Spring Rolls**
  - Marinated spicy chicken, peri-peri sauce
  - 12

- **Lobster Spring Rolls**
  - Mild spicy lobster meat, peri-peri aioli
  - 18

**FOR THE TABLE**

- **Chicken Livers**
  - Peri-peri - African birds eye chili, grilled bread
  - 12

- **Boerewors Sandwich**
  - Grilled farmers sausage, aioli
  - 15

- **Mussels**
  - White wine, garlic, parsley, grilled bread
  - 14

- **Calamari**
  - Sautéed, lemon, capers, basmati rice
  - 14

- **Braai Bread**
  - Grilled garlic roll
  - 6

**CURRY**

All served with South African sides, “sambals,” including basmati rice, tomato and onion and chutney.

- **Durban Curry**
  - Chicken or shrimp or veggie served with traditional South African spices, herbs and sambals including shredded coconut and banana
  - 28

- **Cape Malay Bobotie**
  - Chicken or beef. ground sweet and spicy curry baked and topped with a savory custard and sambals
  - 26

**BRAAI TRADITIONAL SOUTH AFRICAN GRILL**

- **Peri-Peri Chicken**
  - Char-grilled cornish hen marinated in peri-peri sauce, basmati rice and vegetables
  - 26

- **Boerewors Sausage**
  - Sliced farmers sausage over pap “South African grits” tomato onion sauce
  - 24

- **Lamb Chops**
  - House labneh, garlic mashed potato
  - 38

- **Sosatie Kabob**
  - Marinated filet mignon, basmati rice, sweet apricot curry sauce
  - 36

- **Filet Mignon**
  - 8 oz madagascan creamy pepper corn sauce, garlic mashed potatoes and vegetables
  - 45

- **Bone-in Ribeye**
  - 14 oz topped with 10 Degrees South steak sauce, garlic mashed potato
  - 48

**SOUTH AFRICAN SPECIALTIES**

- **Cape Kingklip**
  - The king of South African fish grilled, lemon butter sauce, basmati rice and vegetables
  - 28

- **Prawns**
  - Pan seared, lemon butter sauce, basmati rice
  - 35

- **Ostrich Medallions**
  - Red wine and rosemary reduction, garlic mashed potatoes and vegetables
  - 45

**SIDES**

- Pap “South African grits” tomato onion sauce
- Garlic Mashed Potatoes
- Basmati Rice
- Mabaleng Mushrooms
- Sauteed Mixed Vegetables

**SAUCES**

- Peri-Peri Sauce
- Peri-Peri Aoli
- Traditional Chutney
- 10 Degrees South Steak Sauce
- House Labneh
- Tomato Onion Sauce

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.