

## STARTERS

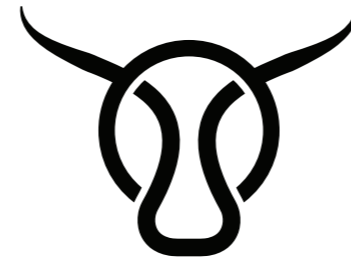
|   |         |
|---|---------|
| <b>Fillet carpaccio</b><br>Wild rocket, deep-fried capers, parmesan | 185     |
| <b>Steak tartare</b><br>Freshly made with traditional accoutrements | 170     |
| <b>Bone marrow</b><br>Roasted, served with sourdough                | 110     |
| <b>Fresh mussels</b><br>Cream, white wine, garlic, parsley          | 130     |
| <b>Arugula steak</b><br>Wild rocket, thyme, butter                  | 130     |
| <b>Deep-fried avocado</b><br>Salsa, sour cream                      | 175     |
| <b>Chicken livers</b><br>Creamy peri-peri sauce                     | 110     |
| <b>Salt &amp; pepper calamari</b><br>Grilled or fried               | 130     |
| <b>Oysters</b><br>Au natural   Mignonette                           | 35   40 |

## SALADS

|  |                            |
|--|----------------------------|
| <b>Verde</b><br>Crisp lettuce, red onion, Grana Padano, red wine vinegar   | Individual 110   Table 180 |
| <b>Mediterranean</b><br>Full cream feta, cucumber, tomato, olives, oregano | Individual 110   Table 180 |
| <b>Caesar</b><br>Baby cos, croutons, Grana Padano, caesar dressing         | 140                        |
| <b>Caprese</b><br>Fior di latte, beef tomato, fresh basil                  | 170                        |

## BUNS

|   |     |
|---|-----|
| <b>Wagyu burger</b><br>100% Angus Wagyu, brioche bun, house pickle, mature cheddar  | 230 |
| <b>Beef fillet prego</b><br>Tender beef fillet, rich prego sauce, caramelised onion | 250 |
| <b>Southern fried chicken burger</b><br>Pickled slaw, house pickle, chili-honey     | 180 |
| <b>Bean &amp; courgette burger</b><br>Vegan mayo, house pickle                      | 180 |



## LEGENDARY CUTS

### DRY AGED

|   |           |
|---|-----------|
| <b>Bistecca fiorentina (1.2kg)</b><br>Pair with The Garajeest - Bruce Cab Franc | 990       |
| <b>Tomahawk (900g)</b><br>Pair with Spioenkop Pinotage                          | 850       |
| <b>T-bone (600g   1.2kg)</b><br>Pair with Luddite Shiraz                        | 560   850 |
| <b>Wing rib (600g   1.2kg)</b><br>Pair with Shannon - Mount Bullet Merlot       | 560   850 |

### WAGYU

|  |     |
|--|-----|
| <b>Karoo wagyu primals (per 100g)</b><br>Pair with Waterford "The Jem" Red Blend | 360 |
|--|-----|

### BO-VINE MEAT BOARD

SQ  
A selection of our finest cuts, a true Bo-Vine experience

### WET AGED

|  |           |
|--|-----------|
| <b>Sirloin (200g   300g)</b><br>Pair with Newton Johnson Pinot Noir          | 220   290 |
| <b>Picanha (200g   300g)</b><br>Pair with Momento Grenache                   | 270   360 |
| <b>Ribeye (300g)</b><br>Pair with Uva Mira - The Mira Cab                    | 340       |
| <b>Fillet (200g   300g)</b><br>Pair with Ataraxia - Serenity                 | 320   420 |
| <b>Hangar steak (250g)</b><br>Pair with McFarlane - Tuesday's Child Cinsault | 230       |

\*ADD A GENTLEMAN JACK MARROW BONE 30

### LARGER CUTS AVAILABLE ON REQUEST

## MAINS

|   |           |  |     |
|---|-----------|--|-----|
| <b>Wagyu beef ribs (500g   1kg)</b><br>Slow-cooked, orange, chutney, ginger | 360   650 | <b>Deboned chicken</b><br>Peri-peri or lemon & herb                    | 280 |
| <b>Pork loin ribs (600g)</b><br>Slow-cooked, apricot, paprika               | 380       | <b>Kingklip</b><br>Indonesian broth, chinese cabbage, asian slaw       | 280 |
| <b>Fillet au poivre</b><br>Pan fried with pepper brandy & red wine jus      | 460       | <b>Seafood platter</b><br>Linefish, calamari, prawns, mussels          | SQ  |
| <b>Fillet tartare (200g)</b><br>Freshly made with traditional accoutrements | 320       | <b>Calamari</b><br>Grilled or fried, lemon sauce, pickled ginger       | 280 |
| <b>Oxtail</b><br>Slow cooked, mashed potato, red wine jus                   | 270       | <b>Classic fish &amp; chips</b><br>Mushy peas, salt & vinegar jelly    | 180 |
| <b>Pork belly</b><br>Crisp maize chips, apple sauce, crispy leeks           | 320       | <b>Mushroom risotto (v)</b><br>Exotic mushrooms, cripy leeks, parmesan | 160 |
| <b>Lamb cutlets (450g)</b><br>Thick-cut, grilled to perfection              | 450       |  |     |

## SIDES

|                          |    |
|--------------------------|----|
| Crisp spiced maize chips | 50 |
| Sautéed mushrooms        | 50 |
| Onion rings              | 50 |
| Seasonal vegetables      | 50 |
| Creamed spinach          | 50 |
| Cauli cheese             | 95 |
| Chips or mash            | 50 |
| Parmesan risotto         | 50 |
| Salad                    | 50 |

## SAUCES

|               |    |
|---------------|----|
| Pepper brandy | 50 |
| Béarnaise     | 50 |
| Mushroom      | 50 |
| Blue cheese   | 50 |
| Chimichurri   | 50 |

## BUTTERS

|                    |    |
|--------------------|----|
| Red wine & thyme   | 50 |
| Café de Paris      | 50 |
| Garlic & coriander | 50 |

## DESSERTS

|                                       |     |
|---------------------------------------|-----|
| Crème brûlée                          | 100 |
| Ice cream and Belgian chocolate sauce | 80  |
| Chocolate fondant and ice cream       | 100 |
| Panna cotta                           | 95  |
| Sticky toffee pudding                 | 95  |
| Lemon curd tart                       | 95  |

All buns are served with hand-cut fries

All legendary cuts and mains are served with a side of your choice

**Please note: Gratuity is NOT included**  
12.5% Gratuity will be added to bills of 6 people or more