

## STARTERS

House Bread	90
A selection of in-house speciality breads & butters	
Fillet Carpaccio	185
Wild rocket, capers, parmesan, roasted garlic aioli	
Steak Tartare	180
Made with traditional accoutrements	
Bone Marrow	120
Roasted, served with sourdough	
Fresh Mussels	145
Cream, white wine, garlic, parsley	
Deep-Fried Avocado (V)	180
Salsa, sour cream	
Chicken Livers	120
Creamy peri-peri sauce	
Grilled Prawns	Queen 190   King 240
White wine, lemon, garlic, paprika	
Salt & Pepper Calamari	170
Grilled or fried	
Oysters	Au natural 45   Mignonette 50

## SALADS

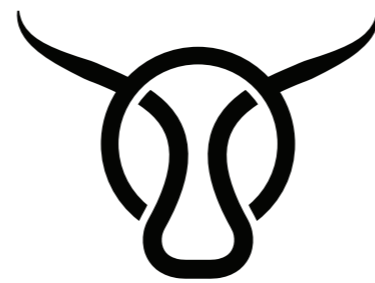
Verde	Individual 110   Table 180
Crisp lettuce, red onion, Grana Padano, red wine vinegar	
Mediterranean	Individual 110   Table 180
Full cream feta, cucumber, tomato, olives, oregano	
Caesar	150
Baby cos, croutons, Grana Padano, caesar dressing	
Caprese	190
Fior di latte, beef tomato, fresh basil	

## BUNS

Wagyu Burger	250
100% Angus Wagyu, brioche bun, house pickle, American cheese, house sauce	
Beef Fillet Prego	260
Tender beef fillet, rich prego sauce, caramelized onion	
Southern Fried Chicken Burger	200
Pickled slaw, house pickle, chilli-honey	
Bean & Courgette Burger (V)	200
Vegan mayo, house pickle	

All buns are served with hand-cut fries

12.5% Gratuity will be added to bills of 6 people or more



## LEGENDARY CUTS - GRAIN FED SOUTH AFRICAN BEEF

### DRY AGED

Bistecca Fiorentina	1.2kg 990
Pair with The Garajeest - Bruce Cab Franc	
Tomahawk	900g 890
Pair with Spioenkop Pinotage	
T-Bone	600g 600   1.2kg 900
Pair with Luddite Shiraz	
Wing Rib	600g 600   1.2kg 900
Pair with Shannon - Mount Bullet Merlot	

### WAGYU

Karoo Wagyu Primals	per 100g 400
Pair with Waterford "The Jem" Red Blend	

### BO-VINE MEAT BOARD

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

## MAINS

Wagyu Beef Ribs	500g 380   1kg 690
Slow-cooked, orange, chutney, ginger	
Pork Loin Ribs	600g 450
Slow-cooked, smoky house barbeque	
Fillet Au Poivre	460
Pan fried with pepper brandy & red wine jus	
Steak Tartare	200g 290
Made with traditional accoutrements	
Oxtail	350
Slow cooked, mashed potato, red wine jus	
Lamb Cutlets	450g 390
Thick-cut, biltong spice, mustard sauce	
Pressed Lamb Belly	320
Red wine & thyme jus, parmesan crumb, mash	
Wagyu Ragù	280
Gnocchi, braised short rib, Grana Padano, red wine	
Deboned Chicken	280
Peri-peri or lemon & herb	

### WET AGED

Sirloin	200g 240   300g 320
Pair with Newton Johnson Pinot Noir	
Picanha	200g 280   300g 380
Pair with Momento Grenache	
Ribeye	300g 390
Pair with Uva Mira - The Mira Cab	
Fillet	200g 320   300g 420
Pair with Ataraxia - Serenity	
Hangar Steak	250g 230
Pair with McFarlane - Tuesday's Child Cinsault	

Add Grilled Prawns	Queen 150   King 180
Add a Marrow Bone	30

LARGER CUTS AVAILABLE ON REQUEST

Grilled Prawns	Queen 390   King 490
White wine, lemon, garlic, paprika	
Kingklip	330
Indonesian broth, chinese cabbage, asian slaw	
Kingklip Purse	320
Caramelized cabbage, caper & lemon sauce	
Seafood Platter	SQ
Linefish, calamari, prawns, mussels	
Calamari	320
Grilled or fried, lemon sauce, pickled ginger	
Fresh Mussels	250
Cream, white wine, garlic, parsley	
Classic Fish & Chips	190
Beer battered & fried	
Mushroom Risotto (V)	230
Exotic mushrooms, crispy leeks, parmesan	
Gnocchi Arrabbiata (V)	230
Tomato, capers, kalamata olives, chilli	

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

## SIDES

60

Sautéed Mushrooms
Onion Rings
Seasonal Vegetables
Creamed Spinach
Chips or Mash
Mac & Cheese
Parmesan Risotto
Crispy Kale
Green Salad

## SAUCES

60

Pepper Brandy
Béarnaise
Mushroom
Blue Cheese
Chimichurri

## BUTTERS

60

Red Wine & Thyme
Café de Paris
Garlic & Coriander
Chipotle Chilli & Lime

## DESSERTS

Crème Brûlée	140
Baked custard, caramelised sugar, seasonal berries, mini meringues	
Ice Cream and Chocolate Sauce	130
<b>UNFRAMED</b> Madagascar vanilla bean ice cream & house chocolate sauce	
Chocolate Fondant	160
Molten chocolate center, mixed berry gel, biscuit tuile, vanilla bean ice cream	
Panna Cotta	120
Vanilla bean, spiced malay poached peach, biscuit crumble	
Sticky Toffee Pudding	120
Dates, toffee sauce, nut brittle, vanilla bean ice cream	
Lemon Curd Tart	120
Preserved lemon syrup, seasonal berries, mini meringues	