

STARTERS

Fillet Carpaccio Wild rocket, capers, parmesan, roasted garlic aioli	185
Steak Tartare Made with traditional accoutrements	180
Bone Marrow Roasted, served with sourdough	120
Fresh Mussels Cream, white wine, garlic, parsley	145
Deep-Fried Avocado Salsa, sour cream	180
Chicken Livers Creamy peri-peri sauce	120
Grilled Prawns Queen 190 King 240 White wine, lemon, garlic, paprika	
Salt & Pepper Calamari Grilled or fried	170
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 Baby cos, croutons, Grana Padano, caesar dressing	150
Caprese Fior di latte, beef tomato, fresh basil	190

BUNS

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

All buns are served with hand-cut fries

Please note: Gratuity is NOT included

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



LEGENDARY CUTS

DRY AGED

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

WAGYU

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

BO-VINE MEAT BOARD

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

MAINS

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

WET AGED

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

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

LARGER CUTS AVAILABLE ON REQUEST

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

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