



# CITY GRILL

STEAKHOUSE

EST 1999

YOUR TRADITIONAL  
SOUTH AFRICAN  
GRILL-HOUSE



## APPETISERS

**SOUP OF THE DAY** 55

**TEMPURA STYLE PRAWN** 99

Battered prawns served with a chilli sauce, wasabi mayo and mayonnaise.

**GARLIC ROLL** 29

Country-style bread roll smeared with home-made garlic butter and oven baked.

 **BEEF BILTONG AND DRY SAUSAGE** 115

A plate of South Africa's best biltong and sausage.

**CHICKEN WINGS** 85

Grilled with a sweet and sour basting.

**CRAB CAKE WITH CRAYFISH SAUCE** 89

Sautéed crab cake topped with a crayfish sauce.

**BABY CALAMARI** 89

Grilled and topped with lemon butter.

**SNAILS (Escargot)** 85

Six sizzling snails (out of shell) cooked in a garlic butter sauce served with brown bread.

 **CARPACCIO (Smoked Springbok)** 115

Drizzled with olive oil and parmesan shavings.

**BRUSCHETTA** 79

Toasted ciabatta, rubbed with garlic, topped with Mozzarella, cherry tomato and fresh basil, drizzled with EVO.

**HALOUMI CHEESE** 79

Shallow fried cheese with Quince jelly.

## SALADS

**GREEK SALAD** 89

Topped with feta cheese and calamata olives.

**ROQUEFORT SALAD** 79

A mixed garden salad topped with blue cheese.

**CAESAR SALAD** 79

Crisp lettuce, caesar dressing, croutons and shavings of parmesan cheese.

**CHICKEN CAESAR SALAD** 85

Crisp lettuce, croutons, shavings of parmesan cheese top with slices of chicken breast & caesar dressing.

**HALOUMI AND AVOCADO SALAD** 79

Grilled haloumi cheese on crisp lettuce, croutons, baby tomatoes, topped with pine nuts and dressing.

## POULTRY

Served with chips or mashed potato.

**CHICKEN BREAST "CITY GRILL"** 149

Tender grilled chicken breast with mushroom sauce.

**CHICKEN CORDON BLEU** 155

Thinly sliced smoked ham and Emmentaler cheese enclosed in a lightly crumbed sautéed fried chicken breast and topped with a creamy cheese sauce.

**CHICKEN SKEWER "CITY GRILL"** 149

Skewered chicken pieces with bell pepper and onions, topped with a creamy green peppercorn sauce.

## VEGETARIAN

**VEGETARIAN PLATTER** 115

Selection of baked Feta cheese parcels in phyllo pastry, fried onion rings, mashed potato, stuffed mushrooms, creamed spinach and mixed vegetables.

**VEGETARIAN BAKE** 119

Layers of mixed vegetables with aubergine and tomato, topped with a creamy béchamel sauce and overbaked. Served with mashed potato.

## GOURMET STEAKS

Served with chips or mashed potato.

**SPICY MUSHROOM STEAK** 280

Lazy-aged sirloin – grilled, then sautéed with chopped onions, mushrooms and peppers. Topped with a wine, cream and creole spice sauce and oven-baked with a touch of Mozzarella cheese.

**OLD MAN STEAK** 280

Lazy-aged sirloin – grilled, then sautéed with a touch of thyme and topped with a Dijon mustard sherry sauce.

**HALOUMI AND AVOCADO STEAK** 280

Lazy-aged sirloin – grilled, then sautéed with grilled haloumi cheese and sliced avocado. Topped with a mild cheese sauce.

**STEAK DIANE** 295

Tender delicately flavoured grilled fillet served on toasted French baguette and topped with a mushroom, garlic, red wine, cognac and cream sauce.

## FROM THE GRILL



We specialise in only the finest SAGIC/NDA-certified Grainfed South African Beef. All steaks are flame grilled to order. We will cut giant steaks on request.

Served with chips or mashed potato.

Please choose one of the following basting options:

**A) ORIGINAL SOUTH AFRICAN BBQ BASTING**

**B) OLIVE OIL, LEMON AND OREGANO BASTING**

**PLEASE NOTE OUR PRICES INCLUDE STARCHES**

	250g	300g	½ kg	800g
<b>RUMP</b>	170	198		
<b>SIRLOIN</b>	170	198		
<b>FILLET</b>	240	280		
<b>T - BONE</b>			SQ	
<b>RIB-EYE (off the bone)</b>		240		
<b>RIB-EYE (on the bone)</b>			395	485

 **BOEREWORS PLATTER** 140

Home-made South African farm style wors.

 **KAROO LAMB CHOPS** 225

South African lamb – the pride of the Karoo.

 **MIXED GRILL ON A SKEWER** 189

South African boerewors (sausage), chops, steak, skewered grilled and served with an egg.

 **SPARE RIBS** 239

Tender cured ribs grilled and topped with a sweet and sour basting.

 **OXTAIL STEW (Seasonal)** 179

 **LAMB NECK CURRY / LEG CHOPS** 169

Typical South African curry served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.

## SAUCES

Pepper, Monkey Gland, Cheese, Mushroom, Mustard	35
Garlic Butter	25

## VENISON IN TRADITIONAL SOUTH AFRICAN STYLE

We only use top quality "fan fillet" for our ostrich dishes. Served with mixed vegetables and savoury rice. Venison subject to availability.

 <b>OSTRICH FILLET KEBAB</b>	275
Cubes of ostrich skewered with onion and green peppers, grilled and topped with a creamy green peppercorn sauce.	
 <b>OSTRICH FILLET STEAK</b>	275
Marinated in orange juice, soya sauce and ginger.	
 <b>SPRINGBOK</b>	275
Sautéed and topped with a rosemary and quince sauce.	
 <b>WARTHOG</b>	275
Cubes of warthog and fresh peppers, skewered, grilled and topped with a creamy mushroom and quince-jelly sauce.	
 <b>ZEBRA</b>	SQ
Sautéed and topped with a lemon and honey sauce.	
 <b>CROCODILE</b>	265
Cubes of crocodile, onion and fresh peppers, skewered, grilled and topped with a delicate green peppercorn sauce.	
 <b>GIANT GRILLED MIXED VENISON SKEWER</b>	399
Crocodile, ostrich, warthog, springbok, home-made venison sausage, red bell peppers and dried fruit skewered and grilled with a quince-jelly sauce.	
 <b>BOBOTIE</b>	159
A traditional Cape Malay pie made of minced meat, spiced and served with chips or mashed potato.	

Please note that venison should not be cooked more than medium otherwise it tends to be tough.

## FROM THE SEA

<b>KINGKLIP</b>	205
Filletted, grilled with lemon butter served with savoury rice.	
<b>CALAMARI</b>	189
Whole tender grilled baby calamari from the Falkland islands. Served with savoury rice.	
<b>PRAWNS</b>	SQ
Queen prawns (6 per portion) grilled and served with butter lemon sauce on savoury rice.	
<b>PRAWN CURRY</b>	190
Served on a bed of savoury rice with chutney, sliced banana and chopped tomato and onion.	

## BURGERS

Pure ground beef burger served with chips.	
<b>REGULAR</b>	95
<b>CHEESE</b>	99
Topped with sliced cheddar cheese.	
<b>HAWAIIAN</b>	115
Topped with grilled pineapple and cheese.	
<b>GUACAMOLE</b>	115
Topped with bacon, cheese and avocado sauce.	
<b>CHEESE AND BACON</b>	115
Topped with bacon and cheese.	
<b>CHICKEN</b>	99
Tender grilled chicken breast.	
<b>STEAK ROLL</b>	140
150g pure steak.	

## SIDE ORDERS

<b>VEG OF THE DAY (Baked)</b>	49
<b>SAUTÉED MUSHROOMS</b>	49
<b>CREAMED SPINACH</b>	49
Served in a phyllo pastry basket, topped with feta cheese.	
<b>FRIED ONION RINGS (For two)</b>	49
<b>PLATE OF CHIPS</b>	30

## KIDDIES MENU (UNDER 12 YEARS OLD)

<b>HAMBURGER AND CHIPS</b>	55
<b>HOT DOG AND CHIPS</b>	45

## DESSERTS

<b>CRÈME BRULÉE</b>	69
<b>ICE CREAM AND CHOCOLATE SAUCE</b>	52
<b>NOUGAT ICE CREAM (semi-freddo)</b>	79
A slice of nougat ice cream topped with fresh home-made nougat.	
<b>FRUIT SALAD AND ICE CREAM</b>	49
<b>TIRAMISU</b>	55
<b>BAR-ONE CHOCOLATE CHEESECAKE</b>	80
 <b>CAPE BRANDY PUDDING</b>	75
Traditional home-made pudding with dates and nuts, served warm with ice cream.	
<b>SHAKES</b>	Regular Double Thick
Strawberry, chocolate	45 49

## COFFEE

<b>FILTER</b>	25
<b>ESPRESSO</b>	25
<b>CAPPUCCINO</b>	26
<b>IRISH (with Jameson Whiskey)</b>	45
<b>KAHLUA COFFEE</b>	39
<b>DOM PEDRO</b>	39

## TRADITIONAL SOUTH AFRICAN DISHES

VAT included. All major credit cards welcome.

No cheques accepted. Service charge not included.

A 10% service charge will be added for parties of 10 or more person.

**WELCOME TO THE CITY GRILL. BELOW IS A BIT OF BACKGROUND ON SOME TRADITIONAL SOUTH AFRICAN DELICACIES...**

*To South Africans food is far more than sustenance. Our love of all things tasty is surpassed only by our passion for sport. Here is a quick look at some of the objects of South Africans' desire.*



**SPRINGBOK**

Well-known in rugby-playing nations, this small antelope has an uncanny ability to leap over twice its own height into the air – hence the “spring” in its name. One of the true icons of South African culture. It also lends its name to our national rugby team, and you’ll hear it being mentioned in pubs across the country, especially after a test match win over the Aussies or England. A tender and deeply flavourful meat.



**OSTRICH**

If this gawky bird could talk it would probably lament its inability to fly away. South Africans have long been aware of the ostrich’s many uses – from leather boas to ornate oversized eggs, there isn’t a part of the ostrich that can’t be used. It also makes for excellent and healthy eating.



**BOEREWORS**

A South African staple. Spicy sausage best cooked on the braai (barbecue).



**KUDU**

Even 1.5 metre horns have not prevented this antelope from finding its way onto the plates of meat-mad South Africans.



**BILTONG**

A South African passion. Spiced and dried red meat, usually made from beef, but a variety of wild meats like ostrich and kudu are also popular.



**CROCODILE**

Many rural Africans refuse to eat crocodile because its friends can eat you back. If you’re not going near any crocodile-infested rivers, however, it is probably quite safe to order crocodile, and the meat makes a very interesting and tasty meal.



**DROEWORS**

Biltong’s less chewy cousin, droewors can be translated as “dry sausage”. This highly addictive treat is believed to have originated during the Great Trek when the first South African settlers would preserve their boerewors by hanging it in their ox wagons to dry during their long pioneering trips.



**WARTHOG**

In South Africa, this wild pig is also known as a Vlakvark or Bosvark (Bushpig). On the surface, warthogs are not a pretty sight, but they offer living proof that beauty is only skin deep. Look past their coarse-haired exterior and you’ll discover their true talent – they make for excellent eating.



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