

## FOOD MENU

### LIGHT MEALS

<b>SLIDERS</b>	R 85
Pure beef mini sliders with a light slaw topped with cheddar and a siracha mayo.	
<b>LIVERS</b>	R 65
Thyme and garlic flash grilled livers imbued in a creamy peri peri sauce.	
<b>CREAMY MUSSELS</b>	R 89
Mediterranean mussels simmered in a creamy garlic and white wine reduction served with our house made ciabatta.	
<b>CHEESEY FRIES</b>	R 55
Hand cut fried doused in a sticky cheese sauce topped with pickled jalapenos and gouda.	
<b>WINGS</b>	R 70
Our legendary wings fried to perfection with a choice of a creamy peri peri, korean chilli or basic BBQ dunk.	
<b>CALAMARI</b>	R 70
Chimichurri infused calamari, served with a bed of fresh rocket and garlic aioli.	
<b>PORK BELLY</b>	R 75
Served with pulled pork croquettes and a espagnole sauce.	

### OPEN FLAME

<b>SQUEALING AVO</b>	R 130
200g Flame grilled pure beef patty nestled between a fresh bun, topped with cheddar, chilli jam, fresh avo slices, bacon and sliced red onion served with crispy onion rings and hand cut fries.	
<b>ADAMS RIB</b>	R 130
400g Tender pork ribs with a choice of hot Korean or BBQ basting.	
<b>THE MEAT, BUN &amp; CHEESE</b>	R 95
200g Flame grilled pure beef patty nestled between a fresh bun, topped with cheddar, pickled red onion, house relish served with crispy onion rings and hand cut fries.	
<b>THE STEAKS ARE HIGH</b>	R 160
300g Tender rump seasoned with a lemon zest, red chilli flake and a thyme rub served with roasted veg.	
<b>RIBEYE STEAK</b>	R 165
A Well aged ribeye served with seasonal vegetables, carrot and beetroot puree and a homemade jus.	
<b>HABANERO BEEF BURGER</b>	R 120
200g Flamed grilled beef patty smothered in cheese and topped with spicy habanero aioli served with a side of chips and onion rings.	
<b>HOT BIRD IN A BRIEFCASE</b>	R 115
120g Cajun chicken dunked in our house chilli topped with cheddar, chilli aioli and fresh slaw, between a fresh bun served with crispy potato chips.	
<b>PRAWN PLATE</b>	R 230
8 Chargrilled queen prawns smothered in a garlic butter sauce served with your choice of chips or herb salad.	
<b>SILENCE OF THE LAMB</b>	R 180
Trimmed lamb cuttlets with sweet roasted squash, caramelized shallots and a parmesan and potato dauphine with thyme and garlic jus.	

### PASTA

<b>CREAMY SEAFOOD</b>	R 140
creamy garlic pasta with mussels and prawn flambeed in white wine and a hint of chilli.	
<b>CHILLI PRAWN</b>	R 140
A creamy pasta served with queen prawns drenched in our prawn bisque infused with garlic, chilli, lemon and parsley.	
<b>PANCETTA ALFREDO</b>	R 105
Dry aged hickory bacon tossed with wild mushrooms and garlic with a dash of cream.	
<b>POLLO PICANTE</b>	R 95
Succulent chicken fillet brushed with our house made chilli seasoning in a creamy sauce.	
<b>POMODORO</b>	R 89
Italian tomato sauce with a hint of chilli fresh basil and parmesan.	
<b>MEXICANA</b>	R 95
Spicy ground beef in a napolli sauce with garlic and chili.	

### PLATTERS

<b>EDEN PLATTER FOR TWO</b>	R 400
2x 150g beef brisket, 2x flame grilled chicken thighs, 2x 120g beef woks served with spicy chakalaca, herbed soft pap and seasoning salt.	
<b>PLATTER FOR TWO</b>	R 400
4x crispy wings, 200g chuck, 2x lamb chops, 200g ribs, 4x Moroccan style lamb kefta's are served with crispy potato chips and condiments.	
<b>THE LAST SUPPER</b>	R 700
8x crispy dunked wings, 200g chuck, 320g lamb chops, 400g ribs, 4x Moroccan style lamb kefta's are served with crispy potato chips and condiments.	
<b>THE MOZAMBIQUE</b>	R 400
Flame grilled Portuguese chicken, succulent calamari tubes, queen prawns and creamy mussels with a choice of chips or salad. Available in peri peri or lemon and herb.	

### BASKETS

<b>WHEN PIGS FLY</b>	R 140
200g of our famous chargrilled pork ribs served with a full portion of spicy dunked wings with a side of chips and onion rings.	
<b>FISH NET MIX</b>	R 200
2x cocktail thai fish cakes, 4x fried fish goujons, 100g crispy calamari, 50g fried calamari with crispy potato chips and a home made tartar sauce.	
<b>SKIPPERS CHOICE</b>	R 80
Battered or grilled hake fillet with crispy potato chips with tartar sauce.	
<b>PORTUGUESE CHICKEN AND PRAWN</b>	R 230
Flame grilled half chicken, generously basted in our house Portuguese sauce with 4 grilled queen prawns a side salad and a portion of crispy potato chips.	

### PIZZA

<b>CREAMY CHICKEN</b>	R 130
BBQ chicken, pepper and mushroom pizza drizzled with our creamy BBQ dressing topped with rocket.	
<b>MARGHARITA</b>	R 95
Mozzarella, neapolitan sauce and basil on a house made pizza crust.	
<b>BACON &amp; PEPPER</b>	R 120
Caramelized bacon with mozzarella, green pepper, peppadew and BBQ sauce.	
<b>SPICY PEPPERONI</b>	R 149
Pepperoni, mozzarella, chilli and maple oil.	
<b>SEAFOOD</b>	R 145
Cajun infused seafood served on one of our inhouse italian bases, served with napolitana and a garlic aioli.	

### SALADS

<b>GARDEN GROWN</b>	R 105
Spicy cajun chicken, garlic croutons, rosa tomatoes, cucumber, carrot, beetroot, greens and feta served with a signature dressing.	
<b>SUMMER HARVEST</b>	R 95
Feta, avocado and bacon salad with garlic croutons and greens served with a signature dressing.	

### SIDES

• Honey, thyme and garlic roasted squash 120g	R 25
• Creamed spinach	R 25
• House Portuguese sauce	R 25
• Herbed salad with red onions, cucumber, rocket and feta topped with dressed baby tomatoes	R 25
• Sauteed spinach	R 25
• House peri peri sauce	R 25
• Roasted veg	R 25
• House mint, parsley and garlic gremolata	R 25
• Herbed cheese and corn pap	R 25
• House BBQ sauce	R 25

