

Where every meal
is a master class



THE HUSSAR GRILL

EST 1964

Celebrate 60 years of mastery.

Since 1964, The Hussar Grill has been serving excellence. We take immense pride in maintaining our outstanding reputation, and our legacy keeps growing, nationally and internationally.

We ensure the finest quality Class-A beef and venison, personally attending to the maturation of all beef, wet-aged for no less than 28 days. And our award-winning wine list beautifully complements our carefully prepared dishes.

But our passion for quality extends beyond what we serve, it encompasses the entire dining experience. We believe our team and service ambassadors are the best in class. Ladies and gentlemen, serving ladies and gentlemen.

Join us for an unforgettable experience, where every meal is an occasion to be savoured.

We look forward to celebrating 60 years of excellence with you soon, at your favourite Hussar Grill restaurant.

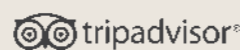
Readers' Choice Awards George | Best Steak Restaurant 2023

Cape Town Experiences Award | Best Steakhouse 2019

Diners Club Wine List | Platinum & Diamond Awards

Eat Out Top 500 | 2019

TripAdvisor Excellence Award



www.hussargrill.co.za f @TheHussarGrill

All pricing is in ZAR. Kindly note that a service charge of 10% is added to tables of eight or more. Please note that some of our products contain nuts and alcohol. Please note that all weights are raw weights. Should you have any allergies, please speak to our management team.

BON APPÉTIT



STARTERS

- Traditional Boerewors** 80
Flame-grilled with our legendary basting. A South African classic.
- Italian Tomato Soup** V Our house speciality. 85
Served with Parmesan croûtes.
- Hussar Beef Biltong** (150g) 90
We've been curing our own spectacular biltong since 1964!
- Chicken Livers** 90
Sautéed in sherry, onions, mixed herbs and cream or peri-peri. Served with croûtes.
- Garlic Snails** | Pan-sautéed in either garlic butter or a creamy white wine and garlic sauce. 95
- Cured Springbok Loin Carpaccio** 115
Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.
- Large Black Mushroom** V 90
Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.
- Hollandse Bitterballen** 85
Double-cream béchamel studded with beef jus and beef bits, then crumbed and deep-fried. The most scrumptious Dutch snack ever! Dijon mustard on the side.
- Fried Crumbed Camembert** V 120
A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.
- Mussel Pot** | Mussels in a cream, green herb, garlic and white wine reduction. 115
- Steak Tartare** 125
The most tender, finely chopped raw beef with all the traditional accompaniments.
- Prawn and Fresh Avocado Cocktail** (Seasonal) 125
Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.
- Calamari** | Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley. 115
- Marrow Bones** | A hearty, oven-roasted delicacy served with pesto and croûtes. 85
- Calamari and Chorizo** 105
Cajun-style calamari, seared with chorizo, finished with a sweet balsamic glaze.

V = Vegetarian.

Certain starter dishes may contain traces of nuts and alcohol.



FROM OUR GRILL

Beef
and Reef

STEAK GRILLING GUIDELINES

No matter how you enjoy your steak, you can expect the finest quality cuts, expertly prepared and seasoned to enhance the natural flavours of our premium beef. Enjoy your meal, and savour every bite!

Blue | The epitome of rareness. A blue steak is seared quickly on high heat, leaving the inside cool and practically raw. It's a carnivore's delight with a delicate, almost sashimi-like centre.

Rare | Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing.

Medium Rare | Our most popular choice! A medium rare steak is seared to perfection, creating a caramelised exterior while maintaining a warm, red-pink centre. It's the ideal balance between flavour and tenderness.

Medium | A medium steak is cooked through a bit more, resulting in a warm, pinkish-brown centre. It's a great option for those who enjoy a meaty taste with a hint of pinkness.

Medium Well | If you prefer your steak with only a slight pink centre, our medium well option is the way to go. The searing process is extended further, creating a tender, light pink interior.

Well Done | For those who appreciate a thoroughly cooked steak. It's cooked through and through, with no trace of pinkness. It's juicy, flavourful, and perfect for those who like their steak fully done.

GRILL ROOM CLASSICS

Beef and Reef 200g | **255**
Rump or Sirloin steak served with a half portion of calamari, or 3 queen prawns in garlic or lemon butter. 300g | **295**

Chateaubriand 200g | **250**
A succulent cut of fillet topped with KWV 3 Yr Old brandy and flambéed. 300g | **315**
Served with Béarnaise sauce on the side.

Hussar Carpetbagger 200g | **255**
Fillet mignon stuffed with a combination of smoked mussels, Cheddar cheese and topped off with wholegrain mustard sauce. 300g | **325**

Grilled Lamb Loin Chops **295**
Four 100g tender loin chops grilled and brushed with our Hussar basting.

Lamb Shank | Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes. **325**

Hollandse Biefstuk 200g | **250**
Pan-fried beef fillet studded with coarse black pepper and flambéed in KWV 3 Yr Old brandy and butter. 300g | **315**

250g Game Steaks (Subject to hunt) **245**
Please check with your service ambassador for the cuts that are available today.

250g Grilled Ostrich Fillet **245**
Served with a slightly sweet, herb-infused sauce.

SPECIALITY SAUCES

Béarnaise Sauce (Served at room temperature) **39**

Sauce Selection **39**
Mushroom, Madagascan Pepper, Monkeygland, Garlic, Mustard, Cheddar Cheese, Blue Cheese or Chimichurri. (Some of our sauces contain alcohol)

Compound Butters **36**
Bone Marrow or Café de Paris (a complex combination of the finest herbs and spices to create a piquant compound to intensify and enhance the flavour of your dish).
*Enjoy either of these flambéed at the table.

HOUSE SPECIALITIES

Bone Marrow Ribeye 400g | **345**
(Subject to availability)
Ribeye topped with a bold bone marrow-infused compound butter.

Bone Marrow Rump 200g | **190** 300g | **230**
Rump steak topped with a bold bone marrow-infused compound butter.

Fillet Moutarde **240** **310**
Fillet topped with a sauce of double cream and blended mustards.

Madagascan Pepper Fillet **240** **310**
Served with a cream and green peppercorn reduction.

Fillet Béarnaise **245** **315**
Our most classic offering of fillet steak prepared according to the true French culinary technique.

Blue Cheese Sirloin **190** **230**
Classic New York cut topped with a creamy blue cheese sauce.

Pork Belly 300g | **195** 600g | **260**
Indulge in the rich, savoury delight of our signature Pork Belly dish, a true culinary masterpiece sure to tantalise your taste buds.

STEAKS & GRILLS

Rump 200g | **165** 300g | **205** 500g | **275** | **Sirloin** 200g | **165** 300g | **205** 500g | **275**

Fillet 200g | **215** 300g | **285** | **Ribeye** 300g | **285** 400g | **320**

Enjoy a complimentary side of your choice with your grill.

Our delectable array of sides includes:
gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad.

Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

MEAT ON THE BONE

Grilling in this culinary manner allows the cut of meat to soak up all the flavour from the bone and marrow within, while preventing the meat from drying up or being unevenly cooked. This results in meat being richer, juicier and packed with mouth-watering flavour.

Fillet on the Bone 300g | **265**
(Subject to availability)

Sirloin on the Bone 500g | **245**

T-Bone | The best of both worlds. 600g | **325**

Pork Loin Ribs 400g | **230**
Succulent, decadent, char-grilled marinated ribs. 600g | **295** 800g | **360**

Flambéed Tomahawk 850g | **495**
Bone-in ribeye steak rubbed in our special shisanyama spice, flambéed in KWV 3 Yr Old brandy. Served with Chimichurri sauce.





Caprese Salad



Roasted Veg Stack

SALADS

Add avo to any salad (seasonal) | 30

Caprese **V** 125

A classic grill room salad; buffalo mozzarella, tomato and fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.

Greek **V** 105

Greens topped with Calamata olives, feta, cucumber and tomatoes.

Roasted Butternut, Beetroot and Feta **V** 105

A colourful salad of mixed greens, roasted butternut, beetroot and sundried tomatoes topped with bean sprouts, feta, radish and Peppadew® peppers.

Cajun Chicken and Corn 120

Char-grilled chicken dusted in Cajun spice, served with mixed greens, corn, feta, avo and spring onion. Dressed with a balsamic reduction.

Caesar | 110

Sliced crisp lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and anchovy dressing.

Add chicken 20

VEGETARIAN

Roasted Veg Stack **V** 145

Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.

Large Black Mushrooms **V** 155

Two large mushrooms, topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.

Mushroom Tortellini **V** 150

Mushroom-filled tortellini tossed in a creamy Parmesan sauce, topped with a drizzle of rosemary-infused truffle oil.

LIGHTER GRILLS

The Hussar Beef Burger 135

200g Sparta Angus beef burger. Premium beef produced in the Free State since 1966 and hand-selected for its marbling - ensuring every bite is packed with that distinct Angus flavour.

Replace beef with chicken

Served with a sauce of your choice 155

Served with a topping of your choice

Bacon, biltong, feta, 1 Topping | 155
blue cheese crumble or avo. 2 Toppings | 170

Prego Roll 150

28-Day aged steak, thinly sliced and sautéed in a bold prego sauce. Topped with grilled onions and served on a toasted bun.

SEAFOOD

Kingklip | 255

Fillet of kingklip grilled and topped with lemon or garlic butter.

Kingklip Thermidor 285

Fillet of kingklip in a thermidor sauce of garlic, mushrooms and prawns. Gratinated with Parmesan cheese, garnished with grilled lemon.

Calamari | 235

Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.

Salmon (Subject to availability) 275

Grilled and finished off with our chilli, garlic and parsley butter.

6 Queen Prawns 255

Grilled and finished off with either lemon butter, garlic butter or peri-peri.

POULTRY

Parmesan Chicken Breasts 175

Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with either mushroom, cheese or creamy mustard sauce.

Chicken Stack | 165

Oven-roasted seasonal vegetables stacked with grilled chicken breasts and topped with a tomato confit.

Deboned Half Chicken 155

Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.

Sides - Mains include a complimentary side

Gratinated Corn 40

Potatoes | 40

Fries, mashed or garlic baby potatoes.

Creamed Spinach and Cinnamon-infused Butternut 45

Sautéed Green Beans 40

Oven-roasted Vegetables | 48

Drizzled in olive oil and seasoned with fresh herbs.

Side Green Salad 35

Side Greek Salad 45

Extras

Crispy Onion Rings 50

Pan-fried Mushrooms 65

Classic Steakhouse Wedge Salad 65

Tomato, bacon and blue cheese dressing.



Kingklip Thermidor

**SUSTAINABLY
SOURCED SEAFOOD**

DESSERTS



End off with our selection of decadent perfection!

- Crème Brûlée** 75
The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.
- Death by Chocolate** 80
Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with a biscuit crumble, brûléed orange and vanilla pod-infused ice cream.
- Hussar Grill Ice Cream Dessert** 80
This extravagant dessert is a beguiling combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better.
- Vanilla Ice Cream and Decadent Chocolate Sauce** 70
A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod-infused ice cream.
- Malva Pudding** 70
A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.
- Baked Cheesecake** 80
We believe ours is the finest in town. Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection. Served with a dollop of cream or vanilla ice cream.

SIGNATURE DESSERT

- Chocolate Vodka Martini** 70
So much more than simply chocolate vodka topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition.

HOT BEVERAGES

- Complimentary oat milk alternative*
- Americano** 34
 - Decaffeinated Coffee** 34
 - Caffé Latte** 40
 - Cappuccino** 38
 - Tea** (Ceylon or Rooibos) 32
 - Cortado** 36
 - Espresso** Single | 30 Double | 36

Speciality Coffees & Don Pedros

Enjoy with any of the following: Jameson Irish Whiskey, Amarula, Frangelico or Kahlúa.

- | | Single | Double |
|--------------------------|-----------|-----------|
| Speciality Coffee | 65 | 80 |
| Don Pedro | 65 | 80 |

Alcohol Not For Persons Under The Age Of 18.