

SEAFOOD

Kingklip <i>Grilled and topped with lemon or garlic butter.</i>	225
Calamari <i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	180
Salmon <i>(Subject to availability)</i> <i>Grilled and finished off with our chilli, garlic and parsley butter.</i>	230
Mussels <i>Mussels in a creamy garlic and white wine sauce.</i>	175
6 Queen Prawns <i>Grilled and finished off with either lemon butter, garlic butter or peri-peri.</i>	195

A complimentary sumptuous side of your choice will accompany your seafood dish – enjoy!
Our delectable array of sides includes gratinated corn, sautéed green beans, potatoes (fries, mashed, new baby), creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

POULTRY

Parmesan Chicken Breasts <i>Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with a creamy mustard sauce.</i>	135
Chicken Roulade with Mushroom Sauce <i>Tender rolled chicken breasts, stuffed with creamed spinach and feta. Served with roast veg and mushroom sauce.</i>	150
Deboned Half Chicken <i>Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.</i>	135

VEGETARIAN

Fried Halloumi <i>Served on a bed of sautéed green beans, roasted tomatoes and roasted veg. Finished off with crispy onions, micro herbs and a drizzle of balsamic reduction.</i>	110
Lentil Curry <i>Lentils in a Cape Malay curry, complemented with seasonal roasted vegetables and cherry tomato sambal. Served with fried poppadoms.</i>	125
Gnocchi <i>Pan-fried gnocchi with wild mushrooms, roasted butternut and feta crumbs.</i>	130

LIGHTER GRILLS

The Hussar Burger <i>Juicy and bursting with flavour, indulge in a 200g ground South African beef burger, or savour a tender, grilled chicken breast burger. Equally delicious and satisfying.</i>	100
<i>Served with a sauce of your choice</i>	115
<i>Served with a topping of your choice</i>	1 Topping ~ 115
<i>Bacon, biltong, feta, blue cheese crumble, fried egg or avo.</i>	2 Toppings ~ 130
The Hussar Steak Roll <i>A lightly toasted roll with flavourful steak smothered in our Hussar basting. Served with fries.</i>	130

(V) = Vegetarian. 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. Should you have any allergens, please speak to our management team.

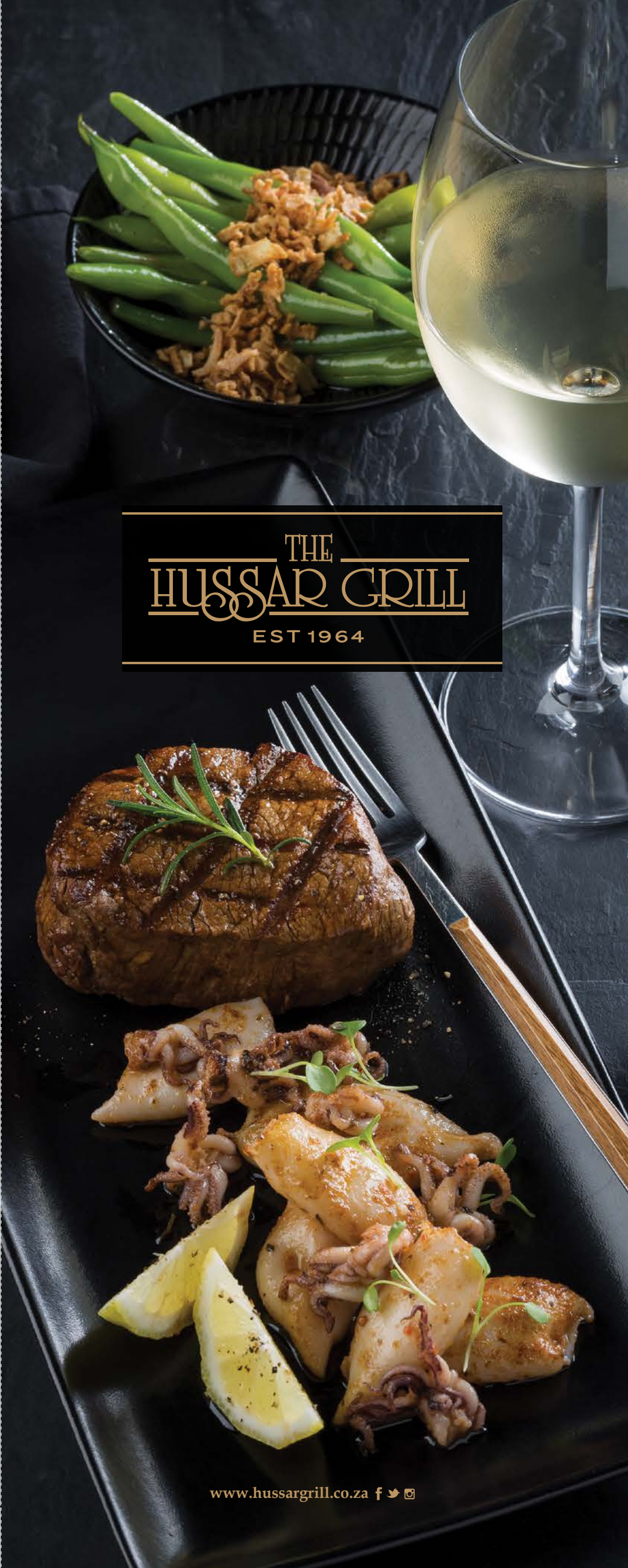
Desserts

Crème Brûlée <i>The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.</i>	65
Chocolate Fondant <i>Rich and chocolatey, this baked chocolate dessert is any chocoholic’s dream. Served with vanilla pod-infused ice cream.</i>	65
Hussar Grill Ice Cream Dessert <i>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.</i>	65
Vanilla Ice Cream and Decadent Chocolate Sauce <i>A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod-infused ice cream.</i>	60
Malva Pudding <i>A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.</i>	65
Baked Cheesecake <i>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.</i>	65



Drinks

HOT BEVERAGES			
Americano	27	Caffé Latte	32
Decaffeinated Coffee	27	Cappuccino	32
Espresso	Single ~ 27 Double ~ 33	Tea <i>(Ceylon or Rooibos)</i>	25
DIGESTIFS			
Jägermeister <i>(Digestif)</i>	38	Chocolate Vodka Martini	50
Underberg <i>(Digestif)</i>	40	Jameson	Single ~ 50
Antonella <i>(Grappa)</i>	44	Irish Coffee	Double ~ 65
Dalla Cia <i>(Grappa)</i>	48	Speciality Coffee	Single ~ 50
Nederburg Noble	235		Double ~ 65
Late Harvest Paarl		Dom Pedro	Single ~ 50
			Double ~ 65



STARTERS

Italian Tomato Soup (V) ~ Our house speciality.	60
Hussar Beef Biltong (150g) <i>We've been curing our own spectacular biltong since 1964!</i>	70
Traditional Boerewors <i>Flame-grilled in our legendary basting. A South African classic.</i>	75
Chicken Livers ~ Sautéed in sherry, garlic, onions, mixed herbs and cream or peri-peri. Served with croûtes.	75
Trio of Snails ~ Delectably drenched in three sauces – garlic butter; smoked paprika and rosemary compound butter; and blue cheese.	80
Cured Springbok Loin Carpaccio ~ Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.	95
Large Black Mushroom (V) ~ Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.	75
Hollandse Bitterballen ~ 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.	75
Fried Crumbed Camembert (V) <i>A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.</i>	95
Mussel Pot ~ Mussels in a cream, green herb, garlic and white wine reduction.	98
Steak Tartar <i>The most tender, finely chopped raw beef with all the traditional accompaniments.</i>	98
Prawn and Fresh Avocado Cocktail (Seasonal) <i>Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.</i>	98
Calamari ~ Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.	80
Marrow Bones ~ A hearty, oven-roasted delicacy served with pesto and croûtes.	75
Chorizo ~ Flambéed chorizo with fresh basil. Served with croûtes.	85
Calamari and Chorizo ~ Cajun-style Calamari, seared with chorizo, finished with a sweet balsamic glaze.	95
Skilpadjie ~ Lamb liver wrapped in caul fat (netvet). A South African classic.	65

SALADS

Tomato and Onion (V) ~ Sprinkled with rock salt and cracked black pepper. The classic accompaniment to any grill.	55
Fresh Greens (V) <i>A premium selection of tossed salad leaves and herbs, topped with shaved Parmesan.</i>	58
Greek (V) <i>Greens topped with Calamata olives, feta, cucumber, tomato and roasted seeds.</i>	95
Caesar ~ Sliced crisp lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and anchovy dressing.	95
Caramelised Pear, Blue Cheese and Walnut (V) <i>Delicately seasoned and caramelised pear halves, topped with finely chopped walnuts and served with blue cheese.</i>	98

SIDES

Gratinated Corn	35	Sautéed Green Beans	30
Potatoes <i>Fries, mashed or new baby.</i>	32	Oven-roasted Vegetables <i>Drizzled in olive oil and seasoned with fresh herbs.</i>	40
Creamed Spinach and Cinnamon-infused Butternut	38	Side Salad	30

EXTRAS

Crispy Onion Rings	45	Parmesan Truffle Chips	50
Pan-fried Mushrooms	55		

STEAKS & GRILLS

For 55 years, the multiple award-winning Hussar Grill has been renowned for absolute excellence in selecting and flame-grilling only the finest quality, no less than 28-day aged, South African Class-A grain-fed beef.

The owners and management are passionately involved in the maturation, trimming and preparation of all grills each day. All cuts are brushed with our signature basting during grilling. **All weights are raw weights.**

Rump	200g 135	300g 160	500g 215
Fillet	200g 175	300g 205	
Sirloin	200g 135	300g 160	500g 215
Ribeye <i>(Subject to availability)</i>	400g 245		

A complimentary sumptuous side of your choice will accompany your grill – enjoy!
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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 (Subject to availability)	300g 210		
Sirloin on the Bone	500g 205		
T-Bone	600g 225		
Pork Loin Ribs (Subject to availability)	400g 195	800g 280	
Pork Belly	300g 165	600g 215	

CLASSICS

	200g	300g
Fillet Béarnaise <i>Our most classic and popular offering prepared according to the true French culinary technique.</i>	200	230
Madagascan Pepper Fillet <i>Served with a cream and green peppercorn reduction.</i>	200	230
Blue Cheese Sirloin <i>Classic New York cut topped with a creamy blue cheese sauce.</i>	165	185
Fillet Moutarde <i>Topped with a sauce of double cream and blended mustards.</i>	200	230

HOUSE SPECIALITIES

250g Game Steaks (Subject to hunt) <i>Please check with your service ambassador for the cuts that are available today.</i>		210
Grilled Lamb Loin Chops <i>Four 100g tender loin chops grilled and brushed with our Hussar basting.</i>		220
250g Grilled Ostrich Fillet <i>Served with a slightly sweet, herb-infused sauce.</i>		220
Lamb Shank <i>Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.</i>		235
	200g	300g
Beef and Reef <i>Fillet steak served with a half portion of Calamari, or 3 queen prawns in garlic or lemon butter.</i>	230	260
Hussar Carpetbagger <i>Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with wholegrain mustard sauce.</i>	205	235
Chateaubriand <i>A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.</i>	200	230
Hollandse Biefstuk <i>Pan-fried beef fillet studded with coarse black pepper and flambéed in brandy and butter.</i>	200	230

SPECIALITY SAUCES

Béarnaise Sauce (Served at room temperature)	35
Sauce Selection <i>Mushroom, Madagascan pepper, monkeygland, garlic, mustard, Cheddar cheese or blue cheese sauce. (Some of our sauces contain alcohol)</i>	35
Compound Butters <i>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) or Bone Marrow or Smoked Paprika.</i>	33

STEAK GRILLING GUIDELINES

Blue <i>A completely red centre means a cool and deliciously pure inside, with an exterior seared for less than 2 minutes.</i>	Medium Well <i>A dash of pink in the centre, this is a much firmer option with some tenderness lost from a more charred outside.</i>
Medium ~ <i>Blushing pink all over and slightly firmer, the delectable flavour remains, yet there are less juices.</i>	Medium Rare <i>The most popular choice, buttery and flavourful from the melted fat with a beam of red in the centre.</i>
Rare <i>Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing.</i>	Well Done <i>Darkly charred on the outside with an evenly cooked centre, this will be slightly firmer with no juices flowing.</i>