

SEAFOOD

- Kingklip** ~ Grilled and topped with lemon or garlic butter. 235
- Kingklip Thermidor** 255
Fillet of kingklip in a thermidor sauce of garlic, mushrooms and prawns. Gratinated with Parmesan cheese, garnished with grilled lemon.
- Calamari** ~ Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley. 190
- Salmon** (Subject to availability) 235
Grilled and finished off with our chilli, garlic and parsley butter.
- Tuscan Salmon** (Subject to availability) 255
Grilled salmon on a mushroom duxelles, served with a tomato and chorizo sauce.
- 6 Queen Prawns** 210
Grilled and finished off with either lemon butter, garlic butter or peri-peri.

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 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.

POULTRY

- Spatchcock Chicken** 175
Full spatchcock chicken expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.
- Parmesan Chicken Breasts** ~ 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. 145
- Chicken Stack** ~ Oven-roasted seasonal vegetables stacked with grilled chicken breasts and topped with a tomato confit. 155
- Deboned Half Chicken** 145
Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.

VEGETARIAN

- Roasted Veg Stack** 125
Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.
- Lentil Curry** 135
Lentils in a Cape Malay curry, complemented with seasonal roasted vegetables and cherry tomato sambal. Served with fried poppadoms.
- Gnocchi** ~ Pan-fried gnocchi served with either mushroom sauce, roasted butternut and feta or a rich Napolitana sauce. 140

LIGHTER GRILLS

- The Hussar Burger** 105
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.
- Served with a sauce of your choice** 120
- Served with a topping of your choice** 1 Topping ~ 120
Bacon, biltong, feta, blue cheese crumble or avo. 2 Toppings ~ 135
- The Hussar Steak Roll** ~ A lightly toasted roll with flavourful steak smothered in our Hussar basting. Served with fries. 135

(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 allergies, please speak to our management team.

Desserts

- Crème Brûlée** 65
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** 65
Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with vanilla pod-infused ice cream.
- Hussar Grill Ice Cream Dessert** 65
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** 60
A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod-infused ice cream.
- Malva Pudding** 65
A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.
- Baked Cheesecake** 65
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.



Drinks

HOT BEVERAGES

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|---|----|--------------------------------|----|
| Americano | 28 | Caffé Latte | 34 |
| Decaffeinated Coffee | 28 | Cappuccino | 34 |
| Espresso Single ~ 28 Double ~ 34 | | Tea (Ceylon or Rooibos) | 28 |

DIGESTIFS & SPECIALITY COFFEES

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|--------------------------------|-----|--------------------------------------|----|
| Jägermeister (Digestif) | 38 | Chocolate Vodka Martini | 50 |
| Underberg (Digestif) | 45 | Jameson Single ~ 50 | |
| Antonella (Grappa) | 46 | Irish Coffee Double ~ 65 | |
| Dalla Cia (Grappa) | 48 | Speciality Coffee Single ~ 50 | |
| Nederburg Noble | 235 | Double ~ 65 | |
| Late Harvest Paarl | | Dom Pedro Single ~ 50 | |
| | | Double ~ 65 | |

THE HUSSAR GRILL

EST 1964

www.hussargrill.co.za f t i



STARTERS

Italian Tomato Soup (V) ~ <i>Our house speciality.</i>	65
Hussar Beef Biltong (150g) <i>We've been curing our own spectacular biltong since 1964!</i>	70
Chicken Livers <i>Sautéed in sherry, garlic, onions, mixed herbs and cream or peri-peri. Served with croûtes.</i>	76
Garlic Snails <i>Pan-sautéed in either garlic butter or a creamy white wine and garlic sauce.</i>	80
Cured Springbok Loin Carpaccio <i>Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.</i>	98
Large Black Mushroom (V) <i>Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.</i>	75
Hollandse Bitterballen <i>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.</i>	75
Fried Crumbed Camembert (V) <i>A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.</i>	105
Mussel Pot <i>Mussels in a cream, green herb, garlic and white wine reduction.</i>	98
Steak Tartare <i>The most tender, finely chopped raw beef with all the traditional accompaniments.</i>	105
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>	105
Calamari <i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	90
Marrow Bones <i>A hearty, oven-roasted delicacy served with pesto and croûtes.</i>	75
Calamari and Chorizo <i>Cajun-style calamari, seared with chorizo, finished with a sweet balsamic glaze.</i>	95

SALADS

Caprese (V) ~ <i>A classic grill room salad; buffalo mozzarella, tomato and fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.</i>	110
Greek (V) ~ <i>Greens topped with Calamata olives, feta, cucumber and tomatoes.</i>	95
Caesar ~ <i>Sliced crisp lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and anchovy dressing.</i>	95
Add Chicken	20
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>	105

SIDES

Gratinated Corn	35	Sautéed Green Beans	32
Potatoes <i>Fries, mashed or garlic baby potatoes</i>	32	Oven-roasted Vegetables <i>Drizzled in olive oil and seasoned with fresh herbs.</i>	42
Creamed Spinach and Cinnamon-infused Butternut	40	Side Green Salad	30
		Side Greek Salad	40

EXTRAS

Crispy Onion Rings	46	Pan-fried Mushrooms	58
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STEAKS & GRILLS

For 57 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 140	300g 165	500g 225
Fillet	200g 180	300g 210	
Sirloin	200g 140	300g 165	500g 225
Ribeye	400g 250		

(Subject to availability)

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 <i>(Subject to availability)</i>	300g 215
Sirloin on the Bone	500g 210
T-Bone	600g 235
Pork Loin Ribs <i>(Subject to availability)</i>	400g 195 800g 295
Pork Belly	300g 170 600g 230

CLASSICS

	200g	300g
Fillet Béarnaise	205	235
<i>Our most classic and popular offering prepared according to the true French culinary technique.</i>		
Madagascar Pepper Fillet	205	235
<i>Served with a cream and green peppercorn reduction.</i>		
Blue Cheese Sirloin	170	190
<i>Classic New York cut topped with a creamy blue cheese sauce.</i>		
Fillet Moutarde	205	235
<i>Topped with a sauce of double cream and blended mustards.</i>		

HOUSE SPECIALITIES

250g Game Steaks <i>(Subject to hunt)</i>	220
<i>Please check with your service ambassador for the cuts that are available today.</i>	
Grilled Lamb Loin Chops	240
<i>Four 100g tender loin chops grilled and brushed with our Hussar basting.</i>	
250g Grilled Ostrich Fillet	225
<i>Served with a slightly sweet, herb-infused sauce.</i>	
Lamb Shank ~ <i>Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.</i>	245
Bone Marrow Ribeye <i>(Subject to availability)</i>	275
<i>400g Ribeye topped with a bold bone marrow-infused compound butter.</i>	
	200g 300g
Beef and Reef	235 265
<i>Fillet steak served with a half portion of Calamari, or 3 queen prawns in garlic or lemon butter.</i>	
Hussar Carpetbagger	210 240
<i>Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with wholegrain mustard sauce.</i>	
Chateaubriand	205 235
<i>A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.</i>	
Hollandse Biefstuk ~ <i>Pan-fried beef fillet studded with coarse black pepper and flambéed in brandy and butter.</i>	205 235

SPECIALITY SAUCES

Béarnaise Sauce <i>(Served at room temperature)</i>	36
Sauce Selection	36
<i>Mushroom, Madagascar pepper, monkeygland, garlic, mustard, Cheddar cheese or blue cheese sauce. (Some of our sauces contain alcohol)</i>	
Compound Butters	34
<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.</i>	

STEAK GRILLING GUIDELINES

Blue
A completely red centre means a cool and deliciously pure inside, with an exterior seared for less than 2 minutes.

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

Medium Rare
The most popular choice, buttery and flavourful from the melted fat with a beam of red in the centre.

Medium
Blushing pink all over and slightly firmer, the delectable flavour remains, yet there are less juices.

Medium Well
A dash of pink in the centre, this is a much firmer option with some tenderness lost from a more charred outside.

Well Done
Darkly charred on the outside with an evenly cooked centre, this will be slightly firmer with no juices flowing.