

A CUT ABOVE THE REST





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.

EXCELLENCE, FROM START TO FINISH FINEST QUALITY PRODUCE | NO CORKAGE FEE

All pricing is in ZAR. Gratuity Policy: We respectfully advise that gratuity is not included in our menu prices.

The norm for good service is 10% or more of the total bill depending on the quality of service.

Tables of 8 or more are subject to a standard gratuity of 10%.

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.

www.hussargrill.co.za f @ @TheHussarGrill



STARTERS

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Calamari and Chorizo Cajun-style calamari, seared with chorizo, finished with a sweet balsamic glaze.	112
Calamari Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.	118
Mussel Pot Mussels in a cream, green herb, garlic and white wine reduction.	115
Prawn and Fresh Avocado Cocktail (Seasonal) Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.	132
Large Black Mushroom V Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.	94
Fried Crumbed Camembert (V) A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.	122
Italian Tomato Soup ♥ Our house speciality. Served with Parmesan croûtes.	88
Cured Springbok Loin Carpaccio Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.	130
Traditional Boerewors Flame-grilled with our legendary basting. A South African classic.	84
Marrow Bones A hearty, oven-roasted delicacy served with pesto and croûtes.	88
Steak Tartare The most tender, finely chopped raw beef with all the traditional accompaniments.	134
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.	89
Garlic Snails Pan-sautéed in either garlic butter or a creamy white wine and garlic sauce.	98
Chicken Livers Sautéed in sherry, onions, mixed herbs and cream or peri-peri. Served with croûtes.	94



Certain starter dishes may contain traces of nuts and alcohol.



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 I 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.

STEAKS & GRILLS

SPECIALITY SAUCES

Rump	200g 178	Sirloin	200g 178	Béarnaise Sauce (Served at room temperature)	42
	300g 225		300g 225	Sauce Selection	42
	500g 335		500g 330	Mushroom, Madagascan Pepper, Monkeygland, Garlic, Mustard, Cheddar Cheese, Blue Cheese or	
Fillet	200g 250	Ribeye	300g 320	Chimichurri. (Some of our sauces contain alcohol)	
	300a 340		400a 365	Bone Marrow Compound Butter	38

All Main Meals are served with a complimentary side of your choice, unless stated otherwise.

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.

HOUSE SPECIALITIES

Bone Marrow Ribeye (Subject to availability) Ribeye topped with a marrow-infused butter, and a marrow bone.	400g 390
Bone Marrow Rump Rump steak topped with a marrow- infused butter, and a marrow bone.	200g 208 300g 254
Blue Cheese Sirloin Classic New York cut topped with a creamy blue cheese sauce.	200g 204 300g 245
Beef and Reef Rump or sirloin steak served with a half portion of calamari, or 3 queen prawns in garlic or lemon butter.	200g 275 300g 325
Pork Belly Indulge in the rich, savoury delight of our signature Pork Belly dish, a true culinary masterpiece sure to tantalise your taste buds.	300g 198 600g 264
Chateaubriand A succulent cut of fillet topped with KWV 3 Yr Old brandy and flambéed. Served with béarnaise sauce on the side	200g 285 300g 370
Fillet Moutarde Fillet topped with a sauce of double cream and blended mustards.	200g 280 300g 365
Madagascan Pepper Fillet Served with a cream and green peppercorn reduction.	200g 280 300g 365
Fillet Béarnaise Our most classic offering of fillet steak prepared according to the true French culinary technique.	200g 280 300g 365
Hussar Carpetbagger Fillet mignon stuffed with a combination of smoked mussels, Cheddar cheese and topped off with wholegrain mustard sauce.	200g 290 300g 375
Hollandse Biefstuk Pan-fried beef fillet studded with coarse black pepper and flambéed in KWV 3 Yr Old brandy and butter.	200g 285 300g 370

250g Game Steaks (Subject to hunt) **249** Please check with your service ambassador for the cuts that are available today.

250g Grilled Ostrich FilletServed with a slightly sweet, herb-infused sauce.

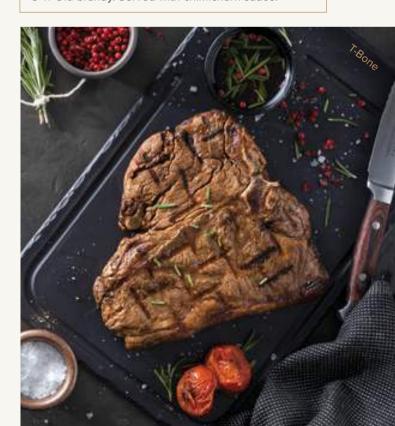
MEAT ON THE BONE

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 299
Sirloin on the Bone	500g 275
T-Bone The best of both worlds.	600g 370
Pork Loin Ribs Succulent, decadent, char-grilled marinated ribs.	400g 240 600g 310 800g 380
Beef Ribs Juicy and tender BBQ-basted beef ribs.	500g 315

Grilled Lamb Loin Chops Four 100g tender loin chops grilled and brushed with our Hussar basting.	325
Lamb Shank Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.	349

Flambéed Tomahawk 850g | **545**Bone-in ribeye steak rubbed in our special shisanyama spice, flambéed in KWV 3 Yr Old brandy. Served with chimichurri sauce.







SALADS

Add avo to any salad (seasonal) | **30**

Caprese A classic grill room salad; buffalo mozzarella, tomato and fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.	135
Greek ♥ Greens topped with Calamata olives, feta, cucumber and tomatoes.	109
Green Salad ♥ Mixed greens, edamame beans, cucumber, avo and red onions. Tossed in our house vinaigrette and toppped with Parmesan shavings.	109
Cajun Chicken and Corn Char-grilled chicken dusted in Cajun spice, served with mixed greens, corn, feta, avo and spring onion. Dressed with a balsamic reduction.	124
Caesar Sliced cos lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and Caesar dressing.	116
Add chicken	25

VEGETARIAN	
Roasted Veg Stack ① Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tom confit. Dressed with balsamic glaze.	
Mushroom Tortellini ♥ Mushroom-filled tortellini tossed in a cream Parmesan sauce, topped with a drizzle of rosemary-infused truffle oil.	175

Sides - Mains include a complimentary sid	de	
Gratinated Corn	42	
Potatoes Fries, mashed or garlic baby potatoes.	42	
Creamed Spinach and Cinnamon-infused Butternut	48	
Sautéed Green Beans	42	
Oven-roasted Vegetables 48 Drizzled in olive oil and seasoned with fresh herbs.		
Extras		
Crispy Onion Rings	54	
Pan-fried Mushrooms	66	
Side Greek Salad	45	

SEAFOOD

Kingklip Fillet of kingklip grilled and topped with lemon or garlic butter.	264
Kingklip Thermidor Fillet of kingklip in a thermidor sauce of garlic, mushrooms and prawns. Gratinated with Parmesan cheese, garnished with grilled lemon.	296
Calamari Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.	246
Salmon (Subject to availability) Grilled and finished off with our chilli, garlic and parsley butter.	286
6 Queen Prawns Grilled and finished off with either lemon butter, garlic butter or peri-peri.	268

POULTRY

Parmesan Chicken Breasts	182
Tender chicken breasts crumbed and encrusted	
with Parmesan cheese and pan-fried. Served on a	3
bed of mashed potatoes and topped with either mushroom, cheese or creamy mustard sauce.	
Chicken Stack Oven-roasted seasonal	168

164

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

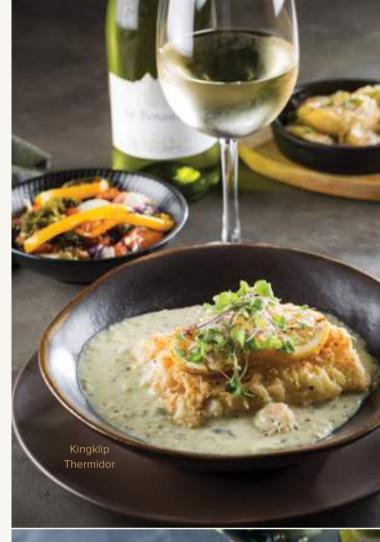
Deboned Half Chicken Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.

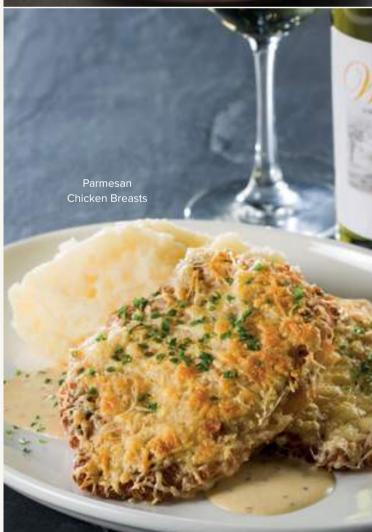
LIGHTER GRILLS

The Hussar Beef Burger Juicy and bursting with flavour, inc 200g South African ground beef be savour a tender grilled chicken br Equally delicious and satisfying.	ourger or
Served with a sauce of your choi	ce 165
Served with a topping of your ch Bacon, biltong, feta, blue cheese crumble or avo.	noice 1 Topping 165 2 Toppings 185
Prego Roll 28-Day aged steak, thinly sliced a in a bold prego sauce. Topped wit	

Enjoy a complimentary side with your Main Meal.

onions and served on a toasted bun.







Alcohol Not For Persons Under The Age Of 18.



77

72

82

82

72

82

Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection.

Served with a dollop of cream or vanilla

ice cream.

DESSERTS

Crème Brûlée SIGNATURE DESSERT -The secret to our Crème Brûlée lies in 72 **Chocolate Vodka Martini** the perfect contrast between the crunchy So much more than simply chocolate vodka caramelised sugar topping and the silky smooth custard encased underneath. topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition. Malva Pudding A traditional South African favourite. Sweet - HOT BEVERAGES sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard. Complimentary oat milk alternative **Americano** 34 **Death by Chocolate** Rich and chocolatey, this baked chocolate **Decaffeinated Coffee** 34 dessert is any chocoholic's dream. Served with Caffé Latte 40 a biscuit crumble, brûléed orange and vanilla pod-infused ice cream. Cappuccino 38 32 **Hussar Grill Ice Cream Dessert** Tea (Ceylon or Rooibos) This extravagant dessert is a beguiling Cortado 36 combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled Single | 30 Double | 36 **Espresso** nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better. Vanilla Ice Cream and Speciality Coffees & Don Pedros **Decadent Chocolate Sauce** Enjoy with any of the following: Jameson Irish Whiskey, A classic treat. Decadently rich chocolate Amarula, Frangelico or Kahlúa. sauce drizzled over scoops of our superb Double Single vanilla pod-infused ice cream. **Speciality Coffee** 67 82 **Baked Cheesecake Don Pedro** 67 82 We believe ours is the finest in town.