



African Pride



ON ARRIVAL

(To share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan, garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Calamari

Cucumber, onion, lemon, nam jim sauce

Short Rib Croquette

Parmesan, jus, gremolata, black garlic aioli

MAIN

(Choose one per person)

Rump 300g

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Sirloin 300g

Black Angus, USDA Prime - Grain Fed - Creekstone, USA

Grilled to perfection with our signature basting

All of the above are served with crunchy chips or house salad
and your choice of sauce

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Bone Marrow Butter / Chimichurri

Chicken Breast

Harissa, leek mash, spring vegetables, crispy artichoke, mint jus

Seabass

Clams, baby potato, charred onion petal, capers, sweet lemon beurre
noisette, fresh herbs

Ricotta Ravioli (V)

Spring vegetables, cherry tomato, courgette pesto

DESSERT

Crème Brûlée (V)

Earl grey mascarpone cream, shortbread biscuit



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(To share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan, garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Jack's Creek Wagyu Tartare

Truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

Calamari

Cucumber, onion, lemon, nam jim sauce

MAIN

(Choose one per person)

Fillet 200g

Black Angus, USDA Choice - Grain Fed - USA

Rib-Eye 350g

Ocean Angus - Grain Fed - New Zealand

Grilled to perfection with our signature basting

Miso & Sesame Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger, garlic

Peri-Peri Chicken Skewer

Mozambique peri-peri & lemon basting

Juniper Berry Lamb Skewer

Marinated lamb fillet, mint jus

All of the above are served with crunchy chips or house salad and your choice of sauce

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Bone Marrow Butter / Chimichurri

Ricotta Ravioli (V)

Spring vegetables, cherry tomato, courgette pesto

SIDE

(To share)

Wedge Salad (V)

Iceberg lettuce, tomatoes, fried shallots, blue cheese, ranch dressing

DESSERT

(Choose one per person)

Crème Brûlée (V)

Earl grey mascarpone cream, shortbread biscuit

Salted Caramel Basque Cheesecake (V)

Brownie base, salted caramel, fior di latte gelato



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ON ARRIVAL

(To share)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan, garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Tomato & basil salsa, avocado, Parmesan on charred ciabatta

Jack's Creek Wagyu Tartare

Truffle, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

King Prawns

XO butter, African chilli sauce, coriander

Seared Tuna

Soy & sesame dressing, horseradish cream, charred orange, pickled onion, chilli, orange-infused oil

MAIN

(Choose one per person)

Fillet 250g

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Rib-Eye 300g

Wagyu MB3-5 - Grain Fed - Jack's Creek, Australia

Grilled to perfection with our signature basting.

Miso & Sesame Salmon Skewer

African chilli, miso, sesame, soy, spring onion, ginger, garlic

Peri-Peri Chicken Skewer

Mozambique peri-peri & lemon basting

Beef Ribs

Slow-cooked and finished on the flame-grill, with our signature basting

All of the above are served with crunchy chips or house salad and your choice of sauce

Sauce selection: African Chilli / Peppercorn / Creamy Mushroom
/ Bone Marrow Butter / Chimichurri

Ricotta Ravioli(V)

Spring vegetables, cherry tomato, courgette pesto

SIDE

(To share)

Greek Salad (V) (VG)

Gem lettuce, plum tomatoes, olives, red onion, cucumber, feta, Greek dressing

DESSERT

(Choose one per person)

Crème Brûlée (V)

Earl grey mascarpone cream, shortbread biscuit

Salted Caramel Basque Cheesecake (V)

Brownie base, salted caramel, fior di latte gelato

Malva Pudding (V)

Apricot jam, custard, walnut tulies, fior di latte gelato