



Starters

OYSTERS EACH R 30, HALF A DOZEN R 160

Served with Pickled Onion, Lime & Tabasco Caviar

OYSTERS THERMADOR X 6 R 245

Grilled Oyster in Classic Thermador Sauce & Parmesan Crisp

PERI PERI CHICKEN LIVERS & WILD MUSHROOMS R 105

Served with freshly baked Sourdough & Spring Onion

FIRE BAKED PUMPKIN RAVIOLI R 85

Citrus & Herb Butter, Toasted Pumpkin Seed Brittle

SOUP OF THE DAY R 85

Parmesan and Herb Croutons

HERB CRUSTED SNAILS R 125

Sweet Roast Garlic Sauce - Toasted Baguette

3 CHEESE FONDUE (SERVES 3) R355

Served with Crisp Croutons and Fire Baked Flat Breads

BAKED DALEWOOD CAMEMBERT (SERVES 2) R 175

Served with Roasted Nuts, Preserves and Crisp Croutons

Signature steaks

Dry aged for 45-60 days & served on a himalayan salt block

Choice of Pepper Crust, Steak Club Secret Basting or Rosemary infused

BEEF FILLET ON THE BONE 300G R 455

RIB EYE STEAK 450G R 365

WAGYU BEEF SIRLOIN - CHOOSE YOUR SIZE SQ

T -BONE STEAK 450G R 395

With your choice of 2 Sides & a sauce - Green Peppercorn, Mushroom, Bearnaise, Red Wine Jus or Cafe de Paris butter

Classic cuts

With your choice of 1 side | Green Peppercorn, Mushroom, Bearnaise, red wine jus or cafe de paris butter

BEEF FILLET 200G R 285

SIRLOIN 300G R 255

RUMP 300G R 255

SMOKED BEEF SHORT RIB ON THE BONE 300G R 295

Roast Garlic Puree - Pickled Radish - Spiced Sweet Potato

Pasta

40 DAY DRY AGED BEEF TAGLIATELLE R 195

With Linguini, Truffled Mushroom Cream and Pickled Shimeji Mushrooms

PRAWN LINGUINI R 225

Garlic Velouté, Chilli, Grana Padano

FIRE BAKED PUMPKIN RAVIOLI R115

Citrus & Herb Butter, Toasted Pumpkin Seed Brittle

We go to great lengths to source the best produce to serve to your table.

Our meats are free range and free from any antibiotics or growth hormones and our fish is farmed using sustainable farming.

Thank you for choosing us.

The Steak Club Team !



Table Sharing

4 pax and includes 2 sides

WHOLE SALT BAKED FRANSHOEK TROUT R 1195
Sauce Maltase - Gremolata- Caramelized Lemon

PASTURE REARED TOMAHAWK STEAK 1,2KG - R1195
Smoked Bone Marrow Butter & Our Signature Meat Sauce , Maldon Salt

T BONE - BISTECCA ALLA FIORENTINA 1,2KG - R 1295
Smoked Bone Marrow Butter & our Signature Meat Sauce , Maldon Salt

Sides

FIRE ROASTED TENDER STEM BROCCOLI R75

Smoked Stanford Cheddar and Toasted Macadamia

HEIRLOOM CARROTS AND DUKKHA SPICE R 75

WARM PANZANELLA SALAD R75

with Fiore de Latte

RUSTIC GARLIC FLAT BREADS R 55

TRUFFLE PARMESAN CRISPY POTATO WEDGES R 55

SMOKED POTATO DAUPHINOISE R 55

REAL ROAST VEG R55

Winter vegetables tossed in olive oil and roasted in our wood fire oven

Dessert

WINTER SPICED APPLE CRUMBLE R 65

Maple and Bourbon Syrup – Caramelised White Chocolate

STICKY TOFFEE AMARULA PUDDING R 65

Coconut and Orange Parfait – Candied Orange Peel

DARK CHOCOLATE & KIRSCH FONDANT R 95

Strawberry Compote ,Aerated Chocolate ,Vanilla Bean Ice Cream

Coffee

ASK YOUR WAITRON ABOUT OUR COFFEE, SIGNATURE WHISKY & CIGAR OFFERING