



STARTERS

POPCORN | 8

parmesan, peri-peri salt, fine herbs (VEG, GF)
add shaved biltong for \$4

WILD MUSHROOM SOUP | 10

sherry cream foam, truffle oil, crispy shiitaki (VEG, GF)

RED BEAN HUMMUS | 12

carrot romesco, feta, marinated tomato, crudités, toasted baguette (VEG)

STEAK & ONION HANDPIES | 10

three steak and onion hand pies, south african apricot chutney

BOBOTIE CRÊPES | 14

sweet and savory ground beef curry, apples, raisins, hollandaise

PERI-PERI CHICKEN SPRING ROLLS | 12

marinated spicy chicken, peri-peri sauce

MUSSELS | 16

white wine, lemon, garlic cream, toasted baguette

FRITTURA MISTA | 16

kingklip, calamari, prawns, peri-peri aioli

OSTRICH SLIDERS | 26

roasted tomatoes, arugula, rosemary aioli

BILTONG

SLICED * (3 OZ .) | 11

hang - dried beef eye of round, sliced thin, with or without fat cap, and choice of spice. Spice options: traditional, peri-peri, garlic (GF)

DROËWORS * (3 OZ .) | 12

dried beef farmer's sausage, lean and loaded with herbs & spices (GF)

SAMPLE BOARD * | 16

tasting portions of traditional, peri-peri, and garlic sliced, droëwors (GF)

MEAT & CHEESE BOARD 32

manchego, mahon, rockets robiola (bleu), serrano ham, sopressata salame, biltong, chutney, candied pecans, toasted baguette

SALADS

add biltong \$4, springer mtn. chicken breast \$10, shrimp \$12, seared tuna \$12

HOUSE SALAD | 12

local baby spinach, bleu cheese, candied bourbon pecans, caper berries, white balsamic vinaigrette (VEG, GF)

CAESAR SALAD | 12

hearts of romaine, spiced garbanzo beans, parmesan reggiano, house croutons, anchovy dressing, lemon zest

SESAME GRAIN BOWL | 15

ancient grain quinoa, tuscan kale, cucumber, edamame, almond slices, avocado, soy sesame vinaigrette (V)

CHOPPED SALAD | 18

romaine, biltong, soft boiled egg, red onion, green beans, olives, heirloom tomatoes, goat cheese, tarragon buttermilk dressing (GF)

PLATES

HALIBUT | 30

red butter curry sauce, grilled asparagus, wild rice

PERI-PERI PRAWN TACOS | 24

spicy giant prawns, avocado, mango pico de gallo, house flour tortillas, peri-peri aioli, wild rice

FRIED CHICKEN | 26

sweet corn purée, fried chicken pieces, sautéed greens, peri-peri sauce

BOLOGNESE | 28

ostrich ragù, wild mushroom, spinach, parmesan reggiano, tagliatelle

CHIPOTLE RIBEYE | 35

12oz ribeye, sweet & spiced rub, caramelized onions, brussels sprouts (GF)

THE JO BURGER | 16

boerewors, jack cheese, secret sauce, choice of fries or brussels sprouts
cauliflower or mac & cheese \$3

SIDES ALL \$9

mac & cheese | roasted curry cauliflower | house cut fries | brussels sprouts

DESSERTS

ROTATING SELECTION OF DESSERT PIES | 8

(V) Vegan | (VEG) Vegetarian | (GF) Gluten Friendly

*UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN KILL YOU. #YOLO.
MENU ITEMS MAY CONTAIN NUTS AND OTHER ALLERGENS.