

# MORNING SUNSHINE

PASTRY SELECTION    CROISSANT 34    |    CROISSANT WITH CHEESE 40    |    BUTTERMILK SCONE WITH JAM 36

## HOUSE CLASSICS

<b>FLAP JACK, MAPLE SYRUP &amp; SMOKED BACON STACK</b>	56	<b>BENEDICT ROYALE</b>	99
		Two poached eggs laced with Hollandaise sauce served on a English muffin with smoked salmon trout	
<b>FRENCH TOAST &amp; MAPLE SYRUP</b>	60	<b>EGGS BENEDICT</b>	66
Two slices of milk loaf, maple syrup & streaky bacon		Two poached eggs laced with Hollandaise sauce, served on English muffins with smoked bacon	
<b>HILLY BILLY WAFFLE</b>	60	<b>PULLED PORK BENEDICT</b>	80
Buttermilk waffle topped with streaky bacon, two fried eggs, maple syrup and cream cheese		Two flap jack's topped with our wood smoked Pulled pork, two poached eggs and hollandaise sauce	
<b>CORN FRITTER (V)</b>	60	<b>MUSHROOM BENEDICT (V)</b>	70
Two corn fritters topped with avocado and a tomato chutney Add bacon +15		Two poached eggs laced with Hollandaise sauce served on an English muffin with sauteed mushrooms and tarragon	
<b>THREE EGG OMELETTE</b>	30	<b>THE LUMBERJACK</b>	90
Three eggs, Mozzarella cheese, aged cheddar cheese		Two eggs, bacon, free range pork or beef sausage, pit smoked beans, roasted tomato relish, fries and a slice of toast	
<b>Additional toppings</b>		<b>QUICK 'N EASY</b>	40
Tomato +6, Cheddar +12, Feta +12, Jalapeno +6, Bacon +19, Mushrooms +15, Peppers +7, Onion +7, Hickory ham +19, All-American chili or Savoury mince +16, Smoked salmon trout +59		One egg, bacon, grilled tomato and a slice of toast	
<b>FRITTATA</b>	80	<b>BEEF PASTRAMI HASH BROWN</b>	80
Three eggs, pimiento pesto, cherry tomatoes, chorizo & aged cheddar cheese		House made beef pastrami, smoked bacon and two eggs	
<b>VEGGIE FRITTATA</b>	76	<b>SOUTHERN COMFORT</b>	90
3 eggs, red harissa, peppers, mushrooms, cherry tomato, sweet corn and mozzarella cheese		Two eggs, streaky bacon, beef patty, pit smoked BBQ beans, grilled tomato, served with a slice of toast	
<b>HANGOVER BUN</b>	80	<b>ALL-AMERICAN CHILI, POACHED EGG ON TOAST</b>	80
Pulled pork or brisket, fried egg served on a Brioche roll		Traditional Southwestern American recipe of ground beef, kidney beans and chili, simmered low and slow	

OUR EGGS: ARE ALL FREE RANGE    |    WOOD SMOKED BACON: STREAKY BELLY BACON OR BACK BACON    |    TOAST: SOUR DOUGH, RYE, MILK LOAF OR HEALTH

## HEALTHY START

<b>GRANOLA LAYERED</b>	70	<b>SMOKED SALMON TROUT &amp; AVOCADO</b>	99
Served with yoghurt, berries and apple		With two poached free range eggs & avocado	
<b>HOT OATS</b>	38	<b>SMASHED AVOCADO &amp; FETA TREAT</b>	90
Traditional creamy oats served with milk		Fresh health bread topped with smashed avocado, feta, sun dried tomato, roasted peppers and streaky bacon	
<b>FRESH FRUIT SALAD</b>	49	<b>SMASHED AVOCADO &amp; TWO POACHED EGGS</b>	80
Add yoghurt +7 Add yoghurt and granola +15		Served on toasted rye	

## BEVERAGES

### ICED CHILLERS SWEETENED WITH SUGAR OR XYLITOL

<b>Freezos</b> - Enquire from waiter on variety of flavours	39
<b>Espresso</b> - Double shot espresso, ice	29
<b>Coffee</b> - Double shot espresso, ice, milk	33
<b>Mocha</b> - Double shot espresso, cacao blend, milk and ice	36
<b>Weiner</b> - Double shot espresso, ice and whipped cream	36

### HOT DRINKS

<b>Cappuccino</b> (Medium or Dark roast)	23
<b>Double Shot Cappuccino</b> (Medium or Dark roast)	28
<b>Espresso</b>	16
<b>Ristretto</b>	16
<b>Double Shot Espresso</b>	20
<b>Americano</b>	19
<b>Americano Upsized</b>	27
<b>Chai Spiced Tea</b>	38
<b>Latte</b>	26
<b>Flavoured latte</b> (White chocolate; Hazelnut; French vanilla)	37
<b>Weiner Coffee</b>	25
<b>Machiato</b>	19
<b>Cortado</b>	19
<b>Hot Chocolate</b>	30
<b>Red Latte</b>	28
<b>Red Espresso</b>	18
<b>Red Cappuccino</b>	23

### FRESH SMOOTHIES & PRESSED JUICES

<b>Wake Me Up</b>	40
- Banana, strawberry, pineapple juice, yoghurt & honey	
<b>Ginger Shot</b>	16
<b>Vitamin C Boost</b>	40
- Carrot, apple, orange & ganadilla	
<b>Green Goddess</b>	40
- Cucumber, apple, kale & mint	
<b>Berry &amp; Beetroot</b>	30
- Raspberry, ginger, apple, beetroot & orange	

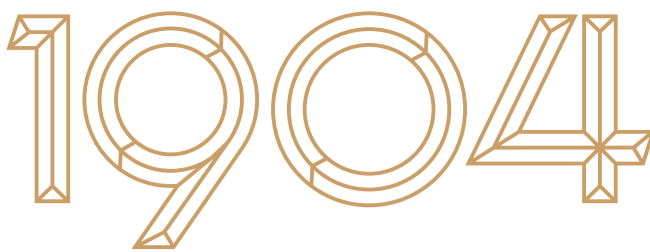
### COLD DRINKS

<b>Local Sodas</b>	24
(Coca-Cola, Sprite, Iron Brew, Fanta, Sparberry, Cream Soda)	
<b>Pepsi-Cola, 7UP</b>	29
<b>Dr Pepper</b>	30
<b>Uber Craft Iced Rooibos Tea</b>	37
(Honey & Lemon; Apple & Cinnamon: Mango & Vanilla)	
<b>Frankies</b>	30
(Ginger Beer; Root Beer; Home Made Lemonade)	
<b>Bos Iced Tea</b>	28
(Peach; Lemon; Berry; Apple; Energy)	
<b>Mineral Water</b> (Still or Sparkling)	22
<b>Appletiser / Grapetiser</b>	25

BREAKFAST SERVED DAILY FROM 07:30 - 11:00

• GRATUITY FEE: A GRATUITY OF 10% WILL APPLY TO TABLES OF 10 GUESTS OR MORE •

**ALLERGY WARNING** All menu items are prepared in our kitchen which uses, dairy, wheat, tree nuts, shellfish, fish, peanuts and eggs. Please inform us of any food allergies or special dietary needs before placing your order.



## APPETIZERS

<b>JALAPENO POPPERS</b>	69
Four phyllo parcels of diced jalapenos, cheese, cayenne pepper, served golden with our famous ranch dip	
<b>PULLED PORK BOMBS</b>	59
Wood smoked pulled pork rolled in phylo pastry, served golden with a hissy fit dip	
<b>CORNMEAL BUTTERMILK FRIED CRISPY PRAWNS</b>	69
Quick fried and served with a hissy fit dip	
<b>LOUISIANA CHEESY PRAWN BAKE</b>	79
Six prawns seasoned southern style, covered with cheese, oven baked served with toasted sour bread	
<b>VOODOO CHICKEN WINGS OR HICKORY SMOKED BBQ</b>	59
Six buffalo wings tossed in a choice of our spicy chili or maple Hickory smoked BBQ sauce	
<b>SNAILS GORGONZOLA &amp; PARMESAN CRUSTED CHEESE</b>	60
Snails panned in garlic butter, topped with Gorgonzola and Parmesan cheese, top grilled and served with toast	
<b>CAST-IRON PANNED FRESH MUSSELS</b>	70
Fresh mussels panned in a cast-iron pan with cream, garlic, parsley and white wine	
<b>CRISPY SALT &amp; PEPPER SQUID</b>	78
Squid lightly dusted with seasoning and flash fried	
<b>SOUTHERN STYLE SAUTEED CHICKEN LIVERS</b>	55
Fresh chicken livers panned with onion, herbs, cayenne pepper, smoked paprika, tomato and cream	

## SOUP & CHOWDER

<b>SMOKED TOMATO, BEAN &amp; CHORIZO</b>	66
<b>MUSSEL CHOWDER</b>	80
<b>HEARTY VEGETABLE</b>	60
<b>VELVET CHICKEN NOODLE</b>	60

## ON THE SIDE

OUR SIDES PLAY WELL WITH MOST DISHES GET SOME FOR THE TABLE OR KEEP THEM ALL TO YOURSELF

<b>PIT SMOKED BBQ BEANS (ADD CHILI +5)</b>	16
<b>HOUSE 'SLAW</b>	13
<b>CREAMY SMASHED POTATO</b>	20
<b>BUTTERMILK DUNKED &amp; FRIED ONION RINGS</b>	13
<b>SEASONAL VEGETABLES</b>	36
<b>CORN BREAD</b>	17

## NACHOS

OUR NACHOS ARE MADE FROM ORGANIC CORN AND SEASONED WITH SEA SALT SERVED WITH A HOUSE MADE GUACAMOLE AND SALSA DIP

<b>CAJUN PRAWN</b>	99
Topped with cajun spiced prawns, jalapenos, cheese, salsa and guacamole dip	
<b>ALL-AMERICAN</b>	99
Topped with our All-American chili ground beef, cheese, salsa and guacamole dip	
<b>CRISPY BACON</b>	90
Topped with crispy bacon bits, jalapenos, cheese, salsa and guacamole dip	
<b>PULLED PORK</b>	99
Topped with pulled pork, jalapenos, cheese, salsa and guacamole dip	

## PROPER HAMBURGERS

WE DO NOT VIEW THIS MEAL AS FAST FOOD, PLEASE CHILL WITH FRIENDS AND FAMILY WHILST WE DESIGN YOUR BURGER. OUR HAMBURGERS ARE HOUSE-MADE FROM FRESHLY GROUND PRIME BEEF (200g) NO MSG OR ARTIFICIAL BINDING AGENTS ARE USED. YOUR BURGER PATTY WILL BE GRILLED MEDIUM UNLESS SPECIFIED OTHERWISE.

ALL BURGERS ARE SERVED WITH FRIES      ADD ONION RINGS +13

<b>CLASSIC 1904</b>	80	<b>LOCK STOCK &amp; DOUBLE BARREL</b>	120
The original invented by Fletcher Davis in 1904, which took the world by storm. Patty, tomato, red onion, home made pickles, served between two slices of toasted sour dough bread		Two patties, tomato, red onion, pickles and mustard	
<b>GAGAPALOOZA</b>	99	<b>FLAT IRON CHICKEN FILLET</b>	90
Our burger in honour of Lady Gaga's favourite, with tomato, caramelized onion, brie and avocado		Chargrilled chicken fillet, topped with tomato, avocado and mayonnaise	
<b>AGED CHEDDAR AND BACON</b>	99	<b>MUCHO NACHOS</b>	99
Patty, bacon, aged cheddar cheese, tomato, red onion, mustard and pickles		Patty, nachos, guacamole, aged cheddar, jalapenos and salsa	
<b>BACON &amp; BLUE CHEESE</b>	99	<b>THE BEEFSTER</b>	120
Patty, streaky bacon, blue cheese and red onion		Patty, cheese, beef pastrami, pickles and mustard	
<b>AGED CHEDDAR &amp; CARAMELIZED ONION</b>	99	<b>FOOLPROOF JUCY LUCY</b>	99
Patty, aged cheddar cheese, caramelized onion and pickles		Patty filled with mozzarella cheese, tomato, onion with diced pickles and mayonnaise	
<b>THE STOCKYARD MARROW BURGER</b>	99	<b>VEGETARIAN FALAFEL (V)</b>	99
Patty, bone marrow butter, blue cheese and fried onion rings		Falafel, tomato, avocado, red onion and pimento sauce	

## GOURMET HOT DOGS

OVER ONE BILLION HOT DOGS ARE SOLD ANNUALLY IN AMERICA. WE HAVE SELECTED FOUR HOT DOGS FROM VARIOUS REGIONS WITHIN THE U.S.A, SOURCING ONLY THE FINEST SMOKED SAUSAGES TO TANTALIZE YOUR TASTE BUDS.

ADD FRIES (SKINNY / RUSTIC) +10      ADD ONION RINGS +13

<b>NEW YORK</b>	76	<b>MICHIGAN</b>	90
Frank, sauerkraut, onion puree and pickles		Frank, all-american chili ground beef and grated cheese	
<b>CONY ISLAND</b>	76	<b>SEATTLE</b>	76
Frank, shredded cheddar, remoulade and chopped onions		Frank, cream cheese, grilled onions, sliced jalapenos and sriracha sauce	

## REAL LOW 'N SLOW SMOKED BBQ

OUR SMOKIN HOT "FAT BOY" SMOKER IS BORN AND BRED IN SHREVERPORT TENNESSEE. WE FIRE IT UP USING LUMP WOOD CHARCOAL AND SMOKE USING APPLE, MAPLE, HICKORY OR OAK WOOD.

<b>PULLED PORK OR PULLED BRISKET BUN</b>	90	<b>PULLED SMOKED BBQ CHICKEN &amp; PULLED PORK COMBO</b>	130
Pit smoked pulled pork or brisket served in a bun		Served with house slaw, pit smoked beans	
<b>LOW AND SLOW BRISKET</b>	140	<b>PULLED BRISKET &amp; PULLED PORK COMBO</b>	140
Sliced beef brisket smoked with apple wood for 14 hours, served with house slaw, pit smoked beans and fries		Served with house slaw pit smoked beans and fries	
<b>SMOKED RIBS &amp; PULLED PORK OR BRISKET COMBO</b>	180	<b>PULLED SLOW SMOKED BEEF BRISKET</b>	140
400g St Louis cut slab of ribs, slow pit smoked pulled pork or brisket served with house slaw and fries		Served with house slaw, pit smoked beans and fries	
		<b>PRISON PLATTER</b>	130
		Pulled pork or brisket, house 'slaw, pit smoked beans & fries	

## LEAFY GREEN SALADS

<b>CAESAR</b>	80	<b>HEALTH SALAD</b>	70
All-time classic add chicken +20		Fresh greens, grated carrot, chic peas, peppadew, feta, lentils and balsamic dressing	
<b>BACON &amp; BLUE CHEESE SALAD</b>	85	<b>WALDORF</b>	76
Fresh greens, red onion, tomatoes, celery, roquefort cheese, crispy bacon and our creamy dressing		Fresh greens, apples, walnuts, celery, raisins and mayonnaise	
<b>NEW ORLEANS CAJUN CHICKEN</b>	96	<b>FISH CAKE SALAD</b>	99
Fresh greens, cajun grilled chicken breast, avocado, red onion, mixed peppers and peppadews		Fresh greens, mixed peppers, tomatoes, topped with a fresh fish cake and cilantro	
<b>SMOKED SALMON AND CHIVES</b>	99	<b>EPIC PULLED CHICKEN</b>	90
Fresh greens, mixed pepper, smoked salmon trout, avocado, tomatoes and chives		Fresh greens, red onion, apple, celery and slow smoked warm pulled chicken	

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## CHOICE CUT STEAK

OUR STEAKS ARE GRADE A PRIME BEEF CHARGRILLED TO YOUR LIKING, SPRINKLED WITH A PINCH OF COARSE SEA SALT, CRACKED BLACK PEPPER, THYME AND SERVED WITH FRIES.

<b>TOMMAHAWK 700g</b> Mature grass fed sirloin on the bone, dry aged for 28 days	<b>199</b>	<b>THE DUKE FILLET 200g/300g</b> Grass fed fillet grilled and paned in a creamy garlic, Jim Beam bourbon & caper reduction	<b>160/190</b>
<b>T.BONE 600g</b> Best of both worlds	<b>170</b>	<b>GRASS FED FILLET 200g/300g</b> Grass fed fillet done just the way you like it	<b>130/160</b>
<b>MANHATTAN 200g/300g</b> Fillet topped with prawns paned in a garlic, lemon, parsley and white wine sauce	<b>160/190</b>	<b>BOURBON STREET FILLET 200g/300g</b> Fillet grilled and prepared in a smoked bacon & mushroom bourbon cream	<b>160/190</b>
<b>PORTERHOUSE 300g</b> Prime sirloin aged for 21 days	<b>130</b>	<b>RUMP 300g/500g</b> Tender matured prime cut of beef	<b>140/180</b>
<b>RIB EYE 300g</b> America's favourite cut of prime beef, full of flavour	<b>150</b>	<b>BACON AND JALAPENO RUMP 300g</b> Prime rump topped with a bacon & jalapeño sauce	<b>160</b>
<b>ROASTED GARLIC AND PARMESAN FILLET 200g/300g</b> Grilled fillet, prepared with roasted garlic, Parmesan, chives & cream	<b>160/190</b>	<b>REEF &amp; BEEF</b> Fillet grilled and topped with four queen prawns, dressed with a chilli lime sauce	<b>195</b>

## BUFFALO WINGS

X12 BUFFALO WINGS TOSSED IN YOUR CHOICE OF SAUCE, SERVED WITH FRIES AND A CHOICE OF ROQUEFORT OR AGED CHEDDAR CHEESE DIP

<b>VOODOO STINGER (HEAT &amp; FLAVOUR)</b>	<b>119</b>
<b>HICKORY SMOKED STICKY BBQ</b>	<b>119</b>
<b>MILD (SPICY NO STING)</b>	<b>119</b>
<b>SX3 (SWEET, SASSY, STICKY)</b>	<b>119</b>

## SMOKED BBQ RIBS

SUCCULENT ST LOUIS CUT PORK SPARE RIBS HOT SMOKED IN OUR IN-HOUSE TENNESSEE "FAT BOY" SMOKER WITH APPLE WOOD, SERVED WITH FRIES

<b>SLAB 400g</b>	<b>140</b>
<b>SLAB 600g</b>	<b>180</b>
<b>SLAB 1kg</b>	<b>282</b>
<b>RIB &amp; WING COMBO</b> Slab of ribs 400g and six wings, served with fries	<b>170</b>

## PASTA

<b>SAN DIEGO FILLET LINGUINE</b> Strips of fillet pan fried with garlic, thyme and mushrooms, tossed in linguine and parmesan cheese	<b>99</b>
<b>PRAWN LINGUINE</b> Paned prawns, hint of sriracha, fresh tomato and garlic	<b>130</b>
<b>CHICKEN &amp; MUSHROOM ALFREDO</b> Chicken and mushroom alfredo tossed in cream, parsley and a touch of garlic	<b>90</b>
<b>SMOKED SALMON TROUT &amp; CHIVE LINGUINE</b> Salmon trout paned in white wine, garlic, parsley, cream and chives	<b>130</b>
<b>CHICKEN &amp; CHORIZO LINGUINE</b> Chicken and chorizo paned in white wine, tomato, mild chilli and parsley	<b>99</b>
<b>THREE CHEESE MAC &amp; CHEESE</b> Classic mac & cheese with Emmental, aged cheddar & mozzarella	<b>90</b>

## FRIES

<b>CLASSIC</b>	<b>26</b>
<b>CHILI CHEESE</b>	<b>40</b>
<b>CHEESE</b>	<b>33</b>
<b>BACON CHEESE</b>	<b>40</b>
<b>PULLED PORK &amp; CHEESE</b>	<b>50</b>

## SANDWICHES & BAGELS

SAMPLE OUR COAST TO COAST AMERICAN DINER CLASSIC SANDWICHES, BAGELS & SUBS ALL FRESHLY BAKED AND SERVED WITH OUR HOUSE 'SLAW OR A FRESH GARDEN SALAD

<b>MEATBALL SUB</b> Fresh sub filled with house ground beef meatballs, simmered in a napolitana sauce, topped with cheese, bacon bits and top grilled	<b>96</b>	<b>SMOKED SALMON TROUT &amp; AVOCADO BAGEL</b> Fresh bagel with smoked salmon trout, avo and cream cheese	<b>120</b>
<b>CLUBHOUSE</b> Originated in 1899 at the Saratoga Springs Gambling Club. Triple layered toasted classic of bacon, smoked chicken, sriracha mayo, lettuce & tomato	<b>90</b>	<b>BBQ PULLED WRAP (PORK, CHICKEN OR BRISKET)</b>	<b>99</b>
<b>PO' BOY FLATBREAD</b> Flatbread topped with buttermilk dunked crumbed crispy prawns, avocado, crunchy greens and remoulade	<b>115</b>	<b>SMOKED PULLED CHICKEN MAYO, BACON &amp; AVOCADO WRAP</b> Rocket, tomato, avocado, bacon and apple smoked pulled chicken	<b>96</b>
<b>PHILLY CHEESE STEAK ROLL</b> Tender thinly sliced grilled fillet 200g, with pickles, mustard, topped with cheese and top grilled	<b>110</b>	<b>MEXICAN FLATBREAD</b> Homemade flatbread topped with mexican grilled chicken or beef, pit smoked beans, cream cheese, guacamole and salsa	<b>99</b>
<b>FALAFEL, FETA &amp; AVOCADO WRAP (V)</b> Served with fries or salad	<b>90</b>	<b>SPICY CHICKEN, PRAWN &amp; AVOCADO WRAP</b> Chicken, grilled prawns and avocado with sriracha mayo	<b>99</b>
		<b>TOASTED CHICKEN MAYO</b> Smoked chicken mayo toasted in a choice of rye or sour bread	<b>50</b>

OUR SIGNATURE

## STEAK SAUCES

<b>CRACKED BLACK PEPPER</b>	<b>30</b>
<b>BOURBON STREET</b>	<b>30</b>
<b>GARLIC, PARMESAN &amp; CHIVE</b>	<b>30</b>
<b>MANHATTAN</b>	<b>40</b>
<b>ROASTED WILD MUSHROOM</b>	<b>30</b>
<b>SMOKED BACON &amp; MUSHROOM</b>	<b>30</b>
<b>CHEESY PRAWN</b>	<b>35</b>
<b>SMOKED BACON &amp; JALAPEÑO</b>	<b>30</b>
<b>ROQUEFORT</b>	<b>30</b>
<b>THE DUKE</b>	<b>30</b>

## SOUTHERN KITCHEN

<b>MULLIGAN BEEF STEW</b> Staple dish that warmed the hearts of miners during the goldrush era made of prime beef, leeks, carrots, celery, fresh tomato, molasses and dark ale, served with creamy smashed potato	<b>110</b>
<b>LAMB LOIN CHOPS</b> Three chargrilled lamb loin chops with coarse sea salt, cracked black pepper, thyme, served with mash	<b>170</b>
<b>SETTLERS PIE</b> Ask your waiter for the pie of the day	<b>99</b>
<b>LAMB CASSEROLE</b> Slow cooked tender lamb, prepared with chic peas, fresh herbs, tomato and served with smashed potato	<b>140</b>
<b>SLOW ROASTED LAMB SHANK 700g</b> Lamb shank roasted with fresh tomato, thyme, red port and served with smashed potatoes or seasonal vegetables	<b>215</b>
<b>CARIBBEAN JERK CHICHEN</b> Free range chicken breast infused with spices and flavours, served with mashed potato, fries or salad	<b>135</b>
<b>CALIFORNIAN CHICKEN BREASTS</b> Fillet of chicken breast flame grilled, topped with prawns and a creamy garlic and white wine sauce	<b>140</b>
<b>BUTTERNUT, CHIC PEA AND SWEET POTATO CASSEROLE (V)</b> Served with smashed potato or rice	<b>110</b>
<b>SEAFOOD HOT POT</b> Mussels, calamari, prawns and linefish prepared in a mild tomato, wine and cream sauce, served with fragrant rice	<b>140</b>
<b>CAJUN BLACKENED HAKE &amp; FRIES</b> Fillet of hake, blackened with cajun butter, flat grilled and draped with avocado (subject to availability)	<b>160</b>

<b>FISHERMAN'S CATCH</b> Ask your waiter what the boat brought in	<b>SQ</b>
<b>GRILLED PRAWNS</b> One dozen butterflied queen prawns delicately grilled, served with a lemon and herb or chili and lime sauce	<b>SQ</b>
<b>YANKEE FISH CAKES</b> Two fresh fish cakes, served with fries and house slaw	<b>99</b>
<b>GRILLED CALAMARI 300g</b> Falklands calamari grilled and served with a creamy lemon butter or red chili lime sauce	<b>180</b>
<b>SALT &amp; PEPPER FRIED SQUID HEADS 300g</b> Squid heads dusted in seasoned flour and served crispy	<b>170</b>
<b>BEER BATTERED HAKE</b> Hake dipped in IPA beer batter, flash fried served with fries or fresh garden salad	<b>150</b>

ADD FRIES (SKINNY / RUSTIC) +10    ADD ONION RINGS +13

MAKE A MEAL OF IT BY ADDING SOME CLASSIC SIDE DISHES

SEE REVERSE FOR DETAILS

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