

STARTERS

SUMAC CALAMARI R65

WHOLE CALAMARI TUBES GRILLED IN EXOTIC SUMAC SPICE WITH A ROCKET & RED ONION SALAD

CARPACCIO R48

SPRINGBOK CARPACCIO, WITH A ROCKET SALAD & HOMEMADE BALSAMIC REDUCTION

STEAK TARTARE R56

HOMEMADE, DICED *SIRLOIN WITH GHERKINS & A HINT OF WASABI. SERVED WITH A LEMON WEDGE, GRILLED CIABATTA & WILD ROCKET *UNCOOKED

POLENTA CAKE R49

A CRISP ON THE OUTSIDE, SOFT ON THE INSIDE, POLENTA DISH TOPPED WITH BALSAMIC ROAST TOMATOES, FRESH BASIL & DANISH FETA

PERI PERI CHICKEN LIVERS R54

LIKE YOU'VE NEVER HAD THEM BEFORE, FRIED IN OUR HOMEMADE SAUCE WITH FRESH HERBS SERVED WITH GRILLED CIABATTA

DEEP FRIED CAMEMBERT R56

COATED IN PANKO CRUMBS, DEEP FRIED UNTIL CRISP & GOLDEN, ON ROCKET WITH A MIXED PEPPER SALSA

BAR BOARD R180

A BOARD OF OBZ STYLE TAPAS – PERFECT TO SNACK ON OVER A FEW COCKTAILS (SERVES 3-4 EASILY)
MEAT BALLS; PEPPA POPPERS; PAPRIKA & LEMON PRAWNS
MARINATED OLIVES; SUMAC CALAMARI; CRUMBED CHICKEN STRIPS
HUMMUS; BASIL PESTO & HOMEMADE FLAT BREAD

SALADS

GREEK R70

TRADITIONAL LEAFLESS GREEK STYLE SALAD

CAESAR R72

COS LETTUCE, SOFT BOILED EGG, CIABATTA CROUTONS, HOMEMADE DRESSING & PARMESAN SHAVINGS

CAPRESE R65

SLICED TOMATO, BUFFALO MOZZARELLA, FRESH BASIL, OLIVE OIL & HOMEMADE BALSAMIC REDUCTION

PRAWN & AVOCADO R80

MIXED LEAVES, PAPRIKA FRIED PRAWNS, AVO (SEASONAL), BLACK SESAME SEEDS, SPRING ONION, RED PEPPERS, HOMEMADE LEMON DRESSING

ALL SALADS ARE SERVED WITH TOASTED CIABATTA

PASTAS

CHOICE OF TAGLIATELLE OR PENNE

TOMATO, BASIL & BACON R78

NAPOLETANA SAUCE, CRISPY BACON & FRESH BASIL

PRAWN & CALAMARI R112

GARLIC FRIED PRAWNS & CALAMARI IN A CREAMY TOMATO & HERB SAUCE WITH CHILLI & ROCKET

PORCINI R92

FOREST MUSHROOMS, TRUFFLE OIL, BUTTER & PARSLEY

CHICKEN & BROCCOLI R84

TENDER CHICKEN IN A CREAMY BASIL PESTO SAUCE WITH BROCCOLI & CHERRY TOMATOES

BOLOGNAISE R82

HOMEMADE, RICH BOLOGNAISE SAUCE

SERVICE CHARGE OF 10% ADDED TO TABLES OF 6 OR MORE

HOUSE FAVOURITES

ALL HOUSE FAVOURITES ARE SERVED WITH A CHOICE OF FRIES, SALAD OR SEASONAL VEGETABLES, UNLESS OTHERWISE SPECIFIED

STICKY RIBS R82

FLAME GRILLED PORK BELLY RIBS GLAZED WITH A HOMEMADE SECRET SAUCE

GRILLED CALAMARI R54/R102

AVAILABLE AS 150G/250G PORTION. GRILLED WITH CHILLI, GARLIC & LEMON

GRILLED SIRLOIN R110

250G OF 14 DAY AGED SIRLOIN STEAK, MARINATED IN FRESH HERBS & LEMON. GRILLED THE WAY YOU LIKE IT

PERI PERI CHICKEN R84/R160

WHOLE/HALF CHICKEN MARINATED IN OUR HOMEMADE PERI PERI SAUCE, FIRE ROASTED & SERVED WITH FRIES & SALAD

PLEASE NOTE THAT THIS DISH TAKES APPROXIMATELY 45 MINUTES TO PREPARE BUT IT IS WELL WORTH THE WAIT

BATTERED HAKE & CHIPS R82

CRISPY FRIED BEER BATTERED HAKE WITH LIME MAYONNAISE, SERVED WITH FRIES

CHICKEN PARMESAN R82

PANKO & PARMESAN CRUMBED CHICKEN BREAST SLOW COOKED IN HOMEMADE NAPOLETANA SAUCE, TOPPED WITH MOZZARELLA, SERVED ON TAGLIATELLE

PHILLY CHICKEN R90

CHICKEN BREAST TOPPED WITH CARAMELISED ONION & TRUFFLED MUSHROOMS, MELTED CHEDDAR & MOZZARELLA.

BURGERS

MONDAY SPECIAL:
HOUSE BURGER & 300ML OBZ BREW FOR ONLY R80

HOUSE BURGER R70

FRESH TOMATO, LETTUCE, HOMEMADE PICKLED ONIONS & MUSTARD MAYO

CHEESE BURGER R76

A HOUSE BURGER TOPPED WITH MATURE CHEDDAR

NACHO BURGER R95

CHEESY NACHOS, CREAM CHEESE, TOMATO RELISH MATURE CHEDDAR & GUACAMOLE

BLUEBERRY & BRIE R85

BRIE CHEESE & BLUEBERRY PORT REDUCTION

CRUNCHY MUNCHY R85

CRISPY BACON, CAMEMBERT CHEESE, CARAMELISED ONIONS & FRESH ROCKET

CAPRESE BURGER R80

FRESH TOMATO, SLICED BUFFALO MOZZARELLA, & BASIL PESTO

CHOOSE EITHER A BEEF, CHICKEN OR VEG PATTY
ALL BURGERS ARE SERVED WITH CRUNCHY SLAW & A SIDE OF YOUR CHOICE: FRIES, ONION RINGS OR SIDE SALAD

WE MAKE OUR BEEF PATTIES BY HAND, FROM SCRATCH. THEY ARE 100% BEEF, WITH A TRIED & TESTED COMBINATION OF HERBS & SEASONING, GRILLED TO PERFECTION & BASTED IN OUR SECRET BASTING SAUCE.