

RULES OF THE HOUSE

We guarantee the quality of our ingredients and our management.
Hours of trade : Monday to Sunday 12 noon -10.30 pm
We are licensed but do allow you to B.Y.O @ R35 per 750 ml
Gratuity of 10% will be charged for superb service of 6 or more pax.
We do not provide separate bills. Calculator services are available
We recommend our steaks to be served Rare to Medium
The responsibility of Medium to Well-done rests with the client
Alterations to our menu are at managements discretion, we do not share dishes.
Responsibility for changes to the menu lie with the client
Unattended children will be given a double espresso and a free rabbit

RULES OF FUNCTIONS VENUE

Allocation of 1 waitron per 20 guests and 1 Bartender per 50 guests
A 500 deposit secures your function date.
Payment for your function food in full by eff on the date of the function
Please select only one menu for your party
Set menus Available for parties 10 or more and Buffets for 40 or more
Menus and Prices are subject to changes based on ingredients availability.
Background music until 10 pm
Dancing is permitted and encouraged until 1am
Cash Bar facilities are available until 1am , Closing time is 2am
Exclusive use for your group is possible
There is a venue hire for certain of our facilities of R1000.
But we expect you to buy all your food and beverage from us, excluding cakes.
A no show charge of R75 will be charged,
on confirmed bookings to cover the cost of overheads.
There are no separate bills.
However, calculator services are available for your use.

Visa, Master Card, Diners and American Express are accepted.

STARTERS

PRINCE OF PRAWNS	65
Six shelled prawns in our creamy garlic sauce	
DALE'S SNAILS	60
Six giant snails simmered in our awesome garlic sauce	
STUFFED CRUMBED MUSHROOMS	60
Button mushrooms filled with bacon, cream cheese and dill, with sweet chilli mayo	
TEMPURA PRAWNS	70
Batter dipped prawns served on a bed of salsa and aoli	
FILLET CARPACCIO	80
Homemade carpaccio with,crème fraiche and rocket	
MUSSELS SOUP	50
Shelled mussels in white wine ,cream and garlic	
ALMOND CRUSTED CAMEMBERT	65
Baked until creamy and served with green figs, honey roasted nuts and melba	
ROASTED TOMATO SOUP	45
Served with fresh cream and croutons	
CALAMARI GOUJONS	50
Calamari steak fingers dusted in seasoned flour, deep fried with tartar sauce	
BLOOMIN' ONION	35
Our protea shaped onion crisply fried with, tomato concasse and sour cream	
CRISPY GARLIC ROLL	20
Double buttered in a crispy Portuguese roll	
TRINCHADO	70
Beef cubes poached in a spicy tomato Prego sauce	
GARLIC AND HERB FOCCACIA	40
Lightly painted with olive oil, herbs and garlic	
AVOCADO RITZ	70
Plump shelled prawns in a thousand island sauce with, an avocado fan	

SALADS

	side	main
HOUSE SALAD		
Tossed greens and herbs ,egg,cROUTONS and radish slices	30	45
GREEK VILLAGE SALAD	32	55
Butter and iceberg lettuce, salad greens, feta and calamata olives		
SALAD SUPREME		75
A quartet of chicken,avocado,feta and bacon in a crisp tortilla		
FRUIT FANTASY		75
Fresh fruit and berries on rocket, with nuts and raspberry coulis		
WARM CHICKEN SALAD		65
A grilled chicken breast fillet on rice noodles and crisp veg		

HOOKED ON FISH

FRESH LINEFISH 150
Today's fresh catch with lemon, garlic or tartar sauce

CALAMARI MAIN COURSE 140
A full portion of crusted calamari fingers with tartar sauce

SEAFOOD ON NOODLES 120
Mussels , linefish and calamari in wine cream and garlic

WHOLE BABY KINGKLIP ON THE BONE 175
Absolutely fabulous , needs no explanation

FEELIN' PECKISH

TRADITIONAL BLACK ANGUS BURGER 80
200g of prime angus beef ,
grilled to your liking and basted with our special sauce

CHEESE MELT a slab of melted cheese 85

SAUCE BURGER mushroom, pepper, cheese, garlic 85

FORRESTIERE mushroom, bacon, garlic and cream 90

BACON ,GORGONZOLA AND FIG 100

BACON, AND AVOCADO 90

FILLET STRIPS 120
Sliced fillet strips sauteed with wine cream and mushrooms

PREGO FILLET STEAK ROLL 120
Topped with spicy tomato sauce and a fried egg

CHICKEN BREAST BURGER 100
Crumbed in parmesan cheese

CHICKEN SCHNITZEL 110
Crumbed chicken breast with a double cheese sauce and veg

FILLET SCHNITZEL 120
Crumbed fillet with a forrestiere sauce and veg

OODLES OF NOODLES 110
Chicken, julienne veg and soy sauce with rice noodles

PIZZA
Hip to be square

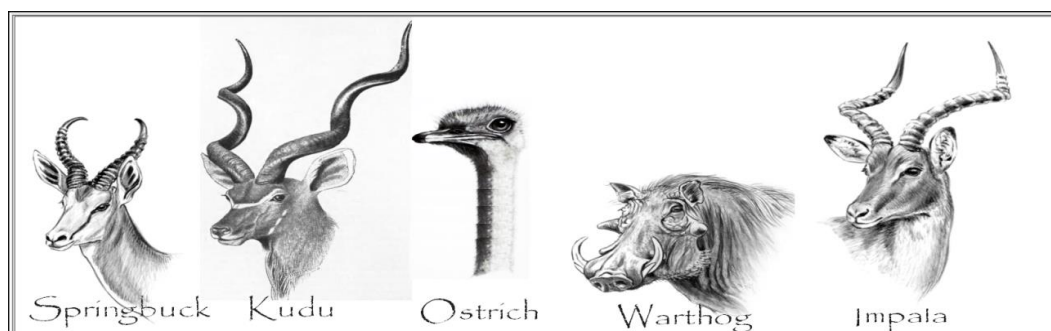
GARLIC AND HERB FOCCACIA	40
Painted with olive oil and garlic and topped with rocket	
MARGARITA	60
Tomato concasse and mozzarella and oregano	
HAWAIIAN	90
Chicken ,bacon,pineapple,basil and secret sauce	
MEXICAN	90
Cumin flavoured mince, salsa, tomato, lettuce and double cheese	
EVE	90
Ribs, pineapple ,peppadews and feta	
FARMSTYLE	90
Chicken,feta,avo,sweet chilli	
PERFECT	95
Salami, ham, mushroom, peppers, onion and garlic	
DAREDEVIL	90
Bacon, feta, Jalapeno and peppadew	
TWISTER	90
Bacon, avo, feta and banana	
INDIAN	90
Chicken, onion, chilli,cumin,lime,tsatziki, cilantro	
ITALIAN	110
Olives,feta,blackforest ham, salami and double cheese	
CAPRI	85
Pineapple and mushroom	
MEATY	90
Ham, salami,mince and chilli	

DALE'S BLACK ANGUS HIGHLIGHTS

A cut above the rest . Black Angus triple a grade beef	200g	300g	400g	1kg
FILLET TENDERLOIN The best angus can offer	150	200	250	600
SPECIAL RESERVE 21 " the best steak you'll ever eat" Our signature dish since 1984. Our herb butter crust on a tender fillet	165	210	265	
CLUB RUMP The tastiest cut of beef	140	170	200	
SUPER SIRLOIN Knighted by King Henry 8th for its excellence	140	170	200	
SUPERCUT BEURRE DU CAP Our select cut of beef with melted marrow bones and horseradish	165	210	265	
MAD FILLET Madagascar green peppercorns, sautéed onions and fresh cream		210	265	
CHATEAUBRIAND A side seared fillet with béarnaise sauce flambéed with brandy		210	265	
600 G T BONE OF BABY BEEF The best of both worlds , sirloin and fillet cooked on the bone			200	
BBQ PORK LOIN SPARE RIBS The legend keeps growing. Tons of love from us to you			400g 700g	150 200
ROAST PORK BELLY Apple-Cider Braised Pork Belly, served with Mustard Cabbage, Mash & Apple Sauce				180
BLUE MOUNTAIN STEAK Fillet stuffed with blue cheese and crowned with demi glace		210		
EISBEIN Crisp pickled hock, sauerkraut, mustard and brandy sauce				140
GAMMON STEAK DELUXE 180g Gammon steak lightly grilled and topped with, bacon, camembert and avocado				150
THE BLACK ANGUS CHALLENGE Eat this sirloin to be put on our wall of fame. No sharing		1KG		350

TASTES OF SOUTH AFRICA

POTJIE OF THE DAY	150
What is in today's pot	
OSTRICH FILLET	180
A trio of fan fillet medallions draped in a local brandy and pepper sauce	
THREE MUSKETEERS	195
Ostrich, Kudu and Springbok medallions each with it's own sauce	
THE BIG FIVE	210
Add Warthog and Impala to the above trio for a feast of plains game	



SAUCES AND SIDES

SPECIAL RESERVE "21"	Our famous delicious herb butter	30					
FORRESTIERE	Bacon, mushroom, garlic and cream	30					
MAD SAUCE	Green peppercorn, brandy and cream	30					
BEARNAISE	Warm, buttery tarragon sauce	30					
TOURNEDO	Baby mushrooms and double cheese sauce	40					
BEURRE DU CAP	Whipped butter with marrow and horseradish	30					
HOUSE SAUCES	Mushroom, pepper, garlic, cheese	25					
Frites SAUCE	Our tasty Roquefort butter adorning your steak	35					
HERBED NOODLES		30					
STIR FRIED VEG		25					
ONION RINGS		25					
THE BLOOMIN' ONION		35					
ZUCCHINI SPAGHETTI		30					
PLATE OF CHIPS	<table border="0" style="display: inline-table;"> <tr> <td>100g</td> <td>200g</td> <td>300g</td> </tr> <tr> <td>15</td> <td>20</td> <td>30</td> </tr> </table>	100g	200g	300g	15	20	30
100g	200g	300g					
15	20	30					

**All our main meals are served with a choice of rustic chips , rice ,
baked potato, rosti with bacon and our daily fresh veg.**

THE SWEET TOUCH

IRIS' FAMOUS CHEESECAKE	55
Our family recipe, from generation to generation	
FRESH BERRY PAVLOVA	55
A meringue filled basket with fresh berries and ice cream	
TRADITIONAL MALVA PUDDING	55
With it's Cape Dutch heritage ,this hot, apricot flavoured pudding is a classic	
DOUBLE CHOCOLATE BROWNIES	50
Warm homemade brownies laced with nuts and, served with chocolate ice cream	
TRIO CHEESE BOARD	75
3 Local cheeses with pickles and preserves with melba toast	
VANILLA BRULE	55
Made with vanilla pods and topped with caramelised sugar	
DECONSTRUCTED KEY LIME PIE	55
Sweet and tart with creme chantilly	
LEMON SORBET , with a shot of Mandarin Absolut Vodka	55
VANILLA ICE CREAM	50
Served with a coupe of creamy chocolate sauce	
RIEBEEK CAPE RUBY PORT-DESSERT WINE	double 25
IRISH COFFEE OR DON PEDRO	single 40
	double 52
DON DALE'S	52
A chocolate don pedro with a double shot of frangelico,chantilly cream	
Milkshakes: Chocolate, Strawberry, Lime, Coffee, Peanut butter	30
Cappuccino /Red cappuccino	25
Americano- have a second cup on us	22
Espresso - Single	20
Espresso - Double	22
Latté	26
Teas: Five Roses, Rooibos, Earl Grey, Green	19
Hot chocolate, Milo	28

Mineral Water: Still or Sparkling	500ml	16
	liter	26
Fresh Seasonal Fruit Juice: Mango, Orange, Fruit Cocktail, Cranberry		28
Ice Tea Lemon or Peach		26
Appetizer or Red Grapetizer		26
Tomato Cocktail		25
Energy drink		26
Can 200ml: Coke, Tab, Bitter Lemon, Ginger Ale, Tonic, Soda water		19
Can 330ml: Coke, Coke Zero, Tab, Coke Light, Fanta		21
Cordial and mix		25
Rock Shandy 500 ml		33
Cordial shot		5
Castle, Black Label, Hansa Pilsner,		24
Windhoek Lager, Windhoek Light, Castle Light,		26
Castle Light Lime, Millers, Amstel, Amstel Lite		28
Heineken, Peroni		29
Savanna, Savanna Dark, Savanna Light, Hunters Dry,		29
Hunters Gold, Spin, Storm		29
Hunters Extreme, Smirnoff Double Black		31
Castle Black Label	ladies	25
	gents	33
Amstel Windhoek Castle Lite	ladies	26
	gents	35
CBC Amber Weis CBC Lager	ladies	28
	gents	38
Jack Black Lager Draught	ladies	30
	gents	40
Red Rock Nine Inch Ale		36
Red Rock Rusty Trigger Lager		33
Klipdrift		20
Richelieu		20
KWV 3 Year		20
KWV 10 year		25
Bells		21
J&B		21
Jameson		27
Johnnie Walker Red		21
Johnnie Walker Black		33
Johnnie Walker Blue	Bottle R4500	190
Jack Daniels		25
Southern Comfort		21

Bacardi		20
Spiced Gold		20
Malibu		20
Captain Morgan		20
Stroh rum		30
Absolute		25
Smirnoff		20
La voka Carmel or Chocolate		22
Gordon's		20
Tanqueray		27
Mainstay		20
Cachaca		25
Glen Fiddich 12year old		45
Glen Morangie 18year old		100
Hennessey VSOP	Bottle R 1300	60
Remy Martin		60
Allesverloren Port		25
Monis Sherry's		25
Frangelico		26
Kahlua		26
Amaretto		27
Drambuie		32
Cointreau		32
Grappa		35
Amarula		21
Peppermint		20
Tang Apple Sours		20
Lupini+B57 Black		22
La vodka		27
Jägermeister		27
Jose Cuervo Gold		27
Don Julio Tequila		45