

All about the Mains

From the Sea

all our seafood is sea-harvested in South Africa by I&J, and imported by Alba Speciality Seafood

Kalky's Fish Parcel 16 50

Deep Fried I&J hake filet, calamari & slap chips served with salt & vinegar

Lorenzo Marques Prawns Peri-Peri 22

Pan fried Mozambique style prawns served with yellow rice and side greens

Linefish 29

Ask your server for details, prepared to our Chef's liking

From the Backyard Braai

Braai: barbecue in the US, an extremely popular South African social pastime

Bushman's Vegetable Platter 12

Traditional and seasonal tastings. Ask your server for details

Yebo Burgers & Chips

Veg 10 Salmon 12 Beef 14

Pap & Boerewors 17

Traditional SA beef tenderloin sausage served with pap and a tomato and onion gravy

Confit of Corn-Fed Cornish Hen Peri-Peri 18

Served on truffle-smashed potato and bisto-mushroom gravy

Pap & Vleis 20

Succulent rack of lamb chops served with pap (white cornmeal) and chakalaka

Baby Back Ribs 20

Char-grilled basted with monkey gland sauce, served with your choice of side

Oxtail Potjiekos Bredie 20

Slow-cooked rich stew cooked in a traditional South African three-legged cast iron pot, served with your choice of side

Char-Grilled Steak 24

Char-grilled rib-eye select with a mushroom, monkey gland, or garlic butter sauce and your choice of side

Monkey Gland Sauce

the traditional South African BBQ sauce made from red wine, apricots, tomato, onion and chutney