

MEAT DISHES

"Straight from the Butchers Block to the Open Flame Grill we offer you a selection of Prime Cuts simply basted with Olive Oil & sprinkled with Sea Salt for you to enjoy the full flavour of the meat."

How to order your meat:

Rare - Horns and Hair off - the simpler the better. Succulent and filled with flavour.

Medium Rare - Settling Down. Gently cooked on the outside, with the flavours intact.

Medium - Still delicately pink in the centre, with some of the original flavour.

Medium Well - Cooked to perfection - but drying out and the flavour diminishing.

Well Done - Finish en klaar! (Not recommended by our chefs)

300G BEEF FILLET	N\$ 157.00
450G BEEF RUMP	N\$ 157.00
250G BEEF RUMP	N\$ 97.00
300G GAME SIRLOIN	N\$ 107.00

For extra Sauces & Toppings please see previous page.

ROYAL CHICKEN A LA RAFT **N\$ 117.00**

Crumbed Breast of Chicken, topped with chopped Ham and melted Cheddar & Mozzarella Cheeses.

VIENNA SCHNITZEL **N\$ 79.00**

200g Crumbed Pork cutlet, topped with Mushroom Sauce.

'BIG DADDYS' **BBQ SPARE RIBS**

ONE WHOLE KILO (uncooked weight) **N\$ 197.00**

HALF A KILO (uncooked weight) **N\$ 117.00**

**ALL OF THE ABOVE SERVED WITH
ASIAN SPECIAL FRIED RICE OR
SHOESTRING FRENCH FRIES**

*For our full À La Carte Menu
and full waitron service, you are welcome
to book a table in our Main Restaurant*

December 2014