

Steak & Oyster

STARTERS

**GARLIC & HERB SKILLET
FLAT BREAD** • 45

CRUMBED MUSHROOMS • 65
served w our homemade
dipping sauce

OYSTER & BONE • 165
2 buttered baked oysters served
w a roasted marrow bone and
lightly toasted ciabatta

STICKY WINGS • 80
crispy chicken wings, basted in
our homemade signature S&O
marinade & topped w toasted
sesame seeds

CHICKEN LIVERS • 70
smothered in a homemade creamy
chilli sauce, served w fresh ciabatta

STICKY BEEF SHORT RIBS • 95
basted w our signature sweet
& salty S&O marinade

MARROW BONES • 75
oven roasted & served w lightly
toasted ciabatta

LEMON-CHILLI CALAMARI • 135
grilled in a fresh olive oil, lemon
& chilli dressing, served w
toasted ciabatta

**SWEET POTATO
& BUTTERNUT SOUP** • 70
served w homemade
bread & butter

DAYLIGHT DINING

**BREADED CHICKEN STRIPS
& STICKY WINGS** • 135
served w dipping sauce & fries

**FLAME GRILLED PORK LOIN RIBS
& STICKY WINGS** • 255
served w dipping sauce & fries

**FRIED CALAMARI
& STICKY WINGS** • 210
served w dipping sauce & fries

SAUCES

MUSHROOM • 40
cream, butter,
mushrooms & thyme

CREAMY PEPPER • 40
brandy, cream, butter
& black pepper

CHIMICHURRI • 40
uncooked Argentinian sauce
of olive oil, fresh parsley,
oregano, paprika & spices

CHEESE • 40
chedder, parmesan & cream

CAFÉ DE PARIS BUTTER • 35
garlic, parsley & parmesan
infused butter to melt over
your steak

Our beef is
grass-fed & 35
day dry-aged
for peak flavour
& tenderness.

OFF THE GRILL

*Served plain, peppered or S&O
signature style with starch of choice*

RIB-EYE
300g • 400

**RIB-EYE ON
THE BONE**
350g • 360
500g • 480

T-BONE
500g • 370

SIRLOIN
200g • 190
300g • 255

**SIRLOIN ON
THE BONE**
500g • 350

RUMP
300g • 255

LAMB CHOPS
420g • 390

TOMAHAWK
800g • 550

FLAME GRILLED RIBS
600g pork • 310
600g beef • 280
600g lamb • 365

FILLET
200g • 250
300g • 340

**SHISANYAMA
FOR TWO** • 750
200g sirloin, 350g rib eye
on-the-bone, 210g lamb
chops, served w two
starches of choice

SHISANYAMA • 1300
350g rib eye on the bone,
300g rump, 200g sirloin,
200g fillet, 420g lamb
chops & 200g wors, sliced
at the table for sharing w
two starches of choice

POTS

OX TAIL • 230
served in a rich gravy w
a crisp of pastry for dipping
& a starch of choice

LAMB LEG CURRY • 225
Durban style curry served w rice,
sambals, poppadom & chutney

BEEF SHORT RIB • 175
slow cooked in an onion, rosemary
& red wine gravy, served w
a starch of your choice

SEAFOOD

Served with a starch of choice

GRILLED SALMON • 270
served w lemon & dill cream

CRISPY BATTERED HAKE • 220
served w fresh green salad

8 GRILLED KING PRAWNS • 335
served w lemon & butter cream

CALAMARI • 245
grilled in a fresh olive oil, lemon
& chilli dressing, served w toasted
ciabatta

KINGKLIP SUPREME • 355
grilled in lemon-butter cream,
served w an oyster Rockefeller

DESSERT

SUNDAE • 90
vanilla ice-cream & thick chocolate
sauce served w pecan-cookie
crumble, toasted hazelnuts,
flakey & a wafer

CHEESE CAKE • 75
pecan & cookie crumb
served w strawberries

TIPSY BRANDY PUDDING • 75
served warm w whipped brandy
cream & hot brandy butter sauce

CHOCOLATE MOUSSE • 60
cookie crumb & caramel base
topped w whipped cream & cocoa

SIDES

GREEN HOUSE SALAD • 75
lettuce greens, cucumber,
spring onion, avocado &
parmesan cheese served
w Caesar dressing

ONION RINGS • 30

CREAMED SPINACH • 70

200G BEEF WORS • 90

VEGETABLES • 70
carrots, marrows, sugar snap
peas & broccoli

MAC & CHEESE • 40
parmesan & cheddar
macaroni bake

SAVOURY RICE • 30
w onions, green peppers
& carrots

PAP • 35
served w traditional tomato
& onion gravy

DOMBOLO • 20
steamed dumplings

ROAST BUTTERNUT • 40
w honey & brown butter

MAINS

Served with a starch of choice

**½ FLAME GRILLED
CHICKEN** • 230
basted in lemon & herb
or peri-peri

**CHICKEN
SCHNITZEL** • 175
served w a sauce
of your choice

**OPEN BEEF
WELLINGTON** • 400
300g beef fillet, topped
w mushroom-thyme
duxelles & a puff-pastry
crisp, served w our
mushroom sauce

OYSTER FILLET • 315
200g beef fillet topped
w a baked garlic-butter
oyster in the half shell

BEEF & REEF • 430
350g rib-eye on the
bone, 2 grilled king
prawns, served w lemon
& butter cream

**BUTTERED
RIB EYE** • 420
300g rib eye, sliced on
the plate, topped w Café
de Paris Butter

POTATO MENU

PARMESAN FRIES • 45
skinny fries, parmesan
cheese, fresh parsley &
seasoning

FRIES • 35

**CLASSIC MASH
POTATO** • 35

**SWEET POTATO &
BUTTERNUT MASH** • 40

**BAKED POTATO
W SOUR CREAM** • 35

**CRISPY ROAST
POTATOES** • 30

SALADS

CAESAR • 85
crispy green, homemade Caesar dressing,
buttery croutons & parmesan cheese

GREEN HOUSE • 115
crispy greens, cucumber, spring onion,
avocado & parmesan cheese served w
Caesar dressing

GREEK • 100
crispy greens, feta, kalamata olives,
cucumber, tomatoes & parmesan cheese
served w balsamic vinegar & olive oil

BURGERS

S&O BEEF BURGER • 135
200g pure beef burger served w
our signature burger sauce, pickles
& signature parmesan fries
+ cheese slice • 30
+ mushroom sauce • 35
+ pepper sauce • 35

B.O.C BURGER • 180
crispy bacon, grilled onions, melted
cheddar slice & jalapeño jam, served
w our signature burger sauce, pickles
& signature parmesan fries

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OYSTER BAR

NATURAL • 135

served on ice w champaign
mignonette, tabasco sauce
& lemon wedges

PESTO • 130

served on ice w basil
& pine nut pesto

BUTTERED • 120

baked w garlic butter
& a parmesan crumb

AROUND THE WORLD • 3350

4 Natural, 4 Pesto, 4 Atlantic
& 4 Caviar oysters, served on
ice w a bottle of Verve Clicquot
Yellow Label Brut on ice

ROCKEFELLER • 145

baked w creamed spinach,
garlic-butter & parmesan
cheese in the half shell

ATLANTIC • 145

served on ice w fresh salmon,
sour cream & chives

CAVIAR • 160

served on ice w crab caviar
& sour cream

BAKED AFFAIR • 2800

4 Rockefeller & 4 buttered oysters
served w our signature parmesan
fries & a bottle of Verve Clicquot
Yellow Label Brut on ice

S&O OYSTER PLATTER • 3500

3 Natural, 3 Pesto, 3 Atlantic, 3 Caviar, 3 Rockefeller &
3 buttered oysters served w our signature parmesan fries
& a bottle of Verve Clicquot Yellow Label Brut on ice

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CLASSIC SUSHI

NIGIRI | 2 PC

Salmon • 65

Tuna • 65

Prawn • 55

Avo • 50

Salmon roses • 106

HAND ROLL | 1 PC

Salmon • 116

Spicy Tuna • 121

Prawn • 96

SASHIMI | 3 PC

Salmon • 131

Tuna • 146

MAKI ROLL | 6 PC

Salmon • 90

Tuna • 96

Prawn • 75

Avo • 60

CALIFORNIA ROLL | 8 PC

Salmon • 131

Tuna • 141

Prawn • 126

Cucumber • 75

FASHION SANDWICHES | 8 PC

Salmon • 131

Tuna • 141

Prawn • 121

Cucumber • 80

SIGNATURE SUSHI

CAJUN TUNA & SALMON URUMAKI

| 8 PC • 201

seared spicy cajun tuna & salmon roll
filled w crisp tempura prawn & avo

SALMON & PRAWN VOLCANO ROLL

| 8 PC • 151

salmon, avo & cucumber roll,
topped w prawns, siracha-mayo
& teriyaki drizzle

CHUMAKI NIGIRI | 2 PC • 95

rice ball topped w salmon, prawn,
Japanese-mayo & chillies

TUNA CRUNCH ROLL

| 8 PC • 191

crumbed tuna & avo roll, topped
w spicy-mayo, teriyaki drizzle,
caviar & spring onion

CHON & WU'S PLATTER

| 12 PC • 437

cajun tuna & salmon urumaki,
salmon & prawn volcano roll,
salmon roses & chumaki nigiri

CHEF S.S ROLL | 8PC • 251

panko crumbed California roll,
topped w tempura prawns,
teriyaki sauce & spicy mayo

SALMON GUNKAN | 3PC • 106

sushi rice, pickled baby marrow
& fresh salmon, topped w sriracha
mayo & teriyaki sauce