

LIGHT MEALS

Jalapeño poppers filled with cream cheese and Peppadews®, served with sweet chilli dipping sauce	80
Wingerd salad mixed lettuce, cherry tomatoes, onion, cucumber, Peppadews® and feta, topped with Greek dressing	80
Chicken livers rustic dish of chicken livers sautéed in garlic, peri-peri and creamy sherry sauce, served with crusty bread	100
Fried calamari with tangy tartar sauce and rustic cut fries	105
Pasta your choice of either spaghetti, penne or tagliatelle with cream, basil, pine nut pesto, grilled tomatoes and shaved parmesan	115
Fish and chips deep water hake fried in a crispy batter with French fries and tartar sauce	120
Chicken kebab chicken marinated and skewered, grilled with peppers, served on flat bread with Shirazi salad and zesty yoghurt dressing	135

MAIN COURSES

all our barrel combos are accompanied by your choice of
French fries, potato wedges, rice or a garden salad

Crumbed chicken schnitzel fried chicken breast served with cheese or mushroom sauce	135
Chicken and prawn curry served Cape Malay style with spiced basmati rice, roti and sambals	180
Pork spare ribs 400g tender pork ribs in our barbeque basting sauce with fries, potato wedges or salad	190
Chicken and wings barrel combo grilled chicken leg quarter with basted chicken wings and barbeque relish	190
Ribs and wings barrel combo 300g pork spare ribs and grilled chicken wings basted with barbeque relish	195

Pork rib and calamari barrel combo 300g pork spare ribs and deep fried calamari	195
Fish and calamari barrel combo grilled fillet of fish and fried calamari	200
Ribs and chicken barrel combo 300g pork spare ribs and grilled chicken quarter, basted with lemon and herb marinade	200
Chicken and rump barrel combo crispy chicken strips and 200g grilled prime rump steak	205
Beef rump and chicken wings barrel combo 200g prime beef rump and grilled chicken wings	205
Beef rump and calamari barrel combo 200g beef rump and deep fried calamari	205
Fillet prime beef fillet with deep fried potato batons and oven roasted vegetables	220

BURGERS

your choice of 2 x 100 gram prime beef patty or flame grilled chicken breast, served on a toasted bun with rustic cut fries or a seasonal salad

Simple and Saucy your choice of mushroom, pepper or cheese sauce	120
Double Trouble double bacon and double cheese	135
Fast and Loud sautéed mushroom, avocado (seasonal) and cheddar	135
The Mexican sliced jalapeño, caramelised onion and melted cheddar	135
Wingerd Delight Camembert, avocado (seasonal) and red onion marmalade	135
Caribbean style bacon, grilled pineapple and mozzarella	135
Head over heels Cajun spiced mushroom, battered onion rings and avocado (seasonal)	135

SAUCES

choose from the following sauces to accompany your dish

Creamy brandy and green peppercorn	35
Blue cheese sauce	35
Chunky tomato, roasted capsicum and jalapeño relish	35

PIZZAS

all pizzas are prepared on a thin dough base and cooked in our wood-fired oven

Focaccia Rosemary, olive oil and garlic	65
Margherita tomato and mozzarella	105
Hawaiian ham and pineapple	115
Butternut caramelised butternut, red onion marmalade and goat's cheese	120
Oven roasted vegetable oven roasted vegetable tossed in basil pesto	120
Funky vegetable chargrilled baby marrow, aubergine, spinach, baby tomato and feta	125
Barbeque chicken chicken, onion, mushrooms and barbeque sauce	130
Brie mozzarella, streaky bacon, and brie topped with onion marmalade	130
Mexican ground beef, chilli, peppers and mozzarella	135
Wingerd bacon, feta and salami	140
Pulled pork deboned pulled pork, mushrooms, red onion and cream cheese	140
Californian chicken or bacon, feta and avocado (seasonal)	145
Carnivore chicken, salami, bacon and mushrooms	145

MILKSHAKE JARS

Chocolate mudslide Bar One	75
Cookies and cream Oreo cookies	75
Silky and smooth Nutella	75

SWEETS

Belgian style waffle topped with ice cream and toffee fudge sauce	65
Chocolate brownies with vanilla ice cream	75
Malva pudding with vanilla ice cream	75
Crème brûlée with berry and mint jam, shortbread	75

IMPORTANT NOTICE: Please note that while every effort is made to use fresh ingredients in the preparation of the food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen desserts, proprietary sauces, juices, preserves, jams and preserved meats served, may contain permitted artificial colourants, flavourants and preservatives. In addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and non-Kosher foods are also prepared and served on the premises.

PROKARD EXPLORER

If you have a Prokard Explorer with dining benefits, you can claim a discount of up to 50% on the food portion of your bill, right here, right now. If you are not a Prokard member and would like to join, please enquire at reception or visit prokardexplorer.com. Prokard dining discounts only apply when dining in the restaurant. Terms and conditions apply.

Prices are inclusive of 15% VAT. All orders are charged in South African Rands.