



Cooking great meals since 1982



**KARIBU, WELCOME, SAWU BONA, WELKOM,**

**PLEASE ENJOY OUR SUPERBLY PREPARED MEALS INSPIRED BY OUR MANY YEARS OF INTERNATIONAL EXPERIENCE IN THE HOSPITALITY INDUSTRY. AS WE VALUE YOUR PATRONAGE WE WILL WALK AN EXTRA MILE TO SATISFY YOU**

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**A**ndrew began in 1982 with Diggers Grill Steakhouse in Brakpan before opening various other concepts including Pattersons Sportsbar, Pumphouse Pub Music Bar, Verdicchio Italian Dining in Monte Casino and the popular Zebras Steakhouse on the island of Cyprus.

Meatmonger is an exciting new concept where you can choose your prime cut of matured beef, lamb, spare ribs and chicken from our butcher shop. We also sell fresh meat for you to prepare and enjoy at home.

Sit back and enjoy our dishes that satisfy all tastes. We mature all our beef for a minimum of 21 days in hygienic and temperature controlled conditions to ensure tenderness and enhancement of flavour. Our spare ribs with Andrew's traditional recipe since 1980 is highly recommended - for those who enjoy exploring the wild side, try our wild game recommended by our friendly waiter.

We cater for families, business lunches - simply ask our friendly staff for menus that cater for special occasions. Don't forget to take home some of our homemade biltong, boerewors, or our famous marinated ribs.

**PS. My motto has always been that "it's not how many customers come in, but how many customers come back" so if you like us tell your friends and don't forget, we always welcome feedback!**

# MEATMONGER



## S O U P S

Served with Herb Butter Bruschetta

WE MAKE FRESH SOUPS DAILY PLEASE ASK YOUR WAITRON

49

WHAT'S COOKING IN THE POT TODAY.

## S T A R T E R S

& Sociable Platters

### GARLIC BREAD 🍷

30

With our famous garlic butter with 7 herbs and spices.

- Add Cheese

15

- Add Biltong Fuzz

15

### MOUNTAIN OF THE MOON MUSHROOMS 🍷 🍷

65

Pan-fried in garlic butter stuffed with spinach, feta, Mozzarella and Mature Cheddar.

### BILTONG CROQUETTES

49

Mature Cheddar, stuffed smashed spuds rolled in Biltong Fuzz on a bed of Napoli sauce.

### MINI KEBAB SLIDERS

65

A trio of lamb, beef and chicken kebabs served with the 3 Sisters Sauces - Tzatziki, Chimichurri, BBQ.

### BILTONG

65

### BILTONG FRIED

75

SERVED WITH A BBQ DIP.

### JAMAICAN CURRIED CHICKEN LIVERS

58

Pan fried in a medium to hot peri-peri curry sauce.

SERVED WITH A BRIOCHE BUN.

### CALAMARI (GRILLED OR FRIED)

58

### SNAILS (FAMOUS CLASSIC)

69

Smothered in a creamy garlic, cognac sauce and Parmesan.

**HALLOUMI** 🍷 **49**

Grilled Cypriot style Halloumi served with Tzatziki.

**SALMON MILLE FEUILLE** 🍷 **79**

Meatmonger's own freshly Smoked Salmon Baklava accompanied with creme fraiche & Chives.

- Add Avo **15**

**OSTRICH CARPACCIO** 🍷 **85**

Topped with rocket, Smoked Buffalo tomato, Parmesan shavings drizzled with Basil Pesto Oil and Balsamic reduction.

**DIP BOARD** **95**

Harissa Paste, Hummus, Olive Tapenade, Tzatziki, Taramosalata, Fig infused Balsamic Vinegar and Olive oil.

**SERVED WITH MINI BRIOCHE BUNS.**

**MEZE PLATTER (GREAT FOR 4)** **180**

Mottoocan Chicken strips, baby back ribs, boerewors, fried falklands calamari and grilled halloumi.

**SERVED WITH HERB BUTTER BRUSCHETTA.**

**SMOKEHOUSE PLATTER** **218**

Moroccan Chicken Strips, baby back ribs, boerewors, Smoked Brisket & Pork Strip. Fried potato wedges.

**SERVED WITH FRIED POTATO WEDGES.**

**S A L A D S**

**JUNGLE SALAD** 🍷 **OUR VERSION OF A GREEK SALAD** **75**

Fresh garden greens, rocket, capsicums, red onion, cucumber, tomato, olives and feta tossed in our creamy salad dressing.

- Add Avo **15**

- Add Chicken **18**

**GORGONZOLA SALAD** 🍷 **95**

Fuzzy Lettuce, Rocket, baby spinach, spring onion, smoked bacon, red cabbage, gorgonzola, cranberries and croutons laced with a citrus vinaigrette.

<b>MOROCCAN CHICKEN</b> 🌱	<b>85</b>
Mixed greens and herbs, Mint, red onion, capsicums, tomato and cucumber topped with Moroccan chicken strips, smoked oven dried tomato, roasted smoked red peppers olives, Parmesan, toasted sesame seeds with our own Minty Moroccan Dressing.	
- Add Avo	<b>15</b>
- Add Feta	<b>12</b>

<b>TABBOULEH</b> 🌱 <b>AN ARABIC FAVOURITE DONE OUR WAY</b>	<b>69</b>
Pearl barley, Couscous, Italian parsley, cilantro, mint, beef tomato, cucumber, red onion, roasted smoked bell peppers tossed in our lemon olive oil dressing.	

<b>MEATMONGER SALAD</b> 🌱 🍖	<b>78</b>
Quinoa tossed with rocket, baby spinach, roasted smoked butternut, Broccoli, Peppadews pickled red onions, daikon, smoked beetroot and carrots topped with feta, roasted pumpkin and Sunflower seeds drizzled with our Masala honey mustard dressing.	
- Add Chicken	<b>18</b>
- Add Avo	<b>15</b>
- Add Pulled Pork	<b>30</b>

<b>MOON PUMPKIN AND POACHED PEAR SALAD</b> 🌱 🍷	<b>85</b>
Honey Glazed Roasted Pumpkin nestled with Rocket, Baby Spinach Poached Pears, Feta, caramelized seeds, Cranberry and avo with a Yoghurt and coriander dressing.	
- Add Strawberries	<b>8</b>

## VEGETARIAN DISHES

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<b>VEGETARIAN HOT MEZZA</b> (ASK YOUR WAITRON WHAT THE CHEF'S COOKING TODAY)	<b>125</b>
<b>PEARL BARLEY MUSHROOM AND LEEK RISSOTO</b>	<b>98</b>
Pearl barley laced with mushrooms, leeks and roasted garlic with cream and Parmesan.	
<b>MELANZANI &amp; ZUCCHINI PARMIGIANA</b>	<b>98</b>
Mama Melini gave me her recipe on my escapade to Lambrario. Layers of Zucchini and Brinjal in a Creamy Napoli sauce topped with Parmesan and Mozzarella.	

**SERVED WITH A MICRO SALAD.**

WE PERSONALLY SELECT ALL OF OUR MEAT  
AND AGE IT FROM FRESH WITH OUR UNIQUE  
MATURATION PROCESS FOR SUPERB TENDERNESS.  
TASTE IT BASTED, OR SALT & PEPPER.



ACCOMPANIED WITH A CHOICE OF ONE OF OUR SIDE DISHES.

Fried Potato Wedges, Baked Potato, Rice, Sweet Potato Fries, Namibian Mash,  
Pap and Sheba, Chef's veggies, side salad.

## S U P E R   A G E D   B E E F

<b>FILLET 250G</b>		<b>155</b>
<b>SIRLOIN 280G</b>		<b>125</b>
<b>T BONE 600G</b>		<b>195</b>
<b>RUMP STEAK 300G</b>		<b>115</b>
<b>PICANHA 300G</b>		<b>130</b>
<b>ROADKILL 800G</b>	<b>FOR THE TOUGH &amp; HUNGRY</b>	<b>225</b>
<b>RIBEYE 280G</b>		<b>145</b>
<b>LADIES STEAK 200G</b>	<b>CUT OF THE DAY</b>	<b>95</b>
<b>BEEF SUYA ESPETADA 280G</b>		<b>115</b>

Prime beef cubed with onion and peppers on an assegai, dusted with our own Nigerian Suya Spice and basted served with Upelepele sauce.

### SAUCES

Smokey Joe (Bourbon BBQ)	<b>32</b>	Upelepele (Creamy Pepper)	<b>29</b>
Monkey Gland	<b>29</b>	Knoffel (Creamy Garlic)	<b>29</b>
Chimmichurri	<b>29</b>	Cheese Sauce	<b>30</b>
Funghi (Creamy Mushroom)	<b>29</b>	Peri Peri (Chilli)	<b>29</b>
Moshi (Creamy Thermidor)	<b>29</b>	Harissa (Creamy)	<b>29</b>

### ACCOMPANIMENTS & SIDES

French Fried Onions	<b>25</b>	Creamed Spinach	<b>30</b>
Sweet Potato Fries	<b>25</b>	Roast Veg Balsamico	<b>30</b>
Fried Potato Wedges	<b>20</b>	Nambian Mash	<b>20</b>
Baked Potato	<b>25</b>	Sauteed Mushrooms	<b>32</b>
Fried Basmati Rice	<b>25</b>	Beans in Napoli	<b>30</b>
Chefs Veg	<b>30</b>	Steamed Broccoli	<b>30</b>
Side Salad	<b>35</b>	Boerewors	<b>35</b>

## R I B S

WE MADE THEM FAMOUS BACK IN 82'

<b>PORK</b>	<b>TOPPED WITH OUR FAMOUS COMEBACK BBQ SAUCE WITH A SIDE OF YOUR CHOICE</b>	
- 250G		120
- 500G		165
<b>BEEF</b>	<b>TOPPED WITH OUR SMOKEY JOE BBQ WITH A SIDE OF YOUR CHOICE</b>	
- 1KG		195

## S I G N A T U R E   D I S H E S

<b>CHOCCHILLI SIRLOIN</b>		180
Sirloin grilled and topped with a creamy Lindt and chilli sauce.		
SERVED WITH SWEET POTATO FRIES AND NAPOLI GREEN BEANS.		
<b>SMOKEHOUSE BEEF SHORT RIB</b>		140
Smoked and slow roasted for over 8 hours in our American style rub.		
SERVED WITH BAKED SWEET POTATO, SLAW AND CHEF'S VEGETABLES.		
<b>OSTRICH STEAK 250g</b>		165
Grilled topped with a red wine and mushroom sauce.		
SERVED WITH BAKED SWEET POTATO AND CHEF'S VEGETABLES.		
<b>MOROCCAN HARISSA LAMB SHANK</b>		225
Slow roasted in Harissa paste towered on Cous Cous with a Harissa sauce and Napoli green beans.		
<b>MOSHI MOSHI</b>	<b>SINCE OUR DIGGERS DAYS</b>	125
Crumbed pork stuffed with shrimp, mushrooms and cheddar cheese. Fried, topped with a creamy moshi sauce and accompanied with fried rice and Chef's Veggies.		
<b>MANYANI BANANA</b>		125
Crumbed pork wrapped around a Banana, fried topped with a curried chutney and brandy sauce. Accompanied with fried Rice and Chef's veggies.		
<b>BALSAMIC STEAK PIQUANTE</b>		175
Grilled Entrecote, sliced topped with Balsamic Glace and peppadews, steamed broccolli, smoked Beetroot and rocket.		

**SPRING CHICKEN** 110

Spring chicken flat-grilled with your choice of sauce served with potato wedges.  
(Peri peri, lemon & Herb or Chimichurri)

**KARAMBA** 105

Japanese crumbed Chicken Breast topped with Napoli sauce  
smelted cheddar & Mozzarella.

SERVED ON COUS COUS.

**CARPETBAGGER** 250

Grilled Chateaubriand stuffed with smoked oysters topped  
with caramelized onions and mushrooms.

SERVED WITH A CHOICE OF ONE SIDE.

**BOEREWORS PLATTER** 68

Grilled Boerewors Pap and Sheba.

**LAMB CHOPS 400G** 165

SERVED WITH COUS COUS AND HOMEMADE MINT JELLY.

**P O T J I E S**

**KASHMIRI LAMB ROGAN JOSH CURRY** 180

Bone in slow-cooked lamb in a yogurt curry sauce.

SERVED WITH BASMATI RICE, SAMBALS, MANGO ATCHAR AND BANANAS.

**OXTAIL** 195

Baked in the oven for over 6 hours.

SERVED WITH RICE OR NAMIBIAN MASH.

**BEEF TAGIN** 125

A Moroccan favourite, prime beef,  
braised with tomato, baby onions and chick peas.

SERVED WITH COUS COUS.

**VEGETABLE CURRY** 105

Vegetables in Season Braised in our vegetable curry sauce.

SERVED WITH BASMATI RICE, SAMBALS, MANGO ATCHAR AND BANANA.

**BEEF GOULASH** 125

Prime beef braised with tomato, baby onions and capsicums.

SERVED WITH HERBED BRUSCHETTA.



## SEAFOOD

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**THAI STYLE SESAME SALMON** 188  
Sesame coated seared salmon served with blanched broccoli, rossini pickled red onion and tomato salsa on a bed of smoked beetroot Cous Cous and topped with Chef's Hoisin style sauce.

**GRILLED SALMON GUACOMOLE** 188  
Grilled Salmon topped with Guacomole and served on smoked butternut & Mint Cous Cous.  
**SERVED WITH BAKED SWEET POTATO.**

**HOUT BAY CALAMARI (GRILLED OR FRIED)** 115  
**SERVED WITH FRIED RICE AND CHEF'S VEGGIES.**

**KINGKLIP** 175  
Grilled with zesty lemon butter topped with herbed chilli butter towered with sweet potato fries, micro salad greens.

**MOZAMBIQUE PRAWNS** (PLEASE ASK YOUR WAITRON OF AVAILABLE SIZES AND PRICES) 50  
Served with fried rice and a choice of peri-peri, lemon butter or chilli garlic.


**FISH & CHIPS** 89  
Fried Dorado the traditional way, served with wedges.

## SMASHED BURGERS (200g)

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**SERVED WITH OUR TRADITIONAL TRIMMINGS - LETTUCE, TOMATO, PICKLED RED ONION, PICKLED CUCUMBER, FRIED WEDGES AND SLAW.**

**TRADITIONAL** 80  
BBQ Mayo.

**MEATMONGER**  98  
The BLT smashed burger with thick smoked bacon, smoked tomato sriracha mayo and Guacamole.

**BUFFALO BLUE GORGONZOLA** 98  
Gorgonzola Mayo and Crispy onion.

**DUO FROMAGE** 95  
Mozarella filled patty topped with mature cheddar and Chef's smoked jalapeño mayo.

<b>SMOKE EM JOE</b>	<b>90</b>
Smokey Joe Mayo.	
<b>KAROO LAMB</b>	<b>90</b>
150g of ground lamb grilled Halloumi, tzatziki.	
<b>SWISS MUSHROOM</b>	<b>98</b>
Mozzarella, Saute Mushrooms and crispy onion.	
<b>PULLED PORK</b>	<b>90</b>
The Texan Favourite, pickled red onion, carrots, Radish and smokey joe sauce.	
<b>SLIDER TRIO</b>	<b>100</b>
A trio of ground lamb, ground beef and pulled pork on slider brioche.	
<b>AMA KUKU</b>	<b>88</b>
Japanese crumbed Chic Breast with a pineapple Mayo.	

## D E S S E R T S

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<b>HOME MADE ICE CREAM</b>	<b>38</b>
- Add Choc Sauce	<b>10</b>
- Add Fresh Strawberries	<b>10</b>
- Add Hazelnut Choc	<b>12</b>
<b>BRIOCHE BREAD &amp; BUTTER PUDDING</b>	<b>48</b>
Done our way with crème Anglaise.	
<b>BAKLAVA</b> 🍷	<b>55</b>
Sweet layered nutty dessert served with our homemade baklava ice cream.	
<b>MALVA PUDDING</b> 🍷	<b>49</b>
Amarula and pecan Nut infused malva served with our crème anglaise.	
<b>NAUGHTY DEATH BY CHOCOLATE FONDANT</b>	<b>68</b>
Ours is best! Using only Lindt chocolate served with ice cream.	

**CITRUS CRÈME BRULEE** **55**

Orange and thyme infused.

**FRUIT MERINGUE CRÈME** **55**

Crunchy meringue turned with fresh fruit, frozen Berries crèam and blueberry coullis.

**BLUEBERRY HOLY CANNOLI**  **58**

Blueberry and hazelnut chocolate spring roll served with ice cream.

**BROWNIE** **58**

A twist on an American classic, served with our house ice cream.

**TIPSY TART**  **53**

A lovely hot nutty, brandy dessert served with ice cream.

**BELGIAN WAFFLE** **45**

Served with maple or Golden syrup or honey with Cream or ice cream.

**ADD**



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Banana	<b>5</b>	Fresh Strawberries	<b>10</b>
Frozen Berries	<b>12</b>	Nuts	<b>6</b>
Oreo Biscuit	<b>8</b>	Seed Nut Brittle	<b>10</b>
Hazelnut Choc Spread	<b>10</b>	Peanut Butter	<b>6</b>
Chocolate Sauce	<b>8</b>	Ice-Cream Scoop	<b>15</b>

