



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

Andrew 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!

S T A R T E R S

GARLIC BREAD 🍷 35

With our famous garlic butter with 7 herbs and spices.

- Add cheese 15
- Add biltong fuzz 15

CRUMBED MUSHROOMS 🍷 🍷 55

Stuffed with spring onion and crème fraîche crumbed with japanese crumbs deepfried served with tartare sauce.

MOON MUSHROOMS 🍷 🍷 65

Black mushrooms pan fried in garlic butter stuffed with spinach and feta topped with smelted cheese.

SEAFOOD CRÉPE 🍷 65

Mixed seafood smothered in creamy garlic sauce, topped with smelted cheese.

SNAILS 🍷 75

Smothered in a creamy garlic and parmesan sauce.

CALAMARI 59

Grilled or fried.

BILTONG PLATE 60

BILTONG FRIED 75

Served with a BBQ Dip.

MINI KEBAB SLIDER 68

A trio of mini beef, chicken and lamb kebabs served with sweet potato crisps and BBQ Sauce.

CHICKEN LIVERS 🍷 58

Pan fried in a peri-peri curry sauce served with a brioche bun.

TRINCHADO 🍴	75
Fillet strips braised with a spicy onion sauce served with a brioche bun.	
HALLOUMI 🍴	50
Crumbed fried fingers served with a sweet chilli dip.	
SOUP	50
Ask your waitron what's stirring in the pot today.	
OSTRICH CARPACCIO 🍴	85
Topped with rocket, smoked buffalo tomato, parmesan shavings, citrus glaze and drizzled with balsamic glaze.	
MEZE PLATTER (GREAT FOR 4)	195
Butter chicken strips, pork riblets, fried calamari, halloumi fingers and boerewors - served with herbed bruschetta.	
SMOKEHOUSE PLATTER (GREAT FOR 4)	225
Boerewors, pulled pork, pork riblets, butter chicken strips and smoked brisket - served with wedges.	
MEATMONGER PLATTER (GREAT FOR 4)	225
Chicken popcorn in smokey Joe sauce, chicken livers, boerewors, lamb kebabs beef kebabs accompanied with brioche buns.	

S A L A D S

JUNGLE SALAD 🍴 🍴	78
Fresh garden greens, rocket, red & green peppers, red onion, tomato cucumber, olives, feta and our creamy salad dressing.	
- Add Chicken	18
- Add Biltong	20
- Add Avo	15
- Add Smoked Salmon	40
BUTTER CHICKEN SALAD	95
Butter chicken strips, smoked crispy bacon, avo, cucumber, fresh cherry tomato smoked buffalo tomato, fried halloumi, garden greens, rocket, red pickled onion, toasted sesame seeds and a minty sweet chilli dressing.	
POACHED PEAR AND APPLE SALAD 🍴 🍴	90
Rocket, baby spinach, glazed poached apples and pears, fresh strawberries topped with pomegranate and cranberries, sweet potato crisps with a citrus vinaigrette and caramelized seeds.	

CAPRESE SMOKED SALMON SALAD 🍷 **130**

Sliced mozzarella, tomato, fresh basil drizzled with basil pesto oil and balsamic glaze accompanied with smoked salmon and avocado.

THAI BEEF SALAD 🌶️ **95**

Beef strips tossed in our smokey joe sauce served on crisp greens fresh cherry tomato, peppadews, pickled red onion, avo cashew nuts and a balsamic wasabi glaze.

MEATMONGER SALAD 🌿 🍷 🌶️ **95**

Crispy salad greens, rocket roasted butternut & beetroot, avocado, smoked buffalo tomato, topped with emmental cheese, pomegranate and caramelized seeds laced with a minty sweet chilli dressing.

- Add Chicken **18**
- Add Biltong **20**
- Add Smoked Salmon **40**

P A S T A S

Choose Penne or Linguini or Spaghetti Gluten Free

NAPOLI 🌿 **75**

A classic napolitana sauce with a touch of cream.

BOLOGNAISE **105**

Traditional beef mince and tomato.

GAMBERI 🦐 🌶️ **130**

De shelled prawns and salmon with a touch of fire fresh cream napoli sauce.

SMOKEY JOE **118**

Smoked pork ragu. Pulled pork, smoked butternut, bacon and cherry tomatoes.

FUNGHI POLLO **95**

Creamy mushroom and butter chicken.

MEATMONGER LASAGNE **115**

Traditional bolognese, bechamel mozzarella and parmesan baked in our oven.

VEGETERIAN

MELINZANE & ZUCCHINI PARMAGIANA 98

Mama Melini gave me her recipe on my tour to lambriano layers of zucchini and brinjal in a creamy napoli sc topped with mozzarella and parmesan served with a micro salad.

PEARL BARLEY SPINACH AND MUSHROOM RISOTTO 98

Pearl barley, mushrooms, roasted smoked garlic, baby spinach, cream & parmesan.

VEGETERIAN PLATTER 115

Crumbed mushrooms, creamed spinach, chefs veggies, fried halloumi, baked potato grilled zucchini, smoked butternut.

FROM THE OCEAN

CALAMARI (GRILLED OR FRIED) 125

Calamari grilled or fried, served with fried rice and chefs veggies.

TRADITIONAL FISH & CHIPS 85

Served with hand cut chips and salad.

KINGKLIP 160

Grilled fillet with a zesty lemon herbed chilli butter served with a choice of two sides.

KINGKLIP THERMIDORE 195

Fried served on a bed of fried rice and topped with shrimps and a thermidor sauce with a choice of one side.

SESAME SALMON 180

Seared salmon brushed with our thai sauce and sprinkled with toasted sesame seeds served with a choice of two sides.

SEAFOOD PLATTER 285

6 med prawns, hake, calamari, salmon, seafood mix bechamel, fried rice.

HAKE AND CALAMARI COMBO 105

Served on fried rice with handcut chips.

THAI SWEET POTATO AND SALMON FISHCAKES 🍷 115

Served with a micro salad and hand cut chips.

P R A W N S

QUEEN PLATTER (6) 🌿 **SQ**

Butterflied and grilled with a choice of garlic, chili or lemon butter served on a bed of fried rice.

- Extra prawns each **SQ**

MED PRAWNS (12) 🌿 **SQ**

Butterflied and grilled with a choice of garlic, chilli or lemon butter served on a bed of fried rice.

- Extra prawns each **SQ**

P O T J I E S / C A S S E R O L E S

KASHMIRI LAMB ROGAN JOSH CURRY 🍛 180

Bone in slow cooked lamb in a yogurt curry sauce served with basmati rice, bananas, mango atchar and sambals.

OXTAIL **RECIPE SINCE 1982** 195

Baked in the oven for over 6 hours and served with namibian mash

BEEF TAGINE 🍛 125

A moroccan favourite, prime beef braised with tomato, baby onions and chic peas served with cous cous.

BEEF GOULASH 125

A fricassee of cubed beef, tomato, baby onions, capsicums and herbed dumplings.

IRISH STEW 140

Traditional lamb, potatoes, carrots, tomato and baby onions

POULTRY

- SPATCHCOCK CHICKEN** 118
Pre-marinated BBQ, lemon & herb or peri peri. Butterflied and flame grilled with a choice of one side.
- KARAMBA** 95
Japanese crumbed chicken breast topped with napoli sauce and smelted cheddar & mozzarella - served on napoli cous cous.
- CHICKEN CORDON BLEU** 125
Chicken breast stuffed with our in house bacon, mozzarella and mature cheddar fried - served on fried rice, topped with our creamy mushroom sauce.
- OSTRICH STEAK 250g**  165
Grilled and topped with a red wine and mushroom sauce accompanied with pumpkin puffs.

LIGHT DISHES

served with handcut chips or salad

- CHICKEN PESTO** 85
A nest of home baked ciabatta, spicy chicken breast, lettuce, tomato, pesto mayo topped with caramelized onions.
- MOO MOO SARMIE** 105
200g of prime beef strips served on home baked ciabatta, lettuce, tomato, rocket and caramelized onions drizzled with smokey Joe sauce.
- LAMB SARMIE** 120
Slow roasted lamb leg shredded served on ciabatta, tomato rocket tzatsiki and grilled halloumi.
- PULLED PORK BAQUETTE** 95
Served on home baked ciabatta topped with slaw and dill cucumber.

**WE PERSONALLY SELECT ALL OF OUR MEAT
AND WET AGE IT OR DRY AGED FROM FRESH.
BASTED WITH OUR BASTING SAUCE SINCE 1982
OR SALT & PEPPER.**



ACCOMPANIED WITH A CHOICE OF ONE OF OUR SIDE DISHES.

Handcut chips, baked potato, rice, sweet potato, Namibian mash,
pap n shéba, chefs vegetables, side salad.

S U P E R A G E D B E E F

We also cut to your size at our butcher ask your Waiter

FILLET 260G	165
FILLET 200G	115
SIRLOIN 280G	125
RUMP 300G	115
FOUNDERS RUMP 600G	205
RIBEYE 280G	150
LADIES STEAK 200G (RUMP or SIRLOIN)	98
T-BONE 600G	195
ROADKILL 800G (PRIME RIB)	225

FOR THE TOUGH & HUNGRY

SAUCES 25

Mushroom	Peri-Peri 🌶️🌶️
Jalapeno Cheese 🌶️	Pepper 🌶️
Moshi (cheese & Mushroom)	Monkey Gland
Garlic (creamy)	Smokey Joe Bourbon BBQ
Choc Chilli (Lindt)	Comeback (BBQ)
Bombay Sauce (Curry Chutney) 🌶️	Pick n Shovel

SIDES & ACCOMPANIMENTS

French Fried Onions	25	Creamed spinach	30
Sweet Potato Fries	25	Handcut Chips	25
Baked Potato	25	Namibian Mash	35
Fried Basmati Rice	25	Side Salad	30
Chefs Veggies	30	Roasted Veg	30
Pumpkin Puffs	35	Beans in Napoli	30
Steamed Broccoli	30	Ratatouille	35
Boerewors	35	Mac n Cheese	40
Hand Cut Chips & Cheese Mushroom Sauce			40

PRICES ARE INCLUSIVE OF TAXES

SIGNATURE DISHES

PORK BELLY	130
Oven roasted with sage and thyme served on sweet potato mash and pumpkin puffs topped with a apple and cider gravy.	
SIRLOIN TAGLIATA (300G)	150
Thyme and salted crusted sirloin pan-fried sliced topped with rocket cherry tomatoes and parmesan shavings sprinkled with balsamic glaze and served with smoked homemade beetroot and pumpkin puffs.	
MEDALLIONS AU CHOC CHILLI (280G)	245
Medallions of Fillet topped with a creamy lindt and chilli sc served with pumpkin puffs and smoked beetroot.	
CARPETBAGGER (300G)	250
Grilled chateaubriand stuffed with smoked oysters topped with caramelized onion and button mushrooms. <i>Served with a choice of one side.</i>	
SURF 'N' TURF	150
Grilled 200g sirloin and fried calamari. <i>Served with a choice of one side.</i>	
LAMB CHOPS (400G)	165
Basted with Smokey Joe BBQ sauce grilled and served with a choice of one side.	
LAMB SHANK HARISSA	225
Slow roasted in a harissa paste and towered on napoli cous cous served with chefs vegetables.	
SMOKEHOUSE SHORTRIB	140
Smoked and slow roasted for 8 hours in our american stye beef rub served with slaw and pumpkin puffs	
MOSHI MOSHI 🍄	130
Crumbed pork fillet stuffed with shrimp, cheddar cheese and mushrooms. Fried, served on fried rice, topped with a creamy moshi sc and served with chefs veggies.	
MANYANI BANANA	125
Crumbed pork fillet wrapped around a banana, fried served on fried rice and topped with a curried chutney sauce served with chefs veggies.	

R I B S

WE MADE THEM FAMOUS BACK IN 1982

Served with handcut chips and crispy french onions

PORK BABY BACK 600G	165
PORK BABY BACK 300G	135
PORK BELLY CUT 1KG	215
BEEF 1KG (SMOKED)	195

S M A S H E D B U R G E R S

in brioche buns

SERVED WITH OUR TRADITIONAL TRIMMINGS - LETTUCE, TOMATO,
PICKLED CUCUMBER, HAND CUT CHIPS, FRENCH ONIONS AND SLAW.

TRADITIONAL 200G	70
Pickled red onion and BBQ mayo.	
MEATMONGER 200G	85
Caramelized onion, avo and siracha mayo.	
TRIO FROMAGE 200G	100
Stuffed with mozzarella topped with caramelized onion mature cheddar and emmentale with MM mayo.	
BONNY AND CLYDE 200G	98
Our own smoked Bacon, mature cheddar and crispy onions MM Mayo.	
SMOKEY JOE 200G	90
Caramelized onion and smokey Joe mayo.	
SWISS 200G	98
Topped with emmentale, sauteed mushrooms, caramelized onions & MM mayo.	
PULLED PORK 160G	90
The Texan favourite, pickled red onion, carrots, radish and smokey Joe sauce.	
BILTONG BURGER 200G	98
Topped with mature cheddar, biltong fuzz crispy onion and mayo.	
SLIDER TRIO 150G	98
A trio of ground lamb, ground beef and pulled pork on a slider brioche.	

ON THE SWEETER SIDE

HOME MADE ICE CREAM VANILLA	30
HOME MADE ICE CREAM BAKLAVA	38
- Add hot chocolate sauce	10
- Add caramel sauce	10
- Add strawberries	10

BAKLAVA	55
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Sweet layered nutty fingers served hot with our homemade baklava ice cream.

MALVA PUDDING	55
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Amarula and pecan nut infused served with crème anglaise and ice cream.

BERRY HOLY CANNOLI	55
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Mixed berry, toasted hazel nuts and chocolate springrolls served with ice cream.

BROWNIE	58
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An american twist served with homemade ice cream.

MM KISSES	38
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A trio of chocolate, melktert and caramel kisses.

BELGIAN WAFFLE	40
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Served with, maple, honey or traditional syrup with cream or ice cream.

ADD TOPPINGS



Fresh Banana	6	Strawberries	10
Chocolate Hazelnut Spread	12	Chocolate Sauce	8
Toasted Hazelnuts	12	Frozen Berries	12
Caramel Sauce	10		

OLD FASHIONED APPLE CRUMBLE	55
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Served hot with cream or ice cream .

