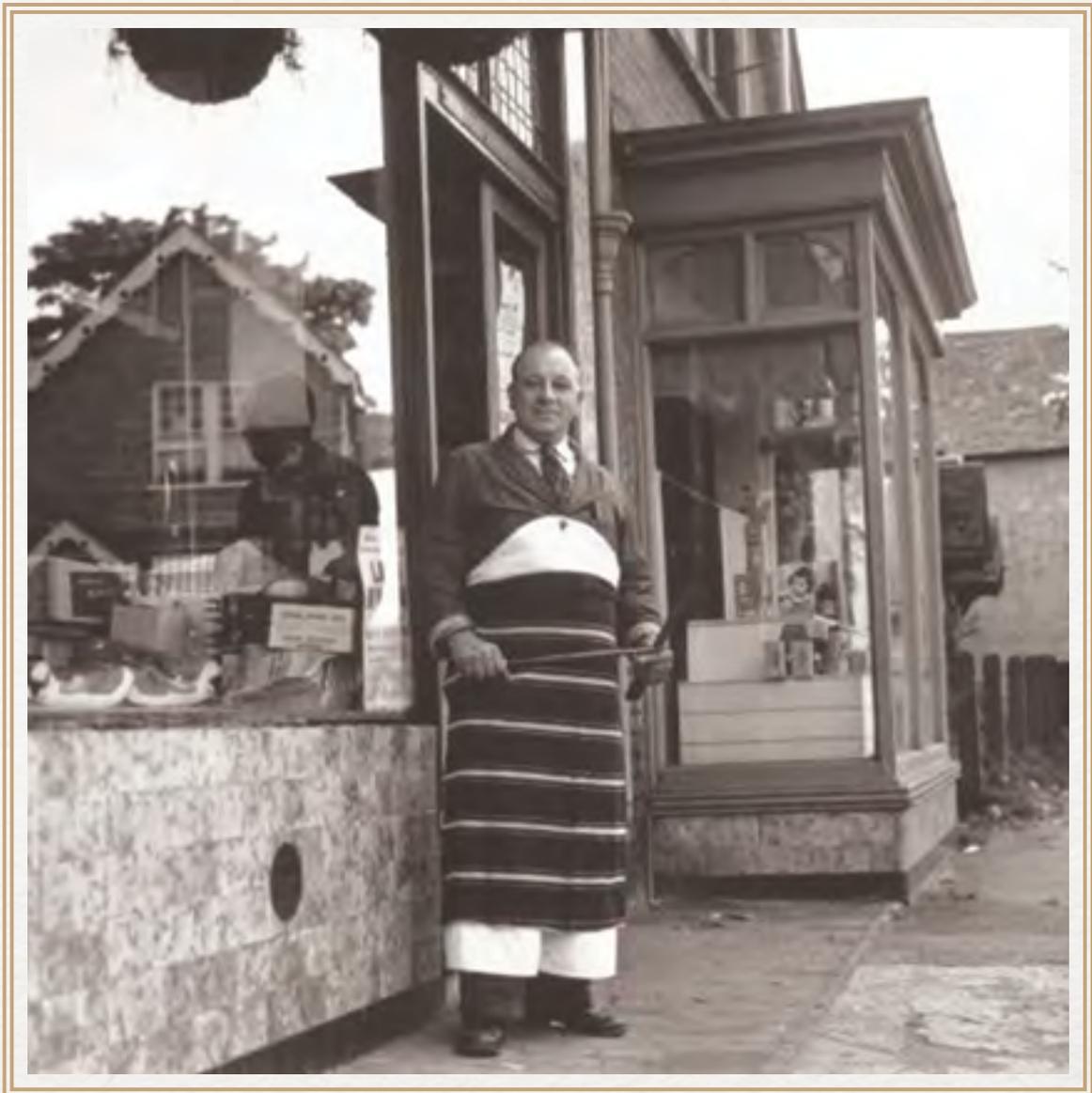


THE  
HUSSAR GRILL  
EST 1964



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# *Where every meal is a masterclass*

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The original Hussar Grill in Rondebosch first opened its legendary brass doors in 1964 and today, after 53 years of excellence, it is regarded as one of South Africa's premier grill rooms. Our subsequently opened grill rooms in greater Cape Town (Mouille Point, Camps Bay, Willowbridge, Constantia, Grand West, Stellenbosch, Paarl, Somerset West), Port Elizabeth (Walmer) Johannesburg (Morningside), Pretoria (The Grove), KZN (Gateway, Kloof) and Lusaka, Zambia have all become exceptionally well established and firm favourites within the communities and neighbourhoods that they serve.

We go to endless lengths every day to maintain our multiple award-winning reputation by ensuring that we only purchase the finest and best quality produce available. Our butchers and game farmers deliver only the finest quality South African Class-A beef and wild game cuts, without exception.

We personally attend to the maturation of all beef which is hung on the carcass for up to seven days, before being wet aged in our cold rooms for varying periods of up to thirty-five days.

To those friends and guests that have frequented our grill rooms for five decades, our genuine and most sincere thanks for your continued patronage and loyal support.

To our new guests - it is our sincerest wish that your entire experience with us will be an absolute delight and we look forward to the privilege of welcoming you often in the future.

***Bon Appétit! We remain, as ever, with pleasure and always at your service.***



*Kindly note that a service charge of 10% is added to tables of eight or more. Please note that some of our products contain nuts.*

## STARTERS

<b>Italian Tomato Soup</b> <i>A house speciality for 30 years.</i>	R45
<b>Traditional Boerewors</b> <i>Flame-grilled in our legendary basting. A South African classic.</i>	R60
<b>Hussar Beef Biltong (150g)</b> <i>We've been curing our own spectacular biltong since 1964!</i>	R60
<b>Chicken Livers</b> <i>Sautéed in sherry, garlic, onions, mixed herbs and cream or peri-peri. Served with croûtes.</i>	R60
<b>Trio of Snails</b> <i>Delectably drenched in three sauces – garlic butter; smoked paprika and rosemary compound butter; and blue cheese.</i>	R70
<b>Cured Springbok Loin Carpaccio</b> <i>Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.</i>	R85
<b>Large Black Mushroom</b> <i>Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.</i>	R65
<b>Hollandse Bitterballen</b> <i>Double-cream Béchamel studded with beef jus and beef bits, then crumbed and deep fried. The most scrumptious Dutch snack ever! Dijon mustard on the side.</i>	R65
<b>Fried Crumbed Camembert</b> <i>A wheel, ripe and piquant on the inside. Served with our own Cranberry jelly.</i>	R85
<b>Mussel Pot</b> <i>Mussels in a cream, green herb, garlic and white wine reduction.</i>	R78
<b>Steak Tartare</b> <i>The most tender, finely chopped raw beef with all the traditional accompaniments.</i>	R85
<b>Prawn and Fresh Avocado Cocktail (Seasonal)</b> <i>Sweet queen prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.</i>	R80
<b>Calamari</b> <i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	R70
<b>Marrow Bones (Subject to availability)</b> <i>A hearty, oven-roasted delicacy served with pesto and croûtes.</i>	R65

## SALADS

<b>Tomato and Onion</b> <i>Sprinkled with rock salt and cracked black pepper. The classic accompaniment to any grill.</i>	R40
<b>Fresh Greens</b> <i>A premium selection of tossed salad leaves and herbs, topped with shaved Parmesan.</i>	R50
<b>Greek</b> <i>Greens topped with Calamata olives, feta, cucumber, tomato and roasted seeds.</i>	R75
<b>Caesar</b> <i>Sliced crisp lettuce, croutons, bacon, Parmesan shavings and anchovy dressing.</i>	R80
<b>Caramelised Pear, Blue Cheese and Walnut</b> <i>Delicately seasoned and caramelised pear halves, topped with finely chopped walnuts and served with blue cheese.</i>	R90

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## STEAK GRILLING GUIDELINES

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<b>Blue</b>	<i>Seared on the outside with a very red centre.</i>
<b>Rare</b>	<i>Seared on the outside with a bright red centre that is warm but not hot.</i>
<b>Medium Rare</b>	<i>Seared on the outside, with a slightly warmer, reddish-pink centre.</i>
<b>Medium</b>	<i>Seared on the outside, with a large band of pink in the centre, primarily brown throughout.</i>
<b>Medium Well</b>	<i>Seared on the outside, cooked through overall and firm, with the slightest hint of pink in the centre.</i>
<b>Well Done</b>	<i>Seared on the outside and nicely charred, with a brown centre throughout and absolutely no pink whatsoever. While personal preferences vary, we do not recommend this option.</i>

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## STEAKS & GRILLS

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For 53 years, the multiple award-winning Hussar Grill has been renowned for absolute excellence in selecting and flame-grilling only the finest quality, 28-day aged, South African beef and game.

The owners and management are passionately involved in the maturation, trimming and preparation of all grills each day. All cuts are brushed with our signature basting during grilling.

**All weights are raw weights.**

A complimentary sumptuous side of your choice will accompany your grill – enjoy!

*Our delectable array of sides includes corn, sautéed green beans, potatoes (fries, mash, new baby), creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.*

<b>Rump</b> _____	200g   <b>R125</b>	300g   <b>R145</b>	500g   <b>R185</b>
<b>Fillet</b> _____	200g   <b>R165</b>	300g   <b>R185</b>	
<b>Sirloin</b> _____	200g   <b>R125</b>	300g   <b>R145</b>	500g   <b>R185</b>
<b>Ribeye</b> <i>(Subject to availability)</i> _____		400g   <b>R209</b>	

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## MEAT ON THE BONE

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We subscribe to the culinary position that meat derives most of its flavour from the bone, and the marrow encased therein. Consequently, grilling a cut of meat on the bone is best practice for foregrounding a cut's inherent flavour.

The bone also conducts heat from within, facilitating a more evenly cooked cut. This helps the meat retain its *jus* and consequently also prevents it from contracting.

<b>Fillet on the Bone</b> <i>(Subject to availability)</i> _____	300g   <b>R185</b>	
<b>Sirloin on the Bone</b> _____	500g   <b>R175</b>	
<b>T-Bone</b> _____		600g   <b>R190</b>
<b>Spare Ribs</b> _____	400g   <b>R170</b>	800g   <b>R230</b>
<b>Pork Belly</b> _____	300g   <b>R145</b>	600g   <b>R185</b>

## HOUSE SPECIALITIES

	200g	300g
<b>250g Game Steaks</b> <i>(Subject to hunt)</i> <i>Please check with your service ambassador for the cuts that are available today.</i>	<b>R185</b>	
<b>Grilled Lamb Cutlets</b> <i>The most tender of loin cutlets grilled and brushed with our Hussar basting.</i>	<b>R185</b>	
<b>250g Grilled Ostrich Fillet</b> <i>Served with a wild berry and apple schnapps sauce.</i>	<b>R189</b>	
<b>Lamb Shanks</b> <i>Very slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.</i>	<b>R195</b>	
<b>Fillet Béarnaise</b> <i>Our most classic and popular offering prepared according to the true French culinary technique.</i>	<b>R175</b>	<b>R195</b>
<b>Hussar Carpetbagger</b> <i>Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with a brandy and wholegrain mustard sauce.</i>	<b>R175</b>	<b>R195</b>
<b>Madagascan Pepper Fillet</b> <i>Served with a cream and green peppercorn reduction.</i>	<b>R170</b>	<b>R190</b>
<b>Blue Cheese Sirloin</b> <i>Classic New York cut topped with a creamy blue cheese sauce.</i>	<b>R150</b>	<b>R170</b>
<b>Fillet Moutarde</b> <i>Topped with a sauce of double cream and blended mustards.</i>	<b>R170</b>	<b>R190</b>
<b>Chateaubriand</b> <i>A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.</i>	<b>R175</b>	<b>R195</b>
<b>Hollandse Biefstuk</b> <i>Beef fillet studded with coarse black pepper and flambéed in brandy and butter.</i>	<b>R175</b>	<b>R195</b>

### SPECIALITY SAUCES

<b>Béarnaise Sauce</b> <i>(Served at room temperature)</i>	<b>R30</b>
<b>Sauce Selection</b> <i>Mushroom, Madagascan pepper, monkeygland, garlic, mustard, cheese or blue cheese sauce</i>	<b>R30</b>
<b>Compound butters</b> <i>Café de Paris (a complex combination of the finest herbs and spices to create a piquant compound to intensify and enhance the flavour of your dish) or Smoked Paprika and Rosemary</i>	<b>R30</b>

*(Some of our sauces contain alcohol)*

### SIDES

<b>Gratinated corn</b>	<b>R25</b>
<b>Sautéed green beans</b>	<b>R25</b>
<b>Potatoes – fries, mash or new baby</b>	<b>R25</b>
<b>Creamed spinach and cinnamon-infused butternut</b>	<b>R30</b>
<b>Oven-roasted vegetables</b> <i>Drizzled in olive oil and seasoned with fresh herbs</i>	<b>R30</b>
<b>Side Salad</b>	<b>R25</b>

### EXTRAS

<b>Crisp onion rings</b>	<b>R35</b>
<b>Pan-fried mushrooms</b>	<b>R45</b>

## LIGHTER GRILLS

<b>The Hussar Burger</b> (200g ground South African beef)	R85
<i>Served with a sauce of your choice.</i>	R95
<b>The Hussar Grilled Chicken Breast Burger</b>	R85
<i>Served with a sauce of your choice.</i>	R95
<b>The Hussar Steak Roll</b>	R100
<i>Served with traditional fries.</i>	
<b>Fried Halloumi</b>	R85
<i>Served on a bed of green beans, roasted tomatoes, micro herbs, crispy onion, drizzled with a balsamic reduction.</i>	

## SEAFOOD

<b>Kingklip</b>	R190
<i>Grilled and topped with lemon or garlic butter.</i>	
<b>Calamari</b>	R145
<i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i>	
<b>Salmon</b>	R210
<i>Grilled and finished off with our chilli, garlic and parsley butter.</i>	

A complimentary sumptuous side of your choice will accompany your seafood dish – enjoy! Our delectable array of sides includes corn, sautéed green beans, potatoes (fries, mash, new baby), creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or a side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

## POULTRY

<b>Parmesan Chicken Breasts</b>	R110
<i>Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with a creamy mustard sauce.</i>	
<b>Chicken Roulade with mushroom sauce</b>	R125
<i>Tender rolled chicken breasts, stuffed with creamed spinach and feta. Served with scrumptious roast veg and mushroom sauce.</i>	
<b>Chocolate Chilli Chicken</b>	R110
<i>Tender chicken breasts topped with our legendary dark chocolate and fresh chilli sauce. Served on a bed of mashed potatoes.</i>	