

THE
HUSSAR GRILL
EST 1964



Where every meal is a masterclass

The original Hussar Grill in Rondebosch first opened its legendary doors in 1964 and today, after 54 years of excellence, it is regarded as one of South Africa's premier grill rooms. Our subsequently opened grill rooms across the country, as well as in Zambia and Saudi Arabia, 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 purchase the finest and best quality produce available. Our butchers and game farmers source only South African Class-A grain-fed beef and wild cuts for our menu.

Our extensive wine selection ensures there is a superb wine in perfect complement for our steaks and grills. Guests are also welcome to bring their own wines at no corkage.

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

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| Italian Tomato Soup <i>A house speciality for 30 years.</i> | R50 |
| Traditional Boerewors <i>Flame-grilled in our legendary basting. A South African classic.</i> | R65 |
| Hussar Beef Biltong (150g) <i>We've been curing our own spectacular biltong since 1964!</i> | R65 |
| Chicken Livers <i>Sautéed in sherry, garlic, onions, mixed herbs and cream or peri-peri. Served with croûtes.</i> | R70 |
| Trio of Snails <i>Delectably drenched in three sauces – garlic butter; smoked paprika and rosemary compound butter; and blue cheese.</i> | R75 |
| Cured Springbok Loin Carpaccio <i>Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.</i> | R90 |
| Large Black Mushroom <i>Topped with spinach and feta cheese; or tomato, feta and caramalised onion, and then grilled.</i> | R70 |
| Hollandse Bitterballen <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> | R70 |
| Fried Crumbed Camembert <i>A wheel, ripe and piquant on the inside. Served with our own Cranberry jelly.</i> | R90 |
| Mussel Pot <i>Mussels in a cream, green herb, garlic and white wine reduction.</i> | R90 |
| Steak Tartar <i>The most tender, finely chopped raw beef with all the traditional accompaniments.</i> | R90 |
| Prawn and Fresh Avocado Cocktail (Seasonal) <i>Sweet queen prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.</i> | R90 |
| Calamari <i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i> | R75 |
| Marrow Bones (Subject to availability) <i>A hearty, oven-roasted delicacy served with pesto and croûtes.</i> | R70 |
| Chorizo <i>Flambéed Chorizo with fresh basil. Served with croûtes.</i> | R80 |

SALADS

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| Tomato and Onion <i>Sprinkled with rock salt and cracked black pepper. The classic accompaniment to any grill.</i> | R50 |
| Fresh Greens <i>A premium selection of tossed salad leaves and herbs, topped with shaved Parmesan.</i> | R55 |
| Greek <i>Greens topped with Calamata olives, feta, cucumber, tomato and roasted seeds.</i> | R85 |
| Caesar <i>Sliced crisp lettuce, croutons, bacon, Parmesan shavings and anchovy dressing.</i> | R90 |
| Caramelised Pear, Blue Cheese and Walnut <i>Delicately seasoned and caramelised pear halves, topped with finely chopped walnuts and served with blue cheese.</i> | R95 |

STEAK GRILLING GUIDELINES

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| Blue | <i>Seared on the outside with a very red centre.</i> |
| Rare | <i>Seared on the outside with a bright red centre that is warm but not hot.</i> |
| Medium Rare | <i>Seared on the outside, with a slightly warmer, reddish-pink centre.</i> |
| Medium | <i>Seared on the outside, with a large band of pink in the centre, primarily brown throughout.</i> |
| Medium Well | <i>Seared on the outside, cooked through overall and firm, with the slightest hint of pink in the centre.</i> |
| Well Done | <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> |

STEAKS & GRILLS

For 54 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.

| | | | |
|--|--------------------|--------------------|--------------------|
| Rump _____ | 200g R130 | 300g R155 | 500g R195 |
| Fillet _____ | 200g R170 | 300g R200 | |
| Sirloin _____ | 200g R130 | 300g R155 | 500g R195 |
| Ribeye <i>(Subject to availability)</i> _____ | | 400g R230 | |

MEAT ON THE BONE

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.

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| Fillet on the Bone <i>(Subject to availability)</i> _____ | 300g R200 | |
| Sirloin on the Bone _____ | 500g R190 | |
| T-Bone _____ | | 600g R205 |
| Spare Ribs _____ | 400g R180 | 800g R250 |
| Pork Belly _____ | 300g R155 | 600g R200 |

HOUSE SPECIALITIES

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| 250g Game Steaks <i>(Subject to hunt)</i> | R195 | |
| <i>Please check with your service ambassador for the cuts that are available today.</i> | | |
| Grilled Lamb Loin Chops | R200 | |
| <i>The most tender of loin chops grilled and brushed with our Hussar basting.</i> | | |
| 250g Grilled Ostrich Fillet | R215 | |
| <i>Served with a wild berry and apple schnapps sauce.</i> | | |
| Lamb Shanks | R215 | |
| <i>Very slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.</i> | | |
| | 200g | 300g |
| Fillet Béarnaise | R190 | R215 |
| <i>Our most classic and popular offering prepared according to the true French culinary technique.</i> | | |
| Hussar Carpetbagger | R190 | R210 |
| <i>Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with a brandy and wholegrain mustard sauce.</i> | | |
| Madagascar Pepper Fillet | R190 | R210 |
| <i>Served with a cream and green peppercorn reduction.</i> | | |
| Blue Cheese Sirloin | R160 | R180 |
| <i>Classic New York cut topped with a creamy blue cheese sauce.</i> | | |
| Fillet Moutarde | R190 | R210 |
| <i>Topped with a sauce of double cream and blended mustards.</i> | | |
| Chateaubriand | R195 | R215 |
| <i>A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.</i> | | |
| Hollandse Biefstuk | R195 | R215 |
| <i>Beef fillet studded with coarse black pepper and flambéed in brandy and butter.</i> | | |

SPECIALITY SAUCES

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| Béarnaise Sauce | R35 |
| <i>(Served at room temperature)</i> | |
| Sauce Selection | R33 |
| <i>Mushroom, Madagascar pepper, monkeygland, garlic, mustard, cheese or blue cheese sauce.</i> | |
| Compound butters | R30 |
| <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> | |

(Some of our sauces contain alcohol)

SIDES

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| Gratinated corn | R30 |
| Sautéed green beans | R30 |
| Potatoes – fries, mash or new baby | R30 |
| Creamed spinach and cinnamon-infused butternut | R35 |
| Oven-roasted vegetables | R36 |
| <i>Drizzled in olive oil and seasoned with fresh herbs</i> | |
| Side Salad | R30 |

EXTRAS

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| Crisp onion rings | R39 |
| Pan-fried mushrooms | R50 |

LIGHTER GRILLS

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| The Hussar Burger (200g ground South African beef) <i>Served with a sauce of your choice.</i> | R90 R100 |
| The Hussar Grilled Chicken Breast Burger <i>Served with a sauce of your choice.</i> | R90 R100 |
| The Hussar Steak Roll <i>Served with traditional fries.</i> | R120 |
| Fried Halloumi <i>Served on a bed of sauteed green beans, roasted tomatoes and roasted veg. Finished off with crispy onions, micro herbs and a drizzle of balsamic reduction.</i> | R95 |

SEAFOOD

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| Kingklip <i>Grilled and topped with lemon or garlic butter.</i> | R205 |
| Calamari <i>Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.</i> | R160 |
| Salmon (When available) <i>Grilled and finished off with our chilli, garlic and parsley butter.</i> | R220 |

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

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|---|------|
| Parmesan Chicken Breasts <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> | R120 |
| Chicken Roulade with mushroom sauce <i>Tender rolled chicken breasts, stuffed with creamed spinach and feta. Served with scrumptious roast veg and mushroom sauce.</i> | R140 |
| Grilled Chicken Breast <i>Tender grilled chicken breast. Served with a sumptuous side and sauce of your choice.</i> | R120 |

DESSERTS

Baked Cheesecake R60
We believe ours is the finest in town. Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection. Served with a dollop of cream or vanilla ice cream.

Crème Brûlée R55
The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.

Chocolate Fondant R60
Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with vanilla pod infused ice cream.

Hussar Grill Ice Cream Dessert R55
This extravagant dessert is a beguiling combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better.

Vanilla Ice Cream and Decadent Chocolate Sauce R55
A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod infused ice cream.

Malva Pudding R55
A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.

DESSERT WINE

Nederburg Noble Late Harvest (**** Platter) Paarl R222
A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

SIGNATURE DESSERT

Chocolate Vodka Martini R40
So much more than simply chocolate vodka topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition.

SPECIALITY COFFEES & DOM PEDROS

*Tailor your speciality coffee or Dom Pedro from the following selection:
Amarula, Frangelico, Jameson Irish Whiskey or Kahlúa*

Single Irish Coffee R50 **Double Irish Coffee** R65

Single Coffee R50 **Double Coffee** R65

Single Dom Pedro R50 **Double Dom Pedro** R65

Drinks

CLASSIC COCKTAILS

These handcrafted cocktails have been carefully selected for their timeless appeal.

| | | | |
|--------------|-----|---------------------|-----|
| Mojito | R60 | Strawberry Daiquiri | R60 |
| Cosmopolitan | R60 | Moscow Mule | R60 |
| Margarita | R60 | Pina Colada | R60 |

CAFFETARIAS

| | | | |
|----------------------|-----|-------------------------|-----|
| Americano | R26 | Caffé Latte | R30 |
| Decaffeinated Coffee | R26 | Cappuccino | R30 |
| Espresso | | Tea (Ceylon or Rooibos) | R24 |
| Single | R26 | Double | R32 |

COLD DRINKS & MIXERS

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| La Vie de Luc Mineral Water | R40 | Soft Drinks (330ml) | R24 |
| <i>Still / Sparkling 750ml</i> | | <i>Crème Soda, Fanta Orange, Coca-Cola or Coke Zero</i> | |
| Tisers (Apple, Red Grape or White Grape) | R30 | BOS Ice Tea (Peach or Lemon) | R26 |
| Coca-Cola / Coke Light (200ml) | R20 | Fresh Fruit Juices | R28 |
| Fitch & Leedes Mixers | R20 | <i>Ask for our seasonal selection</i> | |
| <i>Lemonade, Club Soda, Indian Tonic, Pink Tonic, Ginger Ale or Bitter Lemon</i> | | Red Bull | R40 |

LOCAL BEER

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|-----------------------------|-----|
| Castle Lager | R28 |
| Castle Free (Non alcoholic) | R28 |
| Hansa Pilsener | R28 |
| Carling Black Label | R29 |
| Castle Lite | R30 |

INTERNATIONAL BEER

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|---------------------------|-----|
| Stella Artois | R32 |
| Corona | R40 |
| Heineken | R32 |
| Amstel | R30 |
| Windhoek (Lager or Light) | R30 |

CIDERS

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|------------------------|-----|
| Savanna (Dry or Light) | R30 |
| Hunter's (Dry or Gold) | R30 |

DRAUGHT (ON TAP)

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| Darling Brew | | | |
| <i>Ask your brand ambassador for selection.</i> | | | |
| 300ml | R38 | 500ml | R48 |
| Castle Lite (Where available) | | | |
| 300ml | R32 | 500ml | R42 |

LIQUEURS & SHORT DRINKS

| | | | |
|---------------------|-----|--------------------|-----|
| Amarula | R33 | Olmecca Black | R40 |
| Cape Velvet | R32 | Kahlúa | R35 |
| Cointreau | R36 | Nachtmusik | R31 |
| Disaronno Amaretto | R32 | Patron XO | R42 |
| Don Julio Reposado | R51 | Peppermint | R30 |
| Drambuie | R38 | Tia Maria | R32 |
| El Jimador Reposado | R27 | Altos Reposado | R45 |
| Frangelico | R30 | Wild African Cream | R26 |
| Jose Cuervo Gold | R26 | | |

GIN

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| Inverroche™ (<i>Classic, Amber or Verdant</i>) | R32 | Pienaar & Son Orient | R47 |
| Tanqueray | R25 | Cape Town The Pink Lady | R40 |
| Bombay Sapphire | R28 | 6 Dogs Blue | R59 |
| Gordon's | R23 | Cruxland | R56 |
| Beefeater | R23 | Monkey 47 | R62 |

VODKA & CANE

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|----------------|-----|-----------------|-----|
| Mainstay Cane | R22 | Absolut Vodka | R27 |
| Cruz Vodka | R28 | Belvedere Vodka | R46 |
| Smirnoff Vodka | R20 | CÎROC™ Vodka | R49 |
| Stoli® Vodka | R23 | SKYY Vodka | R27 |

SINGLE MALTS

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|--|------|--|------|
| Aberlour <i>12 Yr Old</i> | R80 | Glenmorangie Quinta Ruban <i>12 Yr Old</i> | R85 |
| Ardberg <i>10 Yr Old</i> | R82 | Glenmorangie Nectar D'OR | R106 |
| Bunnahabhain <i>18 Yr Old</i> | R182 | Highland Park <i>18 Yr Old</i> | R150 |
| Glenfiddich Reserve <i>12 Yr Old</i> | R57 | Lagavulin <i>16 Yr Old</i> | R148 |
| Glenmorangie Original <i>10 Yr Old</i> | R70 | Longmorn <i>16 Yr Old</i> | R95 |
| Glenmorangie Lasanta | R83 | The Glenlivet <i>12 Yr Old</i> | R64 |

RUM

| | | | |
|------------------------|-----|-------------|-----|
| Havana <i>3 Yr Old</i> | R23 | Spiced Gold | R18 |
| Captain Morgan® | R22 | Bacardi | R22 |

WHISKIES AND BOURBONS

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|------------------------|-----|----------------------------|------|
| Jameson | R33 | Johnnie Walker Red Label | R26 |
| Jameson Select | R45 | Johnnie Walker Black Label | R40 |
| Jameson Caskmates | R40 | Johnnie Walker Blue | R250 |
| Tullamore Dew | R34 | Johnnie Walker 18 Yr Old | R130 |
| Chivas Regal 12 Yr Old | R37 | Scottish Leader 12 Yr Old | R32 |
| Chivas Regal Extra | R49 | Southern Comfort | R25 |
| Chivas Regal 18 Yr Old | R93 | Bells | R24 |
| Dimple 15 Yr Old | R59 | Jack Daniel's Tennessee | R29 |
| Famous Grouse | R28 | Maker's Mark | R38 |
| J&B | R25 | Bain's | R30 |

BRANDIES AND COGNACS

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|-----------------------|------|---------------------|------|
| Bisquit Cognac VS | R37 | KWV 3 Yr Old | R20 |
| Hennessy Very Special | R47 | KWV 5 Yr Old | R25 |
| Hennessy VSOP | R64 | KWV 10 Yr Old | R34 |
| Hennessy XO | R200 | Remy Martin VSOP | R59 |
| Richelieu | R24 | Van Ryn's 10 Yr Old | R46 |
| Klipdrift | R25 | Van Ryn's 20 Yr Old | R153 |
| Klipdrift Gold | R29 | Martel VSSD | R38 |

PORTS & SHERRIES

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|--------------------------------|-----|----------------------------------|-----|
| Allesverloren Fine Old Vintage | R23 | Monis | R26 |
| Boplaas Cape Ruby | R25 | (Full, Medium or Pale Dry Cream) | |

DIGESTIFS

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|--------------|-----|
| Jägermeister | R34 |
| Underberg | R39 |

GRAPPAS

| | |
|-----------|-----|
| Antonella | R42 |
| Dalla Cia | R40 |

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

*Visit www.hussargrill.co.za
to view our full list of
exceptional grill rooms.*

