



THE  
**HUSSAR GRILL**  
EST 1964





The original Hussar Grill in Rondebosch first opened its legendary brass doors in 1964 and today, after 52 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), Johannesburg (Morningside), Pretoria (The Grove) 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 previously frequented our grill rooms for almost five decades, our genuine and most sincere thanks for your loyal support and continued patronage.

To our new guests - it is truly 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.



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# STARTERS

<b>ITALIAN TOMATO SOUP</b> .....	R40
A house speciality for 30 years.	
<b>TRADITIONAL BOEREWORS</b> .....	R55
Flame-grilled in our legendary basting. A South African classic.	
<b>HUSSAR BEEF BILTONG (150g)</b> .....	R50
We've been curing our own damn spectacular biltong since 1964!	
<b>CHICKEN LIVERS</b> .....	R54
Sautéed in sherry, garlic, onions, mixed herbs and cream. Served with croutes.	
<b>SNAILS</b> .....	R60
Drenched in our legendary roasted garlic butter. Flash-grilled with Parmesan.	
<b>CURED SPRINGBOK LOIN CARPACCIO</b> .....	R82
Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.	
<b>LARGE BLACK MUSHROOMS</b> .....	R62
Topped with spinach, feta cheese and then grilled.	
<b>HOLLANDSE BITTERBALLEN</b> .....	R59
Double-cream Béchamel studded with beef jus and beef bits, then crumbed and deep fried. The finest Dutch snack ever! Dijon mustard on the side.	
<b>FRIED CRUMBED CAMEMBERT</b> .....	R78
A whole wheel, ripe and piquant on the inside and covered with our own Cranberry jelly.	
<b>MUSSEL POT</b> .....	R72
West Coast mussels in a cream, green herb, garlic and white wine reduction.	
<b>STEAK TARTARE</b> .....	R85
The most tender, finely chopped raw beef delivered with all traditional accompaniments.	
<b>PRAWN &amp; FRESH AVO COCKTAIL (Seasonal)</b> .....	R78
Sweet Queen prawn meat dressed with our home-made Marie Rose sauce, served on a bed of baby greens.	
<b>CALAMARI</b> .....	R50
Tender fried strips, served with tartar sauce on the side. A house favourite for decades.	

# SALADS

<b>TOMATO AND ONION SALAD</b> .....	R32
Sprinkled with rock salt and cracked black pepper. The classic accompaniment to any grill.	
<b>COBB</b> .....	R78
Local gorgonzola, crispy bacon, fresh avo with ranch dressing on a bed of crisp, fresh greens.	
<b>GREEK</b> .....	R65
Greens topped with Calamata olives, feta, cucumber and tomato.	
<b>CAESAR</b> .....	R78
Sliced crisp lettuce, croutons, bacon, Parmesan and anchovy dressing.	
<b>FRESH GREENS</b> .....	R46
A selection of tossed salad leaves and herbs topped with shaved Parmesan.	



# STEAKS AND GRILLS

The multiple award-winning Hussar Grill has, for 52 years, been renowned for absolute excellence in our selection and flame-grilling of only the finest quality South African beef and game.

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

RUMP	.....	200g	R125
	.....	300g	R145
	.....	500g	R175
FILLET	.....	200g	R159
	.....	300g	R179
SIRLOIN	.....	200g	R125
	.....	300g	R145
	.....	500g	R175

# MEAT ON THE BONE

The owners and managers are firm believers that a large proportion of the taste of meat actually comes from the bone and marrow inside of it. Grilling a piece of meat still on the bone really brings out the flavour.

Furthermore, the bone conducts heat from within, facilitating a more evenly cooked cut. This prevents the meat from drying out and shrinking during the grilling process.

FILLET ON THE BONE (Subject to availability)	.....	300g	R180
SIRLOIN ON THE BONE	.....	400g	R150
T-BONE	.....	600g	R185
SPARE RIBS	.....	800g	R230
	.....	400g	R170
GRILLED HOG RIBS	.....	600g	R185
	.....	300g	R145

All of our grills are served with a complimentary choice of traditional fries, mash, new baby potatoes or a side salad. Our selection of creamed spinach and cinnamon butternut or oven-roasted vegetables are available at a nominal charge of R25 per portion.

## GOURMET SAUCES & ACCOMPANIMENTS (Some of our sauces contain alcohol)

Béarnaise sauce (Served at room temperature)	.....	R30
Cheese, mushroom, pepper, monkeygland, garlic, mustard or blue cheese sauce	.....	R28
Crisp onion rings	.....	R30
Pan-fried mushrooms	.....	R38



# HOUSE SPECIALITIES

	<b>200g</b>	<b>300g</b>
<b>FILLET BÉARNAISE</b> .....	R169	R189
Our most classic and popular offering in the true French method.		
<b>HUSSAR CARPETBAGGER</b> .....	R169	R189
Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with a brandy and wholegrain mustard sauce.		
<b>MADAGASCAN PEPPER FILLET</b> .....	R165	R185
Served with a cream and green peppercorn reduction.		
<b>BLUE CHEESE SIRLOIN</b> .....	R145	R165
Classic New York cut topped with a creamy blue cheese sauce.		
<b>FILLET MOUTARDE</b> .....	R165	R185
Topped with a sauce of double cream and blended mustards.		
<b>CHATEAUBRIAND</b> .....	R175	R195
A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.		
<b>HOLLANDSE BIEFSTUK</b> .....	R172	R192
Beef fillet studded with coarse black pepper and flambéed in brandy and butter.		
<b>GAME STEAKS 250g (Subject to hunt)</b> .....	R175	
Please check with your service ambassador for the cuts that are available today.		
<b>GRILLED LITTLE KAROO LAMB CUTLETS</b> .....	R175	
The most tender of loin cutlets grilled and brushed with our Hussar basting.		
<b>GRILLED OSTRICH FILLET 250g</b> .....	R189	
Served with a wild berry and apple schnapps sauce.		
<b>LAMB SHANKS</b> .....	R169	
Very slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.		

## STEAK GRILLING GUIDELINES

<b>BLUE</b> .....	Seared on the outside with a very red centre.
<b>RARE</b> .....	Seared on the outside with a bright red centre that is warm but not hot.
<b>MEDIUM RARE</b> .....	Seared on the outside, with a slightly warmer, reddish-pink centre.
<b>MEDIUM</b> .....	Seared on the outside, with a large band of pink in the centre, primarily brown throughout.
<b>MEDIUM WELL</b> .....	Seared on the outside, cooked through overall and firm, with the slightest hint of pink in the centre.
<b>WELL DONE</b> .....	Seared on the outside and nicely charred, with a brown centre throughout and absolutely no pink whatsoever.



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## LIGHTER GRILLS

THE HUSSAR BURGER (200g ground South African beef) .....	R79
Topped with a sauce of your choice. ....	R89
THE HUSSAR STEAK ROLL (150g aged beef) .....	R89
Served with traditional fries.	
THE HUSSAR GRILLED CHICKEN BREAST BURGER .....	R70
Topped with a sauce of your choice. ....	R80

## SEAFOOD

GRILLED KINGKLIP .....	R175
Grilled and topped with lemon <b>or</b> garlic butter. Sustainably sourced from New Zealand.	
CALAMARI .....	R89
Tender fried strips, served with tartar sauce. A house favourite!	
PRAWNS (Subject to availability) .....	R189
6 Queen prawns grilled with lemon, garlic butter <b>or</b> a peri-peri sauce.	
MUSSEL POT .....	R149
West Coast mussels in a cream, green herb, garlic and white wine reduction.	

**All seafood dishes are served with a complimentary choice of traditional fries, mash, new baby potatoes or a side salad. Our selection of creamed spinach and cinnamon butternut or oven-roasted vegetables are available at a nominal charge of R25 per portion.**

## POULTRY

CHOCOLATE CHILLI CHICKEN .....	R99
Tender chicken breasts topped with our legendary dark chocolate and fresh chilli sauce. Served on a bed of mashed potatoes.	
PARMESAN CHICKEN BREASTS .....	R99
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.	

