

LUNCH & DINNER MENU

TAPAS

GARLIC BREAD (V) R 65

Baked Ciabatta filled with Butter , Danish Feta , Parmesan & Roasted Garlic

SPICY ROCK SHRIMP

Tempura Battered & Tossed with our Spicy Creamy Sauce, served with Spring Onions & Sesame Seeds.

6 Prawns R 220

8 Prawns R 280

12 Prawns R 420

ARANCINI

Truffle & Parmesan served with Aioli (V) R 110

Wagyu Bolognese & Mozzarella served with Aioli R 130

VIVA LA MED (V) R 120

A Melody of Artichokes , Shimeji Mushrooms, Peas, Mixed Nuts, Olives, Crispy Sage & Danish Feta, served on a Bed of Hummus with Pita Bread.

GRILLED OR FRIED HALLOUMI R 90

CRUNCH OLIVES R 75

Bowl of Pitted Green Olives, Stuffed With Pecorino Cheese, Battered & Fried with Aioli

TEMPURA BROCOLI (V) R 110

Tender Stem Broccoli served with Aioli

SAUTÉED BROCOLI (V) R 110

Tender Stem Broccoli Blanched and Sautéed with Garlic, Chili and Topped with Parmesan

GRILLED OR FRIED CALAMARI R140

160g fresh Calamari Grilled in a Garlic Butter Sauce or Fried with a Spicy Mayo Sauce.

HOISIN CALAMARI R170

160g fresh Calamari Fried and then tossed in our House Hoisin Sauce and Topped With Spring Onions

DEEP FRIED BURRATA R 140

Fresh Burrata wrapped in our Pizza Dough with Basil , Parmesan & Napoletana.

NUNO'S CHICKEN LIVERS R 140

*Elgin Free Range Chicken Livers ,Sautéed with Onions , Red Peppers , Chilli & Garlic.
Tossed with our Peri Peri sauce , Served with Pita Bread*

*** Prepared Fresh & Subject To Availably ***

THE OPEN BAY (Lunch Only) R 180

*Open Style Sandwich, Health Bread topped with a Soft Creamy Burrata Ball
Drizzled with Basil Olive Oil & Balsamic Reduction,
Sliced Avo, Roasted Cherry Tomatoes,
Grilled Mushrooms & Leafy Greens*

AVO ON TOAST (Lunch Only) R 100

Smashed Avo with Mint Red Onion, Chilli, Salt Black Pepper and Lime



The best way to execute Italian
food is to do it with passion.

- Lidia Bastianich



PIZZA

Choice of Normal Base or Gluten Free Base + R20

Pizza can be done in a "Calzone Style"

All Meats Used Are Halal & No Pork is used in the Kitchen

THE FOCCACCIA'S

Pizza base with no Tomato Base ,No Mozzarella

HERB FOCCACCIA R 95

Normal Pizza Base with Mixed Herbs, Chili, Garlic & Parmesan

THE JANG R 160 (V)

Herb Focaccia Base , Caramelised Onions, Danish Feta, Chilli, Garlic & Herbs.

POMODORO R 220 (V)

Herb Focaccia Base, Chopped Cherry Tomatoes ,Olive Oil , Balsamic Vinegar, Chilli, Garlic, basil & Herbs.Topped with a Creamy Burrata Ball

THE BELLO R 170 (Veg & Vegan)

Herb Focaccia Base, Rocket, Cherry Tomatoes, Basil & Avo.

Add Plain Burrata Ball R 230

Add Truffle Burrata Ball R 240

ROMAN STYLE PIZZA

MARGHERITA R 130 (V)

Normal Base with Napolitana, Filone Mozzarella Cheese & Herbs

MYYY MAAANNN R 190

Normal Base with Filone Mozzarella Cheese & Herbs, Topped With Fresh Avo & Tender Chicken Breasts in Our Signature Peri-Peri Sauce.

THE IZZALDORE R 175

Normal Base with Napolitana, Filone Mozzarella Cheese Anchovies, Olives & Herbs.

THE BELLA NAPOLI R 170 (V)

Herb Focaccia Base with Cherry Tomatoes, Fior Di Latte Mozzarella Ball.

Drizzled with Extra Virgin Basil Olive Oil, Home Made Balsamic Reduction, Basil & Oregano.

(This pizza has no tomato base)

WAG-WOW PIZZA R 230

Margherita Pizza Topped with Wagyu Sausage, Red Onions, Rocket And Drizzled With Aioli.

SISI R 230

Herb Focaccia Base with Filone Mozzarella , LA. Farms Lamb Chilli Sausage, Caramelised Onions ,

Imported Danish Feta & Rocket (This pizza has no tomatoe base)

BURRATTA R 265 (V)

Margherita Base topped with Roasted Artichokes, 130g Burrata Ball , Rocket

CHE-LINA R 200 (V)

Margherita base topped with Roasted Artichokes, Red & Yellow Peppers, Mushrooms & Zucchini

MELOMAGIC R 230

*Margherita base topped with a mix of Wild Mushrooms (Oyster , Shimeji , Portabelli)
Add Black Truffle R 30*

DID YOU SAY MACON & AVO R 220

The Classic with a twist. Margherita base topped with Wagyu Macon, Feta & Avo.

RAGU BAY R 180

*Margherita base topped with our 5-hour Slow Cooked Wagyu Ragu.
Finished with Grated Parmesan*

BUILD YOUR OWN
Margarita Base

EXTRAS

All meats are from L.A. FARMS to ensure they are Hallaal & Pork Free.

Cherry Tomatoes / Sliced Tomato / Zucchini R 15 each

Rocket / Olives / Red, Green Peppers R 30 each

Elgin Chicken / Caramelised Onions / Lamb Sausage / Mushrooms R 45 each

Anchovies / Artichokes / Avo R 40 each

Bolognese / Chorizo R 45 each

Danish Feta / Mozzarella / Salami R 45 each

Wagyu Macon / Wagyu Sausage R 70 each

Smoked Salmon (80gr) R 70 each

Grilled or Fried Halloumi R 80 each

Plain Burrata R 120 each

Truffle Burrata R 140 each

Mixed Yellow, Red, Green Peppers R 30 each

Red Onions, White Onions R 15 each

Pineapple R 20 each



Pizza makes me think that
anything is possible.

- Henry Rollins

BURGERS

*All Beef Burgers are From LA FARMS & Strictly Halal.
Served with One of The Following Sides: Skinny Chips or Mixed Veg or Side Salad.*

THE CLASSIC STEPBROTHERS WAGYU BURGER R 220

200g Wagyu Patty With Rocket, Caramelised Red Onions, Pickled Cucumber, Cheddar Cheese & Aioli

WAGYU SMASH BURGERS

Toasted Brioche Bun with 2 smashed Wagyu Beef patties with the following options:

Classic Double Cheddar Cheese & House Sauce R 200

Cheddar Cheese, Truffle Mayo & Wagyu Macon R 210

CHICKEN BURGERS

Toasted Brioche Bun with either a Crumbed or Grilled Elgin Chicken Breast with the following options:

Imported Danish Fetta , Red Onions , Lettuce & Sirachia Mayo R 185

Cheddar Cheese , Skinny Chips & Peri Peri Sauce R 170

RANGER BURGER R 130

Toasted Brioche Bun filled with, skinny Chips ,House Sauce, Sirachia Mayo, Cheddar Cheese ,Lettuce & Tomato

PREGOS

*All Meats Used Are Halal & No Pork is used in the Kitchen
Served with One of The Following Sides: Skinny Chips or Mixed Veg or Side Salad.*

FILLET PREGO R 180

*150g Beef Fillet In A Garlic **Butter Wine** Sauce with Olives on a Toasted Portuguese Roll.*

PERI-PERI CHICKEN PREGO R 165

Grilled Elgin Chicken Breast in our Secret Peri-Peri Sauce on a Toasted Portuguese Roll.

STEPBROTHERS SALADS

** Please Note Some Olives Contain Pips. Please Check Before You Bite **
** All Salads Come Dressed with our Home Made Basil Olive Oil & Balsamic **

SEASONAL SALAD R 145

Leafy Seasonal Greens, Cucumber, Roasted Mixed Nuts, Cherry Tomatoes, Red Onion, Imported Danish Feta, Olives & Avo, Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction.

DELLA TERRA SALAD R 170

Our Stepbrothers Seasonal Salad with Grilled Mixed Veg Tossed in Ricotta & Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction (No Feta).

HALLOUMI SALAD R 190

Our Stepbrothers Seasonal Salad with Grilled or Fried Halloumi & Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction (No Feta).

CALAMARI SALAD R 190

Our Stepbrothers Seasonal Salad Topped with Crumbed Calamari & Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction

CHICKEN SALAD R 180

Our Stepbrothers Seasonal Salad with One Grilled Elgin Chicken Breast & Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction.

GRILLED SALMON SALAD R 290

Our Stepbrothers Seasonal Salad with Grilled Fresh Norwegian Salmon Fillet & Dressed with Extra Virgin Olive Oil & Homemade Balsamic Reduction.

CRUNCH SALAD R 125

Romain Lettuce, Celery, Cucumber, Spring Onions, Carrots, Red onions, Red Peppers Tossed in a Lemon Olive Oil Dressing

BURRATA SALADS

Truffle Burrata Ball with Rocket, leafy Greens, Avo, Cherry Tomatoes, Drizzled with Balsamic Reduction & Basil Infused Olive Oil.

Plain Burrata R 195
Truffle Burrata R225

CLASSIC CAPRESE R 165

Slices of Tomato, Fior Di Latte Mozzarella, Fresh Basil, Oregano Drizzled with Balsamic Reduction & Basil Infused Olive Oil.

PASTA

*Your Choice of Freshly made Tagliatelle, RUMMO Penne / Spaghetti
Gluten-Free Spaghetti / Penne + R20 (Made with Rice & Corn Flour)
(All Pastas are Strictly Halal)*

** ALL PASTA'S ARE TOPPED WITH GRATED PARMESAN**

PRAWN PASTA R 280

*De-shelled Prawns, Cherry Tomatoes, Zucchini, Chilli, Garlic & Finished with
Mascarpone.
Or
Creamy Aurora Sauce.*

SPAGHETTI CASA NOSTRA R 200

*Wagyu Sausage Sautéed with Red Onions, Chilli, Garlic And Tossed With Fresh
Napolitana, A Dash Of Cream And Parmesan*

RICOTTA GNOCCHI R 170 (V)

*Our Famous Ricotta Gnocchi Served in either
3 Cheese Sauce./Napoletana Tomato Sauce /Bolognese Sauce + R 15
Add Truffle + R 25*

IL SALMONE R 190

Smoked Norwegian Salmon, Garlic, Chilli & Lemon Finished off with Cream.

MARK'S BALL'S R 190

*L.A. FARMS Wagyu Mince Balls, mixed with Ricotta, Chilli, Garlic, Red Onions, Parmesan,
Egg & Parsley, In a Rich Napoletana Sauce.*

SPAGHETTI BOLOGNESE R 180

*L.A. FARMS Wagyu Mince Slow Cooked In Our Stepbrothers Napoletana & Finished with Parmesan.
(Contains Chilli and Garlic)*

TRUFFLE TAGLIATELLE R 240 (V)

Fresh Black Truffle with Oster, Portabelli & Smijie Mushrooms & Mascarpone.

CLASSIC AGLIO OLIO R 130 (V)

Red Onion, Red Peppers, Chilli, Garlic & Olive Oil.

ARRABIATA R 130 (V)

Stepbrothers Napoletana, Chili & Garlic & Finished with Parmesan.

VERY PERI CHICKEN PASTA R 180

*Tender Elgin Free Range Chicken Breast Sautéed with Onions, Red Peppers, Chilli, Garlic
& Cherry Tomatoes, Tossed In Our Signature Peri-Peri Sauce.*

CHICKEN AGLIO OLIO R 170 (V)

*Grilled Chicken Breast ,Red Onion, Red Peppers, Chilli,
Garlic & Olive Oil.*

RIGATONI CARBONARA R 200

*Rummo Rigatoni with Crispy Salami , Pecorino , Parmesan, Eggs & lots of Black Pepper.
(Salami used is 100 % Angus Beef Salami From L.A.Farms)*

PACCHERI & CHERRY TOMATO R 170

*Rummo PACCHERI with Onions ,Chilli, Garlic, Pecorino , Slow Cooked Cherry
Tomatoes & Basil.
Topped With A Creamy Ricotta Ball*

DELLA TERRA R 160 (V)

Grilled Mixed Vegetables, Tossed with Ricotta, Chilli, Garlic and Parmesan

PASTA FATTA IN CASA

Specialty Hand Crafted Home-Made Pasta

BUTTERNUT & RICOTTA RAVIOLI R 180

6 Ravioli Filled with Roasted Butternut , Ricotta & Parmesan, served with a Burnt Sage Butter

SPINACH & RICOTTA TORTELLONI R195

12 Hand Rolled Tortelloni filled with Sautéed Baby Spinach, Ricotta & Parmesan. Served with :

Burnt Sage butter Sauce

Or

Napolitana Tomatoe Sauce.

WILD MUSHROOM RAVIOLI R 220

6 Hand Made Ravioli filled with Oyster, Shimeji & Portobello Mushrooms, Parsley , Parmesan & Mascarpone Served in a light Butter Sauce.

NEW STYLE BEEF LASAGNE R 160

Layers of Slow Cooked Bolognese, Home Made Pasta Sheets, Mozzarella, Béchamel & Finished With Parmesan. Baked Till Crispy.

MELANZANE ALLA PARMIGIANA R 175 (V)

Sliced Aubergine Layered with Mozzarella, Stepbrothers Napolitana, Parmesan. Baked Until Crispy

PLEASE NOTE

All Pasta's Above are made Fresh Daily , By hand and are subject to Availability



Life is a combination of magic and
pasta.

- Federico Fellini

MEAT

*All Meats are Strictly Halal. Served with One of the Following Sides:
Rustic Cut Chips, Mixed Veg Or Side Salad.*

BEEF FILLET R 280

300gr Beef Fillet with Rosemary, Garlic & Lemon Infused Olive Oil.

BAY CHICKEN SCHNITZEL R 170

*Crumbed Elgin Chicken Breasts served with a mixed salad, Sun Dried Tomatoes,
Pecorino, Avo and Topped With a Burrata Ball (No Side)*

ELGIN CHICKEN BREASTS R 160

*Two Elgin Grilled or Crumbed Chicken Breasts with Olive Oil, Thyme & Rosemary,
Drizzled with Lemon & Served on a Bed of Rocket.*

LAMB CHOPS R 270

*300gr (Four) Karoo Lamb Chops In Two Styles:
Lemon, Rosemary, Salt & Pepper Or Chachi's Barbecue Marinade*

LAMB CHOPS ROYALE R 290

*Four Karoo Lamb Chops On A Bed of
Artichokes, Shimeji Mushrooms, Garden Peas, Mixed Nuts, Olives & Danish Feta
Served On A Bed of Hummus.*

MARK'S BALLS PLATE R 190

*3 L.A. FARMS Wagyu Mince Balls, mixed with Ricotta, Chilli, Garlic, Red Onions,
Parmesan, Egg & Parsley, In a Rich Napoletana Sauce. With Choice of Side.*

SAUCES

Truffle Mushroom Sauce R 70

Peppercorn Sauce R 60

Peri-Peri Sauce R 50

VEAL MARSALA R 290*

*Two Veal Scallops pan fried with a Creamy Wild Mushrooms & Parmesan Sauce.
Served with Tender Stem Broccoli & Sautéed Spinach*

**Gluten Free Option Available*

Chicken Option R 260

VEAL LIMONE R 270*

*Two Veal Scallops pan fried with a Buttery Lemon Sauce served with Tender Stem
Broccoli & Sauced Spinach*

**Gluten Free Option Available*

Chicken Option R 260

CHICKEN PARMIGIAN R 240*

*Crumbed Chicken Breast topped with Napoletana , Parmesan & Mozzarella,
Baked till Crispy served with your choice of side.*

**Gluten Free Option Available*

SIDE PLATES

*Skinny Fries R 45, Truffle Parmesan Fries R 70,
Side Salad (Lettuce, Cherry Tomatoes, Feta, Red Onions, Avo, Olives) R 50,
Mixed Veg (Carrots, Cauliflower, Zucchini, Mushrooms, Broccoli R60,
Sautéed Spinach R 60, Sautéed Broccoli R 60*

SEAFOOD

RYAN'S SALMON ON THE BAY R 320

*Soy, Sriracha, Ginger, Garlic & Honey Glazed Norwegian Salmon
Served With Tender stem Broccoli, Apple, Radish, Avo,
Drizzled with a Nut, Spring Onion & Chilli Lime Dressing.*

GRILLED KINGKLIP R 260

*Grilled Kingklip Fillet in a Olive Oil , Butter, Lemon and Parsley
Or
Slow Cooked Onions ,Olive Oil Cherry Tomatoes ,Chili & Garlic
Served with your choice of side*

GRILLED PRAWNS R 295

*8 King Prawns Grilled & Marinated with Butter, Yoghurt & Garlic
served with your choice of. Side.*

GRILLED OR FRIED CALAMARI R 190

*300g fresh Calamari Grilled in a Garlic Butter Sauce or Fried with a Spicy
Mayo Sauce.*

BEERS FOR THE KITCHEN R 100

Round of Beers for the Kitchen



The only thing I like better than
talking about food is eating.

- John Walters
