



Welcome and thank you for being here with us!
Please note: No Cash Accepted, all dogs on leashes
Please ask your waiter for the desserts of the day.

BREAKFAST



HEALTH BOWLS

Homemade Granola, Greek Yoghurt, Fresh Fruit & Honey
90

OAT BOWLS

100 % All Natural Rolled Grain Oats Done in the following ways:

*Cooked with Water, topped with Banana,
Roasted Coconut & Strawberries Drizzled with Honey*
85

*Cooked with Full Cream Milk, Cinnamon
topped with Banana, Roasted Coconut & Strawberries Drizzled with Honey*
90

*Cooked with Almond / Oat Milk, Cinnamon
topped with Banana, Roasted Coconut &
Strawberries Drizzled with Honey*
95

SMOOTHIE BOWLS

SERVED IN A BOWL OR GLASS OR TAKE AWAY

Take away has no toppings

VERDE 90 / 80

*Baby Spinach, Avo, Banana, Raw Almonds,
Dates*

Toppings: *Strawberries, Chia Seeds,
Granola, Roasted Coconut*

NOCE 100 / 90

*Banana, Dates, Almond & Macadamia
Butter, Almond Milk, Honey, Cocoa Powder,
Raw Almonds & Honey.*

Toppings: *Sliced Banana, Roasted Coconut
Flakes, Granola*

ROSA 85 / 80

*Banana, Mixed Berries, Strawberries, Dates,
Chia Seeds, Honey, Almond Milk*

Toppings: *Banana, Blueberries,*

Strawberries, Roasted Coconut Flakes

*Fresh Fruits used are subject to availability and are
seasonal*

All smoothies are Vegan, Gluten Free options available.

**ALL MEATS USED ARE HALAAL &
SUPPLIED BY LA FARMS**

All Breakfast Can Be Made with Your Style of Eggs: ***Fried, Scrambled, Poached or Egg Whites Only***

Choose From the Following Bread Options (2 slices):

***Whole Wheat, 100% Rye, Sourdough,
Ciabatta, Gluten Free + 15
Butter Croissant + 20***

THE BERLONI BENEDICT 135

*English Muffin Toasted, topped with sauteed Spinach, Served With 2
USANA Eggs, Avo, Parmesan & Hollandaise.*

Roasted Tomatoes & Mushrooms – 145

With Smoked Salmon – 175

With Wagyu Macon – 180

STEPBROTHERS WAFFLES 100

*Our Homemade Waffles with Nutella, Caramelized Banana
Drizzled with Honey, Nuts & Strawberries.*

THE MOTO 140

*Slice of Health Bread Topped with Cottage Cheese, Avo, an USANA Poached Egg
with Leafy Greens & served with Roasted Cherry Tomatoes & Grilled Mushrooms*

With: Baby Spinach –155

With Smoked Salmon – 170

With Wagyu Sausage – 180

With Wagyu Macon – 195

AVO ON TOAST 95

Smashed Avo with Mint, Red Onion, Chili, Salt, Black Pepper & Lime.

Or

Sliced Avo with Salt & Pepper

With 2 USANA Poached Eggs – 130

With Smoked Salmon – 150

With Wagyu Macon – 160

THE BAY 170

*Toasted Bread of your choice Topped With LA FARMS Slow Cooked
Mince Ragu, a Soft Fried USANA Egg, Parmesan Cheese, Chili & Rocket.*

THE FULL STEP 170

The Old Classic, Your Choice of Bread, USANA Eggs Done Your Way, Roasted Cherry Tomatoes & Mushrooms, Avo, Wagyu Macon or Wagyu Sausage or Slow Cooked Mince Ragu.

ITALIANO

Butter Croissant toasted with the following fillings served with Leafy Greens:

Fresh Puglia Mozzarella with Sliced Tomatoes – 85

Fresh Puglia Mozzarella with LA FARMS Wagyu Macon & Fried USANA Egg – 130

LA FARM Salami & Fresh Pugila Mozzarella - 110

THE LOCKDOWN 150

Fresh Butter Croissants filled with USANA Scrambled Eggs, Topped with Melted Cheddar,

served with either LA FARMS Wagyu Sausage or Wagyu Macon

TOASTED BAGEL

Toasted Bagel with the following fillings served with Leafy Greens

Fresh Puglia Mozzarella & Sliced Tomatoes – 90

LA FARMS Salami & Fresh Puglia Mozzarella 110

Smoked Salmon & Our Yoghurt Feta Mousse – 130

Fried USANA Egg, LA FARMS Wagyu Macon, Avo, Rocket & Melted Cheddar – 150

Hummus, Feta & Avo – 90

THE SCRAMBLED EGGS

Our Delicious Soft Cream USANA Eggs done in the following styles, served with your choice of Bread and Leafy Greens:

*With 3 Usana Plain Scrambled - 60
Egg White Scrambled - 80
With Black Truffle & Grated Parmesan – 130
With Creamy Ricotta & Grated Parmesan – 90
With Smoked Salmon – 155*

SIAN'S OMELETTE 60

3 USANA Egg Omelette with Fresh Cream, Italian Herbs served with your choice of Bread. Any Additions in the Extras Below.

THE FOLLOWING EXTRAS CAN BE ADDED TO ALL BREAKFAST EXTRAS

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

*Cherry Tomatoes 18 / Sliced Tomato 15 / Zucchini 15
Rocket 15 / Olives 20 / Elgin Chicken 45, Caramelised Onions 45 / Mushrooms 45
Anchovies 40 / Artichokes 40 / Avo 40
Bolognese 45 / Chorizo 45
Danish Feta 45 / Mozzarella 45 / Salami 45
Wagyu Macon 80 / Wagyu Sausage 70
Grilled or Fried Halloumi 80
Plain Burrata 120 each, Truffle Burrata 140 each
Mixed Yellow, Red, Green Peppers 30, Red Onions, White Onions 15
Pineapple 20*

CHEF RECOMMENDS

MUST TRY



SPICY ROCK SHRIMP

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

6 Prawns	250
8 Prawns	350
12 Prawns	470

THE ORIGINAL STEPBROTHERS WAGYU BURGER 220

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

HOUSE CHEESE WAGYU SMASH BURGER 210

*Toasted Brioche Bun with 2 x 100g smashed Wagyu Beef patties with Classic Double Cheddar Cheese
& House Sauce*

TRUFFLE-ISCIOUS WAGYU SMASH BURGER 229

*Toasted Brioche Bun with 2 x 100g smashed Wagyu Beef patties with Cheddar Cheese, Truffle Mayo
& Wagyu Macon*

PERI-PERI CHICKEN PREGO 178

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

SPAGHETTI BOLOGNESE 195

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

VERY PERI CHICKEN PASTA 220

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

NONNA'S BEEF LASAGNE 199

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

MELANZANE ALLA PARMIGIANA 185 (V).

*Sliced Aubergine Layered with Mozzarella, Stepbrothers Napoletana Sauce, Parmesan.
Baked Until Crispy*

Please note: Nuts are used in our kitchen - No Pork is used in our restaurant

A 13% service charge will be added to groups of 8 or more

- Extra Grated Parmigiano Reggiano 10 •

CHEF RECOMMENDS



MUST TRY

BAY CHICKEN SCHNITZEL 269

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

CHICKEN PARMIGIAN 240*

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

**Gluten Free Option Available*

LAMB CHOPS 295

300gr (Four) Karoo Lamb Chops In Two Styles:

Lemon, Rosemary, Salt & Pepper

Or

Chachi's Barbecue Marinade

RYAN'S SALMON ON THE BAY 359

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

HERB FOCCACIA 119

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

THE JANG 160 (V).

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

MYYY MAAANNN 239

*Margherita Base, Topped With Fresh Avo & Tender Chicken Breast
in Our Signature Peri-Peri Sauce.*

WAG-WOW PIZZA 235

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

SALA ME UP 220

Margherita base topped with a generous amount of LA farms salami & Avo

DIRTY CAPRESE SALAD 250

*Slices of Tomato , Fior Di Latte Mozzarella , Fresh Basil , Oregano, Wagyu Salami
and Artichokes. Drizzled with Homemade Basil Olive Oil & Balsamic Reduction*

SPICY PRAWN TEMPURA SALAD 320

*Seasonal salad topped with 8 tempura prawns and our homemade creamy spicy
sauce. Drizzled with our Homemade Basil Olive Oil & Balsamic Reduction*

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LUNCH & DINNER MENU

STARTERS



SPICY ROCK SHRIMP

MUST TRY

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

6 Prawns	250
8 Prawns	350
12 Prawns	470

NEW!

SAUTÉED PRAWNS 247

*Six de-shelled Prawns with chili , garlic , green olives , cherry tomatoes and finished off with butter & parsley
Served with a toasted ciabatta*

ARANCINI

Truffle & Parmesan served with Aioli (V) 140

VIVA LA MED (V) 160

*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 90

CRUNCH OLIVES 100

*Bowl of Pitted Green Olives, Stuffed With Pecorino Cheese, Battered & Fried with Aioli
Add Hummus 30*

SAUTÉED BROCCOLI (V) 115

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

NEW!

GARLIC PITA (V) 50

Pita brushed with Garlic, Butter and Parsley

GRILLED OR FRIED CALAMARI 160

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

NUNO'S CHICKEN LIVERS 160

*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 Availability ***

AVO ON TOAST (Lunch Only) 90

Sliced Avo with your choice of bread

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WAGYU BURGERS



*All Beef Burgers are From LA FARMS & Strictly Halaal.
Served with One of The Following Sides: Rustic Cut Chips, Mixed Veg or a Side Salad.*

THE ORIGINAL STEPBROTHERS WAGYU BURGER 220

"MUST TRY"

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

NEW!

THE FUN GUY 249

Toasted Brioche bun with 200g Wagyu Patty with rocket, emmental Cheese, creamy gorgonzola, mushrooms, crispy onions & truffle Aioli

NEW!

THE KING CHEESE 210

Toasted Brioche bun with 200g wagyu patty with no garnish topped with cheddar cheese, emmental cheese, Parmesan & House sauce

NEW!

THE OLD SCHOOL 249

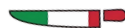
Toasted Brioche bun with 200g wagyu patty with, aioli, rocket, cheddar cheese, wagyu macon, avo and feta

CHICKEN BURGER 190

*Toasted Brioche bun with a Crumbed / Grilled, Elgin Chicken breast with Danish Feta Mouse, Cheddar Cheese, Red onions, lettuce
Sriracha Mayo*

Add Peri Peri Sauce R 20

WAGYU SMASH BURGERS



2x 100g beef patties From LA FARMS & Strictly Halaal. Smashed as thin as possible on toasted brioche buns. Served with One of The Following Sides: Rustic Cut Chips, Mixed Veg or Side Salad.

NEW!

THE SISI 210

2x 100g smashed patties on toasted brioche bun. With lettuce, cheddar cheese, red onions sliced tomato & house sauce

NEW!

THE ONION 210

2 x 100g smashed patties on toasted brioche bun. With thinly sliced white onions, mustard Cheddar cheese and garlic aioli

NEW!

THE CHILI BOMB 200

2 x 100g smashed patties on toasted brioche bun. With Tomato, lettuce, Cheddar Cheese, Sriracha mayo and a hearty helping of fresh chopped green and red chili

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- Extra Grated Parmigiano Reggiano 10 •

WAGYU SMASH BURGERS



Toasted Brioche Bun with 2 x 100g smashed Wagyu Beef patties with the following options:

HOUSE CHEESE

"MUST TRY"

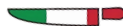
Classic Double Cheddar Cheese & House Sauce 210

TRUFFLE-ISCIOUS

"MUST TRY"

Cheddar Cheese, Truffle Mayo & Wagyu Macon 229

PREGOS



All Meats Used Are Halaal

Served with One of The Following Sides: Rustic Cut Chips, Mixed Veg or Side Salad.

FILLET PREGO 185

100g Beef Fillet In A Garlic, Butter Wine Sauce with Olives on a Toasted Portuguese Roll.

"MUST TRY"

PERI-PERI CHICKEN PREGO 178

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

NEW!

STEAK ROLL 220

Brioche bun with 100g fillet steak, rocket, grilled red onions, emmental cheese, sliced, tomato mustard & aioli served with choice of side

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STEBROTHERS TABLE 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 185

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

DELLA TERRA SALAD 198

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

HALLOUMI SALAD 195

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

CALAMARI SALAD 260

Our Stepbrothers Seasonal Salad Topped with 160g of Crumbed or Grilled Calamari & Dressed with Homemade Basil Olive Oil & Balsamic Reduction

CHICKEN SALAD 210

Our Stepbrothers Seasonal Salad with One Grilled or Fried Elgin Chicken Breast & Dressed with Homemade Basil Olive Oil & Balsamic Reduction.

GRILLED SALMON SALAD 370

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

CLASSIC CAPERESE 190

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

NEW!

BURRATA CAPERESE 210

Slices of Tomato , Burrata Mozzarella, Fresh Basil, Oregano Drizzled with Homemade Basil Olive Oil & Balsamic Reduction

NEW!

DIRTY CAPRESE 250

MUST TRY

Slices of Tomato , Fior Di Latte Mozzarella , Fresh Basil , Oregano, Wagyu Salami and Artichokes. Drizzled with Homemade Basil Olive Oil & Balsamic Reduction

BURRATA SALAD 200

Burrata Mozzarella ball with leafy greens, Avo, cherry tomatoes, drizzled with Homemade Basil Olive Oil & Balsamic Reduction

Add Truffle 25

NEW!

SPICY PRAWN TEMPURA SALAD 320

MUST TRY

Seasonal salad topped with 8 tempura prawns and our homemade creamy spicy sauce. Drizzled with our Homemade Basil Olive Oil & Balsamic Reduction

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● **Extra Grated Parmigiano Reggiano 10** ●

PASTA



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

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

● **Extra Grated Parmigiano Reggiano 10** ●

NEW!

CHICKEN MARSALA PASTA 225

MUST TRY

Elgin chicken breast cooked with white onions, Marsala wine, wild mushrooms, cream, garlic, Parmesan and served with a choice of pasta

NEW!

PUTANESCA 190

An arrabbiata sauce with added black pitted olives, capers, anchovies and fresh parsley
(No parmesan)

Please Note Some Olives Contain Pips. Please Check Before You Bite

PRAWN PASTA 329

MUST TRY

6 De-shelled Prawns, Cherry Tomatoes, Zucchini, Chilli, Garlic & Finished with Mascarpone Cream.

Or

6 De-shelled Prawns, Cherry Tomatoes, Zucchini, Chilli, Garlic & Finished with a Creamy Aurora Sauce 295

VERY PERI PRAWN PASTA 320

6 De-shelled Prawns Sautéed with Onions, Red Peppers, Chilli, Garlic & Cherry Tomatoes, Tossed In Our Signature Peri-Peri Sauce.

SPAGHETTI CASA NOSTRA 229

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

RICOTTA GNOCCHI

MUST TRY

Our Famous Ricotta Gnocchi Served With Toasted Ciabatta in either :

3 Cheese Sauce (v) 220

Napoletana Tomato Sauce (v) 200

Bolognese Ragu 220

Add Truffle 25

IL SALMONE 199

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

MARK'S BALL'S R 235

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

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SPAGHETTI BOLOGNESE 195

MUST TRY

*L.A. FARMS Wagyu Mince 6 hour Slow Cooked In our Stepbrothers Napoletana Sauce & Finished with Parmesan.
(Contains Chilli and Garlic)*

TRUFFLE TAGLIATELLE 249(V).

Fresh Black Truffle with Oyster, Portabelli & Shimeji Mushrooms & Mascarpone.

STEPBROTHERS AGLIO OLIO 150 (V).

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

CHICKEN AGLIO OLIO 195

Red Onion, Red Peppers, Chilli, Garlic, Olive Oil and Elgin Chicken

ARRABIATA 155 (V).

Stepbrothers Napolitana Sauce, Chili, Garlic & Finished with Parmesan.

VERY PERI CHICKEN PASTA 220

MUST TRY

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

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- Extra Grated Parmigiano Reggiano 10 •

PASTA FATTA IN CASA



Specialty Hand Crafted Home-Made Pasta

● **Extra Grated Parmigiano Reggiano 10** ●

SPINACH & RICOTTA TORTELLONI

"MUST TRY"

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

Burnt Sage butter Sauce 219

Or

Napolitana Tomatoe Sauce 219

Or

Bolognese Ragu 235

WILD MUSHROOM RAVIOLI 240

"MUST TRY"

7 Hand Made Ravioli filled with Oyster, Shimeji & Portobello Mushrooms, Parsley, Parmesan & Mascarpone Served in a Creamy Parmesan Sauce.

NONNA'S BEEF LASAGNE 199

"MUST TRY"

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

MELANZANE ALLA PARMIGIANA 185 (V).

"MUST TRY"

Sliced Aubergine Layered with Mozzarella, Stepbrothers Napolitana Sauce, 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

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● **Extra Grated Parmigiano Reggiano 10** ●

MEAT



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

BEEF FILLET 320

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

BAY CHICKEN SCHNITZEL 269

"MUST TRY"

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 175

Two Elgin Grilled or Crumbed Chicken Breasts with Olive Oil, Thyme & Rosemary, Drizzled with Lemon

CHICKEN PARMIGIAN 240*

"MUST TRY"

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

CHICKEN MARSALA PLATE 250

Chicken cooked with white onions , Marsala wine , wild mushrooms , garlic , Parmesan and served with a choice of side

LAMB CHOPS 295

"MUST TRY"

300g (Four) Thin Cut Karoo Lamb Chops In Two Ways:
Lemon, Rosemary, Salt & Pepper
Or

Chachi's Barbecue Marinade

LAMB CHOPS ROYALE 330

"MUST TRY"

300g (Four) Thin Cut Karoo Lamb Chops On A Bed of
Artichokes, Shimeji Mushrooms, Garden Peas, Mixed Nuts, Olives & Danish Feta Served On A Bed of Hummus. **(No Side)**

MARK'S BALLS PLATE 225

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

SAUCES

Truffle Mushroom Sauce R 70

Peppercorn Sauce R 50

Peri-Peri Sauce R 40

SIDE PLATES

Rustic Fries 45, Truffle Parmesan Fries 70,

Side Salad (Lettuce, Cherry Tomatoes, Feta, Red Onions, Avo, Olives) 80,

Mixed Veg (Carrots, Cauliflower, Zucchini, Mushrooms, Broccoli) 60,

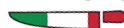
Sautéed Spinach 80, Sautéed Broccoli 80

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SEAFOOD



RYAN'S SALMON ON THE BAY 359

"MUST TRY"

*Soya Sauce, Sriracha, Ginger, Garlic & Honey Glazed Norwegian Salmon
Served With Tender stem Broccoli, Apple, Radish, Avo,
Drizzled with a Nut, Spring Onion & Chilli Lime Dressing. **No Side***

FRESH SALMON 290

Served with lemon and a choice of your side

GRILLED OR FRIED CALAMARI 245

*300g fresh Calamari Grilled in a Garlic Butter Sauce or Fried with a Spicy
Mayo Sauce and a choice of your side.*

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



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WOOD FIRED PIZZA



Choice of Normal Base or Gluten Free Base + R20

Pizza can be done in a "Calzone Style"

All Meats Used Are halaal

THE FOCCACCIA'S

Pizza base with no Tomato & No Mozzarella

HERB FOCCACCIA 119

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

THE JANG 160 (V)

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

NEW!

CHEESE GARLIC FOCACCIA 150

Herb focaccia base with mozzarella drizzled with Basil Olive oil

NEW!

CAPRESE 179

Herb focaccia topped with filone mozzarella, sliced tomato, fresh Basil ,drizzled with home made Basil olive oil & Balsamic reduction

POMODORO 250 (V)

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

NEW!

THE GIO 280

Herb focaccia base with mixed grilled peppers, avo and topped with a creamy buratta ball

NEW!

THE THYMELESS 330

Herb focaccia base with wild mushrooms , wagyu macon, fresh thyme and topped with a creamy buratta ball

NEW!

THE THREE ANCHOR BAY (V) 240

Herb focaccia base with wild mushrooms, fresh thyme and topped with a creamy buratta ball

NEW!

THE TENNIS PRO 255

Herb focaccia base with caramelised onions , mixed grilled peppers , artichokes, avo, wagyu salami topped with Feta

NEW!

IL MARE 210

Herb Focaccia base (no parmesan) topped with smoked salmon, ricotta , dill , capers and drizzled with homemade basil olive oil and lemon

NEW!

THE GORGONZOLA 239

Herb focaccia **(No parmesan)** with filone mozzarella, gorgonzola,wagyu sausage and fresh thyme

NEW!

THE ZUCCHINI 210

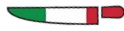
Herb focaccia with filone mozzarella, zucchini and ricotta. Drizzled with homemade basil olive oil

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• Extra Grated Parmigiano Reggiano 10 •

ROMAN STYLE PIZZA



MARGHERITA 143 (V).

Normal Base with Napolitana sauce, Filone Mozzarella Cheese & Herbs

MYYY MAAANNN 239

Margarita Base Topped With Fresh Avo & Tender Chicken Breast in Our Signature Peri-Peri Sauce.

THE IZZALDORE 195

Margarita Base Topped with Anchovies, Olives & Herbs.

THE BELLA NAPOLI 189 (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 235

MUST TRY

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

BURRATTA 289 (V).

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

CHE-LINA 239 (V).

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

MELOMAGIC 254

Margherita base topped with a mix of Wild Mushrooms (Oyster , Shimeji , Portabelli) topped with stracciatella.

Add Black Truffle 25

DID YOU SAY MACON & AVO 249

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

RAGU BAY 220

Margherita base topped with our 6-hour Slow Cooked Wagyu Ragu. Finished with Grated Parmesan

SALA ME UP 220

MUST TRY

Margherita base topped with a generous amount of LA farms Wagyu salami & Avo

NEW!

PADEL PRO 200

Margherita base, (No napolitana sauce) Topped with our 6-hour Slow Cooked Wagyu Ragu with red onions and avo.

NEW!

THE SAUSAGE 250

Margherita base with Wagyu sausage, mushrooms and avo

NEW!

THE BIRD 225

Margherita base with chicken, sundried tomatoes, feta and avo

Please note: Nuts are used in our kitchen - No Pork is used in our restaurant

A 13% service charge will be added to groups of 8 or more

• **Extra Grated Parmigiano Reggiano 10** •

BUILD YOUR OWN
Margarita Base

EXTRAS

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

Cherry Tomatoes 18 / Sliced Tomato 15 / Zucchini 15
Rocket 15 / Olives 20 / Elgin Chicken 45, Caramelised Onions 45 / Mushrooms 45
Anchovies 40 / Artichokes 40 / Avo 40
Bolognese 45 / Chorizo 45
Danish Feta 45 / Mozzarella 45 / Salami 45
Wagyu Macon 80 / Wagyu Sausage 70
Grilled or Fried Halloumi 80
Plain Burrata 120 each, Truffle Burrata 140 each
Mixed Yellow, Red, Green Peppers 30, Red Onions, White Onions 15
Pineapple 20

Cakeage 100

— ” —

Pizza makes me think that
anything is possible.

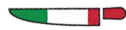
- Henry Rollins

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KIDS MENU



Baby Pizza Margherita 90

Plain Pasta 80

Baby Napoli Pasta 100

Baby Bolognese Pasta 120

Plain Rustic Chips 45

Chicken Strips Grilled or Crumbed
with Chips 140

Baby Cheeseburger and Chips 150

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