

Starters

Bobotie Cigars
Mild spicy mince in phyllo pastry served with chimichuri dipping sauce

R85

Peri-Peri Chicken Livers
(Hot or Mild) served with ciabatta

R95

Garlic Butter Snails
Snails cooked in garlic butter sauce, served with homemade bread

R95

Fried Camembert
Camembert served with berry coulis, fresh berries, almonds and toasted homemade bread

R105

Grilled Or Fried Calamari
Calamari served with lemon butter or tartar sauce

R105

From the Pan

Chicken Curry
Lamb Curry
Vegetarian Curry

Curry tossed with our homemade curry paste and coconut milk, served with rice and sambals

R195
R195
R195

Stir Fry
Teriyaki chicken or beef stir fry, served with seasonal fresh veggies

R195

In a Basket

Served as a platter when ordered for 2 people

Lion Share
Pork ribs, cocktail cheese grillers, spiced meatballs, crumbed chicken strips, samoosa, and potato fries, served with a BBQ mayo dip

R185

Vulture Move
Sticky BBQ chicken wings, chicken drumsticks, crumbed chicken strips and potato fries with a sweet chilli dip

R165

Calabash Basket
Pork ribs, cocktail cheese grillers, chicken drumsticks, jalapeño rissoles, chicken samoosas and meatballs, served with potato fries and sweet chilli mayo

R205

Calabash Combos

Including your choice of starch and vegetables
Served as a platter when ordered for 2 people

Calabash Chesa Nyama
Chicken leg quarter, 100g boerewors and a choice between either a 150g beef rump steak or 200g pork chop, served with pap and sheba sauce

R275

Steak and Buffalo Wings
200g Rump steak cooked to your perfection and 3 succulent chicken wings

R255

Chicken Quarter Leg and Ribs
A tender chicken leg quarter and 400g basted pork ribs

R255

Hake and Steak
200g Beer battered hake fillet and 200g rump steak grilled to perfection

R275

Wors and Wings
200g Juicy boerewors (beef sausage) and 3 chicken wings

R235

Calabash Grill

– MENU –

Friends & Family Platters

Served with chips and or pap and vegetables of your choice

Meaty Meaty (serving 2 pax)
Two chicken skewers, meatballs and cheese grillers, served with chips and jalapeño dipping sauce – *Additional person R195*

R395

Chef Choice (serving 2 pax)
Two beef livers, chicken strips and 200g pork ribs, served with peri-peri or calabash sauce – *Additional person R225*

R450

Calabash Beast (serving 2 pax)
T-Bone, 200g sausage and 400g ribs, served with pap or chips – *Additional person R295*

R595

Choice of Skewers

Served with your choice of starch or side salad

Chicken Fillet Skewers
Chicken fillet skewers mixed with our veggies

R175

Rump Steak Cube Skewers
Rump skewers (200g) mixed with our veggies and grilled to perfection

R195

Vegetarian Skewers
A variety of cooked and or grilled vegetables, onions and mushroom

R175

Burger Menu

All served with a choice of potato fries or small salad

Calabash Burger (Chicken or Beef)
BBQ-basted (150g) beef or chicken burger, topped with cheddar and bacon and set on a toasted roll with mixed greens, tomato, mayo and finished with battered onion ring

R205

Twin Cheese Calabash Burger (Chicken or Beef)
200g Beef patty, BBQ-basted, sandwiched between slices of mozzarella and cheddar cheese on a toasted roll, with lettuce, mayo, onion and pickled cucumber

R225

Dagwood Burger
150g Beef patty topped with bacon, cheese, avocado and an egg

R225

Double Deluxe Burger
2 x 150g Beef patties, topped with bacon and double cheese

R245

Vegan Burger
Vegan patty on a toasted roll, with lettuce, mayo, onion and pickled cucumber

R175

From the Grill

Prime cuts of meat grilled to your liking, either basted in traditional BBQ basting or olive oil. All grills are served with vegetables of the day and your choice of either rice, mashed potato, baked potato, pap, potato chips or salad.

Beef Fillet
Beef fillet grilled to perfection and topped with onions rings

200g – R225 • 300g – R275

Rump Steak
200g Rump steak topped with mushroom sauce, glazed with chutney peppadews, avocado and onions rings

R235

Rump Espetada
400g Espetada garnished with our vegetables

R275

Venison fillet
200g Venison fillet served on a bed of mashed potato with mushroom or pepper sauce and topped with onion marmalade and onions rings

R265

Ostrich Fillet (200g) T-Bone BBQ Ribs
400g – R245 • 800g – R335

R 265
R265

Grilled Chicken Breast
200r Chicken breast, lemon & herb or peri-peri basted

R195

Half Peri-Peri Chicken
Half poached chicken and peri-peri basted on the grill with peri-peri dip

R235

From the Sea

Fish & Chips
Zamalek beer battered hake, served with potato fries

R175

Grilled or Fried Calamari Tubes
Grilled or Fried Calamari served with lemon butter sauce or tarter sauce

R195

Grilled Kingklip
Served with lemon butter sauce, fresh vegetables and starch of your choice

R245

Pastas & Pizzas

Spaghetti Bolognaise
Traditional spaghetti pasta in a tomato base minced meat sauce with onion and peppers

R175

Pasta Alfredo
Chicken fillet cooked with creamy white sauce, bacon and peppers, served with parmesan cheese

R195

Pizza
Add additional toppings for R20 each
Chicken strips, Ham, Biltong, green peppers, tomatoes, cheddar cheese, onions, mushroom, olives, Feta, peppadew

3 toppings – R185 • 5 toppings – R205

Salads

Greek Salad
Traditional Greek salad with calamata olives, cucumber, tomato, red onion, feta, tossed in fresh mixed salad leaves with vinaigrette

Main – R145 • Side plate – R75

Chef's Chicken or Biltong Salad
Mixed greens, peppers, cucumber, cocktail tomatoes, red onions and grilled chicken or biltong, topped with seasonal avocado

R175

Grilled Beef Rump Salad
Sliced rare rump steak, set on a bed of mixed lettuce with mushroom, strawberry, cucumber, red onion, crumbled feta cheese and vinaigrette dressing

R215

Dessert

Chocolate Brownie Warm chocolate brownie, served with chocolate and pecan nut sauce and creamy custard	R95
Trio of Ice Cream Strawberry, chocolate and vanilla ice cream, topped with nuts and cherries	R95
Cheese Cake Cream cheese, set on a biscuit base	R95
Milk Tart Sweet pastry crust filled with mild, creamy custard of milk	R95
Seasonal Fruit Skewers Two seasonal South African fruit skewers, served with vanilla ice cream	R55

Milkshakes

Regular Shakes Strawberry, lime, banana, chocolate or vanilla	R55
Double Thick Milkshake Jars Peanut butter and banana, Espresso coffee and vanilla, Mixed berry and yoghurt or Cookies and cream	R85
Smoothies Banana and berry, strawberry and pineapple or tropical	R65



Soft Drinks & Water

Appletizer	R45	Power Drink	R45
Cappy Juice	R35	Rock Shandy	75
Coca Cola	R35	Soda Water 200ml	R30
Coca Cola Lite	R35	Sprite	R35
Coca Cola Zero	R35	Sprite Zero	R35
Cream Soda	R35	Still Works	R85
Dry Lemon	R35	Stoney Ginger Beer	R35
Fanta Orange	R35	Tonic Water 200ml	R30
Fuze Lemon Ice Tea	R35	Tonic Water Pink 200ml	R30
Fuze Peach Ice Tea	R35	Water Sparkling 1L	R30
Fuze Red Fruit Ice Tea	R35	Water Sparkling 500ml	R25
Ginger Ale 200ml	R35	Water Still 1,5L	R30
Grapetizer Red/White	R45	Water Still 500ml	R25
Lemon Twist	R35	Valpre Water Sparkling 1L	R35
Lemonade 200ml	R30	Valpre Water Still 500ml	R30



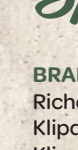
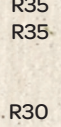
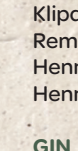
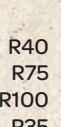
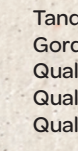
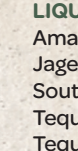
Beers & Ciders

BEERS		CIDERS	
Black Label	R40	Bernini Blush	R45
Castle Lager	R40	Bernini Classic	R45
Castle Light	R40	Belgravia Gin & Pink Tonic	R45
Castle Light Drought 500ml	R45	Belgravia Gin & Blue Tonic	R45
Castle Light Drought 300ml	R35	Belgravia Gin & Tonic	R45
Windhoek Lager	R40	Savanna Non-Alcoholic Lemon	R45
Castle Milk Stout	R40	Belgravia Gin & Dry Lemon	R45
Castle Free Non-Alcoholic	R40	Black Crown	R45
Corona Mexican Beer	R55	Brutal Fruit	R45
Flying Fish	R45	Hunters Dry	R45
Hansa Pilsener	R40	Hunters Extreme	R45
Heineken	R45	Hunters Gold	R45
Windhoek Draught 440ml	R45	Savanna Dry	R45
Stella Artois	R55	Ice Tropez	R125

Calabash Grill

- DESSERT AND DRINKS -

Cocktails

	Blue Ocean Blue caracao, vodka, tequila, soda water and crushed ice	R145	
	Mojito Lime, sugar syrup, mint leaves, vodka and crushed ice	R155	
	Strawberry Daiquiri Cane, sugar syrup, lime, fresh strawberry, grenadine and crushed ice	R135	
	Pina Colada Pina colada mix, malibu and crushed ice	R135	
	Splash Vodka, grenadine, soda water and crushed ice	R165	
	Fishbowl Vodka, gin, tequila, apple sours, lime, blue curacao and crushed ice	R175	
	Long Island Lime, tequila, vodka, gin, bacardi rum, coke and ice	R175	
	Virgin Mojito Lime, mint leaves, sugar syrup and crushed ice	R125	
	Hawaiian tropical Vodka, orange juice, grenadine and ice	R135	
	Margarita Tequila, triple sec, lime and crushed ice	R155	

Spirits & Liqueurs

BRANDY & COGNAC	per tot	RUM	per tot
Richelieu	R35	Bacardi White	R40
Klipdrift Export	R30	Captain Morgan	R35
Klipdrift Premium	R35	Malibu Coconut Flavour	R35
Remy Martin	R95	Red Heart	R35
Hennessy Very Special Cognac	R65	Spiced Gold	R35
Hennessy V.S.O.P	R100		
GIN		SPIRITS	
Tanqueray Imported	R40	Cane	R30
Gordons London Dry	R35	Vodka	R35
Qualito Grey Hawk Craft	R30		
Qualito Grey Hawk Craft Pink	R30	WHISKY	
Qualito Saint Craft Non-Alcoholic	R30	Bells	R40
		Glenfiddich 12 yrs Single Malt	R75
		Glenfiddich 15 yrs Single Malt	R100
		J&B Rare	R35
		Jack Daniels	R50
		Jameson	R50
		Jameson Select Reserve	R65
		Johnny Walker Black Label 12 yrs	R60
LIQUERS			
Amarula Marula Cream	R40		
Jagermeister Herbal	R45		
Southern Comfort	R35		
Tequila Silver	R40		
Tequila Gold	R45		
Oude Meester Peppermint	R40		
Triple Sec	R40		



White Wine

Alvi's Drift Sauvignon Blanc The wine has an attractive pale straw colour. The wine is light and fruity with aromas of cut grass and asparagus. The palate is nicely balanced with a fresh zingy finish.	p/glass R65	p/bottle R205
Alvi's Drift Chenin Blanc Light straw in colour, the Chenin Blanc is full bodied yet elegant. The wine is very viscous, giving it a wonderful mouthfeel and texture.	R65	R205
Alvi's Drift Chardonnay This lightly wooded blend has a lovely straw colour with aromas of ripe apricots, peaches and spanspek. The palate is full and creamy with subtle roasted nut characters balancing the fruit aromas.	R65	R205



Rosé Wine

Alvi's Drift Pinotage Rosé This bright, fresh and juicy pinotage rosé is heavily loaded with raspberry and strawberry fruit characters.	R65	R205
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Red Wine

Alvi's Drift Merlot The wine is a lovely blend of fruit, oak and tannin. Full bodied for a merlot, yet soft and juicy with subtle tobacco characters.	R65	R205
Alvi's Drift Cabernet Sauvignon A lovely medium dark colour with a garnet hue. The nose shows blackberry fruit characters with hints of vanilla, chocolate and Christmas cake.	R65	R205
Alvi's Drift Pinotage The wine has a strong, medium dark colour with a garnet hue. The bouquet and palate are filled with juicy, ripe berry characters with mulberry and blackberry domination.	R65	R205
Alvi's Drift Shiraz The aromas on the nose are a subtle blend of white pepper and red berries with a hint of vanilla and chocolate. The flavours are well integrated with nutty oak characters.	R65	R205



Sparkling Wine

Alvi's Drift Thornlands MCC This elegant and flavorsome MCC has aromas of freshly baked bread crust and biscuits.	R365
Alvi's Drift Blanc De Blanc Brut 100% chardonnay crisp green apple and fresh ripe lime on the nose with a creamy velvet mousse with fresh flavour on the palate.	R205
Alvi's Drift Pinot Noir Chardonnay Brut Rose Fresh crisp, green apple with hints of strawberry, watermelon and pomegranate on the nose follow through to the palate.	R205
JC Le Roux – Alcoholic/Non-alcoholic This wine offers a non-alcoholic sparkling alternative with inviting strawberries and plum flavours.	R185/R135