

Getting (it) Together

After professionally training as a Chef at the Prue Leith Academy, I have been in the hospitality industry for the past 10 years, experiencing multiple cuisines: French, Italian, American, Mediterranean as well as Fusion. My exposure stretches from working in the Middle East to various top restaurants in Gauteng, and now to this ideal and intriguing town where I can share the way I love to cook!

My wife and I have spent endless nights trying to decide which name would best describe the style and type of food that we wanted to serve – **Grillhouse** was a given.

We knew the biggest task was setting the menu and the options were endless: beef, chicken, pork, lamb, seafood, fish, prawns and of course **SUSHI!** We knew we had to have something from the farm and something from the sea. After much deliberation, the name became obvious. “**FARM ‘N SEA**”. The possibilities with such produce, flavours, and combinations thereof, would be endless.

Lastly, we listen to our customers - if there are any special requests for dishes that we can create especially for you, simply let me know!

“Good Food, Good Quality, Good Times”



Our meals are freshly prepared,
Your patience is our success!

Crumbed Mushrooms



Baked Prawn Tails



Starters 'n Bites

Spicy Chicken Livers

R55.00

Peri-peri creamy chicken livers served with toasted French loaf

Halloumi Cheese (V)

R65.00

Grilled or fried served with a choice of chilli mango sauce or honey grape sauce

Parmesan Crumbed Mushrooms (V)

R55.00

Deep fried, served with basil & sundried tomato aioli

Chicken Wingettes

R65.00

Six wings cut in half, served grilled or fried

Basting choice: Smoky bbq | Sweet & sticky | Peri-peri

Sauce choice: Blue cheese dip | Sundried tomato aioli

Biltong Carpaccio

R89.00

Served with garlic whip, avocado, rocket, crispy red onion, balsamic & thyme reduction and parmesan cheese

Escargots "Garden Snails" (A)

R59.00

Cheesy garlic white wine sauce gratinated with a parmesan herb crumb served with fresh bread

Falklands Calamari (A)

R79.00

Tubes & heads, grilled or fried, served with savory rice, lemon butter, fresh lemon (Spicy cajun option available for grilled)

Baked Prawn Tails (A)

R85.00

Cheese & garlic sauce topped with a parmesan herb crumb served with fresh bread

Creamy White Wine Mussels (A)

R59.00

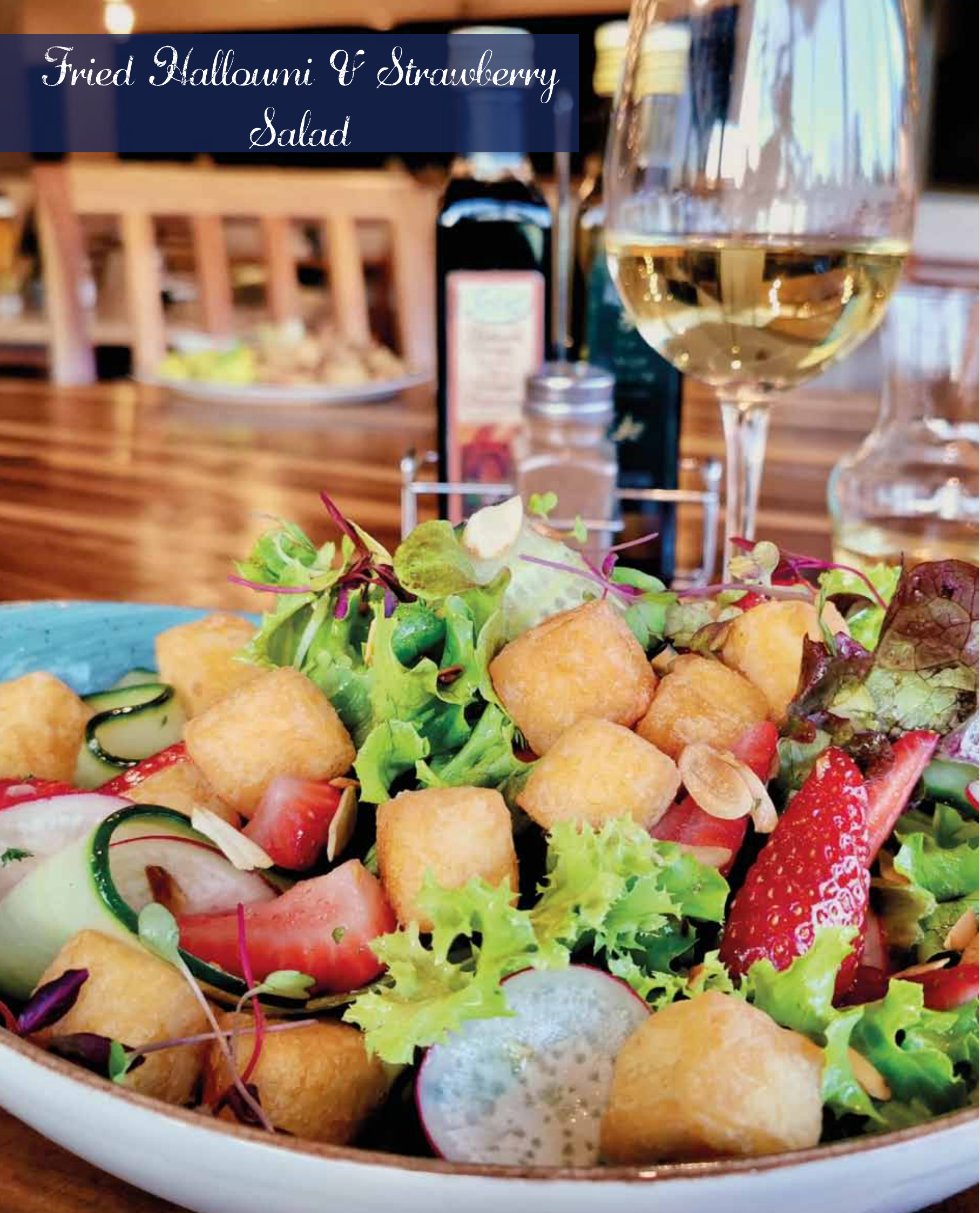
White wine & garlic based served with fresh bread

Freshly Shucked Oyster

R35.00

Large oyster served with fresh lemon

*Fried Halloumi & Strawberry
Salad*



Salads

Greek Salad

R70.00

Traditional - tomato, cucumber, feta cheese, kalamata olives, red onion, green pepper, oregano, extra virgin olive oil (no lettuce)

Fried Halloumi & Strawberry Salad

R70.00

Fried halloumi, fresh strawberries, lettuce, toasted almonds, cucumber ribbons, red radish, ginger & mint dressing

Cajun Chicken Breast Salad

R65.00

Cajun rubbed grilled chicken, lettuce, cucumber, baby corn, cherry tomatoes, green pepper, herb croutons, parmesan dressing

Beef & Balsamic Salad

R89.00

Fillet strips, lettuce, rocket, feta cheese, cherry tomatoes, red onion, balsamic & thyme reduction

Crispy Shrimp Salad

R85.00

Tempura shrimp, lettuce, avocado, spring onion, cherry tomatoes, parmesan, toasted sesame seeds, sweet spicy dressing



Beef Loin Ribs



AAA Grade Beef Fillet



Ribs

(Served with our homemade chips)

Basting options:

Dark & smoky bbq | Sweet & sticky bbq | Spicy bbq peri-peri

Pork Spareribs

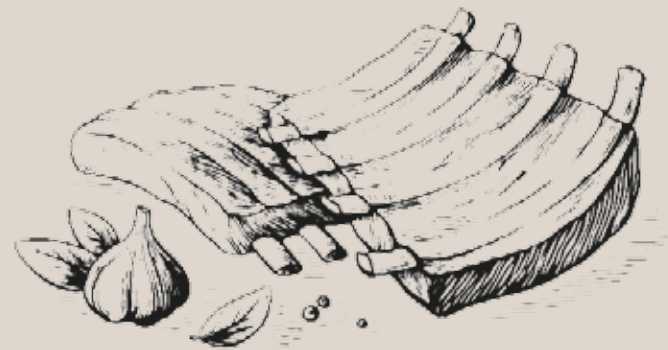
R99.00 | R169.00

500g | 1kg

Beef Loin

R125.00

700g



Steaks

Served with a choice of a side

Plain seasoned | Homemade spice rub | Smoky bbq basted

Plain (no butter) | Bone marrow butter | Sage butter

Fillet 300g - AAA Grade - **R139.00**

Rump 300g - 16 Days Aged - **R119.00**

Sirloin 300g - 16 Days Aged - **R119.00**

Ribeye 300g - 16 Days Aged - **R129.00**

T-Bone 600g - 16 Days Aged - **R210.00**





Maple Bacon 'n Fontina Cheese Burger



Grillhouse BBQ Burger

Burgers

Grillhouse BBQ Burger

R85.00

Beef patty basted in a dark smoky bbq sauce, topped with cheddar cheese served on a bun with lettuce, tomato, red onion, and pickles

Parmesan Crumbed Chicken Burger

R85.00

Crumbed fried chicken breast topped with avocado and a wholegrain mustard & herb aioli, on a bun with lettuce, tomato, red onion, and pickles

Maple Bacon & Fontina Cheese Burger

R115.00

Beef patty basted in a dark smoky bbq sauce topped with maple glazed streaky bacon and fontina cheese, on a bun with lettuce, tomato, red onion, and pickles.

Mushroom & Swiss Deluxe Burger

R95.00

Beef patty topped with sautéed button mushrooms, mushroom sauce, swiss cheese and caramelized onion, on a bun with lettuce, tomato, red onion, and pickles

Spicy Jalapeno & Cheese Burger

R89.00

Beef patty topped with crispy deep-fried jalapenos, cheddar cheese and cheese sauce, on a bun with lettuce, tomato, red onion, and pickles

Biltong, Avo, Feta & Sundried Tomato Burger

R115.00

Beef patty topped with biltong shavings, avocado, feta cheese and sundried tomato aioli, on a bun with lettuce, tomato, red onion, and pickles



Panko Crumbed Chicken Breast



Prawn Aglio e Olio Linguine



Poultry

Panko Crumbed Chicken Breast

R79.00

Parmesan & herb panko crumbed crispy deep-fried chicken breast, served with a four-cheese sauce and a side of your choice

Grilled Chicken Spatchcock

R150.00 | R89.00

Full | Half

Basting choice: Lemon & herb | Sweet & sticky bbq | Peri-peri
Served with a side of your choice

Pasta

Creamy Chicken Alfredo Penne

R79.00

Grilled chicken strips, streaky bacon, mushrooms, green peas and fresh herbs in a creamy parmesan sauce

Oxtail Tagliatelle (A)

R110.00

Deboned oxtail slow braised in red wine, tossed through tagliatelle pasta with parmesan and fresh herbs topped with rocket leaves

Exotic Mushroom & Truffle Penne (V)

R99.00

Summer black truffle oil, sautéed exotic mushrooms, topped with parmesan shavings, fresh herbs, rocket leaves

Prawn Aglio e Olio Linguine

R115.00

Prawns sautéed with extra virgin olive oil, fresh garlic, chili flakes, smoked paprika, parmesan cheese and fresh herbs

Seafood Linguine (A)

R115.00

Half shell mussels, calamari, prawns and hake in a creamy white wine and Napolitana sauce



Sides 'n Sauces

Sides 'n Sauces

Sides

Homemade Chips
R25.00

Mashed Potato
R20.00

Beer Battered Onion Rings (A)
R18.00

Southwest Savoury Rice
R18.00

Steamed Seasonal Veg
R25.00

Side Salad
R25.00

Sauces

Brandy Peppercorn Sauce (A)
R15.00

Four Cheese Sauce
R15.00

Dark Smoky BBQ Sauce
R15.00

Creamy Mushroom Sauce
R15.00

Garlic Sauce
R15.00

Sushi

Maki Rolls (8pcs)

Salmon - **R55.00**

Prawn - **R38.00**

Tuna - **R55.00**

Crab - **R30.00**

California Rolls (Uramaki) (8pcs)

Salmon - **R55.00**

Prawn - **R39.00**

Tuna - **R55.00**

Crab - **R35.00**

Fashion Sandwiches (8pcs)

Salmon - **R55.00**

Tuna - **R55.00**

Prawn - **R49.00**

Crab - **R35.00**

Nigiri (2pcs)

Salmon - **R39.00**

Prawn - **R35.00**

Tuna - **R39.00**

Hand Rolls (Temaki) (1pcs)

Salmon - **R39.00**

Prawn - **R35.00**

Tuna - **R39.00**

Smoked Salmon - **R39.00**

Sashimi (4pcs)

Salmon - **R79.00**

Tuna - **R79.00**

Roses (4pcs)

Salmon - **R49.00**

Tuna - **R49.00**





Tempura Soft Shell Crab Roll



Ping-Pong Plate

Sushi

Sushi Platters

Salmon Platter for 1 (12pcs)

R129.00

2pcs salmon roses, 2pcs salmon sashimi, 2pcs salmon nigiri, 6pcs salmon fashion sandwiches

Salmon Platter For 2 (26pcs)

R229.00

3pcs salmon roses, 3pcs salmon sashimi, 2pcs salmon nigiri, 6pcs salmon California roll, 6pcs salmon maki, 6pcs salmon fashion sandwich



Poseidon's Platter (48pcs)

R399.00

3pcs salmon sashimi, 3pcs tuna sashimi, 2pcs prawn nigiri, 2pcs salmon nigiri, 2pcs tuna nigiri, 6pcs temari, 6 pcs salmon roses, 8 pcs crab California roll, 8 pcs tempura shrimp roll, 8pcs maki roll

Speciality Sushi

Crispy Shrimp Tempura Roll (8pcs)

R49.00

Avocado, cucumber, siracha mayo, mango chilli sauce, spring onion, sesame seeds

Spicy Tuna Roll (8pcs)

R59.00

Cayenne pepper, chilli flakes, siracha mayo, avocado, sesame seeds, spring onion

Tempura Soft Shell Crab Roll (8pcs)

R99.00

Avocado, Japanese mayo, spring onion, sesame seeds

P.S.S Roll (8pcs)

R65.00

Philadelphia cream cheese, smoked salmon, strawberries, avocado, cucumber, sesame seeds, honey glaze

Rainbow Deluxe Roll (8pcs)

R59.00

Tuna, salmon, prawn, crab, carrot, cucumber, avocado, siracha mayo, sesame seeds, tempura flakes

Ping-Pong Plate (Temari) (5pcs)

R89.00

Salmon | Tuna | Smoked Salmon | Avocado | Prawn



Queen Prawns

Seafood

Hake Fillet

R120.00

Beer battered or grilled large hake fillet served with lemon herb butter sauce, fresh lemon, and a side of your choice

Oven Baked Kingklip

R195.00

Kingklip fillet baked with fennel, artichokes, onion, cherry tomatoes, fresh herbs, lemon butter, and a parmesan crumb served with a side of your choice
(Grilled option available)

Marinated Seared Salmon

R199.00

Sundried tomato marinated, served with grilled cherry tomatoes, chimichurri sauce, and a side of your choice

Falklands Calamari & Chorizo

R180.00

Grilled calamari sautéed in lemon butter sauce with chorizo slices, kalamata olives and fresh herbs, served with fresh lemon wedges, and a side of your choice
(savoury rice recommended)

White Wine & Mustard Mussels (A)

R129.00

Half shell mussels steamed in an extra virgin olive oil, white wine and mustard sauce with red onion and fresh herbs, served with fresh bread

Grilled Butterflied Prawns

Queens: 6 - R139.00 | 8 - R179.00 | 12 - R239.00

Kings: 4 - R130.00 | 6 - R170.00 | 8 - R210.00

Choice of: Lemon herb butter | Peri-peri butter

Served with a choice of side

(Savoury rice recommended)



Ribs 'n Wings Combo



Flake 'n Calamari Combo



Combo's

Farm 'n Sea Combo (Surf 'n Turf)

R199.00

300g Sirloin and 4 queen prawns in a choice of basting

Ribs 'n Wings

R159.00

500g Pork spareribs and 6 wings in a choice of basting

Half Spatchcock 'n Ribs

R189.00

Half chicken and 500g pork spareribs in a choice of basting

Hake 'n Calamari

R165.00

Large hake and Falklands calamari, grilled or fried, with lemon herb butter sauce

Hake 'n Prawn

R195.00

Large hake, grilled or fried, and 4 queen prawns in a choice of basting



Farm 'n Sea Combo

Deep Fried Oreos



Strawberries & Cream "XOXO"



Dessert

Ice Cream (N)

R39.00

Vanilla ice cream with a Ferrero Rocher sauce

Deep Fried Oreos (N)

R39.00

Vanilla and cinnamon battered and fried oreo served with a Nutella sauce dusted with icing sugar

Milk Tart Creme Brulee

R39.00

Milk tart flavoured set custard with a caramelized sugar crust served with a cinnamon biscuit

Strawberries & Cream "XOXO" (N)

R39.00

Meringue mixed through sweetened cream with toasted almonds and fresh strawberries finished with icing sugar and chocolate shavings

Chocolate Volcano

R39.00

Baked chocolate fondant, served with vanilla ice cream and chocolate shavings

Peanut Butter Cheesecake (N)

R39.00

Peanut butter flavoured fridge set cheesecake with homemade candied peanut, fresh cream, caramelized banana and chocolate shavings





Little Kitchen

Chicken Strips

R35.00

Fried crumbed chicken strips with our homemade cheese sauce served with chips

Fish & Chips

R39.00

Hake fingers fried in a crispy batter served with mayonnaise and chips

Spag Bol

R35.00

Classic spaghetti bolognese made the Italian way

Mac & Cheese

R30.00

Oven baked, penne & cheese

Munch Burger

R35.00

Beef patty or crumbed chicken breast on a bun with tomato, lettuce and bbq sauce served with chips

Kiddies Riblets

R39.00

Sweet & sticky bbq basted pork riblets served with chips



A close-up photograph of a cappuccino in a light blue ceramic cup with a matching saucer. The coffee has a thick layer of foam with a delicate leaf-shaped latte art design. In the background, another cup of coffee and a green tray containing various coffee sachets are visible on a wooden table.

Cappuccino

A photograph of three milkshakes served in tall, clear glass glasses on a wooden table. From left to right: a pink milkshake with whipped cream and a strawberry, a chocolate milkshake with whipped cream and chocolate shavings, and a green milkshake with whipped cream and a mint leaf. Each glass has a black straw with a white paper cover.

Milkshakes

Drinks

Soft Drinks:

Coke	R19
Coke Zero	R19
Coke Light	R19
Sprite	R19
Sprite Zero	R19
Fanta Orange	R19
Crème Soda	R19
Sparberry	R19
Tab	R19
Rock Shandy	R35
Steelworks	R35
Peach Ice Tea	R23
Lemon Ice Tea	R23
Appletizer	R24
Grapetizer	R24

Mixers:

Tonic	R17
Tonic Sugar Free	R17
Pink Tonic	R17
Lemonade	R17
Soda Water	R17
Ginger Ale	R17
Dry Lemon	R17
Red Bull	R29
Tomato Cocktail	R25

Cordials:

Passionfruit	R7
Kola Tonic	R7
Lime	R7

Juices:

Orange Juice	R22
Mango Juice	R22
Fruit Cocktail Juice	R22

Water:

Sparkling Large	R25
Sparkling Small	R16
Still Large	R25
Still Small	R16

Coffee:

	Regular	Mega
Cappuccino	R28	R39
Americano	R25	R39
Café Latte	R28	
Café Mocha	R29	
	Single	Double
Espresso	R20	R25
Greek Coffee	R25	
Irish Coffee		
Jameson	R50	
Bells	R45	
J&B	R45	

Hot Beverages:

Hot Chocolate	R28
Milo	R28
Tea	R22
Five Roses, Rooibos, Earl Grey, Green Tea, Chamomile	

Milkshakes:

	Regular	Small
Vanilla	R28	R18
Chocolate	R28	R18
Strawberry	R28	R18
Lime	R28	R18
Bubblegum	R28	R18
Bar One	R30	R20
Milo	R30	R20

Dom Pedro	R39
Kahlua Frangelico Amarula Whiskey	

