

THE  
HUSSAR GRILL  
EST 1964

A CUT ABOVE  
THE REST



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**HUSSAR GRILL**  
 EST 1964

## Celebrate 60 years of mastery.

Since 1964, The Hussar Grill has been serving excellence. We take immense pride in maintaining our outstanding reputation, and our legacy keeps growing, nationally and internationally.

We ensure the finest quality Class-A beef and venison, personally attending to the maturation of all beef, wet-aged for no less than 28 days. And our award-winning wine list beautifully complements our carefully prepared dishes.

But our passion for quality extends beyond what we serve, it encompasses the entire dining experience. We believe our team and service ambassadors are the best in class. Ladies and gentlemen, serving ladies and gentlemen.

Join us for an unforgettable experience, where every meal is an occasion to be savoured.

**EXCELLENCE, FROM START TO FINISH  
 FINEST QUALITY PRODUCE | NO CORKAGE FEE**

*All pricing is in ZAR. Gratuity Policy: We respectfully advise that gratuity is not included in our menu prices. The norm for good service is 10% or more of the total bill depending on the quality of service. Tables of 8 or more are subject to a standard gratuity of 10%.*

Please note that some of our products contain nuts and alcohol. Please note that all weights are raw weights. Should you have any allergies, please speak to our management team.

[www.hussargrill.co.za](http://www.hussargrill.co.za) f @TheHussarGrill

# BON APPÉTIT



## STARTERS

- Calamari and Chorizo** 112  
 Cajun-style calamari, seared with chorizo, finished with a sweet balsamic glaze.
- Calamari** | Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley. 118
- Mussel Pot** | Mussels in a cream, green herb, garlic and white wine reduction. 115
- Prawn and Fresh Avocado Cocktail** (Seasonal) 132  
 Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.
- Large Black Mushroom** **V** 94  
 Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.
- Fried Crumbed Camembert** **V** 122  
 A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.
- Italian Tomato Soup** **V** Our house speciality. 88  
 Served with Parmesan croûtes.
- Cured Springbok Loin Carpaccio** 124  
 Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.
- Traditional Boerewors** 84  
 Flame-grilled with our legendary basting. A South African classic.
- Marrow Bones** | A hearty, oven-roasted delicacy served with pesto and croûtes. 88
- Steak Tartare** 128  
 The most tender, finely chopped raw beef with all the traditional accompaniments.
- Hollandse Bitterballen** 89  
 Double-cream béchamel studded with beef jus and beef bits, then crumbed and deep-fried. The most scrumptious Dutch snack ever! Dijon mustard on the side.
- Garlic Snails** | Pan-sautéed in either garlic butter or a creamy white wine and garlic sauce. 98
- Chicken Livers** 94  
 Sautéed in sherry, onions, mixed herbs and cream or peri-peri. Served with croûtes.

**V** = Vegetarian.

Certain starter dishes may contain traces of nuts and alcohol.

# GRILL COMBO



Beef and Reef

## STEAK GRILLING GUIDELINES

No matter how you enjoy your steak, you can expect the finest quality cuts, expertly prepared and seasoned to enhance the natural flavours of our premium beef. Enjoy your meal, and savour every bite!

**Blue** | The epitome of rareness. A blue steak is seared quickly on high heat, leaving the inside cool and practically raw. It's a carnivore's delight with a delicate, almost sashimi-like centre.

**Rare** | Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing.

**Medium Rare** | Our most popular choice! A medium rare steak is seared to perfection, creating a caramelised exterior while maintaining a warm, red-pink centre. It's the ideal balance between flavour and tenderness.

**Medium** | A medium steak is cooked through a bit more, resulting in a warm, pinkish-brown centre. It's a great option for those who enjoy a meaty taste with a hint of pinkness.

**Medium Well** | If you prefer your steak with only a slight pink centre, our medium well option is the way to go. The searing process is extended further, creating a tender, light pink interior.

**Well Done** | For those who appreciate a thoroughly cooked steak. It's cooked through and through, with no trace of pinkness. It's juicy, flavourful, and perfect for those who like their steak fully done.

## STEAKS & GRILLS

<b>Rump</b>	200g   <b>174</b>	<b>Sirloin</b>	200g   <b>174</b>
	300g   <b>214</b>		300g   <b>214</b>
	500g   <b>288</b>		500g   <b>288</b>
<b>Fillet</b>	200g   <b>229</b>	<b>Ribeye</b>	300g   <b>306</b>
	300g   <b>294</b>		400g   <b>344</b>

## SPECIALITY SAUCES

<b>Béarnaise Sauce</b> (Served at room temperature)	<b>42</b>
<b>Sauce Selection</b>	<b>42</b>
Mushroom, Madagascan Pepper, Monkeygland, Garlic, Mustard, Cheddar Cheese, Blue Cheese or Chimichurri. (Some of our sauces contain alcohol)	
<b>Bone Marrow Compound Butter</b>	<b>38</b>

All Main Meals are served with a complimentary side of your choice, unless stated otherwise.

Our delectable array of sides includes: gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad.

Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

## HOUSE SPECIALITIES

**Bone Marrow Ribeye** 400g | **369**  
(Subject to availability)  
Ribeye topped with a marrow-infused butter, and a marrow bone.

**Bone Marrow Rump** 200g | **204**  
300g | **244**  
Rump steak topped with a marrow-infused butter, and a marrow bone.

**Blue Cheese Sirloin** 200g | **199**  
300g | **238**  
Classic New York cut topped with a creamy blue cheese sauce.

**Beef and Reef** 200g | **269**  
300g | **309**  
Rump or sirloin steak served with a half portion of calamari, or 3 queen prawns in garlic or lemon butter.

**Pork Belly** 300g | **198**  
600g | **264**  
Indulge in the rich, savoury delight of our signature Pork Belly dish, a true culinary masterpiece sure to tantalise your taste buds.

**Chateaubriand** 200g | **264**  
300g | **324**  
A succulent cut of fillet topped with KWV 3 Yr Old brandy and flambéed. Served with béarnaise sauce on the side.

**Fillet Moutarde** 200g | **254**  
300g | **314**  
Fillet topped with a sauce of double cream and blended mustards.

**Madagascan Pepper Fillet** 200g | **254**  
300g | **314**  
Served with a cream and green peppercorn reduction.

**Fillet Béarnaise** 200g | **259**  
300g | **319**  
Our most classic offering of fillet steak prepared according to the true French culinary technique.

**Hussar Carpetbagger** 200g | **269**  
300g | **329**  
Fillet mignon stuffed with a combination of smoked mussels, Cheddar cheese and topped off with wholegrain mustard sauce.

**Hollandse Biefstuk** 200g | **264**  
300g | **324**  
Pan-fried beef fillet studded with coarse black pepper and flambéed in KWV 3 Yr Old brandy and butter.

**250g Game Steaks** (Subject to hunt) **249**  
Please check with your service ambassador for the cuts that are available today.

**250g Grilled Ostrich Fillet** **249**  
Served with a slightly sweet, herb-infused sauce.

## MEAT ON THE BONE

Grilling in this culinary manner allows the cut of meat to soak up all the flavour from the bone and marrow within, while preventing the meat from drying up or being unevenly cooked. This results in meat being richer, juicier, and packed with mouth-watering flavour.

**Fillet on the Bone** 300g | **276**  
(Subject to availability)

**Sirloin on the Bone** 500g | **256**

**T-Bone** | The best of both worlds. 600g | **346**

**Pork Loin Ribs** 400g | **236**  
600g | **299**  
Succulent, decadent, char-grilled marinated ribs. 800g | **364**

**Beef Ribs** 500g | **299**  
Juicy and tender BBQ-basted beef ribs.

**Grilled Lamb Loin Chops** **299**  
Four 100g tender loin chops grilled and brushed with our Hussar basting.

**Lamb Shank** **339**  
Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.

**Flambéed Tomahawk** 850g | **498**  
Bone-in ribeye steak rubbed in our special shisanyama spice, flambéed in KWV 3 Yr Old brandy. Served with chimichurri sauce.







Caprese

## SALADS

Add avo to any salad (seasonal) | 30

- Caprese**  129  
A classic grill room salad; buffalo mozzarella, tomato and fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.
- Greek**  109  
Greens topped with Calamata olives, feta, cucumber and tomatoes.
- Green Salad**  109  
Mixed greens, edamame beans, cucumber, avo and red onions. Tossed in our house vinaigrette and topped with Parmesan shavings.
- Cajun Chicken and Corn** 124  
Char-grilled chicken dusted in Cajun spice, served with mixed greens, corn, feta, avo and spring onion. Dressed with a balsamic reduction.
- Caesar** | Sliced cos lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and Caesar dressing. 116  
**Add chicken** 25

## VEGETARIAN

- Roasted Veg Stack**  154  
Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.
- Mushroom Tortellini**  162  
Mushroom-filled tortellini tossed in a creamy Parmesan sauce, topped with a drizzle of rosemary-infused truffle oil.

**Sides - Mains include a complimentary side**

- Gratinated Corn** 42
- Potatoes** 42  
Fries, mashed or garlic baby potatoes.
- Creamed Spinach and Cinnamon-infused Butternut** 48
- Sautéed Green Beans** 42
- Oven-roasted Vegetables** 48  
Drizzled in olive oil and seasoned with fresh herbs.

### Extras

- Crispy Onion Rings** 54
- Pan-fried Mushrooms** 66
- Side Greek Salad** 45



Roasted Veg Stack

## SEAFOOD

- Kingklip** | Fillet of kingklip grilled and topped with lemon or garlic butter. 264
- Kingklip Thermidor** 296  
Fillet of kingklip in a thermidor sauce of garlic, mushrooms and prawns. Gratinated with Parmesan cheese, garnished with grilled lemon.
- Calamari** | Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley. 246
- Salmon** (Subject to availability) 286  
Grilled and finished off with our chilli, garlic and parsley butter.
- 6 Queen Prawns** 268  
Grilled and finished off with either lemon butter, garlic butter or peri-peri.

## POULTRY

- Parmesan Chicken Breasts** 182  
Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with either mushroom, cheese or creamy mustard sauce.
- Chicken Stack** | Oven-roasted seasonal vegetables stacked with grilled chicken breasts and topped with a tomato confit. 168
- Deboned Half Chicken** 164  
Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.

## LIGHTER GRILLS

- The Hussar Beef Burger** 139  
Juicy and bursting with flavour, indulge in a 200g South African ground beef burger or savour a tender grilled chicken breast burger. Equally delicious and satisfying.
- Served with a sauce of your choice** 159
- Served with a topping of your choice**
- Bacon, biltong, feta, 1 Topping | 159  
blue cheese crumble or avo. 2 Toppings | 174
- Prego Roll** 158  
28-Day aged steak, thinly sliced and sautéed in a bold prego sauce. Topped with grilled onions and served on a toasted bun.

Enjoy a complimentary side with your Main Meal.



Kingklip Thermidor



Parmesan Chicken Breasts



Malva Pudding



Crème Brûlée

## DESSERTS

### SIGNATURE DESSERT

#### Chocolate Vodka Martini 72

So much more than simply chocolate vodka topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition.

### HOT BEVERAGES

*Complimentary oat milk alternative*

<b>Americano</b>		<b>34</b>
<b>Decaffeinated Coffee</b>		<b>34</b>
<b>Caffé Latte</b>		<b>40</b>
<b>Cappuccino</b>		<b>38</b>
<b>Tea</b> (Ceylon or Rooibos)		<b>32</b>
<b>Cortado</b>		<b>36</b>
<b>Espresso</b>	Single   <b>30</b> Double   <b>36</b>	

### Speciality Coffees & Don Pedros

Enjoy with any of the following: Jameson Irish Whiskey, Amarula, Frangelico or Kahlúa.

	Single	Double
<b>Speciality Coffee</b>	<b>67</b>	<b>82</b>
<b>Don Pedro</b>	<b>67</b>	<b>82</b>

**Alcohol Not For Persons Under The Age Of 18.**

#### Crème Brûlée 77

The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.

#### Malva Pudding 72

A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.

#### Death by Chocolate 82

Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with a biscuit crumble, brûléed orange and vanilla pod-infused ice cream.

#### Hussar Grill Ice Cream Dessert 82

This extravagant dessert is a beguiling combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better.

#### Vanilla Ice Cream and Decadent Chocolate Sauce 72

A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod-infused ice cream.

#### Baked Cheesecake 82

We believe ours is the finest in town. Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection. Served with a dollop of cream or vanilla ice cream.