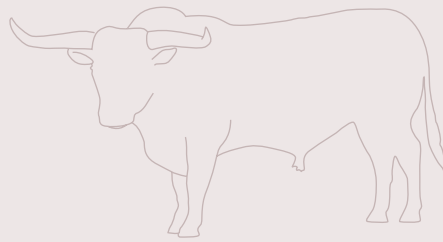


TO START



RARE

Steakhouse.

GARLIC SNAILS

Flambéed with brandy, roasted garlic, butter and fresh cream sauce

R70

BONE MARROW AND TOAST

Oven-roasted bone marrow with rich beef jus, served with toast

R60

CHICKEN LIVERS PERI-PERI

Chicken livers sautéed with onion, garlic, chilli and plum tomato served with crusty bread

R59

CALAMARI

Succulent grilled calamari with roasted garlic, fresh lemon zest, chilli and a touch of cream

R75

THAI MUSSELS

Fresh whole mussels flavoured with a spicy green Thai curry and coconut milk

R85

AVOCADO RITZ

Sun-ripened avocado topped with prawn tails tossed in a tangy seafood sauce

R85

FRIED CAMEMBERT

Whole crumbed camembert cheese deep fried till golden served with crispy thick cut oak-smoked bacon and drizzled with maple syrup

R85

WILD MUSHROOM CROQUETTES

Risotto rice balls with wild mushrooms and herbs, stuffed with mozzarella cheese, crumbed and fried till golden and served on a truffle aioli

R55

CHICKEN THIGHS

Deboned chicken thighs grilled and served with a peri-peri or lemon and herb sauce

R70

TRINCHADO RARE STYLE

Thin slices of beef pan-fried with roasted garlic, peri-peri, paprika, red wine and finished off with fresh cream and served with crusty bread

R75

BOEREWORS

Flame-grilled boerewors, served with a Portuguese dipping sauce

R65

MEAT BALLS

Beef meat balls flavoured with fresh mint and onion cooked in a spicy tomato sauce served with toasted ciabatta bread

R60

HALLOUMI CHEESE

Grilled halloumi cheese served with a sweet chilli sauce

R65

SPRINGBOK CARPACCIO

Smoked springbok carpaccio topped with parmesan shavings, rocket, thinly sliced mushrooms and celery served with olive oil and fresh lemon

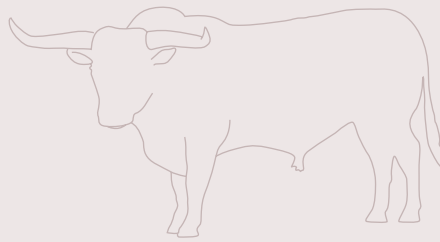
R85

MEAT BOARD RARE SPECIALITY

Parma ham, warthog carpaccio, chorizo, biltong, marinated artichoke, caper berries, olives and parmesan nuggets served with balsamic crème and crusty bread

R160

SALADS



RARE

Steakhouse.

All our salads are made with a base of baby leaf lettuce, rocket and seasonal herbs

CRISPY PARMA HAM

Poached pear, blue cheese, walnuts and crispy Parma ham, dressed with a balsamic crème and olive oil

R105

GREEK

Danish feta, olives, cucumber, tomato and red onion dressed with a homemade vinaigrette

R75

R95

TABLE

ROAST VEGETABLE

Roast butternut, beetroot, brinjal crisps, artichokes, sunflower and pumpkin seeds, sundried tomatoes and Danish feta with balsamic crème and olive oil

R75

R95

TABLE

CHICKEN SOSATIE SALAD

Chicken skewers served on a bed of rocket and baby lettuce with warm butternut, toasted pumpkin and sunflower seeds, sweet chilli sauce and crumbled feta cheese

R90

STEAK

Steak strips, halloumi, tomato, pickled cucumber, avocado and red onion with a spicy Asian soy dressing

R105

BILTONG RARE SPECIALITY

Biltong, spicy cashew nuts, tomato, red onion and sunripe avocado with a blue cheese dressing

R95

BURGERS

Your choice of a 200G hand-ground pure BEEF patty or 200G double CHICKEN breast, served with chips, with or without a home-baked bun

CLASSIC BURGER

Lettuce, sliced tomato, caramelised onion, BBQ sauce and pickled cucumber

R85

CHEESE BURGER

Classic burger with cheddar cheese

R90

BACON AND CHEESE BURGER

Classic burger with oak-smoked crispy thick cut bacon and cheddar cheese

R95

RARE BURGER

Classic burger with Danish feta, avocado and oak-smoked crispy thick cut bacon

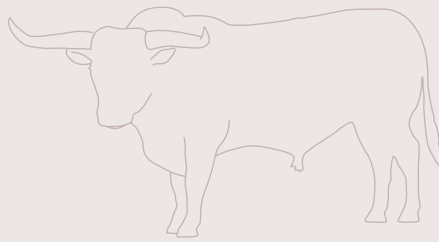
R95

SPICY PORTUGUESE BURGER

Classic burger with pan fried mushrooms, creamy Portuguese sauce and topped with a fried egg

R95

PANINI



RARE
Steakhouse.

Served with wafer-thin potato crisps

STEAK AND EGG PANINI

Steak, fried egg, grilled tomato and caramelised onion

R90

STEAK AND CHEESE PANINI

Steak, grilled cheese, caramelised onion, spicy rocket and tomato with mustard sauce

R90

CHICKEN MAYO PANINI

Chicken mayo, thick cut oak-smoked bacon, avocado and spicy rocket

R85

BACON AND AVO PANINI

Thick cut oak-smoked bacon, avocado, tomato, spicy rocket, basil mayo

R85

SALAMI AND CHORIZO PANINI

Salami, chorizo, danish feta, spicy rocket and tomato with a basil mayo

R80

VEGETARIAN PANINI

Grilled brinjal, halloumi, tomato and spicy rocket with garlic aioli

R80

PASTA AND RISOTTO

RISOTTO WITH SPRING VEGETABLES

Silky vegetable risotto finished with butter and parmesan

R90

PENNE NAPOLITANA

Thick tomato sauce with fresh basil

R70

PENNE AL FREDO

Cream sauce with mushrooms, parmesan cheese and a choice of ham or chicken

R85

SAUCES

All our sauces are unique in preparation and are made to order with fresh cream. Only the freshest ingredients are used and are pan-reduced to the perfect consistency for the ultimate taste experience.

R35

ROASTED GARLIC, BUTTER AND FRESH CREAM

CREAMY CHEDDAR CHEESE

CREAMY CHEDDAR CHEESE AND BILTONG

DUO OF CRUSHED PEPPERCORNS, FLAMBEÉD WITH BRANDY AND FINISHED WITH FRESH CREAM

MUSHROOM AND DIJON MUSTARD

PORTUGUESE: ROASTED GARLIC, PERI-PERI, PAPRIKA, RED WINE AND FRESH CREAM

BLUE CHEESE AND JAGERMEISTER

MONKEYGLAND (NO CREAM ADDED)

STEAKS & GRILLS



RARE

Steakhouse.

All our steaks are grilled with a choice of TRADITIONAL BASTING or OLIVE OIL, PEPPER MIX* AND HERB BUTTER *HIMALAYAN PINK SALT, COURSE BLACK PEPPER, YELLOW MUSTARD SEEDS

All our steaks are served with your choice of starch or vegetables or side salad

OFF THE BONE

28-day wet-aged, marbled, char-grilled steaks are especially hand cut for the meat-minded diner. We are passionate about the maturation, trimming and preparation of all our cuts of meat.

FILLET

200G **R155**

300G **R190**

RUMP

200G **R120**

300G **R150**

SIRLOIN

200G **R120**

300G **R150**

BACON, AVOCADO AND FETA SIRLOIN 200G

Topped with crispy thick cut oak-smoked bacon, avocado and Danish feta,

R155

BORDERLAISE FILLET 200G

Delicate red wine and bone marrow sauce.

R180

ON THE BONE

Grilling meat on the bone brings out the flavour and conducts the heat from within to cook more evenly.

T-BONE

600G **R190**

1,2KG **R340**

SHORT-RIB

300G **R105**

Best prepared medium/well

RACK OF RIBS

Pork ribs Flame-grilled to perfection, glazed in traditional basting.

R135
HALF RACK

R230
FULL RACK

PRIME RIB

R190

600G

21 Day dry aged, best grilled no more than medium, well marbled, thick cut fat for flavour, with a distinctive smell and taste of dry aged meat.

LAMB CHOPS

4 Flame grilled lamb chops with salt, fresh lemon, extra-virgin olive oil and finished off with fresh rosemary and mint pesto

R195

LAMB RUMP

Grilled with roasted garlic, fresh rosemary and lemon

R195

SPECIALITIES



RARE

Steakhouse.

Served with a choice of starch or vegetables or a side salad

LAMB SHANK

Slow-roasted till tender in plum tomato, red wine, onions, celery and carrots
Best served with mashed potato

R215

OXTAIL CURRY

Slow-cooked till falling off the bone in a traditional Durban curry sauce
Best served with rice

R195

LIVER AND ONIONS

Beef liver pan-fried with dry white wine, thick cut bacon lardons, onions and fresh sage. Best served with mashed potato

R110

MEDITERRANEAN KINGKLIP

Grilled and finished with extra-virgin olive oil, fragrant oregano, lemon juice and fresh zest

R175

CALAMARI

Succulent grilled calamari with roasted garlic, fresh lemon zest, chilli and a touch of cream

R140

NORWEGIAN SALMON

200G Norwegian salmon seared, topped with a smooth, sweet orange, honey and aromatic basil sauce

R195

FISH AND CHIPS

Double-fried beer-battered hake served with homemade tartare sauce

R95

FLAME-GRILLED DEBONED CHICKEN

Peri-peri or lemon and herb Spring chicken, deboned and cooked to perfection

R140

CHICKEN BREASTS

Pan-fried in a mushroom, cream, mustard and brandy sauce, topped with crispy thick cut bacon and melted mozzarella cheese

R130

CHICKEN SCHNITZEL

Crumbed, deep fried until golden, served with a choice of cheese or mushroom sauce

R120

EISBEIN

Slow cooked till tender, grilled and finished off with our traditional basting served with sour kraut and mashed potato

R160

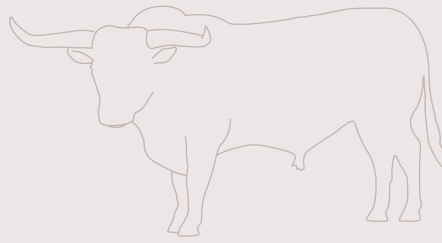
PRAWNS

6 Queen prawns served with a garlic butter, lemon butter and peri-peri sauce

R210



COMBOS



RARE

Steakhouse.

Served with your choice of starch or vegetables or a side salad

SIRLOIN AND BOEREWORS

200g sirloin steak with our homemade Boerewors

R155

LAMB CUTLETS AND FLAME-GRILLED, DEBONED CHICKEN THIGHS

Two lamb cutlets with rosemary and mint pesto and two deboned chicken thighs grilled and served with a peri-peri or lemon and herb sauce

R175

RUMP AND CALAMARI

200g rump with succulent calamari done in a roasted garlic, lemon zest, juice, chilli and a touch of cream

R175

BOEREWORS AND DEBONED CHICKEN THIGHS

Homemade Boerewors and two deboned chicken thighs, grilled and served with a peri-peri or lemon and herb sauce

R135

1/4 RIBS AND 1/4 CHICKEN

Pork ribs with basting and a chicken thigh with BBQ sauce

R135

SIDES

GARLIC ROLL

R30

MASHED POTATO

R25

CHIPS

R25

BAKED POTATO

R25

RICE

R25

ONION RINGS

R25

CREAMED SPINACH

R30

ROAST BUTTERNUT

R25

SIDE GREEK SALAD

R35

STIR FRY VEGETABLES

R35

PAP AND SHEBA

R35

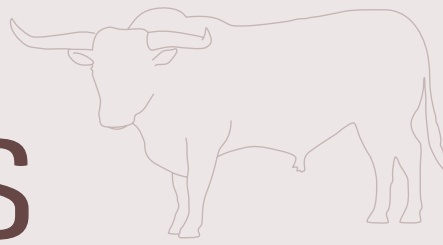
BAKED SWEET POTATO

R30



WE CANNOT GUARANTEE THAT ITEMS ON THIS MENU DO NOT CONTAIN NUTS OR THAT FISH DOES NOT CONTAIN BONES. NO SHARING IS ALLOWED. SUBJECT TO STATUS ALL MAJOR CREDIT CARDS ARE ACCEPTED. UNFORTUNATELY NO CHEQUES ACCEPTED. ALL ITEMS ARE INCLUSIVE OF VAT.

DESSERTS



RARE
Steakhouse.

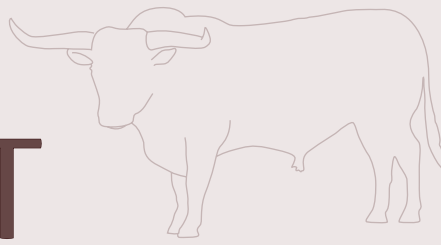
ALMOND CHOCOLATE CAKE With caramel and a cream cheese icing	R55
CARAMEL & ROASTED ALMOND BAKED CHEESE CAKE	R55
CHOCOLATE BROWNIES Served with vanilla ice-cream	R55
VANILLA CRÈME BRULEE	R55
TIRAMISU	R55
ROOIBOS MALVA PUDDING Served warm with vanilla custard	R55
VANILLA ICE CREAM AND NUTELLA SAUCE	R45
HOMEMADE ICE CREAM Ask you server about today's flavours	R50
CHOCOLATE VOLCANO Served with vanilla ice cream	R55

KIDS CUISINE

Served with chips

CHICKEN SCHNITZEL Served with a creamy cheese sauce	R50
KIDDIES BURGER 100g pure beef or chicken burger, tomato, cheese, lettuce and caramelised onion	R55
RIBLETS Pork riblets in our traditional basting	R80
DEBONED CHICKEN THIGH Deboned chicken thighs grilled, and served with sticky BBQ sauce	R55
ICE CREAM AND NUTELLA SAUCE Vanilla ice cream served with Nutella chocolate sauce	R25
WAFFLE AND ICE CREAM Half portion waffle with ice cream and drizzled with golden syrup	R25

WINE LIST



RARE
Steakhouse.

COCKTAILS

MARGARITA (SHAKEN OR FROZEN)

Tequila, butlers triple sec, lime and lemon juice shaken or blended with ice

R55

STRAWBERRY MOJITO

Bacardi, brown sugar, lime juice, fresh mint and fresh strawberries

R60

COSMOPOLITAN

Vodka, butlers triple sec, lime and cranberry juice all shaken together

R45

STRAWBERRY DAIQUIRI

Bacardi, butlers strawberry liqueur, lime and strawberry juice all blended with ice

R60

LONG ISLAND ICE TEA

A mix of vodka, gin, tequila, spiced gold rum, butlers triple sec, lime and cola

R65

MOJITO

Refreshing combination of bacardi, brown sugar, fresh mint and soda water

R58

CHAMPAGNE

NICOLAS FEUILLATTE BRUT RÉSERVE NV

A delicate, structured and fruity Champagne, offering boundless elegance and finesse. Fresh white fruit aromas and flavours of apple, pear and peach intermingled with subtle spices

R1200

MOET & CHANDON BRUT ROSE

The assemblage which is formed around the pinot noir is both spontaneous and balanced, emphasising its fruity liveliness

R1400

LOCAL BUBBLY

KLEINE ZALZE NV BRUT

A traditional MCC, showing elegance and complexity with a long finish. Aromas of strawberry and blackberry fruit flavours complimented by classic biscuit bouquet richness

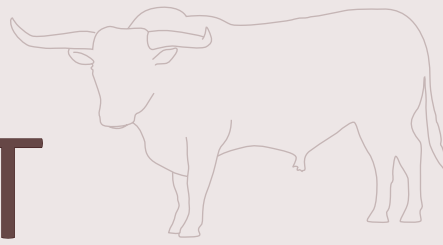
R273

KLEINE ZALZE NV ROSE

A traditional, yet fun and flirtatious MCC. A delicate silver pink hue with a lively cascading sparkle, aromas of cherries and red berries with elegant layers of finesse and decadence on the palate

R273

WINE LIST



RARE

Steakhouse.

ROSE

ROBERTSON LIGHTLY SPARKLING – PINOT NOIR

A fresh, fruity, vibrant wine with a delicately different light sparkle. Perfect to delight the senses on a hot summer's day

R150
BOTTLE

R50
GLASS

KWV ROSE – SHIRAZ

Prominent floral and strawberry aromas with hints of raspberry and cherry, complimented by a subtle, soft sweetness and lingering finish

R120
BOTTLE

R40
GLASS

BOSCHENDAL BLANC DE NOIR

South Africa's original 'blanc de noir' style wine since 1981 made exclusively from red grapes. Seductively pink with alluring ripe raspberry and spice and a succulently sweet yet fresh berry finish

R140
BOTTLE

WHITE WINE

SAUVIGNON BLANC

KWV CLASSIC COLLECTION

Aromas of citrus, delicate floral, herbs and ripe stone fruit with an easy drinking palate

R140
BOTTLE

R47
GLASS

ALTYDGEDACHT

Minerally capsicum aromas on the nose but offering tropical fruit in a softer, more quaffable style. Great everyday enjoyment

R190
BOTTLE

R64
GLASS

ROBERTSON Full-bodied wine with powerful varietal flavours of bell pepper, green apple and freshly cut grass. Good structure with lovely balancing acidity

R125
BOTTLE

R42
GLASS

NEIL ELLIS GROENEKLOOF Predominant flavours of tropical fruit with herbaceous overtones, whilst the overall impression is of elegance and delicacy with a long flavoursome finish

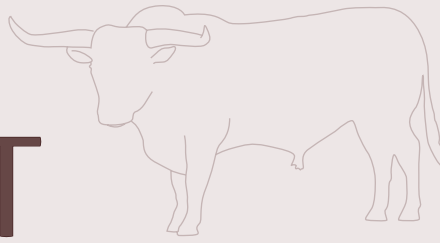
R230
BOTTLE

LANDSKROON SAUVIGNON BLANC Supple, easy-drinking with hints of green figs and grassiness with lovely tropical flavours

R150
BOTTLE

R50
GLASS

WINE LIST



RARE

Steakhouse.

CHARDONNAY

ZANDVLIET ESTATE CHARDONNAY

The nose has distinct aromas of lime, pineapple and passion fruit with hints of butterscotch. These follow through onto a creamy palate with subtle wood integration and a smooth, elegant finish

R175

BOTTLE

GRAHAM BECK WATERSIDE WHITE (UNWOODED)

Wonderful fresh citrus fruit with hints of lemon drops on the nose. Good firm acidity with a refreshing palate of citrus and melon flavours and a delightfully crisp finish

R150

BOTTLE

R50

GLASS

RUSTENBERG STELLENBOSCH UNWOODED CHARDONNAY

An elegant wine which reveals scents of lemon, mandarin orange and hints of pine needles, complimented by a crisp finish on the palate

R198

BOTTLE

R66

GLASS

LABORIE

Upfront litchi, lemon and lime aromas, complimented by raw almonds and zesty citrus undertones. The palate is fresh and delicate with a creamy texture and a vibrant, lengthy finish

R135

BOTTLE

R45

GLASS

SEMI-SWEET

BOSCHENDAL LE BOUQUET

Softly sweet with an aromatic explosion of rose petals, summer fruits and spice balanced by perky acidity and a playful richly fruited finish

R140

BOTTLE

R47

GLASS

ALTYDGEDACHT MUSKARADE

Elegant and aromatic semi-sweet blend of Muscat d'Alexandrie, Gewürztraminer and Riesling

R165

BOTTLE

R55

GLASS

SWEET

DARLING CELLARS - SWEET WHITE

R120

BOTTLE

R40

GLASS

DARLING CELLARS - SWEET ROSE

R120

BOTTLE

R40

GLASS

DARLING CELLARS - SWEET RED

R120

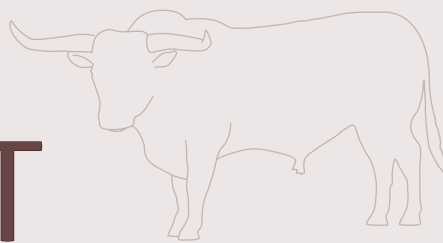
BOTTLE

R40

GLASS



WINE LIST



RARE
Steakhouse.

WHITE BLENDS & VARIETALS

DARLING CELLARS CLASSIC (CHENIN BLANC/SAUVIGNON BLANC)

Explosion of tropical and citrus notes on your nose that follow through on your mid palate. Well structured mid palate with a fresh citrus lingering aftertaste covered by pineapple and lemony undertones.

R110

BOTTLE

R37

GLASS

REYNEKE ORGANIC WHITE (SAUVIGNON BLANC/SEMILLON)

This fresh zesty wine has hints of gooseberry, lime peel and citrus with a subtle floral lift. The palate shows exquisite balance between freshness, texture and fullness

R160

BOTTLE

R54

GLASS

HAUTE CABRIERE CHARDONNAY PINOT NOIR

Refined and elegant with a firm acidity in the background, you'll find an abundance of ripe zesty fruit with a delectable fresh and full mouthfeel

R260

BOTTLE

KWV CHENIN BLANC A modern styled South African chenin blanc, which displays upfront guava, pear and pineapple aromas with hints of honey and green apple on the nose. The palate is vibrant and fresh with a linear acidity and a lingering finish

R150

BOTTLE

R50

GLASS

MURATIE "LAURENS CAMPHER"

This wine shows a variety of delicately intertwined flavours ranging from honeysuckle to pineapple. It has a good acidic backbone with sufficient sugar to make this a wine with intense aromas that is well balanced

R270

BOTTLE

RED WINE PINOT NOIR

ROBERTSON

Delicious flavours of ripe strawberry and ripe red cherry. Produced in an early-drinking style, unwooded with a soft, smooth finish

R150

BOTTLE

R50

GLASS

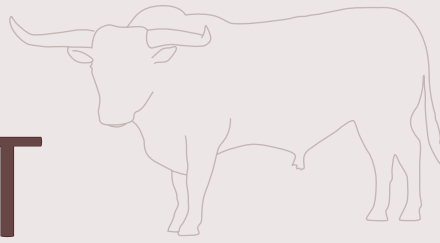
LABORIE LIMITED COLLECTION

Prominent aromas of wild cherries, raspberries and rose petals. A finely textured palate with a silky tannin, abundant flavour and a vibrant finish

R280

BOTTLE

WINE LIST



RARE

Steakhouse.

PINOTAGE

DARLING CELLARS CHOCOHOLIC

This decadently delicious Pinotage-based wine has a dash of Mourvedre which adds delicious blackberry fruit to this velvety-textured wine

R160

BOTTLE

R54

GLASS

KWV

This rich and flavourful pinotage shows upfront fruity sweetness with plum, banana and fruitcake aromas. The sweet and juicy tannins are complimented by hints of chocolate and strawberries

R180

BOTTLE

R60

GLASS

CABERNET SAUVIGNON

ALTYDGEDACTH CABERNET SAUVIGNON

Cool-area interpretation of this classic Bordeaux variety, with hints of spice and toasty oak

R195

BOTTLE

R65

GLASS

ROBERTSON WINERY CABERNET SAUVIGNON

Smooth, full-bodied style with rich mulberry, plum and cassis flavours supported by soft tannins. The wine is deep red in colour, smooth with good weight made in a friendly new Cape style with no hard edges

R150

BOTTLE

R50

GLASS

CATHEDRAL CELLAR

Upfront fruit flavours with a complex and rich palate

R350

BOTTLE

SHIRAZ

LANDSKROON SHIRAZ

Medium-to full-bodied wine with subtle toast and cinnamon oak overlays. Some smokey and sweet berry fruit flavours

R180

BOTTLE

R60

GLASS

LABORIE

Plum aromas with hints of black pepper and dark chocolate. A velvety tannin structure with generous length

R150

BOTTLE

R50

GLASS

DARLING CELLARS BLACK GRANITE

Medium-bodied with wild berries, ripe plums and dark chocolate on the nose. Opulent fruit and integrated wood adding structure

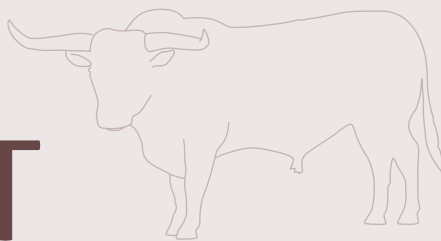
R150

BOTTLE

R50

GLASS

WINE LIST



RARE

Steakhouse.

MERLOT

BOSMAN BO-VLEI

Aromas and flavours of ripe berries, plums and dark chocolate

R140

BOTTLE

R47

GLASS

LABORIE - PLUM AROMAS

Plum aromas with hints of black pepper and dark chocolate.

A velvety tannin structure with generous length.

R160

BOTTLE

R54

GLASS

KLEINE ZALZE CELLAR SELECTION MERLOT

An elegant wine that shows loads of soft red fruit and ripe plums on both the nose and palate. This is complimented by hints of spice and other savoury notes

R185

BOTTLE

R62

GLASS

RED BLENDS

DARLING CELLARS CLASSIC CABERNET SAUVIGNON / MERLOT

A good combination of dark fruit and structure from the Cabernet Sauvignon and red berry fruit from the Merlot. A very fruit forward version of Cab/Merlot.

R120

BOTTLE

R40

GLASS

RUSTENBERG RM NICHOLSON 50% Shiraz, 30% Merlot, 20% Cabernet Sauvignon, black-currant and pepper-spice characters are complimented by a seamless tannin structure

R260

BOTTLE

KANONKOP KADETTE Medium to full bodied red blend of cabernet balanced between fruit and oak, banana, plum and berry flavours

R240

BOTTLE

RUPERT & ROTHSCHILD CLASSIQUE Displays a deep ruby colour with flavours of raspberry, black-current, cranberry and cherry, followed by hints of spice and black pepper

R390

BOTTLE

THE CHOCOLATE BLOCK Fruit blossom, spices and almond flavours on a well-textured palate with a rounded finish. This Rhone styled red blend has a lingering aftertaste with subtle wood flavours

R480

BOTTLE

ROODEBERG Aromatic layers of mixed berries, spiced dried herbs and fruit cake with undertones of fresh strawberries. A well rounded palate with nuances of cedar oak and aniseed

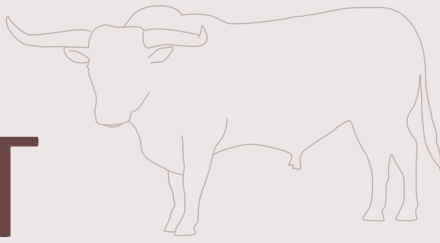
R220

BOTTLE

R74

GLASS

WINE LIST



RARE

Steakhouse.

BEERS, SPIRIT COOLERS & CIDERS

LOCAL BEERS

CASTLE

R24

HANSA PILSENER

R24

BLACK LABEL

R26

CASTLE LITE

R26

CIDERS

HUNTERS GOLD

R26

HUNTERS DRY

R26

SAVANNA DRY

R28

SAVANNA LIGHT

R26

IMPORTED BEERS

AMSTEL

WINDHOEK LAGER

MILLERS

WINDHOEK LITE

HEINEKEN

CRAFT BEER ON TAP

R26

R45

SPIRIT COOLERS

SMIRNOFF SPIN

R30

SPIRITS - HOUSE BRANDS

PREMIUM BRANDS AVAILBLE - ENQUIRE WITH YOUR SERVER

VODKA, GIN, CANE, WHISKEY, RUM, BRANDY

FROM

R20

HOT BEVERAGES

ALL OUR COFFEES CAN BE MADE
WITH DECAFFEINATED COFFEE

ADD R3

CAFFE ESPRESSO

R21

Classic Italian coffee

CAFFE MOCCHIATO

R20

Espresso coffee with a dash of hot milk

CAPPUCCINO

R24

Regular espresso topped with a rich dense foam

AMERICANO

R21

CAFFELLATTE

R24

ADD HAZELNUT SYRUP

ADD R7

FREEZOCCINO

R40

CHAI LATTE

R27

TWININGS TEA

R22

FIVE ROSES

R20

Earl Grey, Green Tea & Lemon and Camomile

ROOIBOS

R20

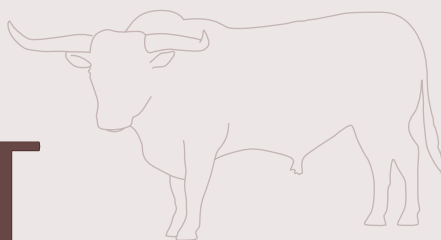
ROOIBOS CAPPUCCINO

R27

HOT CHOCOLATE

R26

WINE LIST



RARE

Steakhouse.

COLD BEVERAGES

ICE TEA - BOS

Lemon or Peach

R26

BOTTLED WATER - LOCAL

Still or Sparkling

R16

500ml

R25

1 Litre

MINERAL WATER - IMPORTED

Still or Sparkling

R30

500ml

R49

1 Litre

FRUIT JUICE

Fruit Cocktail, Orange, Cranberry, Strawberry, Mango

R27

SODAS 330ml

Coke, Coke Light, Coke Zero, Fanta Orange, Fanta Grape, Cream Soda, Sprite, Sprite Zero, Tab

R22

TIZERS

Appletiser, Red Grapetiser, White Grapetiser

R26

CORDIALS

Passion Fruit, Kola Tonic, Lime

R8

MIXERS 200ml

Lemonade, Coke, Soda Water, Tonic Water, Ginger Ale, Dry Lemon

R19

ROCK SHANDY

R32

CLASSIC MILKSHAKES

Vanilla, Lime, Strawberry, Chocolate, Banana, Bubblegum

R30

RARE MILKSHAKES

Salted Caramel, Oreo, Strawberry Marshmallow, Bar One Chocolate

R49

