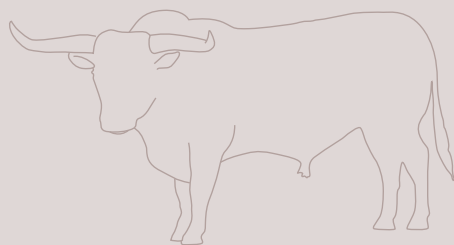


TO START



RARE

Steakhouse.

GARLIC ROLL R30

CHEESY GARLIC ROLL R40

BILTONG BOWL

Hand-sliced beef biltong

R65

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, 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 with truffle aioli

R55

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

HALLOUMI CHEESE

Fried 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

CHICKEN WINGS

4 WINGS R55

6 WINGS R75

8 WINGS R95

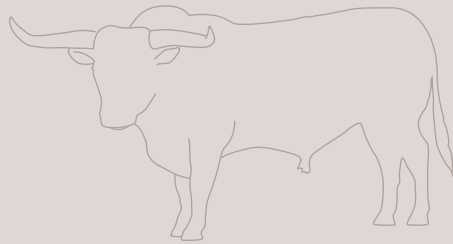
Deep fried and basted in our traditional basting and served with our Portuguese sauce for dipping

MEAT BOARD RARE SPECIALITY

Parma ham, warthog carpaccio, salami, biltong, marinated artichoke, fried capers, 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

R108

GREEK

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

R79

R99

TABLE

ROAST VEGETABLE

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

R79

CHICKEN

Chicken breast, warm butternut, avocado, toasted pumpkin and sunflower seeds, sweet chilli sauce and crumbled feta cheese

R95

SALMON

Smoked salmon, avocado, fried capers, onion, lemon zest, boiled baby potatoes with a lemon vinaigrette

R115

STEAK

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

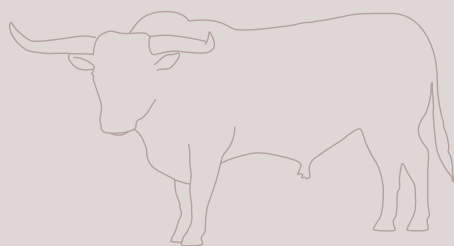
R108

BILTONG RARE SPECIALITY

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

R99

BURGERS



RARE

Steakhouse.

Your choice of a 200G hand-ground pure BEEF patty or 200G CHICKEN breast, served with chips 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

R89

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

R97

SPICY PORTUGUESE BURGER

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

R97

CHEESE, MUSHROOM AND BILTONG BURGER

Classic burger with cheddar cheese, mushroom sauce and biltong

R97

PANINI

Served with wafer-thin potato crisps

STEAK AND EGG PANINI

Steak, fried egg, grilled tomato and caramelised onion

R95

STEAK AND CHEESE PANINI

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

R95

CHICKEN MAYO PANINI

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

R89

CHICKEN, BACON AND AVO PANINI

Grilled chicken breast topped with bacon, avocado, tomato, spicy rocket and basil mayo

R95

VEGETARIAN PANINI

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

R82



RARE

Steakhouse.

PASTA AND RISOTTO

RISOTTO WITH SPRING VEGETABLES

Silky vegetable risotto finished with butter and parmesan

R95

PENNE NAPOLETANA

Thick tomato sauce with fresh basil

R75

PENNE ALFREDO

Cream sauce with mushrooms, parmesan cheese and chicken

R95

PENNE SALMON

Cream sauce with Smoked Salmon and a touch of tomato

R115

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

CREAMY BLUE CHEESE

BLUE CHEESE AND JÄGERMEISTER

DUO OF CRUSHED PEPPERCORNS, flambéed with brandy and finished with fresh cream

MUSHROOM AND DIJON MUSTARD

PORTUGUESE. Roasted garlic, peri-peri, paprika, red wine and fresh cream

MONKEYGLAND (No cream added)

STEAK TOPPINGS

BACON, AVOCADO AND FETA

R45

AVOCADO, CHEESE SAUCE & PRAWN

R75

MUSHROOMS, PORTUGUESE SAUCE AND A FRIED EGG

R40

SIDES

MASHED POTATO

R25

BAKED POTATO

R25

ROAST BUTTERNUT

R25

PAP AND SHEBA

R35

CREAMED SPINACH

R35

SIDE GREEK SALAD

R35

STIR FRY VEGETABLES

R35

BAKED SWEET POTATO

R30

CHIPS

R25

RICE

R25

ONION RINGS

R25



RARE Steakhouse.

STEAKS & GRILLS

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

FILLET	200G	R160	RUMP	200G	R130	SIRLOIN	200G	R130
	300G	R195		300G	R160		300G	R160

BACON, AVOCADO AND FETA SIRLOIN OR RUMP 200G **R165**
Topped with crispy thick cut oak-smoked bacon, avocado and Danish feta

PORTUGUESE STYLED RUMP OR SIRLOIN 200G **R155**
Topped with panfried mushrooms, Portuguese sauce and a fried egg

BORDERLAISE FILLET 200G **R185**
Delicate red wine and bone marrow sauce

PRAWN, AVO AND CHEESE SAUCE SIRLOIN 200G **R205**

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	R205	SHORT-RIB	300G	R105	RIBEYE	500G	R220
			Best prepared medium/well					

PORK RIBS **R155** **R240**
Pork ribs Flame -grilled to perfection, glazed in traditional basting
HALF RACK FULL RACK

BEEF RIBS **R155** **R240**
Flame grilled to perfection and glazed in traditional basting
HALF RACK FULL RACK

PRIME RIB 600G **R205**
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 400G **R230**
Flame grilled lamb chops with salt, fresh lemon, extra-virgin olive oil and finished off with fresh rosemary and mint pesto

LAMB RUMP **R195**
Grilled with roasted garlic, fresh rosemary and lemon

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

R230

OXTAIL CURRY

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

R197

LIVER AND ONIONS

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

R115

EISBEIN

Slow cooked till tender and finished off with our traditional basting or crispy fried,
served with sauerkraut

R165

FISH

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

MEDITERRANEAN KINGKLIP

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

R177

CALAMARI

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

R145

NORWEGIAN SALMON 200G

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

R199

BATTERED HAKE

Beer battered hake served with homemade tartare sauce

R97

PRAWNS

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

R225

FISH AND CALAMARI COMBO

Battered hake and calamari with roasted garlic, lemon zest, chilli and a touch of cream

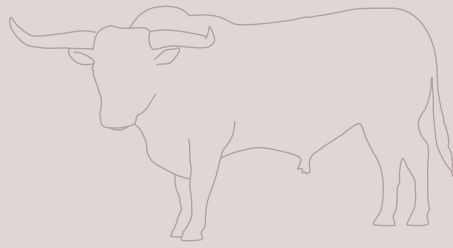
R160

SEAFOOD PLATTER

Grilled hake, 4 queen prawns, calamari with roast garlic, lemon zest, chilli and cream and steamed mussels served with rice and chips

R395

CHICKEN



RARE

Steakhouse.

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

FLAME-GRILLED DEBONED CHICKEN

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

R155

CHICKEN BREASTS

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

R140

CHICKEN SCHNITZEL

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

R125

CREAM AND SAGE CHICKEN

Chicken breast in a cream, lemon and fresh sage sauce

R125

COMBOS

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

SIRLOIN AND BOEREWORS

200G Sirloin steak with our homemade Boerewors

R155

LAMB CHOPS AND FLAME-GRILLED HALF DEBONED CHICKEN

Two lamb chops with rosemary and mint pesto with half a deboned chicken served peri-peri or lemon herb

R185

RUMP AND CALAMARI

200G Rump with succulent calamari done in a roasted garlic, lemon zest, chilli and a touch of cream

R175

BOEREWORS AND FLAME-GRILLED HALF DEBONED CHICKEN

Homemade Boerewors and half a deboned chicken served peri-peri or lemon herb

R155

1/4 RIBS AND 1/4 CHICKEN

Pork ribs with basting and a chicken thigh with BBQ sauce

R170

HALF RIBS AND 4 WINGS

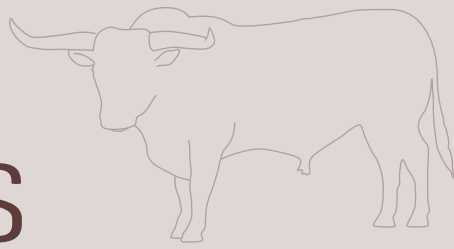
Beef ribs grilled with basting and 4 deep fried wings with basting or peri-peri

R195

FILLET AND 4 PRAWNS

200G fillet grilled with basting or our pepper mix and herb butter with 4 prawns

R225



RARE

Steakhouse.

DESSERTS

ALMOND CHOCOLATE CAKE	With caramel and a cream cheese icing	R55
CARAMEL AND ROASTED ALMOND BAKED CHEESE CAKE		R55
CHOCOLATE BROWNIE	Served with vanilla ice-cream	R55
VANILLA CRÈME BRULEE		R55
TIRAMISU		R55
ROOIBOS MALVA PUDDING	Served warm with vanilla custard	R55
VANNILLA ICE CREAM AND NUTELLA SAUCE		R45
CHOCOLATE VOLCANO	Served with vanilla ice cream	R55
RICH CHOCOLATE MOUSSE	Layered with Oreo crumbs and served with cream	R55
ITALIAN KISSES	2 Hazelnut and 2 caramel. Served with cream	R49
WAFFLE	Served with ice cream and golden syrup	R55

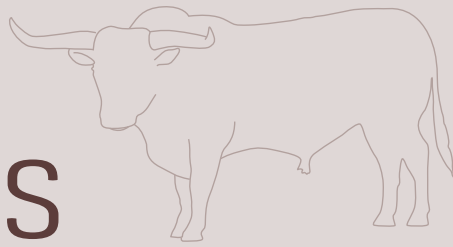
KIDS CUISINE

FOR KIDS UNDER THE AGE OF 10 ONLY

Served with chips

CHICKEN SCHNITZEL	Served with a creamy cheese sauce	R55
KIDDIES BURGER	100G Pure beef or chicken burger, tomato, cheese, lettuce and caramelised onion	R55
RIBLETS	Pork riblets in our traditional basting	R80
PENNE PASTA	With either a Chicken Alfredo sauce R55 or tomato sauce R50 or cheese 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	R30

COCKTAILS



RARE

Steakhouse.

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, triple sec, lime and cranberry juice all shaken together

R50

STRAWBERRY DAIQUIRI

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

R65

LONG ISLAND ICE TEA

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

R70

MOJITO

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

R60

GINGER SQUARE

Ginger liquor, ginger ale, gin and bitters

R65

PINK GIN COCKTAIL

Amber Inverroche gin, pink tonic, rosemary and fresh strawberries

R60

BUBBLY

MOET & CHANDON IMPERIAL BRUT ROSE NV

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

R1500

KLEINE ZALZE BRUT NV

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

R285

KLEINE ZALZE ROSE NV

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

R285

JC VIBRAZIO DEMI SEC

Muscadel gives an aromatic raisin nuance, sweet, fresh and grassy qualities

R185

WHITE WINE



RARE

Steakhouse.

SAUVIGNON BLANC

PROTEA by Anthonij Rupert

Hints of ripe gooseberry and white pear leading the bouquet

R135

BOTTLE

R45

GLASS

IONA - SOPHIE TE'BLANCHE

Racy lime, starfruit and gooseberry with a crisp finish

R225

BOTTLE

R75

GLASS

LANDSKROON

Hints of green figs and grassiness with tropical flavours

R150

BOTTLE

R50

GLASS

NEDERBERG

Crisp summer quaffer with grapefruit and gooseberry flavours

R165

BOTTLE

R55

GLASS

CHARDONNAY

WARWICK FIRST LADY - UNWOODED

Notes of canned pineapple, pear and orange blossom

R220

BOTTLE

WATERSIDE - UNWOODED

Citrus and melon flavours with a delightful crisp finish

R165

BOTTLE

R55

GLASS

DURBANVILLE HILLS

Vibrant with rich layers of fruit and a crisp, lingering after taste

R165

BOTTLE

R55

GLASS

CHENIN BLANC

PROTEA by Anthonij Rupert

Lively and fresh entry to the palate with stonefruit, peach and apricot

R141

BOTTLE

R47

GLASS

MULDERBOSCH "STEEN OP HOUT"

Crisp apple and lemony tones with a hint of honey undertones

R165

BOTTLE

R55

GLASS

WHITE BLENDS

HAUTE CABRIERE CHARDONNAY PINOT NOIR

Ripe, zesty fruit with a delectable fresh and full mouth feel

R225

BOTTLE

ZONNEBLOEM BLANC DE BLANC

A flavour concentration of lime, papaya and crunchy apple

R135

BOTTLE

R45

GLASS

BUITENVERWACHTING BUITENBLANC

Floral influences with a crisp grapefruit touch

R150

BOTTLE

R50

GLASS



RARE

Steakhouse.

BLUSH WINES

BOSCHENDAL BLANC DE NOIR

Ripe raspberry and spice with a fresh berry finish

R141

BOTTLE

R47

GLASS

NEDERBERG ROSE

Cherry blossom and ripe strawberry flavours

R120

BOTTLE

R40

GLASS

PROTEA ROSE by Anthonij Rupert

Succulent stonefruit along with light fruity hints of plum and red cherry

R150

BOTTLE

R50

GLASS

SOMETHING SWEET

BOSCHENDAL LE BOUQUET

Softly sweet with an explosion of rose petals, summer fruits and spices

R140

BOTTLE

R47

GLASS

DARLING CELLARS SWEET WHITE

Layered with tropical hints, honey and pear

R120

BOTTLE

R40

GLASS

DARLING CELLARS SWEET ROSE

Floral and fruity aromas

R120

BOTTLE

R40

GLASS

DARLING CELLARS SWEET RED

Combination of red fruits and black berries

R120

BOTTLE

R40

GLASS

RED WINE

PINOT NOIR

PAUL CLUVER "VILLAGE"

Raspberry tones with whiffs of smoke and spice from time in oak

R260

BOTTLE

PINOTAGE

BEYERSKLOOF

Plum and red berry flavours integrated with oak aromas

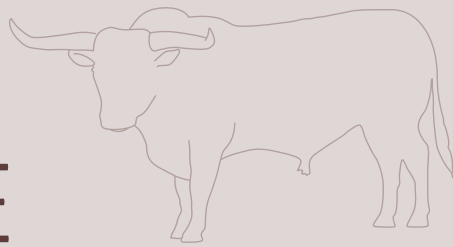
R195

BOTTLE

R65

GLASS

RED WINE



RARE

Steakhouse.

CABERNET SAUVIGNON

WARWICK FIRST LADY

Red berries and sweet black currants complimented by sweet vanilla and chocolate

R225

BOTTLE

R75

GLASS

ALTO

Fresh ripe blackberries with a hint of spicy oak

R440

BOTTLE

SHIRAZ

SARONSBERG "PROVENCE"

Ripe red fruit overtones and hints of vanilla

R225

BOTTLE

LABORIE

Hints of black pepper and dark chocolate

R165

BOTTLE

R55

GLASS

MERLOT

GUARDIAN PEAK

A mix of dark berries, chocolate and vanilla undertones

R204

BOTTLE

R68

GLASS

DURBANVILLE HILLS

Smooth coffee and cream richness with cassis taking the lead

R183

BOTTLE

R61

GLASS

LABORIE

Blackberry, blackcurrant, black cherry and plum aromas

R180

BOTTLE

R60

GLASS

RED BLENDS

NEDERBERG BARONNE

Cabernet and shiraz blends with plenty of juicy red and black fruit

R165

BOTTLE

R55

GLASS

KANONKOP KADETTE

Cabernet Sauvignon, Pinotage and Merlot

R260

BOTTLE

RUPERT & ROTHSCHILD CLASSIQUE

Flavours of raspberry, black-current, cranberry and cherry followed by hints of spice and black pepper

R420

BOTTLE

ROODEBERG

Mixed berries, spiced dried herbs and fruit cake with undertones of strawberries

R210

BOTTLE

R70

GLASS

ZONNEBLOEM NOIR DE NOIR

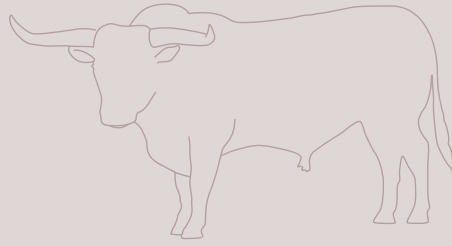
A velvety, well rounded blend of Pinotage, Cinsault and Petit Verdot

R150

BOTTLE

R50

GLASS



RARE
Steakhouse.

BEERS

BEERS ON TAP

WE HAVE BEER ON TAP, PLEASE ASK YOUR WAITRON

LOCAL BEERS

CASTLE	R28	HANSA PILSENER	R28
BLACK LABEL	R28	CASTLE LITE	R28

IMPORTED BEERS

AMSTEL	R30	WINDHOEK LAGER	R30
WINDHOEK LITE	R30	HEINEKEN	R30
MILLERS	R30	CORONA	R49

CIDERS

HUNTERS GOLD	R30	HUNTERS DRY	R30
SAVANNA DRY	R30	SAVANNA LIGHT	R30

SPIRIT COOLERS

SMIRNOFF SPIN	R32
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RARE

Steakhouse.

COLD BEVERAGES

ICE TEA - BOS	Lemon or Peach		R30
BOTTLES WATER - LOCAL	Still or Sparkling	R25 500ML	R40 750ML
MINERAL WATER - IMPORTED	Still or Sparkling	R36 500ML	R55 1 LITRE
FRUIT JUICE	Fruit cocktail, Cranberry, Strawberry, Mango, Orange		R28
SODAS	300ML Coke, Coke Light, Coke Zero, Fanta Orange, Fanta Grape, Cream Soda, Sprite, Sprite Zero, Tab		R23
TIZERS	Appletiser, Grapetiser, White Grapetiser		R28
CORDIALS	Passion Fruit, Kola Tonic, Lime		R8
MIXERS	200ML Lemonade, Coke, Soda Water, Tonic Water, Ginger Ale, Dry Lemon		R20
ROCK SHANDY			R34
CLASSIC MILKSHAKES	Vanilla, Lime, Strawberry, Chocolate, Banana, Bubblegum		R34
RARE MILKSHAKES	Salted Caramel, Oreo, Strawberry Marshmallow, Bar One Chocolate		R49

HOT BEVERAGES

ALL OUR COFFESES
CAN BE MADE WITH
DECAFFEINATED COFFEE

ADD R3

CAFFE ESPRESSO	R21	ADD HAZELNUT SYRUP	ADD R7
Classic Italian coffee		CHAI LATTE	R35
CAFFE MOCCHIATO	R21	FIVE ROSES	R20
Espresso coffee with a dash of hot milk		ROOIBOS	R20
CAPPUCCINO	R27	ROOIBOS CAPPUCCINO	R29
Espresso topped with a rich dense foam		TWININGS TEA	R24
AMERICANO	R22	Earl Grey, Green Tea & Lemon and Camomile	
CAFFELATTE	R27	HOT CHOCOLATE	R27
FREEZOCCINO	R42	MILO	R27