TO START

RARE Steakhouse.

PORTUGUESE GARLIC ROLL — R45

PORTUGUESE CHEESY GARLIC ROLL — R60

BILTONG BOWL Hand-sliced beef biltong — R90

GARLIC SNAILS Roasted garlic, butter and fresh cream served with crusty bread — R115

BONE MARROW AND TOAST — R95
Oven-roasted bone marrow with rich beef jus, served with toast

CHICKEN LIVERS PERI-PERI — R95
Chicken livers sautéed with onion, garlic, chilli and plum tomato, served with crusty bread

CALAMARI — R120
Succulent grilled calamari tubes and heads with roasted garlic,
lemon zest, chilli and a touch of cream

AVOCADO RITZ — R135
Sun-ripened avocado topped with prawn tails tossed in a tangy seafood sauce
and finished off with a grilled prince prawn

FRIED CAMEMBERT Served with poached pear and a sweet cinnamon syrup — R125

TRINCHADO RARE STYLE — R130
Slices of beef pan-fried with roasted garlic, peri-peri, paprika, red wine and finished off
with fresh cream and served with crusty bread

BOEREWORS Flame-grilled boerewors, served with a Portuguese dipping sauce — R95

HALLOUMI CHEESE Fried halloumi cheese served with a sweet chilli sauce — R99

GRILLED MUSHROOMS IN BLUE CHEESE — R85
Mushrooms and fresh Rosemary sauted and finished off with blue cheese sauce
and served on toasted ciabatta

SPRINGBOK CARPACCIO — R145
Smoked springbok carpaccio topped with parmesan shavings, rocket, fried capers served
with fresh lemon and a lemon caper mayo

FULL CHICKEN WINGS 4 WINGS R109 | 6 WINGS R145 | 8 WINGS R198
Deep fried and basted with our Rare sticky BBQ basting, lemon & herb or peri-peri sauce

SPICED BUTTERNUT SOUP — R86
Smooth butternut soup with a hint of curry spice served with crusty bread

THREE QUEEN PRAWNS — R115
Three queen prawns pan fried in a cream sauce with roasted garlic, lemon zest and a
touch of chilli. Served on a bed of spicy rice

SALADS

RARE Steakhouse.

All our salads are made with a lettuce base.
*Table salad, serves 3-6 people

GREEK
R119 | R160 TABLE*
Danish feta, olives, cucumber, tomato, green pepper and red onion dressed with a homemade vinaigrette

CHICKEN
R139
Chicken breast, warm butternut, avocado, toasted pumpkin and sunflower seeds, sweet chilli sauce and crumbled feta cheese

CHICKEN CAESAR SALAD
R139
Lettuce, grilled chicken breast, boiled egg, parmesan croutons, parmesan shavings with an anchovie mayo dressing

SALMON
R159
Smoked salmon, avocado, fried capers, onion, lemon zest, boiled baby potatoes with a lemon vinaigrette

STEAK
R159
Steak strips, halloumi, tomato, pickled cucumber, avocado and red onion with a spicy Asian soy dressing

BACON, AVOCADO AND FETA
R130
Pan fried mushrooms, feta, avocado, bacon, tomato, cucumber and red onion

ADD: Chicken Breast R48

PANINI

Served with wafer-thin potato crisps or traditional chips

STEAK AND CHEESE PANINI
R179
Steak, grilled cheese, caramelised onion, spicy rocket and tomato with mustard mayo

CHICKEN, BACON AND AVOCADO PANINI
R159
Grilled chicken breast topped with bacon, avocado, tomato, spicy rocket and basil mayo

BURGERS

RARE Steakhouse.

Your choice of a 200G hand-ground pure beef patty
or 200G chicken breast, served with chips with or without a home-baked bun
topped with our homemade burger mayo

CLASSIC BURGER — R155
Lettuce, sliced tomato, caramelised onion, BBQ sauce and pickled cucumber

CHEESE BURGER — R169
Classic burger with cheddar cheese

BACON AND CHEESE BURGER — R185
Classic burger with bacon and cheddar cheese

RARE BURGER — R195
Classic burger with Danish feta, avocado and crispy bacon

SPICY PORTUGUESE BURGER — R179
Classic burger with pan fried mushrooms, creamy Portuguese sauce, topped with a fried egg

CHEESE, MUSHROOM AND BILTONG BURGER — R185
Classic burger with cheddar cheese, mushroom sauce and biltong

SAUCY BURGER — R175
Classic burger with cheddar cheese and a sauce of your choice
- creamy mushroom, pepper, cheese, Portuguese, garlic

CAMEMBERT BURGER — R189
Classic burger topped with a jalapeño chutney and crumbed camembert cheese

PINEAPPLE BURGER — R175
Classic burger with grilled pineapple, mozzarella cheese, smokey BBQ sauce

CHIPOTLE BURGER — R195
Classic burger with a smokey chipotle mayo, crispy bacon, mozzarella cheese and avocado

DOUBLE BACON & CHEESE BURGER — R255
Two beef patties, cheddar cheese, caramelised onion and bacon

CHICKEN SCHNITZEL BURGER — R175
Panko crumbed chicken breasts, deep fried till golden, avocado, bacon and caramelised onion

CARVERY

Carvery available on Sundays from 12pm to 4pm

ADULTS R320 KIDS UNDER 12 R135 KIDS UNDER 2 FREE

STEAKS & GRILLS

RARE Steakhouse.

All our steaks are served grilled with a choice of TRADITIONAL BASTING or A CRUSHED BLACK PEPPER, MUSTARD SEED and COARSE SALT MIX. TOPPED WITH HERB BUTTER.

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	R265	RUMP	200G	R199	SIRLOIN	200G R199
	300G	R345		300G	R239		300G R239
				500G	R355		500G R355

BACON, AVOCADO AND FETA RUMP OR SIRLOIN 200G — R270
Topped with crispy bacon, avocado and Danish feta

PORTUGUESE STYLE RUMP OR SIRLOIN 200G — R255
Topped with pan fried mushrooms, Portuguese sauce and a fried egg

JALAPEÑO CHUTNEY AND CRUMBED CAMEMBERT — R275
RUMP OR SIRLOIN 200G Topped with a sweet and spicy jalapeño chutney and deep fried crumbed camembert cheese

PRAWN, AVOCADO AND CHEESE SAUCE SIRLOIN OR RUMP 200G — R290

FIG, BILTONG AND BLUE CHEESE SIRLOIN OR RUMP 200G — R285
Topped with a blue cheese sauce, sliced biltong and preserved figs

UPSIZE TO 300G ADD R40

BORDELAISE FILLET 200G — R315
Delicate red wine and bone marrow sauce

MADAGASCAR GREEN PEPPER FILLET MEDALIONS 2 X 100G — R310
Topped with a creamy, sweet Madagascar green pepper corn, mustard and triple sec sauce

UPSIZE TO 300G ADD R80

ON THE BONE

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

T-BONE 300G R235 | 600G R375 | RIBEYE 500G R390

ADD ONE MARROW BONE R10

PRIME RIB 600G — R375
Best grilled no more than medium, well marbled and thick cut with fat for flavour

LAMB CHOPS — 2 x 100G R225 | 4 x 100G R365
Flame-grilled lamb chops finished off with mint pesto

LAMB RUMP 300G Grilled with roasted garlic, fresh rosemary and lemon — R295

SAUCES

RARE Steakhouse.

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

ROASTED GARLIC BUTTER AND FRESH CREAM	R46
CREAMY CHEDDAR CHEESE	R46
CREAMY CHEDDAR CHEESE AND BILTONG	R55
CREAMY BLUE CHEESE	R52
MUSHROOM AND DIJON MUSTARD	R46
MONKEYGLAND	R46
DUO OF CRUSHED PEPPERCORNS Flambeéd with brandy and finished with fresh cream	R46
PORTUGUESE Roasted garlic, peri-peri, paprika, red wine and fresh cream	R46
BORDELAISE Delicate red wine and bone marrow sauce	R60
CHIMICHURRI Basil, parsley and cilantro, garlic, chilli, lemon juice and olive oil	R46

STEAK TOPPINGS

BACON, AVOCADO AND FETA	R60
AVOCADO, CHEESE SAUCE & PRAWN	R85
FIG, BILTONG AND BLUE CHEESE SAUCE	R75
JALAPEÑO CHUTNEY WITH FRIED CAMEMBERT	R65
MUSHROOMS, PORTUGUESE SAUCE AND A FRIED EGG	R55

SIDES

MASHED POTATO	R45
BAKED POTATO	R45
BAKED SWEET POTATO	R45
CHIPS	R45
SWEET POTATO CHIPS (when available)	R55
CREAMED SPINACH	R55
STIR FRY VEGETABLES	R55
CREAM SPINACH AND ROAST BUTTERNUT	R55
WILTED BABY SPINACH, BABY MARROW, PEAS AND LEEKS	R55
CHOPPED SPINACH, ONION & TOMATO	R55
ROAST BUTTERNUT	R45
PAP & SHEBA	R45
BASMATI RICE	R45
ONION RINGS	R45
MUSHROOMS	R55
SIDE GREEK SALAD	R55

RIBS

RARE Steakhouse.

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

PORK LOIN RIBS — 500G R290 | 1KG R420
Flame-grilled to perfection and glazed in traditional basting

BEEF RIBS — 500G R280 | 1KG R395
Flame-grilled to perfection and glazed in traditional basting

PORK

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

EISBEIN — R240
Slow cooked till tender and finished off with our traditional basting or crispy fried, served with sauerkraut and Dijion mustard

CRUMBED PORK CHOPS — R170
2 x 150g Pork chops panko crumbed deep fried till golden brown

GRILLED PORK CHOPS — R170
2 x 150g Pork chops grilled finished off with either BBQ, lemon & herb or peri-peri sauce

SHARING PLATTERS

All platters are served with Dombolo, Chakalaka and Chilli

PLATTER 1 — R350
200g short rib, 200g wors, 1 x 1/4 chicken, 150g grilled pork chop

PLATTER 2 — R595
400g short rib, 400g wors, 2 x 1/4 chicken, 2 x 150g grilled pork chops

PLATTER 3 — R895
600g short rib, 600g wors, 3 x 1/4 chicken, 3 x 150g grilled pork chops

SWOP PORK CHOP OUT FOR: WORS R11 | SHORT RIB R19 | LAMP CHOP R21

CREATE YOUR OWN PLATTER

150G PORK CHOPS R69	200G WORS R80	LAMB CHOP 100g R90
200G SHORT RIB R88	1/2 CHICKEN R120	3 x QUEEN PRAWNS R100
PORK RIBS 350g R120	1/4 CHICKEN R69	CHAKALAKA R45
DOMBOLO R20	FULL CHICKEN WINGS (4) R85	

SPECIALITIES

RARE Steakhouse.

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

LAMB SHANK — R360
Slow-roasted till tender in plum tomato, red wine, onions, celery and carrots.
Best served with mashed potato

OXTAIL CURRY — R340
Slow-cooked till falling off the bone in a traditional Durban curry sauce

LAMB CURRY — R260
Cubes of lamb on and off the bone in a traditional Durban style curry,
best served with basmati rice and fresh coriander

LIVER AND ONIONS — R185
Beef liver pan-fried with dry white wine, onions and fresh sage served with mashed potato

FISH

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

KINGKLIP — R295
Grilled and finished with extra virgin olive oil, oregano, lemon zest and lemon juice
OR our spicy sauce of garlic, chilli, lemon juice, peri-peri

CALAMARI — R235
Succulent grilled calamari tubes and heads with roasted garlic, fresh lemon zest,
chilli and a touch of cream

NORWEGIAN SALMON 200G — R325
Norwegian salmon seared, topped with a smooth, sweet orange,
honey and aromatic basil sauce

LARGE BATTERED HAKE — R165
Large battered hake served with tartar sauce

PRAWNS — R285
8 Queen prawns served with a garlic butter and peri-peri sauce

LARGE HAKE AND CALAMARI COMBO — R265
Large battered hake and calamari with tubes and heads with roasted garlic, lemon zest,
chilli and a touch of cream

LARGE HAKE AND PRAWN COMBO — R265
Large battered hake served with 3 Queen prawns

SEAFOOD PLATTER FOR TWO — R625
A large battered hake, main calamari, 8 Queen prawns, spicy rice and one additional side.
Served with Tartar and peri peri sauce

CHICKEN

RARE Steakhouse.

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

COUNTRY CHICKEN — R185
Panko crumbed chicken breast fried till golden, topped with a rich Napoletana tomato sauce, creamed spinach and melted mozzarella cheese

GRILLED CHICKEN BREASTS — R160
400G flame grilled chicken breast finished off with either a lemon herb, peri-peri sauce or BBQ basting

CHICKEN SCHNITZEL — R185
Panko crumbed, deep fried until golden, served with a choice of cheese or mushroom sauce

1/4 CHICKEN AND 4 FULL WINGS — R185
Finished off with either a lemon herb or peri-peri sauce or BBQ basting

FLAME GRILLED CHICKEN — HALF R179 / FULL R245
Flame grilled to perfetion with peri peri, lemon & herb or BBQ basting.
Served on the bone.

COMBOS

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

SIRLOIN AND BOEREWORS — R260
200G Sirloin steak with our homemade Boerewors drizzled with Portuguese sauce

LAMB CHOPS AND FLAME-GRILLED HALF CHICKEN — R310
Two lamb chops with rosemary and mint pesto with half a chicken

RUMP OR SIRLOIN AND CALAMARI — R295
200G Rump/Sirloin with succulent calamari tubes and heads done in a roasted garlic, lemon zest, chilli and a touch of cream

1/4 RIBS AND 1/4 CHICKEN — R265
Pork ribs with basting and a 1/4 chicken with either BBQ, lemon & herb or peri peri

HALF BEEF OR PORK RIBS AND 4 FULL WINGS — R345
Beef or pork ribs grilled with basting and 4 full wings with basting, lemon herb or peri-peri

MIXED GRILL — R395
200g Sirloin, Boerewors, 1 lamb chop, 4 full wings

STEAK AND PRAWNS — R315
200g Sirloin or Rump with 3 Queen prawns in a creamy roast garlic sauce

PASTA AND VEGETARIAN MEALS

RARE Steakhouse.

PENNE BOLOGNESE Slow cooked beef mince in tomato sauce	R160
PENNE ALFREDO Cream sauce with mushrooms, parmesan cheese and chicken	R160
PENNE AL SALMONE Cream based pasta with a touch of tomato and smoked salmon	R165
PENNE NAPOLETANA Thick tomato sauce with fresh basil	R115
PENNE PRIMAVERA Thick tomato sauce with mushrooms, onion, baby marrow, red, green and yellow peppers, fresh basil and a touch of cream	R135
VEGETARIAN PLATTER Fried halloumi with fresh lemon, pan-fried mushrooms, baked sweet potato, creamed spinach and roast butternut	R185
VEGETARIAN BURGER Halloumi patty, sweet chilli sauce, avocado, lettuce, sliced tomato, caramelised onion and pickled cucumber	R160

DESSERTS

CARAMEL AND ROASTED ALMOND BAKED CHEESE CAKE	R95
VANILLA CRÈME BRULEE	R77
TIRAMISU	R90
ROOIBOS MALVA PUDDING Served warm with vanilla custard	R77
VANILLA ICE CREAM AND BAR-ONE CHOCOLATE SAUCE	R75
RICH CHOCOLATE MOUSSE Served with cream	R95
CHOCOLATE BROWNIE Served with salted cramel and vanilla ice cream	R85
ITALIAN KISSES 2 Hazelnut and 2 caramel. Served with cream	R75

WE CANNOT GUARANTEE THAT ITEMS ON THIS MENU DO NOT CONTAIN NUTS OR THAT FISH DOES NOT CONTAIN BONES.
SUBJECT TO STATUS ALL MAJOR CREDIT CARDS ARE ACCEPTED. ALL ITEMS ARE INCLUSIVE OF VAT.

BUBBLY

RARE Steakhouse.

MOËT & CHANDON IMPÈRIAL BRUT
Radiant aromas reveal notes of apple, pear, yellow peach, honey and floral nuances along with elegant blonde notes of brioche and fresh nuts

R1600 BOTTLE

KLEINE ZALZE BRUT
Method Cap Classique with aromas of honey, biscuit and brioche

R410 BOTTLE

KLEINE ZALZE BRUT ROSE
Method Cap Classique with aromas of red and black fruits, spices and pastries

R410 BOTTLE

ROBERTSON SWEET NON ALCOHOLIC
Full of delicate vinous fruit and the bubbles give the impression of sparkling wine without the alcohol

R225 BOTTLE

BLUSH WINES

NEDERBURG ROSÉ
Cherry blossom and ripe strawberry flavours

R195 BOTTLE | R65 GLASS

WELTEVREDE TURKISH DELIGHT ROSÉ
Light mouthfull of flavours of litchi, strawberry and Turkish delight

R259 BOTTLE

LANDSKROON BLANC DE NOIR
Lovely floral with hints of cranberry

R240 BOTTLE

DARLING CELLARS SWEET ROSÉ
Floral and fruity aromas

R165 BOTTLE | R55 GLASS

SOMETHING SWEET

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

R222 BOTTLE | R74 GLASS

DARLING CELLARS SWEET RED
Combination of red fruits and black berries

R165 BOTTLE | R55 GLASS

WHITE WINE

RARE Steakhouse.

SAUVIGNON BLANC

PROTEA by Anthonij Rupert
Gentle lemon and passion fruit with a hint of floral verbena notes on the nose, bright and lively.

R225 BOTTLE | R75 GLASS

LANDSKROON
Hints of ripe gooseberry and white pear leading the bouquet

R240 BOTTLE | R80 GLASS

KLEIN CONSTANTIA
Fresh flavours of grapefruit and gooseberry on the nose

R450 BOTTLE

ROBERTSON LIGHT
Refreshing, zesty with hints of feshly-cut grass, gooseberry and nettles

R201 BOTTLE | R67 GLASS

PORCUPINE RIDGE
Vibrant and crisp with aromas of citrus, gooseberry and tropical fruit

R225 BOTTLE | R75 GLASS

CHARDONNAY

WARWICK THE FIRST LADY
This wine is drenched in citrus lemon, lime and orange peel, with a healthy dose of apple

R294 BOTTLE | R98 GLASS

PORCUPINE RIDGE
Aromas of cling peach, nectarine, pear and pineapple all balanced by a fresh acidity

R225 BOTTLE | R75 GLASS

CHENIN BLANC

PROTEA by Anthonij Rupert
Lively and fresh entry to the palate with stonefruit, peach and apricot

R225 BOTTLE | R75 GLASS

KLEINE ZALZE
Elegant flavours of pear and citrus fruit with a balanced acidity

R231 BOTTLE | R77 GLASS

SOMETHING DIFFERENT

HAUTE CABRIÈRE CHARDONNAY PINOT NOIR
An abundance of zesty fruit - most notably white peach, pineapple, lime, followed by a subtle red berry fruit

R305 BOTTLE

BEYERSKLOOF CHENIN BLANC PINOTAGE
Hints of fruit, refreshingly dry and perfectly balanced

R305 BOTTLE

THE WOLFTRAP WHITE
Green apple, white peach and yellow plum aromas with a whiff of angelica and lemon zest

R195 BOTTLE | R65 GLASS

RED WINE

RARE Steakhouse.

PINOTAGE

BEYERSKLOOF — R315 BOTTLE / R105 GLASS
Plum and red berry flavours integrated with oak aromas

DARLING CELLARS CHOCOHOLIC — R255 BOTTLE / R85 GLASS
Aromas of Turkish delight, chocolate, red and black cherries, vanilla and red plum

PINOT NOIR

HAUTE CABRIERE PINOT NOIR UNWOODED — R305 BOTTLE
Juicy red berries, raspberries, strawberry and spice meld together

SHIRAZ

LABORIE — R249 BOTTLE / R83 GLASS
Hints of black pepper and dark chocolate

MERLOT

PROTEA by Anthonij Rupert — R225 BOTTLE / R75 GLASS
Seductive dark berry compote with attractive spicy highlights on the nose. Soft textured and velvety smooth

BON COURAGE THE MULBERRY BUSH — R240 BOTTLE / R80 GLASS
A smooth, well rounded mouth-feel and velvety texture with soft tannins

DAVID FINLAYSON — R300 BOTTLE
A medley of small berries and fruit combined with a hint of anise and vanilla

CABERNET SAUVIGNON

WARWICK THE FIRST LADY — R321 BOTTLE / R107 GLASS
Red berries and sweet blackcurrants complemented by sweet vanilla and chocolate

PROTEA by Anthonij Rupert — R225 BOTTLE / R75 GLASS
Soft black berry fruit and forest floor aromas with a subtle brush of spice

RED WINE

RED BLENDS

THE WOLFTRAP RED — R198 BOTTLE / R66 GLASS
Dark fruit with hints of violets and spice

SERIOUSLY OLD DIRT BY VILAFONTE — R530 BOTTLE
A bright garnet-red, this blend greets with a vibrant expression of fruit

ALTO ROUGE — R330 BOTTLE
This velvety red is a true Cape legend, medium bodied with a tantalizing bouquet of redcurrant, almond, and cedar wood and vanilla

KANONKOP KADETTE — R359 BOTTLE
Cabernet Sauvignon, Pinotage and Merlot

RUPERT & ROTHSCHILD CLASSIQUE — R549 BOTTLE
Raspberry, black current, cranberry and cherry with hints of spice and black pepper

BEERS

BEERS ON TAP

PLEASE ASK YOUR WAITRON WHAT BEERS WE HAVE ON TAP

LOCAL BEERS

CASTLE	R40	CASTLE LITE	R41	FLYING FISH	R39
BLACK LABEL	R41	HANSA PILSNER	R39		

IMPORTED BEERS

HEINEKEN 0.00	R46	WINDHOEK LAGER	R50	CORONA	R52
HEINEKEN	R48	WINDHOEK DRAUGHT	R52	AMSTEL	R46

CIDERS

HUNTER'S GOLD	R47	SAVANNA LIGHT	R53	BRUTAL FRUIT RUBY APPLE	R46
HUNTER'S DRY	R47	SAVANNA DRY	R53		
		SAVANNA NON ALCOHOLIC	R53		

COCKTAILS

RARE Steakhouse.

THE BREAKFAST COCKTAIL - MIMOSA (From 10am) — R80
A mix of Robertson Brut Sparkling and orange juice
served in a champagne flute

MARGARITA (SHAKEN OR FROZEN) — R100
Tequila, Butlers triple sec, lime and lemon juice shaken or blended with ice

STRAWBERRY MOJITO — R98 — R69 VIRGIN
Bacardi, brown sugar, lime juice, fresh mint and fresh strawberries

COSMOPOLITAN — R90
Vodka, triple sec, lime and cranberry juice all shaken together

STRAWBERRY DAIQUIRI — R118 — R85 VIRGIN
Bacardi, Butlers strawberry liqueur, lime and strawberry juice all blended with ice

LONG ISLAND ICE TEA — R125
A mix of vodka, gin, tequila, spiced gold rum, Butlers triple sec, lime and cola

MOJITO — R102 — R75 VIRGIN
Refreshing combination of bacardi, brown sugar, fresh mint and soda water

GINGER SQUARE — R85
Ginger liqueur, ginger ale, gin and bitters

PINK GIN COCKTAIL — R105
Tanqueray gin, pink tonic, strawberries and fresh Rosemary

SEX ON THE BEACH — R85 — R69 VIRGIN
Vodka, Triple Sec, grenadine and orange juice

PIÑA COLADA — R105 — R85 VIRGIN
Havana Club, fresh pinapple wedges and Piña Colada mix

CALIFORNIA ISLAND — R110
Tequila Silver, Gin, Vodka, Blue Curaçao, lemonade and lime

MOJO JAR — R135 — R69 VIRGIN
Mojo Cranberry Spirit Cooler, Vodka and Sprite

NEW YORK SOUR — R115
Jameson whiskey, LuckeyBird triple sec, lemon juice, red wine

TROPICAL SANDSTORM — R98
Bacardi, LuckyBird pineapple, lime, ginger ale

COCKTAILS

RARE Steakhouse.

CAPE BUSH COLLINS — R105
Inverroche gin, LuckyBird triple sec, LuckyBird Fynbos, lemon juice, soda water

COCO MANGO DAIQUIRI — R95
Malibu, spiced gold, coconut milk, lime, LuckyBird mango

MANGO DAIQUIRI — ~~R95~~ R75 VIRGIN
Bacardi, mango mix, lime, mango juice, all blended with ice

SHOOTERS

BLOW JOB — R36
Kahlua, Amarula and cream

SPRINGBOK — R34
Pepermint liqueur and Amarula

B52 — R38
Kahlua, Amarula and Tequila Silver

JELLY BABY — R36
Banana liqueur, Blue Caracao, Amarula and grenadine

SUITCASE — R40
Jack Daniels and passion fruit

BRIEFCASE — R38
Southern Comfort and lime

SLEDGEHAMMER — R45
Kahlua, Cape Velvet and Stroh Rum

FLAMING LAMBORGINI — R149
Stroh Rum, Triple Sec Kahlua, Zappa Black, Zappa Red, Amarula and cream

JAGERBOMB — R80
Jagermeister and Redbull

LIQUID COCAINE — R36
Vodka, Blue curacao and lime cordial

BUBBLE GUMMER — R36
Banana liquer, blue curacao and Amarula

COLD BEVERAGES

RARE Steakhouse.

ICED TEA Lemon or Peach				R37
BOTTLED WATER - LOCAL Still or Sparkling	440ML	R34	750ML	R54
FRUIT JUICE Orange, Fruit Cocktail, Mango, Cranberry, Strawberry, Apple				R44
SODAS Coke, Fanta, Creme Soda, Sprite, Coke Light, Coke Zero, Sprite Zero, Stoney				R35
TIZERS Appletiser, Grapetiser Red				R49
CORDIALS (Double) Passion Fruit, Kola Tonic, Lime				R14
MIXERS Lemonade, Soda Water, Tonic Water, Ginger Ale, Dry Lemon				R27
ROCK SHANDY				R46
STEELWORKS				R49
RED BULL				R49

OUR DOM PEDROS AND SPECIAL COFFEES ARE MADE WITH DOUBLE TOTS

DOM PEDROS Jameson, Amarula, Frangelico, Cape Velvet, Kahlua	R79
SPECIAL COFFEES Jameson, Amarula, Frangelico, Kahlua	R79

MILK SHAKES

CLASSIC Vanilla, Lime, Strawberry, Chocolate, Bubblegum	R50
RARE Salted Caramel, Oreo, Bar One Chocolate	R75

HOT BEVERAGES

ALL OUR COFFEES CAN BE MADE WITH DECAFFEINATED COFFEE — ADD R5

OR ADD ALMOND MILK — ADD R11

CAFFÈ ESPRESSO Classic Italian coffee	R29
CAFFÈ MACCHIATO Espresso coffee with a dash of hot milk	R32
CAFFÈ MOCHA Espresso coffee with a milk and hot chocolate	R48
CAPPUCCINO Espresso topped with a rich dense foam	R40
CAPPUCCINO CREAM	R45
AMERICANO	R36
CAFFÈ LATTE	R45
FREEZOCCINO	R55
CHAI LATTE	R47
ROOIBOS CAPPUCCINO	R46
HOT CHOCOLATE	R46
MILO	R46
TEA Five Roses, Rooibos	R30
TWININGS TEA Earl Grey, Chamomile, Green Tea & Lemon	R33
WATER, LEMON, HONEY	R18

EXTRA SHOT ESPRESSO — ADD R12