



STARTER SELECTION

FRESH WALVIS BAY OYSTERS

6 Namibian fresh oysters served with a shallot dressing and a lemon wedge

LF GF SF

246

BAKED WALVIS BAY OYSTERS

6 cheese baked oysters served with a shallot dressing and a lemon wedge

GF SF

270

GAME CARPACCIO

Game filet with parmesan shavings, caper lemon vinaigrette and garlic bread crostini

140

ROASTED BONE MARROW MEDALLIONS

Roasted bone marrow with lemon, parsley oil, caper and onion relish and beer bread bruschetta

LF

120

CHICKEN LIVERS

Chicken livers sauteed in BBQ demi-glaze sauce served with griddle bread and sauce criolla (Argentinian Salsa)

120

BEEF GARDEN SALAD

Garden salad with 100g grilled sliced beef sirloin

GF

170

CHICKEN GARDEN SALAD

Garden salad 100g grilled sliced chicken breast fillet.

GF

140

GARDEN SALAD

Mixed lettuce, cherry tomatoes, mixed peppers, cucumber, red onion, Danish feta, Kalamata olives with herbed beer dressing.

V VG

120

BURGERS

Gluten-free burger buns available on request - N\$ 25 extra

VEGGIE BURGER

Homemade vegetable patty served on our inhouse buns with BB mayo, fresh tomatoes, hummus, grilled red pepper and a side of our rustic fries

V LF

155

GRILLED CHICKEN (BREAST FILET)

Basted with Asian flavours, served on our house-made buns, with BB mayo, pickled carrots, lettuce and a side of our rustic fries

LF

180

GAME STEAK BURGER

250

1x150g Namibian game loin steak served on our house-made buns, BB mayo with beetroot chutney, bacon feta cream, fresh tomatoes, frizzled onions and a side of our rustic fries



SOURCING ONLY LOCAL INGREDIENTS TO MAKE UP THIS JUICY BURGER: THE PATTY IS CRAFTED FROM GAME MEAT, MAINLY CONSISTING OF ORYX, KUDU OR SPRINGBOK. FRESH RICOTTA IS MADE WITH BEER AND BACON WHILE LOCAL FARMERS PROVIDE ONION AND BEETROOT TO MAKE OUR INHOUSE CHUTNEY.

DOUBLE BEEF CHEESEBURGER

290

2x 150g minced beef patties served on our house-made buns with BB mayo, fresh tomatoes, white Gouda cheese slice, bacon, frizzled onions and a side of our rustic fries



MAIN COURSE

GRILLED MEAT SELECTION: A-Grade wet aged meat aged for 14 days & 14 - 21 days dry-aged meat
Flame grilled to your perfection

BEEF RUMP 300G LF GF	250
BEEF RIBEYE 300G LF GF	270
RACK OF LAMB 350G LF GF	280
BEEF FILET 250G LF GF	340
GAME LOIN 300G LF GF	350
BEEF RUMP 500G LF GF	380
BEEF T – BONE 500G LF GF	390
BEEF RIBEYE 500G LF GF	490

PREMIUM BREWER & BUTCHER STEAK EXPERIENCE

LIMITED BEEF PORTERHOUSE STEAK 500G GF served with an exclusive side of creamy spinach, roasted butternut, beer demi glaze jus and rustic fries	490
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FOR TWO: EXCLUSIVE SIGNATURE BEEF FILET 600G WITH WHISKEY FLAMBE (CHATEAUBRIAND) GF served with an exclusive side of creamy spinach, roasted butternut, beer demi glaze jus and rustic fries	760
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NAMIBIAN “KAPANA” EXPERIENCE **V** **LF**

Choose your favourite cut of meat from our Grill Selection

A TRUE NAMIBIAN WAY OF ENJOYING GRILLED MEAT NAMIBIAN Meat experience with “Kapana Spice”, served with Pap and Sous	50
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OTHER MEAT OPTIONS

CHICKEN WINGS GF BBQ / peri peri glazed chicken wings served with refreshing lemon coleslaw and a side of rustic fries	270
PORK SCHNITZEL LF Pan-fried crumbed pork topside served with a sauce of your choice and a side of rustic fries	240
BABY BACK RIBS LF 500g tangy, whisky BBQ glazed, pork spareribs served with rustic fries	275
PORK EISBEIN (SCHWEINSHAXE) LF GF Roasted pork hind knuckle braised in a beer broth, served with Sauerkraut, German mustard & Bratkartoffeln	370

BEEF ROULADE GF Dark gravy braised rolled beef topside (200g) filled with bacon, mustard and gherkins served with classic German red cabbage and mashed potatoes	250
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LAMB SHANK LF GF Slow-cooked whole lamb shank, green beans, sweet onion marmalade, rosemary gravy and mashed potato	290
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BEEF OXTAIL LF GF Oxtail slowly braised in a rich tomato broth with carrots, onions and garlic, served with seasoned basmati rice	300
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MIXED SAUSAGE PLATTER GF Inhouse pork sausage, 2 x boerewors, cheese sausage and Bratwurst served with Sauerkraut, German mustard and mashed potatoes	340
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MIXED MEAT PLATTER LF 2x lamb chop, 1x 100g beef rump steak, 2x chicken wings, 1x boerewors, served with chimichurri and rustic fries	350
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VEGETARIAN SELECTION

BREAD DUMPLING **V** 120
Topped with mushroom sauce, served with creamed spinach

VEGETABLE PATTY **V** 210
Baked homemade vegetable patty topped with tomato relish, parsley oil and Parmesan shavings, served with sour cream dip

DESSERT SELECTION

APPLE TART **V** **N** 90
Served with cinnamon crumble and house made vanilla ice cream

BAVARIAN CREME (PANNA COTTA) **V** **Gf** 75
With caramelised orange apricot ragout and honeycomb

HOMEMADE VANILLA ICE CREAM **V** 80
With berry compote

MALVA PUDDING **V** 80
Served with house custard

DESSERT SIDE

1 portion whipped cream **V** **Gf** 20

1 scoop of house-made vanilla ice cream **V** **Gf** 25

PLEASE INFORM YOUR WAITRON IF YOU HAVE ANY ALLERGIES. SOME PREPARATIONS AND MARINADES CONTAIN NUTS



GRILL ENHANCING SELECTION

SIDES SELECTION

RUSTIC FRIES **V** 55
MASHED POTATO **V** **Gf** 40
PAP N SOUS **V** 40
BASMATI RICE **V** **Gf** 40
BRATKARTOFFELN **Gf** 60
BREAD DUMPLING (SEMMELKNOEDEL) **V** **Gf** 50

VEGETABLE SELECTION

CHOPPED CHILLIES, IN OLIVE OIL **Vg** **Gf** 35
MIXED SEASONAL VEGGIES **V** **Gf** 45
ROASTED BUTTERNUT **V** **Gf** 30
SAUERKRAUT **Gf** 30
SWEET CORN ON THE COB **V** **Gf** 40
GREEN BEANS WITH BACON **Gf** 70

SALADS

MINI GARDEN SALAD **V** **Gf** 70
Lettuce with cucumber, cherry tomato, olives, peppers, feta, seasoned with herb dressing



SAUCE SELECTION

BEER BBQ DEMI GLAZE SAUCE **Gf** 30
GREEN PEPPERCORN SAUCE **Gf** 30
CREAMY MUSHROOM SAUCE **Gf** 40
BEER CHEESE SAUCE 40
CHIMICHURRI **V** **Gf** 30
GARLIC BUTTER **V** **Gf** 30