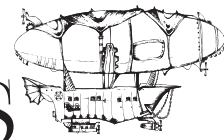


# the Steamworks

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## Light Meals



<b>FALKLANDS CALAMARI</b> fried with chilli & salt served with sweet chilli and lime mayo	R65
<b>FRIED HALLOUMI FINGERS</b> with salsa verde & sweet chilli	R48
<b>SPICY CHICKEN WINGS</b> with buttermilk ranch dipping sauce	R60
<b>BACON WRAPPED JALAPENO POPPERS</b> with smoked tomato sour cream	R54



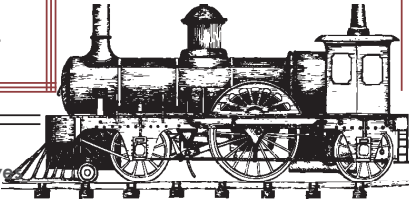
## Speciality Pizza's

<b>HOISIN DUCK</b> with cucumber, coriander, spring onions, sushi ginger and sesame seeds	R125
<b>BUTTER CHICKEN</b> with mint, coriander, cashew nuts, tandoori yoghurt and mango chutney	R102
<b>PEPPERONI</b> jalapeño, spiced sausage, wood fired peppers, bacon and chilli jam	R115
<b>CAJUN CHICKEN</b> with onions, mixed peppers and avocado	R105
<b>MEXICANA</b> with spicy mince, green pepper, onion, garlic and mozzarella	R102
<b>VEGETARIAN</b> fresh tomato with goats cheese, caramelized onions, baby spinach, olives, artichokes & roasted garlic oil	R100

(Available after 13:00, Gluten free and Banting bases available)

## Salads

<b>TRADITIONAL GREEK SALAD</b> with lettuce, red onion, tomato, cucumber, red pepper, calamata olives & creamy feta	R60/R95
<b>LEMON &amp; HERB CHICKEN SALAD</b> with broccoli, avocado, green apple, celery & creamy dill - yoghurt dressing	R65/R110
<b>ASIAN BEEF SALAD</b> beef rump strips marinated in sesame, ginger & soy served with spring onions, cucumber, cherry tomato, asian slaw, peanuts & coriander	R68/R115



## Steamworks Gourmet Burgers

<b>GOURMET CHEESE BURGER</b> with home made dill pickle, tomato relish, fried red onion rings & hand cut chips	R98
Add bacon	R110
<b>LAMB BURGER</b> with minty mayonnaise, spicy pickled cucumbers, caramelized red onions, harissa relish & hand cut chips	R110
<b>CHICKEN AND CHEESE PREGO BURGER</b> with jalapeños, guacamole, tomato relish, fried onion rings and hand cut chips	R98
<b>SPICY VEGGIE BURGER</b> made with black beans & red peppers served with tomato relish, sour cream, avocado, lettuce, onion rings & hand cut chips	R88



### MEAT

Bacon	R16
Chicken	R14
Chorizo	R16
Duck	R24
Ham	R16
Spicy mince	R16
Pepperoni	R18
Salami	R16

### MARGHERITA BASE R56

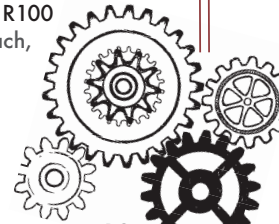
### VEG

Spinach	R8
Basil	R6
Rocket	R8
Artichokes	R16
Green pepper	R8
Caramelized onion	R8
Jalapeños	R8
Mushroom	R12
Olives	R10

Onion	R8
Wood fired peppers	R16
Tomatoes	R9
Avocado	R15

### CHEESE

Feta	R12
Goats cheese	R15
Mozzarella	R23



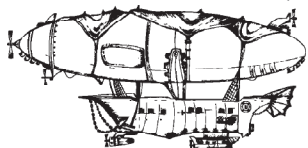
## Build your own Pizza

## Sides

Hand cut chips	S R33 L R60
Tempura Onion rings	R25
Side Salad	R35

## Dessert

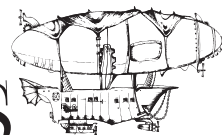
<b>STICKY MALVA PUDDING</b> with ice-cream or custard	R55
<b>COCONUT AND VANILLA CRÈME BRULÉE</b> with shortbread	R50
<b>CHOCOLATE AND PECAN NUT BROWNIE</b> with vanilla ice cream	R60





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## Beers on Tap

<b>Aces Lager</b> Full-flavoured, easy drinking light lager. Slightly fruity, crisp, dry and very refreshing. 4%	R40
<b>Black Label</b> 5.5%	R34
<b>Brewhogs Original Red Lager</b> Elegantly fruity - floral hops flavour with citrus undertones. 4.5%	R44
<b>Castle Light</b> 4.0%	R35
<b>Dragon Fiery Ginger Beer</b> Brewed using Jamaican ginger root that undergoes natural fermentation - delicious over ice! 5%	R42
<b>Mitchell's Milk and Honey Ale</b> Slightly dark, robust ale with a drop of honey to sweeten things up. 5.5%	R45
<b>Mad Giant Punk Hop American Pale Ale</b> Light honey and biscuit, tropical fruits - fresh citrus 5.0%	R46
<b>Mad Giant Electric Light Weiss Beer</b> Slight malty sweetness together with gentle clove, floral and citrus fruit flavours in the chorus. 4.5%	R49
<b>Taster Panel</b> Taste four of the above beers and try 100ml of each	R40

## Bottled Beer & Cider

<b>Corona 340ml (Mexico)</b> Delicious classic light Mexican beer - best served with lime 4.6%	R42
<b>Erdinger non-alcoholic 330ml (Germany)</b> Delicious aromatic non-alcoholic Weiss Bier - still contains 0.5% AVB	R38
<b>Kopparberg Strawberry &amp; Lime Cider 340ml (Sweden)</b> A splash of fresh strawberries in apple cider with a squeeze of tangy lime - drink over ice. 4%	R36
<b>Van Hunks Pumpkin Ale 440ml (SA)</b> Unique blend of pumpkin, coriander, butternut and nutmeg resulting in a complex full flavour. 4.5%	R46
<b>Strongbow Red Berries Cider</b> The perfect balance between crisp apples and sweet juicy berries 5%	R29

## Red Wines

### House Red

**Kanu Rifle Range Red** R130 R44  
Shiraz/Cabernet Sauvignon/Merlot blend; soft supple tannins and lingering mocha notes - an amazingly accessible wine.

### Cabernet Sauvignon

**Niel Joubert** R160 R54  
Bold, full, well-rounded with layers of flavours including plum and mulberry.

**Villiera** R190  
Smart and lively wine, which offers abundant sweet fruit flavours and has an intriguing spicy, herbal edge.

### Merlot

**Villiera** R180 R60  
A dash of touriga adds spicy intrigue. Nicely ripe and plummy.

**De Grendel** R260  
Rich, ripe raisin notes and fine accommodating tannins, four stars - outstanding!

### Pinotage

**Kleine Zalze Cellar Selection Pinotage** R160  
Fresh hay, vanilla, ripe red berry & roasted banana loaf.

**Diemersfontein Pinotage** R260  
Distinct characters of coffee and chocolate which are balanced with smooth velvety tannins

### Shiraz

**Raka Biography Shiraz** R240  
Coffee and black fruit aroma followed up by a silky full bodied palate with dried plum and pepper flavours.

### Red Blends

**Klein Constantia Cabernet Sauvignon / Merlot** R160 R54  
Spicy wood gives way to plummy aromas. This leads to juicy flavours of ripe red currants and plums.

**Rupert and Rothschild Classique** R280  
Merlot/ Cab Sauv. Raspberry aromas; smooth, balanced palate with lingering cranberry and cedarwood nuances

### Bottle Carafe House White

**Villiera Down to Earth** R130 R44  
Sauvignon blanc/semillon blend, invitingly fresh, dry and crisp.

### Sauvignon Blanc

**Villiera** R170 R57  
Appealingly fresh and juicy with crisp acidity.

### Chenin Blanc

**Kleine Zalze Vineyard Selection** R132 R44  
Crisp apple, blossoms and complex dried fruits.

### Bottle Carafe Chardonnay

**Linton Park** R190  
Pronounced ripe fruit, spicy aromatics and lots of complex Chardonnay flavours.

### Semi-sweet

**Cederberg Buketraube** R180 R60  
Sweetish with exuberant fruit-salad notes, rich yet crisp. Absolutely delicious.

### White Blends

**Haute Cabrière Chardonnay/Pinot Noir** R210 R70  
A South African classic; pale blush, pleasing light charm, acid perfectly balances sugar and sweet apple flavours.

**Pierre Jourdan Tranquille** R140 R47  
Appealing pale red-gold hue, icing sugar bouquet palate.

### Sparkling Wine

**Pongrácz Brut NV** R270 R50  
Delicate yeasty tones, layered with toast and ripe fruit.

**Pongrácz Rosé NV** R300 R55  
Delicate salmon pink hue. Black berry fruit flavours with a lingering brut aftertaste.

**Mumm Champagne** R1200  
Freshness bursts onto the palate, followed by great length in the mouth and subtle rich bubbles.

**Mumm Rose Champagne** R1400  
Fruits of the forest, and a freshness that is elegant, fine and subtle.

