

BURGERS *All burgers include a side*

The Cow, Bovelder Beef patty, pulled brisket, cheese & all the trimmings *R150*

The Fat Cow, XL & Double *R200*

The Ostrich, 100% Oudtshoorn, onion jam & Stellies blue cheese *R150*

Dirty Chicken, free range buttermilk fried thigh, tomato, cabbage, pickles & ranch mayo *R150*

Bonnievale Bokl 100% Venison, yellow cheddar, tomatoes, pickles & red onion *R150*

The Veg, roasted mushroom & wood roasted aubergine *R145*

SNACKS

Please see the table menu for our range of daily snacks.

Meat is important to us!

All our beef is Bovelder from the Breede

River Valley, Bred, fed & butchered by

Meatworths. Hormone free

& 100% traceable



STEAKS *All steaks include a side*

Rump 250g <i>R250</i>	Hanger 250g <i>R250</i>
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Sirloin 250g <i>R250</i>	Fillet 150g <i>R250</i>
500g <i>R500</i>	300g <i>R380</i>
	450g <i>R570</i>

Ribeye 300g <i>R330</i>	Steak 100g <i>R190</i>
500g <i>R550</i>	Tartare 200g <i>R310</i>

Tomahawk 750g <i>R750</i>	Pichana 600g <i>R600</i>
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Aged 42 Days on the Bone

Sauces: Strong Peppercorn or Chimichurri *R35*

SALADS & SOUPS

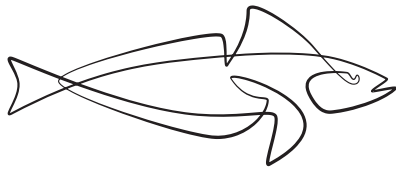
Chicken & Bacon salad with parmesan *R130*

Bovine Tabouleh, bulgar wheat, tomatoes, butternut, Buffalo mozzarella & seeds *R130*

Carrot & Coconut Soup, Hot & Spicy. *R90*

Local Mushroom Soup, cheese toasty *R100*



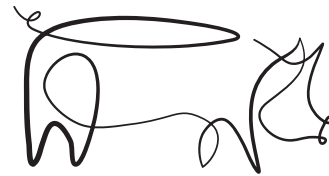


HOUSE FAVOURITES

- Beef Taco**, peppered beef, cabbage, crispy onions, chipotle & garlic mayo *R170*
- Dirty **Braai Wings**, chicken skin salt & sour cream *R100*
- Fish Taco**, chipotle mayo, tomato salsa, guacamole, cabbage & crunchy bits *R135*
- Woodstock brew battered **Fish & Chips**, mushy peas with Tartar sauce *R145*
- Salt & Pepper Squid**, Tartar sauce *R135*
- Carbonara**, homemade linguini & pancetta, enriched with egg & parmesan *R145*
- Risotto** with peas, mint & local goats cheese *R145*
- Santa Annas **Nachos**, cheese, guacamole, sour cream & salsa *R135*
- Pulled **Chicken Nachos**, chicken skin salt & hot sauce *R200*

POTATOES *Gourmet Chips*

- Aspen Chips**, Truffle & Parmesan *R80*
- Buffalo Chips**, Stellies blue cheese & ranch mayo *R80*
- Cheese & Bacon** Chips *R80*
- Meat Chips**, pulled brisket *R100*



SIDES

- The **Greek** salad *R50/R100*
- Triple Cooked Chips** not fries *R50*
- Angry Chips**, hot sauce, chipotle mayo & chicken skin salt *R50*
- Woodstock Beer **battered onions** *R50*
- Wood Roasted **Carrots & Chimichurri** *R50*
- Sweet Potato** Chips *R50*
- Mash** Potato *R50*

SWEET

- Citrus Posset**, with berry coulis, fresh mint & shortbread *R100*
- Brownie**, Callebaut chocolate brownie & hazelnut ice cream *R100*
- Dom Pedro**, Standard or XL *R80/R120*
- Dalewood** cheese board *R110*
- Grown-ups **Ice-cream**, 3 scoops *R80*
- Round of **beers** to the Kitchen *R50*





WHITE

Black Elephant Vintners & Co R65 /R195
Two Dogs, Sauvignon Blanc
Franschhoek

Black Elephant Vintners & Co R70/R230
Timothy White, Blend
Franschhoek

Florence & Miles, Chardonnay R80/R330
Elgin

Jan Harmsgat, Chenin Blanc R330
Robertson

Black Elephant Vintners & Co R550
The Dark Side of the Vine, Semillon
Franschhoek

Landau du Val, Semillon R650
Franschhoek

Black Elephant Vintners & Co R300
The Back Roads, Viognier
Franschhoek

BUBBLY

Brut Plaisir, by Colmant R90/R325
Franschhoek

Colmant, Brut Rose *Franschhoek* R100/R330

Black Elephant Vintners & Co, R130/R450
MCC *Franschhoek*

SWEET

Black Elephant Vintners & Co R100/R395
The Honey Thief
Franschhoek | 375ml

RED

Black Elephant Vintners & Co R75/R235
Nicholas Red, Rhone style Blend
Franschhoek

Black Elephant Vintners & Co R140/R495
Amazing Grace, Cabernet Sauvignon
Franschhoek

Black Elephant Vintners & Co R400
The Back Roads, Grenache Noir
Franschhoek

Black Elephant Vintners & Co R100/R395
Three Men in a Tub, Pinotage
Franschhoek

Black Elephant Vintners & Co R400
The Back Roads, Petite Sirah
Franschhoek

Black Elephant Vintners & Co R100/R395
Amistad, Syrah
Franschhoek

Black Elephant Vintners & Co R400
The Back Roads, Malbec
Franschhoek

The Garajeest R430
The Bruce, Cabernet Franc
Elgin

PINK

Black Elephant Vintners & Co R70/R230
The Fox & Flamingo, Skinny Bitch
Franschhoek

Meerhof, Grenache Rose R70/R230
Swartland

Corkage R100
Only offered to those eating a meal with us,
and limited to one bottle per table.



BEER ON TAP

Woodstock Brewery Happy Pills, Pilsner	<i>R40/R50</i>
Woodstock Brewery Hazy Daze, Witbier	<i>R40/R50</i>
Woodstock Brewery Born Slippy, Lager	<i>R40/R50</i>
Woodstock Brewery Californicator, IPA 6.5%	<i>R45/R55</i>
Woodstock Brewery Mr Brownstone, Hazelnut Brown Ale	<i>R40/R50</i>
Woodstock Brewery Seasonal Ale (ask for details)	<i>R40/R50</i>

IN A BOTTLE

Woodstock Brewery Bomber, Double IPA 7.5%	<i>R65</i>
Woodstock Brewery Sugarman, Belgian Quad 10%	<i>R75</i>
Eversons Cider Apple or Pomegranate <i>Elgin</i>	<i>R50</i>

BEER TASTING

Woodstock Brewery Beer Tasting 5 x 100ml tasters	<i>R75</i>
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WINE TASTING

Black Elephant Vintners & Co	
Standard Tasting 4 x 50ml	<i>R75</i>
Premium Tasting 4 x 50ml	<i>R140</i>
The Full Experience 8 x 50ml	<i>R195</i>

COLD DRINKS

Fitch & Leedes, Tonic / Lite Tonic / Pink Tonic / Ginger Ale / Lemonade / Bitter Lemon / Soda water	<i>R25</i>
Coke / Coke Zero / Cream Soda (300ml)	<i>R27</i>
Red Bull	<i>R40</i>
Appletizer / Grapetizer	<i>R35</i>
Bos Iced Tea, Peach / Lemon	<i>R35</i>
Duchess Virgin G&T	<i>R50</i>
Bottled Water - Still / Sparkling	<i>R35</i>
Apple Juice / Orange Juice	<i>R25</i>

HOT DRINKS

Black, Americano / Espresso	<i>R25</i>
White, Capuccino / Flat White / Latte	<i>R35/R40</i>
Hot Dark Chocolate by Terbodore	<i>R45</i>
Iced Coffee	<i>R40</i>
Tea	<i>R25</i>
Irish Coffee	<i>R65</i>
Coffee / Vanilla / Chocolate Shake	<i>R60</i>



GIN

Amari , Atlantic Ocean <i>ABV 43%</i>	<i>R50</i>
Six Dogs , White, Wild Lavender <i>ABV 43%</i>	<i>R55</i>
Six Dogs , Blue <i>ABV 43%</i>	<i>R65</i>
Triple Three , African Botanicals <i>ABV 43%</i>	<i>R50</i>
Monks Medella , Blueberry Infused <i>ABV 43%</i>	<i>R60</i>
Triple Three , 100% Juniper <i>ABV 43%</i>	<i>R50</i>
Ledi , Pineapple <i>ABV 43%</i>	<i>R45</i>

WHISKY & BOURBON

Jack Daniels	<i>R40</i>
Monkey Shoulder	<i>R40</i>
Bains , Cape Mountain Whisky	<i>R40</i>
Laphroaig	<i>R75</i>
Jamesons	<i>R35</i>

BRANDY

Die Mas 3yr Old, Northern Cape	<i>R45</i>
Boschendal 10yr Potstill, Stellenbosch	<i>R70</i>

VODKA

Pienaar & Son Waskis Vodka	<i>R40</i>
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RUM

Sailor Jerry , Spiced	<i>R35</i>
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TEQUILA

Leonista , Reposado Karoo	<i>R75</i>
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IN A LEAGUE OF ITS OWN

Jagermeister	<i>R35</i>
Amarula	<i>R30</i>
Frangelico	<i>R30</i>
Kahlua	<i>R30</i>

*The majority of our spirits at Bovine
are locally crafted in South Africa*
