

**RELAX, YOU ARE EXACTLY
WHERE YOU'RE SUPPOSED TO BE...**



SCAN FOR MENU

 028 312 1986

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OUR MENU

STARTERS

MAC & CHEESE BALLS (a must try!!) (V)
Chipotle mayo & smoked olive oil

STEAK TARTARE
The un-traditional way

FRIED CALAMARI
Lemon mayo & nori powder

ROASTED BONE MARROW & SNAILS
Wash it down with Jack Daniels

GRILLED, CHEESY JALAPENO POPPERS (V)
With creamy herb mayo

CHIPOTLE WINGS
With sriracha mayo

CORN RIBS (V)
Homemade chipotle sauce & lemon mayo

MAC & CHEESE (V)
Add: pulled beef 45 / pulled pork ribs 45

SIDES

CHAR'D SIDE SALAD (V)
Baby leaves, seeds & crunch

HOME BAKED CHEESY GARLIC BREAD (V)
Garlic butter, cheese gratin & fine onions

BAKED POTATO (V)
Sour cream, butter, spring onion & cheese

HOMEMADE CHIPS (V)
Double fried

THICK ONION RINGS (V)

BAKED CAULI (V)
Marinara sauce, creamy blue cheese, parmesan & crispy onion

MEDLEY OF FRESH VEGGIES (V)

FROM OUR GRILL

80 Add a side of your choice

WET AGED STEAKS

115 **Basted / Non-Basted**
Matured for a minimum of 40 days for ultimate flavour!

115	SIRLOIN	280g	235
	FILLET	220g	275
	RIB-EYE	300g	335

DRY AGED STEAKS

85 Dry aged meat is richer, beefier, & way more tender than standard steaks. It can also taste a little nutty & at times even lean towards a slightly cheesy flavour. A waitron will bring a 'cut tray' to your table for you to choose your unique cut.

90 **SEE OUR BUTCHERS DELI FOR SOME MEAT TO TAKE HOME!**

75 **MEAT APPRECIATION PLATTER** 420
Chefs selection of dry & wet aged beef, bone marrow with snails, cheesy garlic roll & fries

78 **CALAMARI & RIB PLATTER** 365
Fried calamari, pork ribs, chipotle wings, onion rings & fries

CHIPOTLE PORK BELLY RIBS 600G 295
Topped with fine onions & a side of your choice

50 **KINGKLIP** 250
Café de Paris butter, crushed potato & medley of veg

FRIED MAIN CALAMARI 225
Lemon mayo & a side of your choice

60 **PENNE A LA VODKA** (V) 160
55 Parmesan, tomato, dash of cream, crispy capers & basil

WARM BEEF SALAD 165
40 Blue cheese, greens, beef strips & ranch dressing

SAUCES

55 42

- MUSHROOM & SMOKED OLIVE OIL
- GREEN PEPPERCORN & BRANDY CREAM
- CAFÉ DE PARIS BUTTER
- BONE MARROW JUS
- CHEESE SAUCE

60

55

OUR MENU

BURGERS

PLAIN

Beef patty, lettuce, gherkins & creamy mayo

BACON & CHEESE

An absolute classic

DUNKIN SNITZ

Chicken schnitzel & smokey cheese sauce to dunk

SMOKED CHIPOTLE PORK RIB

Pulled pork, black beans, salsa & sriracha mayo

PULLED BEEF

Beef patty, topped with pulled smokey beef, blue cheese, a wonton, caramelized onion & rocket

MAC

Beef patty topped with our famous mac & cheese

CYRIL

Beef patty, jalapeno popper, salsa, avo puree & creamy mayo

CHEESE FONDUE

Beef patty, beef trimmings & smokey cheese sauce

CHARD'S VEGAN (V)

Plant-based patty, salsa, pickled carrot, sriracha mayo & chimichurri

Swap chips to Smashed loaded potatoes

SMASHED LOADED POTATOES

BACON

Salsa, jalapenos, crispy onion, sour cream & avo

BEEFY

Pulled beef, red cabbage, spring onion & lemon mayo

CHEESY (V)

Cheese sauce, salsa, spring onion & jalapenos

DESSERTS

140

CHOCOLATE NEMESIS CAKE

Vanilla ice cream, chocolate mousse, rum & raisin

160

CRÈME CARAMEL

Classic style

160

BAKED NEW YORK CHEESE CAKE

170

STRAWBERRIES & CREAM

Strawberry coulis, macerated strawberries, fresh strawberries, crunchy soil & vanilla ice cream

175

AFFOGATO

Vanilla ice cream, chocolate crumble & espresso

170

MILKSHAKES

170

A CHAR'D SPECIALITY!

175

CHOCOLATE S'MORE

HONEYCOMB & ROOIBOS

155

PEANUT BUTTER & ESPRESSO

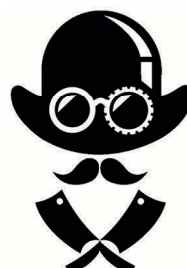
25

MAPLE BACON & SALTED CARAMEL POPCORN

70

75

65



CHAR'D
GRILL & WINE BAR

WINE TIME

MCC

ROMANS BAY 60 | 245 SPARKLING SAUVIGNON BLANC BRUT

Western Cape: Refreshing with a tropical fruit forward palate & a light acidity

KLEINE ZALZE 90 | 455 NON-VINTAGE BRUT

Stellenbosch: Aromas of strawberry & blackberry with fruit flavours complemented by classic biscuit bouquet richness

BENGUELA BRUT ROSÉ 95 | 470

A Cape South Coast: A seductively fresh palate with a lingering aftertaste of strawberry nougat & grapefruit

CHENIN

KLEINE ZALZE BUSH 55 | 225 VINE CELLAR SELECT

Stellenbosch: Tropical stone fruit flavours supported by a burst of citrus on the palate

RAATS ORIGINAL 455

Stellenbosch: Bursting with fresh fruit & a zesty citrus flavour lingering on the palate

MULLINEUX KLOOF 90 | 360 STREET CHENIN

Swartland: A vibrant acidity & a soft, round texture on the palate & some pithy character

SAUVIGNON BLANC PINOT NOIR

PEACOCK WILD 50 | 198 FERMENT

Schapenberg: A crisp, yet elegant wine with green & lemon flavours

OAK VALLEY 70 | 280 FOUNTAIN OF YOUTH

Elgin: Passionfruit & white peach with slight herbaceous undertones

ATARAXIA 2022 390

Hemel-en-Aarde: A taught, mineral expression of Sauvignon Blanc with poise, length & charm

CHARDONNAY

7 SPRINGS 85 | 335

Hemel-en-Aarde: Light & refreshing wine gives way to a zesty, clean, fresh, flinty finish

OAK VALLEY 95 | 380

BENEATH THE CLOUDS

Elgin: Natural acidity with a lovely freshness & citrus fruit

BOUCHARD FINLAYSON 585 KAAIMANS GAT

Kaaimansgat: Aromas of elon & nectarine underlay a vibrant & pronounced lemon zest & baking spice

ROSÉ

HERMANUS PIETERS- 75 | 295 FONTEIN BLOOS

Sondagskloof: Supple & round, freshness with a complex finish

CREATION 370

Hemel-en-Aarde: Flavours of ripe strawberries, cassis & candy-floss with a spicy finish

7 SPRINGS 85 | 335

Hemel-en-Aarde: Rich, complex yet balanced palate gives way to more restraint textures

PAUL CLUVER VILLAGE 95 | 380

Elgin: Beautiful aromas of red fruits intermingle with roasted spices followed by a delicious, elegant silky palate of poached ripe plums

CREATION ESTATE 695

Hemel-en-Aarde: Seductive red berries and the earthiness of shiitake mushroom

CAB FRANC

RAATS DOLOMITE 545

Stellenbosch: Dark berries, spiciness & herbs linger on the palate

MERLOT

PEACOCK WILD 195 FERMENT

Schapenberg: Trademark aromas of cassis & cedar wood as well as dark berries with ripe juicy flavours

HPF POSMEESTER 85 | 335

Sondagskloof: Elegant with fresh fruit

LOMOND 95 | 380

Cape Agulhas: Cherry with hints of fynbos & oak spice

CREATION MERLOT 695

Hemel-en-Aarde: Dark choc & mocha with ripe berry flavours

WINE TIME

MALBEC

YERDEN EKSTEEN 810
NOSTOROS

Cape Coastal: Argentina meets South Africa with this fruit forward medium-bodied malbec

RED BLENDS

THELEMA 80 | 325
MOUNTAIN RED

Stellenbosch: Inviting aromas of juicy black fruit, mulberries, plums & hints of warm spices

GABRIELSKLOOF 95 | 380
THE BLEND

Botrivier: Complex fruit led by cherries, plums & blackcurrants alongside cloves, fennel & a hint of cocoa

VERGELEGEN MILL 105 | 425
RACE BLEND

Stellenbosch: On the palate the freshness carries through with a long-lasting aftertaste

GUARDIAN PEAK SMG 550

Stellenbosch: Bold black fruit & spice is followed by red cherry & raspberry

BOSCHENDAL 605
NICHOLAS

Franschhoek: Vibrant red fruit with spicy richness

CAB SAUV

KLEINE ZALZE 65 | 250
CELLAR SELECTION

Stellenbosch: Juicy palate followed by fresh black cherries & just enough tannin

SPRINGFIELD 460
WHOLE BERRY

Robertson: Avelvety wine with softer tannins & classical varietal characteristics

ALTO 725

Stellenbosch: Old World elegance blends with the full-bodied, fruit-driven character

SYRAH

FIRST SIGHTING 80 | 325
STRANDVELD

Elim: Full, silky palate & long spicy finish balanced by savoury tannins

LOMOND 95 | 380

Cape Agulhas: Aromas of spice, violets & blackberry give way to a white pepper & dark fruit palate

VILLION 530

Cape South Coast: Violet & white pepper give way to a perfectly balanced yet complex finish

STELLENRUST 655
PEPPER GRINDER'S

Stellenbosch: Blackberry & red cherry on the palate

PINOTAGE

KLEINE ZALZE 65 | 250
CELLAR SELECTION

Stellenbosch: A lot of juicy red fruit on the palate with subtle floral & fynbos notes

WILDEKRANS ESTATE 85 | 345

Botrivier: Mulberry, plum & hints of mocha embraced by light, sweet, spicy oak with a lingering, dry finish

DIEMERSDAL 595
RESERVE PINOTAGE

Durbanville: Full-bodied, dark berry & plum flavours, balanced by complex aromas from French oak barrels

FLAGSHIP

BOUCHARD FINLAYSON 965
HANNIBAL RED BLEND

Hemel-en-Aarde: Medium-bodied, medium-tannin mouth feel, finishing off with a burst of fresh cranberries

BOEKENHOUTSKLOOF 1360
CAB SAUV

Stellenbosch: Flavours of youngberry, boysenberry & notes of lead pencil, pipe tobacco & tea leaves on a smooth palate

ARNOLDUS HPF 1630

Sondagskloof: Arnoldus boasts dark fruit & spice. Bold structure & seamless tannins

HAMILTON RUSSEL 1925
PINOT NOIR

Hemel-en-Aarde: Not overly fruity, soft with savoury primal character, with a dark, spicy fruit perfume

WATERFORD THE JEM 5695

Stellenbosch: Cuban cigars & spiced cedar, mulberry & damson fruit leads to further exploration of the clove & pepper spices

MAGNUMS

HPF ARNOLDUS 3240

Sondagskloof: Dark fruit, plums, spices, black olives & licorice

CREATION 1620
SYRAH/GRENACHE

Hemel-en-Aarde: Intense flavours of ripe plum, black pepper & the smoky characteristic of a Syrah

BOSCHENDAL 1230
NICOLAS MAGNUM

Franschhoek: Vibrant red fruit with spicy richness

DESSERT WINES

BEAUMONT PORT 80

Botrivier: Cinnamon, blueberry & blackberry aroma with a focused tannin structure **per glass**

BEVERAGES

BEERS

CASTLE LITE	38
WINDHOEK DRAUGHT	50
FOKOF LAGER	50
HEINEKEN 00	43
STELLA ARTOIS	40
CORONA CERO	42

CIDERS

HUNTERS	43
<i>Dry</i>	
SAVANNA	50
<i>Dry / Light / 00</i>	
BRUTAL FRUIT	45
<i>Lichi Seche</i>	

ON TAP

NEWLANDS PALE ALE
500ml 60 | 300ml 45

OLD HARBOUR LAGER
500ml 65 | 300ml 45

NEWLANDS SPRING
PASSIONATE BLOND
500ml 60 | 300ml 45

NEWLANDS SPRING LAGER
500ml 60 | 300ml 45

NEWLANDS SPRING
BEER TASTING 55

TASTING TRAYS

BRANDY TASTING
Oude Molen VS | Ladismith 8yr
Joseph Barry XO | 95

TEQUILA TASTING
Espolon Reposado | Leonista
Honey | Leonista Black | 85

GIN TASTING
any 4 of our gins & tonic | 95

SPIRITS GIN

TRIPLE3 RASPBERRY	38
TRIPLE3 AFRICAN	38
TRIPLE3 CITRUS	38
AFRICAN CRAFT BAOBAB	38
AFRICAN CRAFT MARULA	38
AFRICAN CRAFT HONEYBUSH	38
AFRICAN CRAFT LITCHI	38
BULLDOG	38
DIE MAS STRAWBERRY	38
DIE MAS NAARTJIE	38
DIE MAS DRY	38
DIE MAS POMEGRANATE	38
NEW CHAPTER 1	38
NEW CHAPTER 2	38
LEAN ON ME	35

VODKA

SMIRNOFF	22
SKYY	26
CAPE TO RIO CANE	20

WHISKEY

J&B	25
BELLS	25
FAMOUS GROUSE	25
JACK DANIELS	36
BAINS	30
JAMESONS	40
JOHNNIE WALKER BLACK	45
GLENFIDDICH 12YR	65
GLENFIDDICH 18YR	175
MACALLAN 12YR	120

COGNAC

COURVOISIER VS	65
BISQUIT & DUBOUCHE VS	70

BRANDY

RICHELIEU	22
JOSEPH BARRY XO	95
OUDE MOLEN VS	45
LADISMITH 8YR	60
KLIPDRIFT	20
BAYEDE	126
KLIPDRIFT PREMIUM	25

RUM

RED HEART	22
BACARDI	25
AFRIKANIS	45
CAPTAIN MORGAN DARK	22
SPICED GOLD	22
MALIBU	22
FLOATING DUTCHMAN	25
CAPE SPICED	

TEQUILA

ESPOLON REPOSADO	50
ESPOLON BLANCO	50
EL JIMADOR	38
DON JULIO	95
LEONISTA BLACK HONEY	60

LIQUEUR & APERITIF

JAGERMEISTER	30
AMARETTO	45
AMARULA	30
COINTREAU	50
FRANGELICO	30
KAHLUA	30
PEPPERMINT LIQ	20
NACHTMUSIK	20
SOUTHERN COMFORT	22