


**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) 80  
Chipotle mayo & smoked olive oil

**STEAK TARTARE** 115  
The un-traditional way

**FRIED CALAMARI** 115  
Lemon mayo & nori powder

**ROASTED BONE MARROW & SNAILS** 95

**GRILLED, CHEESY JALAPENO POPPERS** (V) 85  
With creamy herb mayo

**CHIPOTLE WINGS** 95  
With sriracha mayo

**CORN RIBS** (V) 75  
Homemade chipotle sauce & lemon mayo

**TRUFFLE MAC & CHEESE** (V) 78  
Add: pulled beef 45 / pulled pork ribs 45

## SIDES

**CHAR'D SIDE SALAD** (V) 65  
Baby leaves, seeds, tomato, onion & crunch

**ROASTED GARLIC POMME PUREÉ** (V) 60

**BAKED POTATO** (V) 65  
Sour cream, butter, spring onion & cheese

**HOMEMADE CHIPS** (V) 45  
Double fried

**THICK ONION RINGS** (V) 55

**CAULIFLOWER STEAK** (V) 65  
Cauli truffle pureé, chimichurri

**MEDLEY OF FRESH VEGGIES** (V) 60  
In garlic butter

## FROM OUR GRILL

Add a side of your choice

### WET AGED STEAKS

Basted / Non-Basted

Matured for a minimum of 40 days for ultimate flavour!

SIRLOIN	280g	235
FILLET	220g	275
RIB-EYE	300g	335
CAVEMAN RIB	900g	495

### DRY AGED STEAKS

Dry aged meat is richer & beefier. 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 to choose your unique cut.

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

**MEAT APPRECIATION PLATTER** 420  
Chef's selection of dry & wet aged beef, bone marrow with snails, mac 'n cheese balls & a side of your choice

**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

**KINGKLIP** 295  
Café de Paris butter, crushed potato & medley of veg

**BRAISED SHORT RIB** 275  
Roasted garlic pomme puree, burnt onion, jus

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

**PENNE A LA VODKA** (V) 165  
Parmesan, tomato, dash of cream, crispy capers & basil

**WARM BEEF SALAD** 195  
Blue cheese, greens, beef strips & ranch dressing

## SAUCES

45

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

# OUR MENU

## BURGERS

### PLAIN

Beef patty, lettuce, gherkins & creamy mayo

### BACON & CHEESE

An absolute classic

### DUNKIN SNITZ

Chicken schnitzel & smokey cheese sauce to dunk

### PULLED BEEF

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

### MAC

Beef patty topped with our famous mac & cheese

### CYRIL

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

### CHEESE FONDUE

Beef patty, beef trimmings & smokey cheese sauce

### CHARD'S VEGAN (V)

Plant-based patty, salsa, pickled carrots, 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** 85

Vanilla ice cream, chocolate mousse, rum & raisin

165 **CRÈME CARAMEL** 80

Classic

165 **BAKED NEW YORK CHEESE CAKE** 85

180 **AFFOGATO** 70

Vanilla ice cream, chocolate crumble & espresso

170

## MILKSHAKES

170

## A CHAR'D SPECIALITY!

178 **CHOCOLATE S'MORE** 80

160 **HONEYCOMB & ROOIBOS** 80

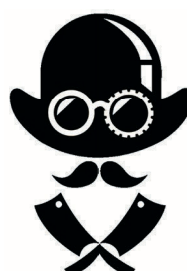
30 **PEANUT BUTTER & ESPRESSO** 80

**MAPLE BACON & SALTED  
CARAMEL POPCORN** 80

70

75

65



**CHAR'D**  
GRILL & WINE BAR

# WINE TIME

## BUBBLY

**KLEINE ZALZE** 110 | 545  
**NON-VINTAGE BRUT**

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

**BENGUELA BRUT** 110 | 545  
**ROSÉ**

*Cape Coastal:* A seductively fresh palate with a lingering aftertaste of strawberry nougat & grapefruit.

**VEUVE CLIQUOT BRUT** 2790  
**YELLOW LABEL**

*Champagne:* Freshness, strength, aromatic richness & silkiness

## CHENIN

**KLEINE ZALZE BUSH** 65 | 270  
**VINE CELLAR SELECT**

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

**MULLINEUX KLOOF** 105 | 425  
**STREET CHENIN**

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

**KEN FORRESTER OLD** 570  
**VINE CHENIN**

*Stellenbosch:* Harmonious balance of tropical fruit, stone fruit, and subtle honeyed notes

## CHARDONNAY

**7 SPRINGS** 95 | 380

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

**OAK VALLEY** 110 | 445  
**BENEATH THE CLOUDS**

*Elgin:* Natural acidity with a lovely freshness & citrus fruit

## SAUVIGNON BLANC MERLOT

**PEACOCK WILD** 60 | 250  
**FERMENT**

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

**OAK VALLEY** 80 | 325  
**FOUNTAIN OF YOUTH**

*Elgin:* Passionfruit & white peach with slight herbaceous undertones

**VERGELEGEN** 420

*Stellenbosch:* Flinty on the palate with an excellent acidity & stylish, long-lasting finish.

## ROSÉ

**HERMANUSPIETERS-** 90 | 370  
**FORTEIN BLOOS**

*Sondagskloof:* Supple & round, freshness with a complex finish

**CREATION** 110 | 445

*Hemel-en-Aarde:* Flavours of ripe strawberries, cassis & candyfloss with a seductive finish

## PINOT NOIR

**7 SPRINGS** 105 | 420

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

**CREATION ESTATE** 870  
**PINOT NOIR**

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

## CAB FRANC

**RAATS DOLOMITE** 555

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

**PEACOCK WILD** 250  
**FERMENT**

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

**HPF POSMEESTER** 95 | 375

*Sondagskloof:* An elegant Merlot offering fresh fruit & generous drinkability

**LOMOND** 105 | 420

*Cape Agulhas:* Clean cherry flavours with hints of fynbos & oak spice

**CREATION** 810

*Hemel-en-Aarde:* Rewarding dark chocolate & mocha combine with generous ripe berry flavours

## MALBEC

**YERDEN EKSTEEN** 940  
**NOSTOROS**

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

**NEETHLINGSHOF** 115 | 455

*Stellenbosch:* Black plum stewed fruits & cedar, rounded off with silky tannins & a savoury finish.

## CAB SAUV

**KLEINE ZALZE** 75 | 300  
**CELLAR COLLECTION**

*Stellenbosch:* Juicy palate follows with fresh black cherries & just enough tannin

**SPRINGFIELD WHOLE** 535  
**BERRY**

*Robertson:* A velvety wine with softer tannins & classical varietal characteristics

**ALTO** 875

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

# WINE TIME

## RED BLENDS

**THELEMA MOUNTAIN RED** 95 | 390

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

**GABRIELSKLOOF THE BLEND** 105 | 425

*Botriver:* Complex fruit led by cherries, plums & blackcurrants alongside cloves, fennel & a hint of cacao

**VERGELEGEN MILL RACE BLEND** 125 | 500

*Stellenbosch:* Freshness on the palate carries through with a long-lasting aftertaste

**BOSCHENDAL NICHOLAS** 720

*Franschhoek:* Vibrant red fruit with spicy richness

## SYRAH

**AFRICA TOP FIVE** 220

*Stellenbosch:* Good combination of dark & red fruits with some spice at the end with hints of vanilla

**TOKARA SHIRAZ** 490

*Stellenbosch:* Wild berries, pink pepper kernel & light oak toast with alluring freshness & drinkability

**LOMOND** 105 | 420

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

**STELLENRUST PEPPERGRINDER'S** 765

*Stellenbosch:* Blackberry & red cherry on the palate

## DESSERT WINES

**BEAUMONT PORT** 115/glass

*Botriver:* Aromas of cinnamon, blueberry & blackberry combined with a focused tannin structure

## PINOTAGE

**KLEINE ZALZE CELLAR SELECTION** 75 | 300

*Stellenbosch:* Juicy red fruit on the palate with subtle floral & fynbos notes on the finish

**WILDEKRANS ESTATE** 105 | 410

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

**DIEMERSDAL RESERVE PINOTAGE** 700

*Durbanville:* Full-bodied with dark berry & plum flavours & well balanced with complex aromas from the French Oak barrels

## FLAGSHIP

**BOUCHARD FINALYSON HANNIBAL RED BLEND** 1120

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

**BOSCHENDAL BLACK ANGUS** 1615

*Franschhoek:* Ripe mulberry, black cherry & cassis flavours etched with black pepper & oak spice on the palate

**BOEKENHOUTSKLOOF CAB SAUV** 1690

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

**HPF ARNOLDUS** 2030

*Sondagskloof:* Boasts dark fruit & spice. Bold in structure & seamless tannins

**WATERFORD THE JEM** 7100

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

## MAGNUMS

**BOSCHENDAL NICHOLAS MAGNUM** 1450

*Franschhoek:* Vibrant red with spicy richness

**CREATION SYRAH/ GRENACHE** 2000

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

## HEART OF HEMEL-EN-AARDE

**HAMILTON RUSSELL CHARDONNAY** 1950

*Hemel-en-Aarde:* An elegant, yet texture and intense wine with strong personality of both place and vintage

**NEWTON JOHNSON FAMILY VINEYARDS CHARDONNAY** 1330

*Hemel-en-Aarde:* Compact structure, cool fruit flavours and vibrant, lengthy acidity

**KAT SE SNOR CHARDONNAY** 640

*Hemel-en-Aarde:* Typical cooler climate minerality, a lemon curd citrus element and textural weight on the palate

**HAMILTON RUSSELL PINOT NOIR** 1950

*Hemel-en-Aarde:* Hints of alluring savoury "primal" character along with a dark, spicy, complex fruit perfume

**BOUCHARD FINLAYSON GALPIN PEAK** 1640

*Hemel-en-Aarde:* Vivid red cherry & raspberry fruit join hints of dried oreganum and cardamom in a deft, lightly oaked frame

**BOSMAN HEMEL-EN-AARDE PINOT NOIR** 680

*Hemel-en-Aarde:* Tart raspberry flavours, a silky elegance finished with a balancing hint of stony minerality



**CHAR'D**  
GRILL & WINE BAR

# BEVERAGES

## BEERS

CASTLE LITE	45
WINDHOEK DRAUGHT	55
FOKOF LAGER	55
HEINEKEN 00	50
STELLA ARTOIS	42
CORONA   CERO	50

## CIDERS

HUNTERS	45
<i>Dry</i>	
SAVANNA	50
<i>Dry / Light / 00</i>	
BRUTAL FRUIT	45
<i>Lichi Seche / L'Orange Rossa</i>	
SMIRNOFF SPIN	50

## ON TAP

NEWLANDS PALE ALE	
<i>500ml 65   300ml 45</i>	
OLD HARBOUR LAGER	
<i>500ml 70   300ml 50</i>	
NEWLANDS SPRING PASSIONATE BLOND	
<i>500ml 65   300ml 45</i>	
NEWLANDS SPRING LAGER	
<i>500ml 65   300ml 45</i>	
NEWLANDS SPRING BEER TASTING	60

## TASTING TRAYS

BRANDY TASTING	
<i>Oude Molen VS   KWV 5 yr Joseph Barry XO   90</i>	
TEQUILA TASTING	
<i>Espolon Reposado   Leonista Honey   Leonista Black   85</i>	
GIN TASTING	
<i>any 4 of our gins &amp; tonic   100</i>	

## SPIRITS

### GIN

TRIPLE3 RASPBERRY	40
TRIPLE3 AFRICAN	40
TRIPLE3 CITRUS	40
AFRICAN CRAFT BAOBAB	40
AFRICAN CRAFT MARULA	40
AFRICAN CRAFT HONEYBUSH	40
AFRICAN CRAFT LITCHI	40
BULLDOG	45
DIE MAS STRAWBERRY	48
DIE MAS NAARTJIE	48
DIE MAS DRY	48
DIE MAS POMEGRANATE	48
NEW CHAPTER 1	45
NEW CHAPTER 2	45
LEAN ON ME	35

### VODKA

SMIRNOFF	20
SKYY	30

### WHISKEY

J&B	25
BELLS	25
FAMOUS GROUSE	35
JACK DANIELS	35
BAINS	35
JAMESONS	42
JOHNNIE WALKER BLACK	50
GLENFIDDICH 12YR	70
GLENFIDDICH 18YR	200
MACALLAN 12YR	145

### COGNAC

COURVOISIER VS	60
BISQUIT & DUBOUCHE VS	65

## BRANDY

OLOFBERG	22
RICHELIEU	35
JOSEPH BARRY XO	110
OUDE MOLEN VS	45
KWV 5 YEAR	25
KLIPDRIFT	22
BAYEDE	125
KLIPDRIFT PREMIUM	25

## RUM

RED HEART	25
BACARDI	25
AFRIKANIS	45
CAPTAIN MORGAN DARK	22
SPICED GOLD	22
MALIBU	22
FLOATING DUTCHMAN	
CAPE SPICED	28 25

## TEQUILA

ESPOLON REPOSADO	60
ESPOLON BLANCO	60
EL JIMADOR	40
DON JULIO	110
LEONISTA BLACK   HONEY	60

## LIQUEUR &

## APERITIF

JAGERMEISTER	35
AMARETTO	45
AMARULA	22
COINTREAU	55
FRANGELICO	35
KAHLUA	32
PEPPERMINT LIQ	20
SOUTHERN COMFORT	24
GRAPPA WILDERER	95