



EST.

2021

FIRE KITCHEN



Every year, Tripadvisor celebrates restaurants that consistently deliver amazing experiences with a Travelers' Choice Award—and this year, you made the list. That means you've earned positive reviews and ratings over the past year, so keep it up.

Good job, and congratulations on your well-deserved win.

**You're in the top 10% of
restaurants worldwide.**

"We respectfully realize that we are only as good as our last meal."



The Fire Kitchen's elevated approach to open-flame cooking is inspired by the spirit of Shisha Nyama and Argentinian Asado. Smoke and fire give unique character and complexity to every dish, each one individually cooked to order.

Local-supplier collaborations, thoughtfully selected produce, and the art of cooking with natural heat ensures each meal from The Fire Kitchen is multi-sensory and unforgettable.

TO START

Tuna

Sesame seed crusted grilled tuna, roasted 'gazpacho' & garlic puree, topped with micro herbs.

R135

Avocado and Prawns

Prawn tails crumbed with coconut accompanied by avocado and sweet chili sauce.
(Coconut Optional)

R135

New Age Sashimi

Salmon Sashimi infused with lime and soy, topped with lemongrass and Japanese mayonnaise.

R135

Snails

Wood-fired snails prepared in garlic and herb butter, mozzarella and gruyere, served with lightly toasted Roosterbrood.
(Optional - Gorgonzola Cheese)

R135

SALADS

Tomato & Onion Salad

with pomegranate vinaigrette

Side R60* | Main R90

Chefs Salad

Cos lettuce, fired edamame, peas, pumpkin seed and quinoa with cucumber, mint and tahini dressing

Side R90* | Main R135

Caesar Salad

Cos lettuce, crispy bacon, garlic croutons, Grana Padano shavings with a soft poached egg and classic Caesar dressing.

Side R90* | Main R135

OUR WARM SALAD

Beetroot and Onion Salad

Moroccan Style Roasted Red Beets, red onion, Moroccan spice and dressed with olive oil and balsamic vinegar

Side R90* | Main R135

OUR SIGNATURE MEAT CUTS

From the Grill

| | |
|--|----------------------------|
| Sirloin on the bone | 350g R250 700g R420 |
| Rump | 200g R220 400g R400 |
| Ribeye | 350g R320 500g R490 |
| Picanha (the House Favourite) | 250g R280 500g R550 |
| T-Bone | 750g R490 |
| Beef Fillet Served with Café de Paris Butter | 250g R295 400g R490 |
| Wagyu Burger | 200g R220 |
| Lamb Chops | 500g R420 |
| Ostrich Fillet (Subject to availability) Marinated in red wine served with peach and green peppercorn sauce. | 400g R420 |

*Served with your choice of a side

Sauces

| | |
|-------------------|-----|
| Gorgonzola Cheese | R25 |
| Garlic | R25 |
| Peri-Peri | R25 |
| Blue Cheese | R25 |
| Green Peppercorn | R25 |
| Mushroom | R25 |
| BluVines BBQ | R25 |

Our butter toppings

| | |
|-------------------------|-----|
| Café de Paris | R35 |
| (27 Secret Ingredients) | |
| Garlic | R25 |
| Lemon & Herb | R25 |

How do you want your cut of meat prepared?

BLEU | RARE | MEDIUM | WE DO NOT DO WELL

MEATWORTHS



By breeding, feeding, handling, processing and distributing the meat ourselves, we've managed to shorten the cold chain, ensuring that our traceability and quality comes standard!

MEAT OF ORIGIN

At Meatworths traceability is a high priority and by looking after our products every step of the way, we differentiate ourselves from others in the market. Our focus tracks back to the field where we use only the best genetics to breed healthy animals with a uniform carcass. By merely purchasing a limited amount of cattle, contamination to viruses and disease is constrained. Our animals are used to human contact and short travelled distance to the abattoir in Robertson also limits the stress factor and ultimately promises tender meat.

THE FIRE WORKS

Mediterranean Kingklip R360

A touch of fire, pan-fried in vierge sauce, topped with a Mediterranean dressing, finished off in our woodfired oven.

Seabass R390

Pan-fried Seabass served with garlic herb butter.

Tuna R390

Sesame seed crusted grilled tuna roasted 'gazpacho' & garlic puree, topped with micro herbs.

Grilled trout R320

Pan-fried with lemon butter served with micro greens.

Grilled Baby Chicken R280

Free range flatty grilled with your choice of lemon and herb or Mozambican Peri-Peri Marinade.

*All above served with your choice of a side

THE SIDES / SALAD

Belgian Fries R40*

Roasted Garlic Potatoes R40*

Roasted Earthy Vegetables R40*

Braaied Butternut Side | R40*
Main | R90
Filled with charred onion, cumin, hummus and basil

THE VEGANS & VEGETARIANS

Cauliflower Garam Masala Steak

R190

Roasted Cauliflower with date sauce pureed baby marrow topped with toasted almond flakes accompanied by mango, vegetable atchar and plum sauce.

R190

Chickpea Burger

Chickpea Burger on a grilled mushroom, topped with basil pesto and homemade onion rings. (basil pesto optional)
Served with a choice of Belgian fries or Chef's Side Salad.

Melanzane

Aubergine slices layered with Napolitana Sauce & homemade tomato and onion salsa. (cheddar cheese optional)

R190

Linguini

with Napolitana Sauce

Main R160

Side R90*

Sides Combo*

Why not combine any of our delicious sides as a main course

THE SWEETNESS OF FIRE

Charred Bananas with Belgium chocolate, ice cream & drizzle of Maple Syrup. R90

Tipsy Pineapple marinated in brandy and coffee served with vanilla ice cream. R90

Grilled Grapes served with vanilla ice cream and honey. R90

Classic Sweetness of fire Cherries Jubilee R90
Refreshing dessert especially after a hearty meal. Dark sweet cherries with ice cream and enjoy the blue flame when brandy is ignited.

FOR THE OTHERS

Choice of cakes from our display! R75

Vanilla ice cream, nut praline and Bar-One Hot Chocolate sauce R90

Trio of Chocolate Mousse R90

