



AGRILLA

MEET & COCKTAIL BAR



Please note that all our food items are freshly prepared in restaurant. We take great care in preparing our products, however, we cannot guarantee that they are free from allergens as we use different ingredients & shared equipment in our kitchen.

**OUR RESTAURANT UTILISES THE FOLLOWING
COMMON & HIDDEN ALLERGENS:**



DAIRY



**SESAME
SEEDS**



WHEAT



SOY



SHELLFISH

Starters

biltong & droewors

R149

Artisanal biltong & dry wors with coriander & black pepper rub

piri piri chicken livers

R89

Pan fried Portuguese style chicken livers tossed in peri peri & finished with cream.

carpaccio beef fillet

R139

Beef tenderloin sliced thin with extra virgin olive oil, maldon salt & black pepper, roasted cherry tomatoes, rocket & parmesan.

prawn & halloumi skewer

R129

Prawns, Halloumi & pepper on a skewer, served with tzatziki

agrilla prawn margarita

R149

Please note this is food – Agrilla's twist on a prawn cocktail

braaied halloumi

R109

Grilled halloumi served in chilli & lime dressing with crispy toasted bread

village style chicken skewer

R119

Mini chicken kebab served with toasted ciabatta and fresh tzatziki

trinchado beef

R129

Tender beef, pan butter fried with wine and smothered in a rich peri peri sauce.

bruschetta

R69

Toasted Ciabatta, rubbed with black pepper cream cheese topped with heirloom tomatoes, mozzarella & onion salsa



Starters

cheesy garlic bread

R49

Freshly baked stuffed with matured cheddar & parmesan, herb and garlic butter

chorizo cheese garlic bread

R65

Freshly baked stuffed with spicy chorizo, matured cheddar and parmesan, herb and garlic butter

roasted marrow bones

R99

Grilled marrow bones with baked garlic cloves & crispy toasted bread

buffalo wings (6)

R109

Crispy fried wings served with a choice of ranch, smokey barbeque or peri peri sauce

Salads

greek salad

R99

Crisp greens, heirloom tomatoes, calamata olives, marinated feta, peppers and cucumber

chicken salad

R129

Crispy chicken, carrot shavings, cucumber squares, baby leaf lettuce, rainbow cherry tomatoes, marinated greek feta, crispy onion, sesame honey & mustard dressing

halloumi & chicken salad

R179

Grilled chicken thighs and halloumi served on a bed of greens, tomatoes, cucumber, red onion and finished with a vinaigrette

warm beef salad

R155

Grilled beef tossed with crispy potatoes, truffle oil, whole grain mustard & parsley, crumbled feta & rocket

** Not available on event nights*



Mains & Grills

Served with Butternut & your choice of either Agrilla style rustic chips / pap & sheba / creamy mash / savoury rice or side salad

agrilla rump 1kg table side service



R580

Please allow up to 40 mins for preparation

Not Available on Event Nights

Aged rump served Picana style, with your choice of our Agrilla meat rub or a crusted black pepper & mustard rub. Sliced & served at your table.

beef espetada 400g

R279

Tender beef cubes char grilled with our Agrilla meat rub

sirloin 250g sirloin 400g

R195

R279

21 day matured beef, rubbed with our Agrilla meat rub, grilled & finished off with rosemary butter

signature beef chop 700g

R349

Matured sirloin on the bone, lightly basted & grilled to perfection.

t bone 500g

R289

Slow aged T-bone, rubbed with our Agrilla meat rub & drizzled with rosemary butter

Add 4 Prawns for R90

blue cheese & bacon sirloin

R259

250g 21 day aged sirloin, grilled and topped with gorgonzola and bacon.

Upgrade to 400g for R80

sirloin bordelaise

R249

250g grilled sirloin topped with a roasted marrow bone all smothered in a rich marrow bone and red wine sauce

Upgrade to 400g for R80

short rib 2 piece +- 800g

R309

short rib 4 piece +- 1.6kg

R589

Please allow up to 40 mins for preparation

Not Available on Event Nights

Slow cooked for 4 hours in a red wine beef gravy, fall off the bone tenderness. Perfect to share! Cut at your table & drizzled with our rich red wine gravy



**perfect for sharing*

Please note all thighs are partially deboned



Mains & Grills

Served with Butternut & your choice of either Agrilla style rustic chips / pap & sheba / creamy mash / savoury rice or side salad

oxtail

R299

Traditional oxtail cooked in a sherry tomato & beef gravy

pitt smoked rack

half rack +-500g

R290

full rack +- 1kg

R490

American styled rack brushed with a smokey barbeque basting

lamb chops

R345

4 x 100g lamb chops. Your choice of masala or mediterranean style

lamb shank

R430

Tender slow-cooked lamb, braised to perfection

chicken espetada

R195

Partially deboned chicken thighs char grilled and brushed with your choice of Portuguese peri peri or Barbeque

grilled chuck

R189

Shisanyama styled braaid chuck

grilled chicken

full
half

R260

R155

Portuguese style chicken marinated and flame grilled, in your choice of Portuguese peri peri or barbeque

pork loin chops

R199

3 x 150g pork chops, grilled and brushed with light bbq basting

pap & wors

R139

Grabou style boerewors with our famous sheba and pap



**perfect for sharing*

Please note all thighs are partially deboned



Surf & Turf & Seafood

Served with Butternut & your choice of either Agrilla style rustic chips / pap & sheba / creamy mash / side salad

agrilla grilled prawns

+ - 500g

R345

+ - 1kg

R645

Flavourful prawns grilled and finished off with a touch of lemon butter sauce

agrilla village pan prawns

+ - 500g

R375

+ - 1kg

R695

Spicy Mediterranean style prawns cooked in the pan

kingklip al greko

R310

Grilled kingklip served with peppers, onions, olives and cherry tomatoes

agrilla kingklip goujons

R320

Fried kingklip on a bed of lettuce with a secret spice sauce and ranch on the side

chicken & prawns

R250

Half chicken, your choice of BBQ or Peri Peri with 4 grilled prawns

ribs & prawns

R399

600g BBQ ribs with grilled prawns

steak & prawns

R290

250g steak with 4 Grilled Prawns



**perfect for sharing*

Please note all thighs are partially deboned





Mixed Grills

Served with Butternut & your choice of either Agrilla style rustic chips / pap & sheba / creamy mash / savoury rice or side salad

agrilla mixed grill

R295

Grilled sirloin, braaied boerewors & grilled chicken thighs

traditional mixed grill

R285

Braaied chuck, boerewors & grilled chicken thighs

ribs & wings

R395

Barbeque ribs & crispy chicken wings

agrilla feast platter

R1495

Full Chicken, 2 Piece Short Rib, 400g Sirloin, 300g Wors, 600g Ribs

agrilla carne platter

R2195

Chicken Espetada, 4 piece short rib, 8 lamb chops, Sliced Chuck & Beef Espetada

meaty platter for 4

R950

Chuck, Chicken Espetada, Wors and Ribs

Please note all thighs are partially deboned



Burgers

cheese burger

R149

Double smashed patties topped with matured cheddar, toasted brioche bun with tomato relish, crispy onion, garlic mayo & gherkins

smokey bacon cheese burger

R155

Our signature double smashed patty, crispy bacon, cheddar cheese, crispy onion, tomato relish with a hint of chilli on a toasted brioche bun

chicken burger

R139

Tender grilled chicken breast, crispy lettuce, tomato relish on a toasted brioche bun

Pastas

creamy chicken pasta

R169

Tender chicken strips in a rich, white sauce with mushrooms

vegetarian pasta

R139

Penne in a tomato based sauce with artichokes, mushrooms and olives, finished with fresh herbs

braised short rib penne

R195

Penne pasta tossed in a red wine sauce braised short rib, finished with fresh herbs.

Sides & Sauces

roasted butternut mashed with butter & herbs **R40**

creamed spinach with a dash of garlic & parmesan **R40**

Agrilla style rustic cut chips **R40**

pap & sheba **R40**

savoury rice **R40**

matured cheese sauce **R40**

brandy pepper corn sauce **R40**

mushroom and garlic sauce with a hint of whiskey **R40**

peri peri sauce **R40**

tzatziki **R40**



Desserts

chocolate brownies

R85

Decadent chocolate brownies with a scoop of ice cream

sliced frozen strawberry cheesecake

R95

Rich & tasty strawberry cheesecake

chocolate lava pudding

R95

Indulge in our decadent chocolate lava cake, with a rich, molten center that's sure to satisfy your sweet craving

vanilla ice cream & warm chocolate sauce

R70

Savor the classic pairing of creamy vanilla ice cream topped with a luscious, warm chocolate sauce for the perfect sweet treat

italian kisses

R70

Caramel, Vanilla & chocolate kisses





AGRILLA

MEET & COCKTAIL BAR



*Complete
Your Meal*

The perfect meal deserves the perfect refreshment.

Schweppes®

THE
ICON
REIMAGINED



J. Schweppe



Soft Drinks

Coca Cola 300ml

Coca Cola Zero Sugar 300ml

Sprite 300ml

Sprite Zero 300ml

Fanta Orange 300ml

Stoney Ginger Beer 300ml

Creme Soda 300ml



Schweppes Flavoured Drinks

Pomegranate 300ml

Tangerine 300ml

Pineapple & Coconut 300ml

Juices & Sparkling Fruit Drinks



Cappy Juice

Appletiser 300ml

Grapetiser 300ml

Water



Valpré Still Water 500ml

Valpré Still Water 1.5 L

Valpré Sparkling Water 500ml

Valpré Sparkling Water 1 L

Mixers

Schweppes Soda Water 200ml

Schweppes Tonic Water 200ml

Schweppes Ginger Ale 200ml

Schweppes Dry Lemon 200ml

Schweppes Pink Tonic 200ml

Schweppes Grapefruit 200ml

Schweppes Tonic Zero 200ml

Schweppes Lemonade 200ml



Schweppes®

J. Schwegges

THE ICON



Straight Up



SCHWEPPE'S PREMIUM
PINEAPPLE & COCONUT



SCHWEPPE'S PREMIUM
TANGERINE



SCHWEPPE'S PREMIUM
POMEGRANATE

Perfect Mixers-



GIN



SCHWEPPE'S
TONIC WATER



WHISKEY



SCHWEPPE'S
SODA WATER



GIN



SCHWEPPE'S
GRAPEFRUIT TONIC

Schweppes®

1893