



STEAK

BY REEL AND RUSTIC

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WELCOME TO THE FIRE

IT'S A PLEASURE TO HAVE YOU JOIN US AT OUR NEW HOME. IF YOU'VE VISITED US BEFORE, YOU'LL RECOGNISE THE REEL & RUSTIC SPIRIT YOU'VE COME TO LOVE; IF YOU'RE NEW HERE, WE'RE THRILLED TO SHOW YOU WHAT THE TALK OF THE TOWN IS ALL ABOUT.

WE BELIEVE THAT GREAT FOOD SHOULDN'T BE COMPLICATED — IT SHOULD BE HONEST. OUR KITCHEN IS BUILT ON THE SIMPLE RITUAL OF SALT AND FIRE. WHETHER YOU'RE HERE FOR OUR LEGENDARY STEAK SANDWICH, A MASSIVE 800G BEEF RIB, OR THE DEEP, RICH FLAVOUR OF OUR AGED SIRLOIN PLANK STEAK, KNOW THAT EVERY CUT HAS BEEN CHOSEN WITH CARE AND SEARED WITH PASSION.

WE'VE TRADED "SMALL" FOR "SPECTACULAR," CREATING A SPACE WHERE THE MOUNTAINS OF GEORGE MEET THE WARMTH OF THE GRILL. SO, TAKE YOUR TIME. SIP A SIGNATURE COCKTAIL, SHARE A BOTTLE OF WINE, AND LET THE KIDS ENJOY THE PLAY AREA.

FROM QUICK LUNCHES TO LONG, SOUL-FEEDING DINNERS, WE'VE KEPT A SEAT BY THE BRAAI JUST FOR YOU.

THE FIRE IS LIT. THE STEAKS ARE LEGENDARY. YOU'RE HOME.

— THE STEAK BY REEL & RUSTIC TEAM

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THE MAIN EVENT

NEW ORLEANS STYLE STEAK SANDWICH R120

120G OF THINLY SLICED, AGED BEEF — NESTLED IN A TOASTED, BRIOCHE-STYLE ROLL WITH CARAMELISED ONIONS, FRESH PEPPERY ROCKET, AND A SIGNATURE DRIZZLE OF JALAPENO MAYO FOR JUST THE RIGHT KICK. MAKE IT UNFORGETTABLE WITH OUR GARLIC-BUTTERED BUN OPTION.

HUNGRY? MAKE MINE A DOUBLE, KATOT! R180

ALL OF THE ABOVE, BUT 240G OF THINLY SLICED, AGED BEEF... GO BIG OR GO HOME

PLANK STEAK WITH COWBOY BUTTER R245

300G PRIME-AGED SIRLOIN, COOKED OVER THE FLAMES TO ORDER, SLICED AND SERVED WITH OUR COWBOY BUTTER (SMOKEY HERBS, GARLIC & LIGHT CHILLI WITH A HINT OF SUNDRIED TOMATO), AND OUR WORLD FAMOUS WHISKEY ONION SAUCE! RUSTIC WEDGES AND ONION RINGS ON THE SIDE

800G BEEF RIB ON THE BONE R345

800-GRAM BONE-IN "DINORIB" SLOW-COOKED AND FINISHED ON THE FIRE. SERVED WITH COWBOY BUTTER. OUR WORLD-FAMOUS WHISKEY ONION SAUCE, RUSTIC WEDGES AND ONION RINGS ON THE SIDE

200G TENDER FILLET STEAK R295

200G OF AGED TENDER FILLET. SERVED WITH COWBOY BUTTER. OUR WORLD-FAMOUS WHISKEY ONION SAUCE, RUSTIC WEDGES AND ONION RINGS ON THE SIDE

ON THE SIDE

LOADED WEDGES R65

CHEESE SAUCE, STEAK BITS, DICED JALEPENOS & CARAMELISED ONION TOPPING5

GRILLED MARROW BONE R35

ADD 3 QUEEN PRAWNS R95

STEAK BY REEL AND RUSTIC

开胃菜

六只新鲜生蚝（调味 / 原味） — R210

单人寿司拼盘 — R295

卡真脆皮鸡配酸甜酱 — R115

主菜

新奥尔良风味牛排三明治 — R120

120克薄切熟成牛肉，夹入烤香的布里欧风格面包中，搭配焦糖洋葱、新鲜辛香芝麻菜，并淋上招牌墨西哥辣椒蛋黄酱，带来恰到好处的微辣风味。
可升级为难忘的蒜香黄油面包版本。

饿了吗？给我来双倍，KATOT！ — R180

以上所有美味，升级为240克薄切熟成牛肉.....
要吃就吃巨无霸！

木板牛排配牛仔黄油 — R245

300克顶级熟成西冷牛排，按您喜好在明火上烤制，切片后配上我们的牛仔黄油：烟熏香草、蒜香、微辣，并带有一丝风干番茄风味。
搭配我们世界闻名的威士忌洋葱酱
乡村薯角和洋葱圈。

800克带骨牛肋排 — R345

800克带骨“恐龙肋排”，慢火烹制后再经明火收尾。
配牛仔黄油、我们世界闻名的威士忌洋葱酱、乡村薯角和洋葱圈。

200克嫩菲力牛排 — R295

200克熟成嫩菲力牛排，配牛仔黄油、我们世界闻名的威士忌洋葱酱、乡村薯角和洋葱圈。

配菜

乡村薯角 — R35

豪华薯条 — R65

芝士酱、牛排碎、切丁墨西哥辣椒和焦糖洋葱浇头

烤牛骨髓 — R35

香脆炸洋葱 — R35

配菜沙拉 — R55

（如果你特别喜欢沙拉，那么可以选择这道菜）

加3只皇后虾 — R95