

HUSSAR GRILL®

Est. 1964





60 YEARS *of*
EXCELLENCE



*For six decades, you've given us the honour
of serving you, and we've never taken it for granted.
You inspire our pursuit of excellence.*

*That's why we ensure only the finest quality
Class-A beef and venison, personally attending to
the maturation of all beef, wet-aged for no less
than 28 days.*

*From the first cut to the last sip, every detail
is crafted with you in mind. Here's to you -
and making every visit unforgettable.*

www.hussargrill.co.za f @TheHussarGrill

*All pricing is in ZAR. Gratuity Policy: We respectfully advise that gratuity is not included in our menu prices.
The norm for good service is 10% or more of the total bill depending on the quality of service.
Tables of 8 or more are subject to a standard gratuity of 10%.*

*Contains Allergens. Please note that we are not a gluten- or allergen-free environment, and while the
utmost of care is taken to minimise contact with allergens when requested, traces of gluten or other allergens
may appear in the final dish served. Our meals are produced in kitchens containing allergens including
cow's milk, soybeans, fish, crustaceans and molluscs, tree nuts, peanuts, eggs, wheat, and gluten.*



Steak Tartare



Cured Springbok Loin Carpaccio



Calamari & Chorizo

STARTERS

CALAMARI & CHORIZO

Cajun-style calamari seared with chorizo and a balsamic glaze.

125

CALAMARI

Tender tubes and heads, flash-fried or grilled with chilli, garlic and parsley.

120

MUSSEL POT

Mussels in a creamy garlic and white wine reduction.

115

STEAK TARTARE

Finely chopped raw beef with classic accompaniments.

145

LARGE BLACK MUSHROOM (v)

Grilled with your choice of spinach and feta, or tomato, feta and onion.

96

FRIED CRUMBED CAMEMBERT (v)

Golden and gooey, served with cranberry jelly.

125

CURED SPRINGBOK LOIN CARPACCIO

Paper-thin slices with balsamic, olive oil and shaved Parmesan.

139

ITALIAN TOMATO SOUP (v)

Served with Parmesan croûtes.

90

MARROW BONES

Oven-roasted, served with basil pesto and croûtes.

89

PRAWN & AVOCADO COCKTAIL

(Seasonal)

Sweet prawn meat with Marie Rose sauce on baby greens.

134

HOLLANDSE BITTERBALLEN

Crispy and creamy Dutch beef croquettes with Dijon mustard.

95

GARLIC SNAILS

Sautéed in creamy white wine and garlic sauce, garlic butter or blue cheese sauce.

105

CHICKEN LIVERS

Sautéed in cream and sherry, or peri-peri. Served with croûtes.

95

BEEF TRINCHADO

Tender beef strips in our bold, spicy trinchado sauce, topped with crispy onion rings and croûtes.

95

(v) = Vegetarian.

Certain starter dishes may contain traces of nuts and alcohol.



850g Flambéed Tomahawk

STEAK GRILLING GUIDELINES

BLUE | Seared outside, cool and nearly raw inside. Delicate and rare.

RARE | Warm and red with juices flowing. Tender and lightly seared.

MEDIUM RARE | Warm red-pink centre with a caramelised crust. Balanced and juicy.

MEDIUM | Pinkish-brown centre, cooked through with meaty flavour.

MEDIUM WELL | Just a hint of pink. Tender and well-seared.

WELL DONE | Fully cooked, no pink. Thoroughly done.

STEAKS & GRILLS

*Expertly prepared premium cuts, seasoned to enhance natural flavour.
Enjoy every bite!*

RUMP

200g | 189 300g | 235 500g | 345

SIRLOIN

200g | 189 300g | 235 500g | 345

FILLET

200g | 255 300g | 345

RIBEYE

300g | 340 400g | 390

ADD A MARROW BONE TO ANY STEAK | R30

Speciality Sauces

BÉARNAISE SAUCE | 46

(Served at room temperature)

SAUCE SELECTION | 46

Mushroom, Madagascan Pepper, Monkeygland, Garlic, Mustard, Cheese, Blue Cheese or Chimichurri. (Some of our sauces contain alcohol)

BONE MARROW COMPOUND BUTTER | 46

All main meals are served with a complimentary side of your choice, unless otherwise noted.

COMPLIMENTARY SIDES:

Gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad.



HUSSAR GRILL



Grilled Lamb Loin Chops



400g Bone Marrow Ribeye



250g Game Steak



600g T-bone



HOUSE SPECIALITIES

400G BONE MARROW RIBEYE | 398

(Subject to availability)

Ribeye topped with marrow-infused butter, and a marrow bone.

BONE MARROW RUMP

Rump steak with marrow-infused butter, and a marrow bone.

200g | 220 300g | 265

BLUE CHEESE SIRLOIN

New York cut topped with a creamy blue cheese sauce.

200g | 215 300g | 255

BEEF AND REEF

Rump or sirloin with a half portion of calamari, or 3 queen prawns in garlic or lemon butter.

200g | 285 300g | 335

PORK BELLY

Rich and savoury signature pork belly.

300g | 198 600g | 305

CHATEAUBRIAND

Fillet flambéed with KWV 3 Yr Old brandy, served with a béarnaise sauce.

200g | 290 300g | 380

FILLET MOUTARDE

Fillet with a double cream and mustard sauce.

200g | 285 300g | 375

MADAGASCAN PEPPER FILLET

Fillet served with a cream and green peppercorn sauce.

200g | 285 300g | 375

FILLET BÉARNAISE

Fillet with a classic French-style béarnaise sauce.

200g | 285 300g | 375

HUSSAR CARPETBAGGER

Fillet mignon stuffed with smoked mussels and Cheddar, topped with a wholegrain mustard sauce.

200g | 295 300g | 385

HOLLANDSE BIEFSTUK

Pan-fried fillet with coarse black pepper, flambéed in KWV 3 Yr Old brandy and butter.

200g | 295 300g | 380

250G GAME STEAK | 260

Please ask your service ambassador about today's cuts (subject to hunt).

250G GRILLED OSTRICH FILLET | 260

Served with a slightly sweet, herb-infused sauce.

MEAT ON THE BONE

Grilling on the bone locks in flavour, moisture and tenderness - for a richer, juicier cut.

300G FILLET ON THE BONE | 330

500G SIRLOIN ON THE BONE | 295

600G T-BONE | 375

PORK LOIN RIBS

Succulent, decadent, marinated and char-grilled.

400g | 260 600g | 330 800g | 410

GRILLED LAMB LOIN CHOPS | 340

Four tender 100g loin chops grilled and brushed with our signature basting.

LAMB SHANK | 360

Slow-roasted in a deep red wine jus, served on a bed of mashed potatoes.

850G FLAMBÉED TOMAHAWK | 565

Bone-in ribeye steak rubbed in our shisanyama spice, flambéed in KWV 3 Yr Old brandy.

Served with a chimichurri sauce.



Kingklip Thermidor

Drink Responsibly. Not For Persons Under The Age Of 18.

LIGHTER GRILLS

Enjoy a classic burger and build your perfect bite.

THE HUSSAR BURGER | 155

200g Ground beef or chicken breast (grilled or crumbed)
- both juicy and delicious.

With a sauce of your choice | 175

Or with toppings: bacon, biltong, feta, blue cheese or avo.

1 Topping | 175 2 Toppings | 195

SEAFOOD

KINGKLIP | 285

Grilled and topped with lemon or garlic butter.

KINGKLIP THERMIDOR | 325

Grilled kingklip in a creamy garlic, mushroom and prawn sauce, gratinated with Parmesan.

CALAMARI | 255

Tender tubes and heads, flash-fried or grilled with chilli, garlic and parsley.

SALMON | 310 *(Subject to availability)*

Grilled and finished with chilli, garlic and parsley butter.

8 QUEEN PRAWNS | 315

Grilled and served with lemon butter, garlic butter or peri-peri.

POULTRY

PARMESAN CHICKEN BREASTS | 185

Crumbed chicken breast pan-fried with Parmesan. Served with a mushroom, cheese or creamy mustard sauce, and a side of your choice.

CHICKEN STACK | 175

Grilled chicken breasts stacked with oven-roasted seasonal veg, topped with tomato confit.

DEBONED HALF CHICKEN | 180

Brushed in lemon and herb, peri-peri or BBQ basting, served with a side of your choice.

All main meals are served with a complimentary side of your choice, unless otherwise noted.

COMPLIMENTARY SIDES:

Gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad.



Roasted Veg Stack

Mushroom Tortellini

Caprese

SALADS, VEG & SIDES



VEGETARIAN

ROASTED VEG STACK *(v)*

Oven-roasted seasonal veg stacked with grilled halloumi, tomato confit and balsamic glaze.

170

MUSHROOM TORTELLINI *(v)*

Mushroom-filled tortellini in creamy Parmesan sauce topped with rosemary-infused truffle oil.

185

SIDES

GRATINATED CORN | 46

POTATOES | 46

Fries, mashed or garlic baby potatoes.

CREAMED SPINACH AND CINNAMON-INFUSED BUTTERNUT | 52

SAUTÉED GREEN BEANS | 48

OVEN-ROASTED VEGETABLES | 55

Drizzled in olive oil and seasoned with fresh herbs.

EXTRAS

CRISPY ONION RINGS | 54

PAN-FRIED MUSHROOMS | 70

SIDE GREEK SALAD | 48

ADD MARROW BONE TO STEAK | 30

SALADS

Add avo to any salad (seasonal)

30

CAPRESE *(v)*

Buffalo mozzarella, tomato and fresh basil with olive oil, pesto and balsamic glaze.

135

GREEK *(v)*

Greens topped with Calamata olives, feta, cucumber and tomatoes.

115

CAJUN CHICKEN AND CORN

Cajun-spiced chicken with greens, corn, feta, avo and spring onion, finished with balsamic reduction.

124

CAESAR

Cos lettuce, croutons, bacon, anchovies, boiled egg, Parmesan and Caesar dressing.

116

Add chicken | 25

Malva Pudding



Baked Cheesecake



Crème Brûlée



DESSERTS

CRÈME BRÛLÉE | 78

Silky smooth custard beneath a crisp caramelised sugar crust.

MALVA PUDDING | 76

Traditional South African favourite - sweet sponge pudding with a sticky caramel finish, served with custard, vanilla ice cream or fresh cream.

DEATH BY CHOCOLATE | 86

Baked chocolate dessert with biscuit crumble, brûléed orange and vanilla pod-infused ice cream.

HUSSAR GRILL ICE CREAM DESSERT | 85

Vanilla ice cream with peanut brittle, marshmallow, nougat, honeycomb, nuts and dark chocolate sauce.

VANILLA ICE CREAM & CHOCOLATE SAUCE | 75

Classic vanilla pod-infused ice cream drizzled with rich dark chocolate sauce.

BAKED CHEESECAKE | 86

Velvety smooth cheesecake on a biscuit base, served with cream or vanilla ice cream.

CHOCOLATE VODKA MARTINI | 75

More than just chocolate vodka and cream - a decadent Hussar post-dinner tradition.

SPECIALITY COFFEES & DOM PEDROS

Enjoy with Jameson, Amarula, Frangelico or Kahlúa.

Single | 67 Double | 82

Hot Beverages

Complimentary oat milk alternative

AMERICANO | 34

DECAFFEINATED COFFEE | 34

CAFFÈ LATTE | 40

CAPPUCCINO | 40

TEA (*Ceylon or Rooibos*) | 32

CORTADO | 36

ESPRESSO Single | 32 Double | 38

