

31230H_Main_09_2026



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%.

⚠ **ALLERGEN WARNING!** *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.

128

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

124

MUSSEL POT
Mussels in a creamy garlic and white wine reduction.

120

STEAK TARTARE
Finely chopped raw beef with classic accompaniments.

148

LARGE BLACK MUSHROOM *(v)*
Grilled with your choice of spinach and feta, or tomato, feta and onion.

98

FRIED CRUMBED CAMEMBERT *(v)*
Golden and gooey, served with cranberry jelly.

128

CURED SPRINGBOK LOIN CARPACCIO
Paper-thin slices with balsamic, olive oil and shaved Parmesan.

145

ITALIAN TOMATO SOUP *(v)*
Served with Parmesan croûtes.

94

MARROW BONES
Oven-roasted, served with basil pesto and croûtes.

94

PRAWN & AVOCADO COCKTAIL
(Seasonal)

Sweet prawn meat with Marie Rose sauce on baby greens.

138

HOLLANDSE BITTERBALLEN
Crispy and creamy Dutch beef croquettes with Dijon mustard.

98

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

109

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

96

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

95

PORK BELLY BITES
Tender and succulent, served with Dijon and wholegrain mustard, finished with balsamic reduction and crispy crackling.

92

(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 | **190** *300g* | **240** *500g* | **355**

FILLET
200g | **270** *300g* | **370**

SIRLOIN
200g | **190** *300g* | **240** *500g* | **355**

RIBEYE
300g | **365** *400g* | **425**

ADD A MARROW BONE TO ANY STEAK | R35

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 | 435
(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 | **225** *300g* | **270**

BEEF AND REEF
Rump or sirloin with a half portion of calamari or 3 queen prawns, in garlic or lemon butter, or peri-peri sauce.
200g | **295** *300g* | **345**

PORK BELLY
Rich and savoury signature pork belly.
300g | **198** *600g* | **315**

CHATEAUBRIAND
Fillet flambéed with KWV 3 Yr Old brandy, served with a béarnaise sauce.
200g | **310** *300g* | **395**

MADAGASCAN PEPPER FILLET
Fillet served with a cream and green peppercorn sauce.
200g | **310** *300g* | **395**

FILLET BÉARNAISE
Fillet with a classic French-style béarnaise sauce.
200g | **310** *300g* | **395**

HUSSAR CARPETBAGGER
Fillet mignon stuffed with smoked mussels and Cheddar, topped with a wholegrain mustard sauce.
200g | **310** *300g* | **395**

HOLLANDSE BIEFSTUK
Pan-fried fillet with coarse black pepper, flambéed in KWV 3 Yr Old brandy and butter.
200g | **310** *300g* | **395**

250G GAME STEAK | 265
Please ask your service ambassador about today's cuts (subject to hunt).

250G GRILLED OSTRICH FILLET | 265
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 | 345

500G SIRLOIN ON THE BONE | 315

600G T-BONE | 385

PORK LOIN RIBS
Succulent, decadent, marinated and char-grilled.
400g | **260** *600g* | **330** *800g* | **425**

GRILLED LAMB LOIN CHOPS | 345
Four tender 100g loin chops grilled and brushed with our signature basting.

LAMB SHANK | 370
Slow-roasted in a deep red wine jus, served on a bed of mashed potatoes.

850G FLAMBÉED TOMAHAWK | 585
Bone-in ribeye steak rubbed in our shisanyama spice, flambéed in KWV 3 Yr Old brandy. Served with a chimichurri sauce.



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

LIGHTER GRILLS

Enjoy a classic burger and build your perfect bite.

THE HUSSAR BURGER | 165

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

With a sauce of your choice | **185**

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

1 Topping | **185** *2 Toppings* | **205**

SEAFOOD

KINGKLIP | 295

Grilled and topped with lemon or garlic butter.

KINGKLIP THERMIDOR | 335

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

CALAMARI | 265

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

SALMON | 325 *(Subject to availability)*

Grilled and finished with chilli, garlic and parsley butter.

8 QUEEN PRAWNS | 330

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 | 185

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

DEBONED HALF CHICKEN | 185

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.

175

MUSHROOM TORTELLINI *(v)*

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

185

SIDES

GRATINATED CORN | **48**

POTATOES
Garlic baby potatoes | **48**
Fries or mashed potatoes | **46**

CREAMED SPINACH AND CINNAMON-INFUSED BUTTERNUT | **55**

SAUTÉED GREEN BEANS | **48**

OVEN-ROASTED VEGETABLES | **55**
Drizzled in olive oil and seasoned with fresh herbs.

EXTRAS

CRISPY ONION RINGS | **55**

PAN-FRIED MUSHROOMS | **70**

SIDE GREEK SALAD | **48**

TRUFFLE MAC & CHEESE | **60**

ADD MARROW BONE TO STEAK | **35**

SALADS

Add avo to any salad (seasonal)

30

CAPRESE *(v)*

Fior di latte mozzarella, tomato and fresh basil with olive oil, pesto and balsamic glaze.

138

GREEK *(v)*

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

118

CAJUN CHICKEN AND CORN

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

128

CAESAR

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

118

Add chicken | **30**


Malva Pudding
Baked Cheesecake
Crème Brûlée

DESSERTS

CRÈME BRÛLÉE | 80

Silky smooth custard beneath a crisp caramelised sugar crust.

MALVA PUDDING | 78

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

CHOCOLATE BROWNIE | 80

A warm, rich, and indulgent dessert, served with ice cream.

HUSSAR GRILL ICE CREAM DESSERT | 86

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

VANILLA ICE CREAM & CHOCOLATE SAUCE | 78

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

BAKED CHEESECAKE | 88

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

CHOCOLATE VODKA MARTINI | 78

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 | **70** *Double* | **85**

Hot Beverages

Complimentary oat milk alternative

AMERICANO | 36

DECAFFEINATED COFFEE | 36

CAFFÈ LATTE | 42

CAPPUCCINO | 44

TEA *(Ceylon or Rooibos)* | **34**

CORTADO | 40

ESPRESSO *Single* | **34** *Double* | **40**

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

