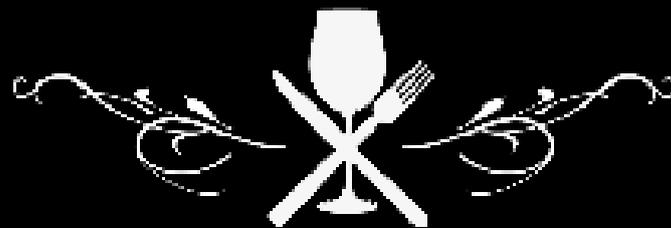


WINE & DINE  
@  
THE JOCK  
PUB & GRILL

*the legend lives on*



# SNACKS/STARTERS

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<b>PRAWN RISsoles</b>	62
3 Crumbed potato pastries filled with creamy Mozambican prawns.	
<b>MUSHROOM &amp; HALLOUMI SKEWERS</b>	54
2 Crumbed mushroom and halloumi skewers with garlic mayo.	
<b>CHILLI POPPERS</b>	51
Crumbed jalapeno chillies, stuffed with cream cheese, cheddar and mozzarella.	
<b>SWEET PEPPA POPPERS</b>	51
Crumbed and fried sweet Peppadews™, stuffed with cream cheese, cheddar and mozzarella.	
<b>SOUTHERN FRIED CHICKEN LIVERS</b>	36
Chicken livers lightly seasoned and fried, with smokey BBQ sauce.	
<b>TEMPURA PRAWNS</b>	55
3 Battered prawns with sweet chilli mayo.	
<b>PERI-PERI CHICKEN LIVERS</b>	42
Cooked in a creamy peri-peri sauce.	
<b>SNAILS</b>	64
6 Snails covered in garlic butter, topped with cheese.	
<b>BEEF TRINCHADA</b>	51
Tender beef cubes marinated in herbs and spices, pan-fried to perfection in our garlic and wine sauce.	
<b>MUSSELS</b>	67
Half shell mussels in a creamy white wine sauce.	
<b>CURRIED HALLOUMI</b>	48
Fried halloumi in creamy curry sauce served on a grilled panini.	
<b>BAKED MUSHROOM</b>	53
Brown mushroom topped with thyme, spinach and mozzarella.	
<b>CALAMARI STARTER</b>	57
125g Falklands calamari.	

# BASKETS

Served with chips or wedges.  
Served with a choice of 1 dip:  
BBQ, Honey Mustard, Sweet Chilli, Garlic  
Mayo, Tartare, Peri-Peri Mayo  
or Peri-Peri Sauce – R12

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<b>CHIP BASKET</b>	<b>27</b>
Chips or wedges.	
<b>CHICKEN FINGER BASKET</b>	<b>55</b>
Crumbed chicken strips or grilled wings.	
<b>COCKTAIL BASKET</b>	<b>72</b>
Cocktail cheese grillers, samoosas and crumbed chicken strips.	
<b>GRILLER BASKET</b>	<b>95</b>
Chicken wings, cocktail cheese grillers and BBQ riblets.	
<b>OCEAN BASKET</b>	<b>84</b>
Crumbed calamari rings, fish goujons and tempura prawns.	
<b>POPPER BASKET</b>	<b>99</b>
Chilli Poppers, Sweet peppa poppers and mini Mushroom & Halloumi skewers.	

# PLATTERS

Served with chips or wedges.  
Served with a choice of 2 dips:  
BBQ, Honey Mustard, Sweet Chilli, Garlic  
Mayo, Tartare, Peri-Peri Mayo  
or Peri-Peri Sauce – R12

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<b>THE WINGMAN</b>	<b>184</b>
300g BBQ ribs, chicken wings, chilli/peppa poppers and crumbed chicken strips.	
<b>THE MOZAMBICAN</b>	<b>161</b>
Peri-peri chicken wings, prawn rissoles, fish goujons and calamari rings.	
<b>THE BIG CHICK</b>	<b>140</b>
Chicken wings, Crumbed chicken strips, Buffalo wings and Southern Fried chicken livers.	

# PUB FARE

SIDES  
R10  
Chips, wedges, mash,  
rice, onion rings  
R25  
Garden salad, vegetables

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<b>NACHOS</b>	<b>94</b>
Cheesy nachos topped with jalapenos, salsa, sour cream, guacamole and coriander.	
<b>TACOS &amp; ENCHILADAS</b>	<b>90</b>
Choose 2 of the following: Chilli con Carne topped with melted cheddar and mozzarella Spicy chicken with roasted peppers, salsa and coriander Mexican Veggies	
<b>LIVER &amp; ONIONS</b>	<b>69</b>
Pan-fried livers and crispy bacon in a caramelised onion gravy on a bed of mashed potato.	
<b>FISH &amp; CHIPS</b>	<b>76</b>
Beer battered hake fillet, served grilled or fried.	
<b>STEAK, EGG &amp; CHIPS</b>	<b>75</b>
200g Beef sirloin topped with a fried egg and sautéed onions.	
<b>CRUMBED PORK CHOP</b> <i>[add an extra chop for 35]</i>	<b>65</b>
200g Crumbed chop served with mash and apple sauce.	
<b>CHICKEN SCHNITZEL</b>	<b>82</b>
2 Crumbed chicken fillets with your choice of cheese or mushroom sauce.	
<b>LAMB CURRY &amp; SPICED RICE</b> <i>[served mild or hot]</i>	<b>105</b>
Mild masala curry served in a potjie pot with rice and sambals.	
<b>EISBEIN</b>	<b>135</b>
Tender and aromatic hock of ham with crisped crackling, served with sauerkraut & apple sauce.	
<b>LASAGNA</b>	<b>88</b>
Oven baked beef lasagna cooked in our chef's special cream sauce.	
<b>LOWVELD OXTAIL POTJIE</b>	<b>74</b>
Braised oxtail and potatoes slow cooked in red wine and fresh herbs and served in a potjie pot.	

# PUB FARE

SIDES  
R10  
Chips, wedges, mash,  
rice, onion rings  
R25  
Garden salad, vegetables

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<b>WHOLE ROAST CHICKEN</b>	<b>139</b>
Baby Chicken basted in garlic butter & rosemary and roasted in our wood fired pizza oven.	
<b>LAMB SHANK</b>	<b>174</b>
Braised lamb shank slow cooked in sherry, thyme and cumin and served on a bed of mash.	
<b>BANGERS &amp; MASH</b>	<b>55</b>
2 Pork sausages served on a bed of mash with onions and gravy.	
<b>POT PIES</b>	
Our famous homemade pot pies served with your choice of chips, rice, veg or salad	
<b>PERI-PERI CHICKEN &amp; PRAWN PIE</b>	<b>65</b>
<b>MINT &amp; MUSTARD LAMB PIE</b>	<b>55</b>
<b>STEAK &amp; GUINNESS PIE</b>	<b>55</b>

# SEAFOOD

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All served with your choice of chips, rice, veg or salad

## **PRAWNS NAÇIONAL** 160

8 Peri-peri Queen prawns cooked in a beer and cream sauce and served on a bed of spiced rice.

## **GRILLED PRAWNS**

6 or 12 Queen prawns grilled in garlic butter or peri-peri

**6 – 129**

**12 – 209**

## **CALAMARI TRIO**

Tender lemon pepper calamari steak, fried calamari rings & Falkland's calamari

**112**

## **DEEP SEA FEAST**

200g hake fillet, four mussels, six prawns and calamari rings.

**220**

## **FALKLANDS CALAMARI**

250g Tender calamari tubes and heads.

**106**

# SALADS

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	<b>HALF</b>	<b>LARGE</b>
<b>GARDEN SALAD</b>	<b>25</b>	<b>50</b>
<b>GREEK SALAD</b> Traditional green salad with cucumber, tomato, olives and feta.	<b>41</b>	<b>82</b>
<b>HALLOUMI SALAD</b> Grilled halloumi with avocado (seasonal) and garden greens sprinkled with toasted pumpkin seeds, parmesan and a herb vinaigrette.	<b>49</b>	<b>98</b>
<b>CHICKEN CAESAR SALAD</b> Grilled chicken breast and crispy bacon with croutons, lettuce and lemon parmesan dressing.	<b>46</b>	<b>89</b>
<b>BALSAMIC BEEF</b> Tender strips of balsamic grilled beef, avocado (seasonal), onion, Roma tomatoes and feta on a bed of mixed leaves.	<b>51</b>	<b>101</b>

# GRILL

All served with your  
choice of chips, rice,  
veg or salad

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<b>FILLET</b>	<b>250G</b>	<b>123</b>
<b>FILLET EN BOITE</b>		<b>149</b>
250g Beef fillet, pan fried and served in creamy mushroom, red wine and rosemary sauce.		
<b>FILLET WITH CAMEMBERT &amp; WILD BERRY SAUCE</b>		<b>165</b>
250g Beef fillet covered in camembert cheese and drizzled with wild berry sauce.		
<b>SIRLOIN</b>	<b>200G</b>	<b>85</b>
	<b>300G</b>	<b>115</b>
<b>RUMP</b>	<b>200G</b>	<b>85</b>
	<b>300G</b>	<b>115</b>
	<b>500G</b>	<b>155</b>
<b>T-BONE</b>	<b>300G</b>	<b>99</b>
	<b>500G</b>	<b>153</b>
<b>RIBS</b>	<b>300G</b>	<b>95</b>
	<b>600G</b>	<b>164</b>
<b>DYNAMITE CHICKEN</b>		<b>90</b>
Peri-peri or lemon & herb, flame grilled ½ chicken.		
<b>JOCK MIXED GRILL</b>		<b>199</b>
200g rump, chicken wings, 300g ribs and a crumbed pork chop.		
<b>SAUCES</b>		<b>18</b>
Pepper, Blue Cheese, Mushroom, Monkey Gland, Cheese.		

# BURGERS

150g pure beef patty.  
All served with chips and  
onion marmalade

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<b>CLASSIC BEEF BURGER</b>	<b>59</b>
Pure beef patty topped with grilled onions and BBQ sauce.	
<b>CHEESE BURGER</b>	<b>70</b>
Pure beef patty topped with cheddar & mozzarella.	
<b>BACON &amp; AVO BURGER</b>	<b>87</b>
Pure beef patty topped with cheddar, mozzarella, bacon and guacamole.	
<b>CHICKEN BURGER</b>	<b>55</b>
Peri-peri or lemon & herb grilled chicken breast.	
<b>HAWAIIAN BURGER</b>	<b>72</b>
Pure beef patty topped with a pineapple slice, cheddar, sweet chilli and coriander.	
<b>CAMEMBERT BURGER</b>	<b>85</b>
Pure beef patty topped with camembert and caramelised figs.	
<b>MUSHROOM &amp; BLUE CHEESE BURGER</b>	<b>94</b>
Pure beef patty topped with a brown mushroom, blue cheese and rocket.	
<b>SMOKEY BURGER</b>	<b>69</b>
Pure beef patty topped with bacon, cheddar, jalapenos and smokey BBQ sauce.	
<b>SUNRISE BURGER</b>	<b>81</b>
Pure beef patty topped with bacon, fried egg, cheddar cheese and rocket.	
<b>PREGO</b>	<b>71</b>
Fresh Portuguese roll filled with prime cuts of beef and topped with our homemade prego sauce.	
<b>PHILLY CHEESESTEAK BURGER</b>	<b>74</b>
Rump steak slices topped with melted cheese, peppers and onion.	

**BEEF UP YOUR BURGER TO A 300G PATTY FOR ONLY R30**

# PIZZA

Traditional wood fired pizzas  
Thin crusts  
28cm

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<b>FOCACCIA (V)</b> Garlic butter and rosemary.	<b>35</b>
<b>MARGARITA (V)</b> Tomato, oregano, mozzarella.	<b>55</b>
<b>REGINA</b> Ham, mushroom, green pepper and mozzarella.	<b>86</b>
<b>HAWAIIAN</b> Ham, pineapple, green pepper and mozzarella .	<b>78</b>
<b>MEXICAN</b> Chilli con carne, garlic, jalapenos and mozzarella.	<b>76</b>
<b>SLOWVELDER</b> Biltong, mielies, mushrooms, mozzarella.	<b>95</b>
<b>SPARE RIB</b> Pork rib, mushroom, pineapple and mozzarella.	<b>130</b>
<b>SUSIE'S FAV</b> Bacon, avocado (seasonal), feta and Peppadews™.	<b>88</b>
<b>MEDITERRANEAN</b> Pesto, Roma tomatoes, olives, basil, red pepper, garlic, feta, anchovies and mozzarella.	<b>127</b>
<b>CHICKEN QUESADILLA</b> Spicy chicken, bacon, red pepper, onion, cream cheese, cheddar, mozzarella and avocado (seasonal).	<b>130</b>
<b>LITTLE ITALY</b> Parma ham, Roma tomatoes, olives, rocket, balsamic reduction and parmesan shavings.	<b>120</b>
<b>FULL HOUSE</b> ¼ Mexican, ¼ Slowvelder, ¼ Hawaiian and ¼ Spare rib.	<b>95</b>
<b>SALAMI</b> Salami, basil, Roma tomatoes, mushroom, mozzarella, chillies.	<b>94</b>

# PIZZA

Traditional wood fired pizzas  
Thin crusts  
28cm

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**CHICKEN & CHORIZO** 100  
BBQ chicken, cheddar, chorizo, onion.

**FOUR SEASONS** 99  
Ham, artichoke, mushroom, olives, mozzarella.

**BUTTERNUT & BILTONG** 91  
Biltong, butternut, feta, Peppadews™.

**CALZONE** This one takes a little longer 97  
Salami, onion, mozzarella, mushroom, green pepper, olives.

## ADDITIONAL TOPPINGS:

- Garlic, pineapple, jalapeno, green pepper, olives, onion, mielies, Peppadew™, Roma tomatoes, rocket, basil, fresh chilli, pesto, butternut, 10
- Red pepper, mushroom, bacon, danish feta, avocado (seasonal), cream cheese 15
- Chilli con carne, chorizo, ham, spicy chicken, BBQ chicken 20
- Cheddar, parmesan shavings, parma ham 25
- Mozzarella, artichoke, biltong, 30
- Anchovies 35
- Spare rib 65

**KIDS PIZZA** 60  
Choice of 1 meat & 1 veg on Margarita base  
Meat: Bacon, biltong, ham, BBQ chicken  
Veg: Cheddar, pineapple, mielies, Roma tomatoes, green pepper, mushroom

# TOASTIES

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available on white, brown  
or rye bread and served  
with chips

<b>CHEESE &amp; TOMATO</b>	<b>35</b>
<b>HAM, CHEESE &amp; TOMATO</b>	<b>45</b>
<b>CHICKEN MAYO</b>	<b>43</b>
<b>BACON &amp; EGG</b>	<b>38</b>
<b>SPICY MINCE &amp; CHEESE</b>	<b>49</b>

# DESSERTS

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<b>CHOCOLATE VOLCANO</b> Baked chocolate sponge pudding with a melting Belgian chocolate centre.	<b>57</b>
<b>MALVA PUDDING</b> Traditional Cape Dutch sweet pudding made with apricot jam and with a spongy caramalised texture. Served with ice cream or cream.	<b>30</b>
<b>MISSISSIPPI MUD PIE</b> Rich chocolate brownie base buried under a thick layer of decadent hazelnut and chocolate mousse, covered with ganache and sprinkled with roasted nuts.	<b>53</b>
<b>CHURROS</b> 5 Long Spanish doughnuts rolled in cinnamon sugar and served with melted dipping chocolate.	<b>43</b>
<b>WAFFLES</b> Nutella & Banana or Maple syrup served with cream or ice cream.	<b>59</b> <b>39</b>
<b>ICE CREAM &amp; CHOCOLATE SAUCE</b>	<b>26</b>

# BREAKFAST

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<b>RUSH HOUR</b>	<b>32</b>
1 fried egg, 2 rashers bacon, fried tomato, chips and toast.	
<b>HOME STYLE</b>	<b>68</b>
2 fried eggs, 3 rashers bacon, hash browns, pork/beef sausage, fried tomato, and toast.	
<b>THE JOCK</b>	<b>68</b>
2 fried eggs, 3 rashers bacon, peri-peri chicken livers, pork/beef sausage, fried tomato and toast.	
<b>HANGOVER</b>	<b>75</b>
Cajun-spiced potatoes, frankfurter, fried onions, 2 eggs and cheddar cheese.	
<b>BREAKFAST BUN</b>	<b>66</b>
Bacon, egg, mushrooms and cheddar served with chips. *add 150g pure beef patty for R30.	
<b>FRENCH TOAST</b>	<b>41</b>
2 eggy breads served with bacon, cheddar and maple syrup.	

# WHITE WINE

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<b>TANGLED TREE TROPICAL SAUVIGNON BLANC</b>	<b>87</b>
This crisp and fruity wine has aromas of tropical fruit. A true wine for any occasion.	
<b>TANGLED TREE BUTTERSCOTCH CHARDONNAY</b>	<b>87</b>
Expressive but lovely aromas of butterscotch and crème brûlée are balanced by the subtle intensity of the fruit in this wine.	
<b>KANU SEMI SWEET WHITE</b>	<b>102</b>
Offering floral, perfumed heady aromas of candied pineapple and soft honey, along with gentle spice and muscat notes.	
<b>KLEINE ZALZE SAUVIGNON BLANC</b>	<b>120</b>
The wine shows a wonderful experience of tropical, green fig and asparagus flavours.	
<b>DU TOITSKLOOF SAUVIGNON BLANC</b>	<b>111</b>
A Sauvignon blanc with a typical grassy character. Full bodied with tropical fruit, a zingy acidity and a sharp citrus finish.	
<b>DROSDY-HOF EXTRA LIGHT</b>	<b>72</b>
Clear and bright with a green tint. Fruity aromas of guava and other tropical fruit, gentle lemon zest and pear drop flavour. Crisp and refreshing.	
<b>DURBANVILLE HILLS SAUVIGNON BLANC</b>	<b>120</b>
Pale green colour, a delightful combination of gooseberry and green apple aromas backed by melon and paw-paw with a hint of citrus zest.	
<b>SPRINGFIELD "LIFE FROM STONE" SAUVIGNON BLANC</b>	<b>228</b>
Brilliant greenish in appearance. This is a dramatic wine full of ripe pepper flavours and passion fruit.	
<b>ARABELLA CHARDONNAY</b>	<b>96</b>
Aromas of ripe yellow apple and nuances of lime.	
<b>BRAMPTON UNOAKED CHARDONNAY</b>	<b>134</b>
Pale gold, bright and lively with outspoken attractive aromas centered on pure lime and yellow fruit tinged with fragrant spring flowers. The palate bursts with lush ripe fleshy peach and melon and a balancing citrus freshness.	
<b>HAUTE CARRIERE CHARDONNAY PINOT NOIR</b>	<b>206</b>
Refined and elegant with a firm acidity. You will find an abundance of ripe zesty fruit with a delectable mouth feel.	

# WHITE WINE

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<b>BALANCE SAUVIGNON/SEMILLON</b>	<b>79</b>
A crisp wine with rich peach and pineapple flavours and a hint of asparagus.	
<b>BACKSBERG CHENIN BLANC</b>	<b>121</b>
Ripe fruit is tempered by finely balanced acidity to give a mouth filling, yet refreshing palate, which has a lingering finish.	
<b>GRAÇA</b>	<b>80</b>
A lively coloured wine with flashes of green, a touch of asparagus on the nose and crisp, lemon dry flavours.	
<b>FOUR COUSINS EXTRA LIGHT</b>	<b>93</b>
A zesty, light-styled dry white wine. Lovely with crisp grassiness due to early harvesting, low in alcohol and kilojoules.	

# ROSÉ

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<b>TANGLED TREE ROSE PETAL MOSCATO ROSÉ</b>	<b>87</b>
A delicate pink, aromatic wine with a luscious nose and upfront muscat and rose petal flavors.	
<b>NEDERBURG ROSÉ</b>	<b>93</b>
Lovely pale orangey rose. Soft fruity aromas with an abundance of strawberry. A lively light to medium bodied wine with a clean, fruity and refreshing finish.	
<b>BALANCE BUDDY NATURAL SWEET ROSÉ</b>	<b>75</b>
Created for the young at heart. Light in alcohol, delightful hints of cherry and strawberry add to the excitement of this lively perle wine.	
<b>TANGLED TREE CHOCOLATE CABERNET SAUVIGNON</b>	<b>87</b>
This ruby red wine boasts delectable chocolate and mocha notes, layered with notes of cassis and blackberries. This wine has a long, lingering chocolate aftertaste.	

# RED WINE

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- TANGLED TREE SPICY SHIRAZ** 87  
This wine has a veritable spicy nuance with rich and powerful red berry essence. The spice on the palate is well integrated and smooth.
- SPRINGFIELD WHOLE BERRY CABERNET SAUVIGNON** 312  
A velvety wine with soft tannins and classic varietal characteristics, offering flavours of blackberry and tobacco with a creamy finish.
- BLAAUWKLIPPEN CELLAR CABERNET SAUVIGNON** 144  
Intense flavours of blackberries and honey progress to a round finish, and complete the experience with a soft, lingering aftertaste.
- VAN LOVEREN AFRICA JAVA PINOTAGE** 136  
A truly South African cultivar, with flavours of mocha, chocolate and coffee. The wine has a fine ruby colour with soft tannins that ensure a smooth finish.
- BEYERSKLOOF PINOTAGE** 159  
Classic Pinotage, showing a fruity and enjoyable consistency year after year. Strong plum flavours with velvety tannins. A wine made to enjoy, to drink, at any occasion.
- BOSCHENDAL 1685 MERLOT** 214  
Succulent and smooth with compelling dark berry and fleshy plum flavors, perfectly completed by slick underlying spicy wood tones.
- ARABELLA MERLOT** 96  
Succulent flavours of ripe plum and blackcurrant, enhanced by hints of coffee and chocolate. Soft tannins lend a firm structure and a long soft finish.
- BELLINGHAM MOCHA JAVA MERLOT** 139  
Succulently fruited with ripe plum and marachino cherries. Laced with rich roasted coffee bean, bittersweet chocolate, delicate tamarind and vanilla spice.
- ALLESVERLOREN SHIRAZ** 224  
This is an abundant, full-bodied wine made in a traditional style with a smoky, scented bouquet and excellent fruit concentration.
- BLAAUWKLIPPEN CELLAR SHIRAZ** 144  
This elegant wine delivers distinct coffee and plum flavours against a slightly peppery backdrop. It is a fruity, well-structured wine with fine, elegantly integrated tannins.
- DU TOITSKLOOF PINOTAGE, MERLOT, RUBY CABERNET** 102  
An inviting medium bodied wine with raspberry and other ripe red berry flavours, hints of spice & dried banana.

# RED WINE

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## **ALTO ROUGE** 173

The wine has a fascinating bouquet of red currant, almond and cedar wood, with a delicate hint of vanilla. Its full fruitiness and velvety body lead to a long, spicy finish.

## **NEDERBURG BARONNE** 129

Aromas of blackcurrant, cherries and prunes with spicy nuances. Full and velvety with blackcurrant and prune flavours and a good tannin structure.

## **NEDERBURG MERLOT** 176

A ripe berry character with dark chocolate aromas. A medium-bodied, fruity wine with a soft and elegant palate, laced with ripe fruit and spicy vanilla.

## **NEDERBURG 56 HUNDRED CABERNET SAUVIGNON** 110

A generous and mouth-filling wine showing ripe fruit and delicate oak spice flavours, soft tannins and a lingering aftertaste.

## **DURBANVILLE HILLS MERLOT** 140

The wine holds a concentration of berry fruit and cherry with hints of mint chocolate and spicy vanilla. Medium-bodied wine with silky tannins, dark chocolate and fruity elegance on the mid-palate.

# SPARKLING WINE

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	BOTTLE	GLASS
<b>J.C. LE ROUX LA CHANSON</b> Lusty, lively sparkling wine. Abundant berry fruit from mixed red varieties, predominantly pinotage.	134	44
<b>J.C. LE ROUX LE DOMAINE</b> Sweet, made from white muscadel and sauvignon blanc. Floral and thatch muscat aromas. The first sparkling wine to offer both natural lightness and a delicious full taste.	134	44
<b>PONGRÁCZ</b> Evokes an air of romance with its delicate salmon pink hue. This is a timeless Cap Classique with great elegance and complexity.	260	
<b>PONGRÁCZ ROSÉ</b> Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive.	294	