

Where every meal
is a master class





THE HUSSAR GRILL

EST 1964

It was 1964, when the legendary brass doors of The Hussar Grill Rondebosch opened for the first time. After 59 years of excellence, our footprint has grown and we are regarded as premier grill rooms, nationally and internationally.

We take immense pride in maintaining our outstanding reputation, and exclusively source South African Class-A beef and venison, ensuring the finest quality offering. We personally attend to the maturation of all beef, wet-aged for varying periods of no less than 28 days.

Our award-winning wine list leaves no doubt there's a superb varietal that perfectly complements each of our dishes. And you are always welcome to bring your own wine at no corkage fee.

To family, friends and guests frequenting our grill rooms for over five decades, we thank you for your loyal support and wish you always have an unforgettable experience at The Hussar Grill.

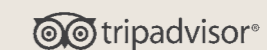
Cape Town Experiences Award | Best Steakhouse 2019

Diners Club Wine List | Diamond Award 2019

Diners Club Wine List Platinum Award | 10 Consecutive Years

Eat Out Top 500 | 2019

TripAdvisor Excellence Award



We look forward to welcoming you often in the future.

All pricing is in ZAR. Kindly note that a service charge of 10% is added to tables of eight or more.

Please note that some of our products contain nuts and alcohol.

Should you have any allergies, please speak to our management team.

BON APPÉTIT

V = Vegetarian. Certain starter dishes may contain traces of nuts and alcohol.



Calamari and Chorizo

STARTERS

Italian Tomato Soup V	80	Fried Crumbed Camembert V	115
Our house speciality.		A wheel, ripe and piquant on the inside. Served with our own cranberry jelly.	
Hussar Beef Biltong (150g)	90	Mussel Pot	115
We've been curing our own spectacular biltong since 1964!		Mussels in a cream, green herb, garlic and white wine reduction.	
Chicken Livers	85	Steak Tartare	120
Sautéed in sherry, onions, mixed herbs and cream or peri-peri. Served with croûtes.		The most tender, finely chopped raw beef with all the traditional accompaniments.	
Garlic Snails	90	Prawn and Fresh Avocado Cocktail (Seasonal)	120
Pan-sautéed in either garlic butter or a creamy white wine and garlic sauce.		Sweet prawn meat bedecked with our home-made Marie Rose sauce, served on a bed of baby greens.	
Cured Springbok Loin Carpaccio	110	Calamari	115
Sliced paper-thin and dressed with olive oil and a balsamic reduction. Topped with Parmesan shavings.		Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.	
Large Black Mushroom V	90	Marrow Bones	85
Topped with spinach and feta cheese; or tomato, feta and caramelised onion, and then grilled.		A hearty, oven-roasted delicacy served with pesto and croûtes.	
Hollandse Bitterballen	80	Calamari and Chorizo	95
Double-cream béchamel studded with beef jus and beef bits, then crumbed and deep-fried. The most scrumptious Dutch snack ever! Dijon mustard on the side.		Cajun-style calamari, seared with chorizo, finished with a sweet balsamic glaze.	

SALADS

Caprese V	120
A classic grill room salad; buffalo mozzarella, tomato and fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze.	
Greek V	105
Greens topped with Calamata olives, feta, cucumber and tomatoes.	
Roasted Butternut, Beetroot and Feta V	105
A colourful salad of mixed greens, roasted butternut, beetroot and sundried tomatoes topped with bean sprouts, feta, radish and Peppadew®.	
Cajun Chicken and Corn	120
Char-grilled chicken dusted in Cajun spice, served with mixed greens, corn, feta, avo and spring onion. Dressed with a balsamic reduction.	
Caesar	110
Sliced crisp lettuce, croutons, bacon, anchovies, boiled egg, Parmesan shavings and anchovy dressing.	
Add Chicken	20

SIDES & EXTRAS

Gratinated Corn	38
Potatoes	40
Fries, mashed or garlic baby potatoes.	
Creamed Spinach and Cinnamon-infused Butternut	45
Sautéed Green Beans	38
Oven-roasted Vegetables	48
Drizzled in olive oil and seasoned with fresh herbs.	
Side Green Salad	35
Side Greek Salad	45
Crispy Onion Rings	50
Pan-fried Mushrooms	65



For 59 years, the multiple award-winning Hussar Grill has been renowned for absolute excellence in selecting and flame-grilling only the finest quality, no less than 28-day aged, South African Class-A grain-fed beef.

The owners and management are passionately involved in the maturation, trimming and preparation of all grills each day. All cuts are brushed with our signature basting during grilling. All weights are raw weights.

STEAK GRILLING GUIDELINES

Blue

A completely red centre means a cool and deliciously pure inside, with an exterior seared for less than 2 minutes.

Rare

Tender, warm and glowing red on the inside, seared for slightly longer with some juices flowing.

Medium Rare

The most popular choice, buttery and flavourful from the melted fat with a beam of red in the centre.

Medium

Blushing pink all over and slightly firmer, the delectable flavour remains, yet there are less juices.

Medium Well

A dash of pink in the centre, this is a much firmer option with some tenderness lost from a more charred outside.

Well Done

Darkly charred on the outside with an evenly cooked centre, this will be slightly firmer with no juices flowing.

STEAKS & GRILLS

Rump	200g 160
	300g 195
	500g 265
Fillet	200g 210
	300g 260
Sirloin	200g 160
	300g 195
	500g 265
Ribeye	300g 285
(Subject to availability)	400g 320

COMPLIMENTARY SIDE

A complimentary sumptuous side of your choice will accompany your grill – enjoy! Our delectable array of sides includes gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

HOUSE SPECIALITIES

250g Game Steaks (Subject to hunt)	240
Please check with your service ambassador for the cuts that are available today.	
Grilled Lamb Loin Chops	285
Four 100g tender loin chops grilled and brushed with our Hussar basting.	
250g Grilled Ostrich Fillet	235
Served with a slightly sweet, herb-infused sauce.	
Lamb Shank	295
Slowly roasted in a deep red wine jus and served on a bed of mashed potatoes.	
Lamb Rump (Subject to availability)	255
Char-grilled to perfection.	
Beef and Reef	200g 245
	300g 275
Rump or Sirloin steak served with a half portion of calamari, or 3 queen prawns in garlic or lemon butter.	
Hussar Carpetbagger	200g 245
	300g 295
Fillet mignon stuffed with a combination of smoked oysters, Cheddar cheese and topped off with wholegrain mustard sauce.	
Chateaubriand	200g 240
	300g 290
A succulent cut of fillet topped with brandy and flambéed. Served with Béarnaise sauce on the side.	
Hollandse Biefstuk	200g 240
	300g 290
Pan-fried beef fillet studded with coarse black pepper and flambéed in brandy and butter.	

SPECIALITY SAUCES

Béarnaise Sauce	39
(Served at room temperature)	
Sauce Selection	39
Mushroom, Madagascan pepper, monkeygland, garlic, mustard, Cheddar cheese or blue cheese sauce. (Some of our sauces contain alcohol)	
Compound Butters	36
Café de Paris (a complex combination of the finest herbs and spices to create a piquant compound to intensify and enhance the flavour of your dish), Bone Marrow or Tabasco Butter.	



Beef and Reef



MEAT ON THE BONE

Grilling in this culinary manner allows the cut of meat to soak up all the flavour from the bone and marrow within, while preventing the meat from drying up or being unevenly cooked. This results in meat being richer, juicier and packed with mouth-watering flavour.

Fillet on the Bone (Subject to availability)	300g 245
Sirloin on the Bone	500g 230
T-Bone	600g 295
Pork Loin Ribs (Subject to availability)	400g 225 800g 365
Pork Belly	300g 195 600g 260
Flambéed Tomahawk	850g 495

CLASSICS

	200g	300g
Blue Cheese Sirloin Classic New York cut topped with a creamy blue cheese sauce.	185	215
Bone Marrow Rump Rump steak topped with a bold bone marrow-infused compound butter.	185	215
Fillet Béarnaise Our most classic offering of fillet steak prepared according to the true French culinary technique.	240	290
Madagascar Pepper Fillet Served with a cream and green peppercorn reduction.	240	290
Fillet Moutarde Fillet topped with a sauce of double cream and blended mustards.	240	290
Bone Marrow Ribeye (Subject to availability) Ribeye topped with a bold bone marrow-infused compound butter.	400g 335	

SEAFOOD

Kingklip Fillet of kingklip grilled and topped with lemon or garlic butter.	255
Kingklip Thermidor Fillet of kingklip in a thermidor sauce of garlic, mushrooms and prawns. Gratinated with Parmesan cheese, garnished with grilled lemon.	270
Calamari Tender tubes and squid heads expertly dusted and flash-fried or grilled with chilli, garlic and parsley.	220
Salmon (Subject to availability) Grilled and finished off with our chilli, garlic and parsley butter.	255
6 Queen Prawns Grilled and finished off with either lemon butter, garlic butter or peri-peri.	235

COMPLIMENTARY SIDE

A complimentary sumptuous side of your choice will accompany your seafood dish – enjoy! Our delectable array of sides includes gratinated corn, sautéed green beans, potatoes (fries or mashed), garlic baby potatoes, creamed spinach and cinnamon-infused butternut, oven-roasted vegetables or side salad. Carefully selected to balance the richness, enhance the flavour and add texture to your Mains.

LIGHTER GRILLS

The Hussar Beef Burger Juicy and bursting with flavour, indulge in a 200g ground Sparta Angus Beef burger. Sparta Angus is a premier South African Beef, proudly produced in the Free State since 1966 – hand-selected for its marbling and conformation traits, ensuring every bite is packed with that distinct Angus flavour. Swap out for Chicken or Vegetarian options.	125
Served with a sauce of your choice	140
Served with a topping of your choice	
Bacon, biltong, feta,	1 Topping 140
blue cheese crumble or avo.	2 Toppings 155
The Hussar Steak Roll A lightly toasted bun with flavourful steak smothered in our Hussar basting. Served with fries.	150



Kingklip Thermidor

**SUSTAINABLY
SOURCED SEAFOOD**



Deboned Half Chicken

POULTRY

Parmesan Chicken Breasts 165

Tender chicken breasts crumbed and encrusted with Parmesan cheese and pan-fried. Served on a bed of mashed potatoes and topped with a creamy mustard sauce.

Chicken Stack 160

Oven-roasted seasonal vegetables stacked with grilled chicken breasts and topped with a tomato confit.

Deboned Half Chicken 150

Half deboned chicken carved and expertly brushed with lemon & herb, peri-peri or BBQ basting. Served with a sumptuous side of your choice.

VEGETARIAN

Roasted Veg Stack 135

Oven-roasted seasonal vegetables stacked with grilled halloumi and topped with a tomato confit. Dressed with balsamic glaze.

Veggie Burger 125

Deliciously juicy and fresh, savour every bite of this vegetarian burger.

Gnocchi 150

Sautéed gnocchi served with either mushroom sauce, roasted butternut and feta or a rich Napolitana sauce.

All our produce is locally sourced, from our network of suppliers built up over the years. Each region has its own supply chain, ensuring the best quality for our customers while safeguarding the future of our planet.



Roasted Veg Stack



Death by Chocolate

DESSERTS

Crème Brûlée 75

The secret to our Crème Brûlée lies in the perfect contrast between the crunchy caramelised sugar topping and the silky smooth custard encased underneath.

Espresso Coffee Crème Brûlée 75

Our signature Crème Brûlée elevated with a rich espresso flavoured custard.

Death by Chocolate 75

Rich and chocolatey, this baked chocolate dessert is any chocoholic's dream. Served with a biscuit crumble, brûléed orange and vanilla pod-infused ice cream.

Hussar Grill Ice Cream Dessert 75

This extravagant dessert is a beguiling combination of vanilla ice cream, peanut brittle, marshmallow, nougat, honeycomb and sprinkled nuts. Drizzled with our signature dark chocolate sauce. Sometimes more is better.

Vanilla Ice Cream and Decadent Chocolate Sauce 70

A classic treat. Decadently rich chocolate sauce drizzled over scoops of our superb vanilla pod-infused ice cream.

Malva Pudding 70

A traditional South African favourite. Sweet sponge pudding with a sticky, caramelised texture. Served with a drizzle of custard.

Baked Cheesecake 75

We believe ours is the finest in town. Velvety smooth cheesecake atop a traditional buttery biscuit crust and baked to perfection. Served with a dollop of cream or vanilla ice cream.

DESSERT WINE

Nederburg Noble Late Harvest Paarl 240

A subtle balance between acid and sugar with dried fruit and vanilla spice notes.

SIGNATURE DESSERT

Chocolate Vodka Martini 70

So much more than simply chocolate vodka topped with cream, this heavenly in-house creation is now a Hussar Grill post-dinner tradition.

HOT BEVERAGES

	Single	Double
Americano		32
Decaffeinated Coffee		32
Espresso	30	36
Caffé Latte		38
Cappuccino		36
Tea (Ceylon or Rooibos)		32

Speciality Coffees & Don Pedros




Enjoy your Speciality Coffee or Don Pedro with any of the following: Amarula, Frangelico, Jameson Irish Whiskey, Kahlúa, Tia Maria or Disaronno Amaretto.

Jameson Irish Coffee	60	75
Speciality Coffee	60	75
Don Pedro	60	75

Alcohol Not For Persons Under The Age Of 18.

Please review us on:



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Visit www.hussargrill.co.za to view
our full list of exceptional grill rooms.
Thank you for your patronage, we look
forward to welcoming you again.

