

CARVERS RESTAURANT

EST 1983

SALADS

CARVERS SALAD

Tender grilled slivers of rump steak on a bed of rocket and lettuce, with tomatoes, pickles, onions, cucumber, artichokes, mushrooms, peppers, avo, and carrots. Topped with parmesan shavings and drizzled with a balsamic reduction.

R 130

FALAFEL FATOUSH

Middle Eastern chickpea balls on a bed of mixed herbs and lettuce, with tomatoes, cucumber, crisply fried brinjals, radishes, peppers, carrots and olives. Topped with crispy shards of toasted flatbread, and served with a tahini dressing. Vegan friendly.

R 95

CHEF'S SALAD

A selection of seasonal garden fresh vegetables, on a bed of mixed leaves, served with a honey and lemon dressing.

R 50

Spruce up your salad:

Halloumi Batons R 25
Shaved Parmesan R 25
Olives R 15
Onion R 8

Prawns R 56
Crispy Fried Brinjals R 12
Feta R 18

Calamari R 42
Salmon R 78
Avo (in season) R 15

STARTERS

GRILLED CALAMARI

Succulent calamari, grilled to perfection, and served with your choice of lemon butter, or peri-peri butter sauce.

R 64

TIPSY HALLOUMI

Beer soaked halloumi, fried to melty goodness. Served with olives and capers, or sweet chilli sauce.

R 64

PRAWN TOSTADOS

Shelled prawns on a crispy maize taco with guacamole, topped with shaved slaw, and served with a chipotle crema, and pico de gallo.

R 68

CARVERS SNAILS

Snails smothered in a creamy, garlicky, parmesan sauce, baked in our pizza oven, garnished with fresh herbs, and served with bruschetta.

R 78

SPRINGBOK CARPACCIO

Lightly smoked springbok loin, served with rocket, avo, parmesan shavings, and a blueberry and balsamic reduction.

R 84

MAINS

All main courses are served with one side of your choice.

SPRING CHICKEN

Portuguese style marinated spring chicken cooked in our wood burning pizza oven, Finished with your choice of peri-peri, or lemon and herb, basting.

R 110

DOUBLE CHEESE CHICKEN SCHNITZEL

Tender crumbed chicken breast, fried to golden perfection, topped with a cheese sauce, and grated cheddar, and finished under the salamander.

R 110

STEAKS

Our steak is wet aged for two weeks, and butchered to perfection.

Rump - Served with or without fat

200g

R 140

300g

R 170

Sirloin- Served with or without fat

200g

R 130

300g

R 160

Fillet

200g

R 160

300g

R 210

ON THE BONE

Carvers Monster

800g French trimmed tomahawk rib-eye, cooked in our wood burning pizza oven, and finished on the grill.

R 240

Lamb Rump

300g lamb rump, marinated with rosemary, garlic and lemon zest, cooked to your specification.

R 190

Eisbein

Our manager's special recipe! Pork shank, grilled crispy and served with sauerkraut. We recommend the mustard mash with this dish.

R 169

Beef Short Rib

Marinated for 24 hours in a Texas style dry rub, slow cooked for 9 hours, and finished on the grill with our house basting sauce. Sold by the bone.

R 180

SAUCES

Mushroom	R 36
Pepper	R 30
Blue Cheese	R 45
Cheddar	R 28
Chimichuri	R 36

SIDES

A perfect accompaniment to our mains. Or a great way to create a platter for the peckish. Mix and match for tastiest results!

Triple cooked chips	R 25	Mash (garlic, parmesan or mustard)	R 27
Sweet potato fries	R 23	Sauteed mushrooms	R 23
Roasted potato wedges	R 26	Wilted spinach	R 18
Seasonal veg	R 28	Roasted butternut	R 18
Side Salad	R 22	Falafel and hummus	R 35
Savoury Rice	R 20	Creamed spinach	R 29

SEAFOOD

Hake

Batter fried, or plain grilled hake. Served with your choice of tartare, lemon butter or creamy peri-peri sauce. R 98

Prawns

10 Queen prawns, butterflied, grilled and basted with butter. Served with your choice of tartare, lemon butter or creamy peri-peri butter. R 200

Calamari

A satisfying portion of our succulent calamari, grilled to perfection. Served with your choice of tartare, lemon butter or creamy peri-peri butter. R 128

Mussel Pot

Fresh black mussels, cooked in a creamy white wine, spring onion, parsley, garlic, lemon sauce. Served with bruschetta. R 72

250g R 140

500g R 180

1kg

Subject to availability

Seafood Platter for One

A combination of prawns, calamari, mussels and hake. R 198

DESSERTS

BAKED CHEESECAKE

Creamy, light, and velvety on the tongue. Served with fresh fruits.

R 68

ICE CREAM

3 balls of decadent Italian gelato, covered with our home made chocolate sauce.

R 65

CHERRIES JUBILEE

Black cherries in a brandy syrup, served with cream or ice cream.

R 89

ITALIAN KISSES

Mix and match 4 kisses from a choice of vanilla, caramel, cappacchino and hazelnut. Served plain or with cream.

R 54

WAFFLE

Served with cream or ice cream

R 64

CHOCOLATE BROWNIES

Served with cream or ice cream

R 58

FOR THE LITTLE ONES (10 AND UNDER)

Kids meals are served with triple cooked chips, or sweet potato fries.
Tomato sauce and mustard served on the side.

CHICKEN FINGERS

Chicken breast sliced into fingers, crumbed and fried.

R 50

HAKE FINGERS

Fresh hake cut into fingers, crumbed and fried.

R 50

RIBLETS

150g of our sweet, sticky, savoury, get-your-hands-dirty ribs.

R 50

BABY BEEF BURGER

80g pure beef patty, on a cocktail roll. Served with or without garnish.

R 50

BABY CHICKEN BURGER

Crunchy chicken strips, on a cocktail roll. Served with or without garnish.

R 50

BABY PIZZA

Margherita
Regina
Hawaiian

R 45
R 50
R 50

BABY ICE CREAM

Two scoops of vanilla ice cream.

R 28

LIGHT MEALS

CHICKEN WINGS

6 crispy fried wings, tossed in your choice of one of the following sauces:

R 65

Traditional Buffalo - Home made hot sauce with lemon, honey, and butter. Garnished with spring onions.

Terriyaki - A Japanese style sauce, garnished with crispy ginger.

Gremolata - Freshly chopped flat leaf parsley, lemon zest, lemon juice, and fresh garlic.

CARVERS TRINCHADO

Tender beef strips smothered in a red wine, chilli, tomato, onion and garlic sauce.

R 87

FALAFEL PLATE

Traditional Middle Eastern chickpea balls, served with our home made hummus, tzatziki, flatbread, and a side salad. Remove tzatziki for a vegan option.

R 82

DINER STYLE BURGERS

All burgers served with your choice of triple cooked chips, sweet potato fries, or a side salad.

Cheesy Beef

Griddle pressed 150g pure beef patty, topped with white cheddar, served on a seeded bun with tomato, lettuce, gherkins, and our home made bacon jam.

R 89

Choice Chicken

Lemon and herb grilled chicken breast, topped with white cheddar, served on a seeded bun with tomato, lettuce, gherkins, and our home made burger relish.

R 79

Scrumptious Veggie

Our home made pulse patty, topped with white cheddar, served on a seeded bun with tomato, lettuce, gherkins, and our home made hummus. Remove cheese for a vegan option.

R 75

BAHA FISH TACOS

Griddled fresh hake served on soft taco shells, guacamole, pico de gallo, topped with shredded slaw, and drizzled with our special sauce.

R 69

CHICKEN LIVERS

Sautéed to perfection, served in a peri-peri tomato based sauce. Choose mild, medium or hot!

R 68

SPRINGROLLS

Choose from chicken or veggie

R 49

STEAK AND GUINNESS PIE

Our signature homemade steak and Guinness pie, served with our triple cooked chips and extra gravy

R 98

PIZZA

Thin base pizza, cooked in our wood burning oven

FOCACCIA

Garlic, chilli, and olive oil

R 45

Mozzarella, garlic, chilli, and olive oil

R 65

MARGHERITA

Napolitana sauce and mozzarella

R 85

REGINA

Ham and mushroom

R 108

HAWAIIAN

Ham and pineapple

R 106

PEPPERONI

Pepperoni, mushroom, chilli, and avo

R 109

MEXICANA

Beef mince, peppers, onions, and garlic.

R 109

PORTUGUESE CHICKEN

Peri-peri chicken, chorizo, and onion marmelade.

R 109

VEGETARIAN

Onion, green peppers, mushroom, and olives.

R 109

PUTANA

Bacon, avo, and feta.

R 120

QUATTRO STAGIONI

Ham, mushroom, olives, and artichokes.

R 115

CREAMY CHICKEN

Chicken, mayo, and cheese.

R 105

CARVERS INFERNO

Salami, sundried tomato, peppadew, chilli, green pepper.

R 130