

FINGER & FORK

Avocado Ritz • 95

chilled prawns in a tangy dressing, sliced avocado, microgreens

Salmon Tartare • 120

finely cubed salmon fillet, smoked salmon, hints of dill, capers and mustard, served with toasted ciabatta

Chartwell Chicken Wings • 87

sriracha honey basting, served with blue cheese dipping sauce

Salt & Pepper Calamari • 85

lightly dusted and fried, served with chili ginger jam

Asian Lamb Riblets • 85

char-grilled sticky hoisin lamb riblets, served with nam jim dipping sauce

Whipped Goat's Cheese • 65

creamy whipped goat's cheese, served with thyme-roasted preserved figs, walnuts and toasted ciabatta

Chilli Chicken Bites • 75

spicy crumbed chicken bites, served with a garlic mayonnaise

SALADS

Chicken & Bacon Caesar • 110

cos lettuce, butter-toasted croutons, grilled chicken breast strips, crispy bacon bits, served with an anchovy dressing

Prawn & Mango • 115

cos lettuce, grilled prawns, fresh mango slices and avocado, served with our creamy house dressing

Pomegranate & Feta • 95

cucumber ribbons, fresh avocado, crumbled feta cheese, toasted mixed seeds, pomegranates and micro greens, served with our creamy house dressing



14 PLATTERS

Shisa Nyama Platter • 410

beef short ribs, flame-grilled lamb cutlets, brisket, boerewors, sticky chicken wings, jeqe, pap and chakalaka

Mozambique Platter • 450

grilled prawns, grilled calamari, peri-peri chicken, spicy chicken livers, lemon butter sauce, peri-peri dipping sauce and fries

Seafood Platter • 1200

crayfish, grilled prawns, creamy garlic mussels, grilled or fried calamari, hake fillet, kingklip fillet, lemon butter sauce, peri-peri sauce, savoury rice and fries

CHARTWELL BURGERS

served with a side of fries

Big BBQ Burger • 110

*homemade 100% beef patty, toasted brioche bun and signature barbeque bourbon relish
Add a sauce of your choice (price)*

Peri-Peri Chicken Burger • 110

flame grilled chicken breast, toasted brioche bun, peri-peri basting, with fresh tomato slices and crisp lettuce

Chartwell Veggie Burger • 90

falafel style patty, hummus, tahini dressing, with fresh tomato slices and crisp lettuce

SIGNATURES

Grilled Prawns • 220

dusted with Szechuan pepper,
served with roasted garlic aioli and fries

Fish & Chips • 110

beer battered hake, served with chilli-lime
tartar sauce and fries

Butter Chicken Curry • 160

served with basmati rice, fresh tomato,
onion and chilli sambals, and homemade
naan flatbread

Prawn Linguine Pasta • 155

grilled prawns in a creamy sauce of fresh red
chilli, parmesan cheese and lemon zest

Lamb Curry • 180

served with basmati rice, fresh tomato, onion
and chilli sambals, and a crisp pompadom

Lamb Shank Pot-Pie • 240

slow roasted lamb shank, spiced red wine and
vegetable gravy, served with a buttery puff pastry
and a side of fries

Seared Salmon • 195

served with a roasted-beetroot and potato mash,
dill cream and fresh lemon

Spinach & Ricotta Lasagne • 145

layers of homemade spinach and ricotta filling,
pasta sheets, napolitana and bechamel sauce,
topped with parmesan and mozzarella cheese,
served with a fresh side salad

Fillet Florentine • 195

250g fillet steak grilled to perfection, sliced and
dressed with our signature mustard and pepper
sauce, served with roasted seasonal vegetables

OFF THE GRILL

served with a choice of fries, smashed
potatoes, roasted vegetables, side salad,
rosemary mash or pap

350g Rump Steak • 180

250g Fillet Steak • 185

500g T-bone Steak • 230

420g Lamb Cutlets • 230

600g Sticky BBQ Glazed Pork Ribs • 245

Peri-Peri Baby Chicken • 190

SIDES & SAUCES

Roasted Seasonal Vegetables • 40

Fries • 35

Village Green

cos lettuce, rocket, cucumber, toasted
seeds, parmesan and house dressing

Small • 45

Large • 85

Sauces • 35

Creamy Pepper

Mushroom & Sherry

Creamy Mustard & Pepper

SWEETISH

Rum Affogato • 60

maple & raisin ice-cream served with rum caramel sauce, a shot of
espresso and crushed amaretti cookies

White Chocolate Mousse • 80

laced with crushed ginger cookies and served with pistachio ice-cream

Peppermint Crisp • 60

layers of fresh cream, thick caramel, crushed peppermint crisp
chocolate and coconut biscuits, served with vanilla ice-cream