



Set in the heart of Umhlanga, Fourteen on Chartwell promises to inspire, sophisticate and excite. The restaurant strives to deliver uncompromised attention to detail and world class service, offering innovative dishes that are on trend and speak to food lovers. We also have an extensive drinks menu of carefully selected wines and classic cocktails.



# FINGER & FORK

## **Avocado Ritz • 105**

*chilled prawns in a tangy dressing,  
sliced avocado, microgreens*

## **Pork Belly Bites • 80**

*Korean BBQ peanut sauce, crackling*

## **Chartwell Chicken Wings • 95**

*sriracha honey basting, served with blue  
cheese dipping sauce*

## **Salt & Pepper Calamari • 85**

*lightly dusted and fried, served  
with chilli ginger jam*

## **Asian Lamb Riblets • 90**

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

## **Crumbed Olives • 115**

*lightly crumbed calamata olives, served  
with a homemade aioli sauce and crispy  
basil leaves*

## **Chilli Chicken Bites • 85**

*spicy crumbed chicken bites,  
served with a garlic mayonnaise*

## **Chicken Livers & Jeqe • 85**

*spicy chicken livers and steamed bread*

# CHARTWELL BURGERS

*served with a side of fries*

## **Big BBQ • 145**

*homemade 100% beef patty, toasted brioche bun  
and signature barbeque bourbon relish*

**Add a sauce • 35**

## **Chartwell Veggie • 90**

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

## **Crispy Chicken Burger • 85**

*crispy chicken breast, toasted brioche bun, honey-  
mustard slaw, fresh tomato slice and crisp lettuce*

## **Cheddar & Mustard Burger • 160**

*homemade 100% beef patty, toasted brioche bun,  
cheddar cheese slice, Dijon-mustard-mayo, fresh  
tomato slice and crisp lettuce*

## **Mushroom & Camembert Burger • 165**

*homemade 100% beef patty, toasted brioche bun,  
creamy mushroom sauce, melted camembert  
cheese, fresh tomato slice and crisp lettuce*



## 14 PLATTERS

### **Shisa Nyama Platter • 490**

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

### **Bird Platter • 290**

*grilled peri-peri baby chicken, Chartwell chicken wings, Portuguese chicken livers, chilli chicken bites, peri-peri dipping sauce and fries*

### **Mozambique Platter • 510**

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

### **Seafood Platter • 1350**

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

# SIGNATURES

## **Grilled Prawns • 260**

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

## **Fish & Chips • 120**

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

## **Butter Chicken Curry • 185**

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

## **Prawn Linguine Pasta • 190**

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

## **Lamb Curry • 190**

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

## **Lamb Shank Pot-Pie • 260**

*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*

## **Prawn Curry • 315**

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

### **Fillet Florentine • 240**

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

### **Steak & Onion Bun • 255**

*250g fillet steak grilled and sliced, tossed in our homemade Dijon mustard-mayo sauce, topped with butter-grilled red onion and fresh rocket, served on a buttered and lightly toasted brioche bun*

### **Strip Steak & Butter Sauce • 250**

*250g flame grilled beef fillet strips, served in a butter, red pepper and mustard sauce with fries*

### **Crayfish Mac & Cheese • 400**

*6 prawns baked into a 3 cheese macaroni and cheese pasta, topped with crunchy parmesan and paprika crumbs, finished off with a grilled crayfish tail*

### **Fillet Medallions & Blue • 250**

*Four beef fillet medallions, grilled to perfection, dressed with a delicious homemade blue cheese sauce and served with roast seasonal vegetables*

### **Creamy Chicken Pasta • 140**

*Grilled chicken breast pieces with a rich sauce of sundried tomatoes, paprika, parmesan and chilli flakes, served over linguine pasta*

## OFF THE GRILL

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

**350g Rump Steak • 190**

**250g Fillet Steak • 240**

**500g T-bone Steak • 290**

**420g Lamb Cutlets • 295**

**600g Sticky BBQ Glazed Pork Ribs • 255**

**Peri-Peri Baby Chicken • 210**

**1kg Sticky BBQ Glazed Pork Ribs • 380**

**700g Rib-Eye on the Bone • 470**

# SALADS

## **Chicken & Bacon Caesar • 110**

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

## **Prawn & Mango • 145**

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

## **Fillet, Blue Cheese & Pear • 225**

*grilled fillet steak cut into strips and tossed in our homemade Dijon mustard-mayo dressing, blue rock cheese, caramelized pear, halved cherry tomatoes, red onion, radish & cos lettuce*

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# SIDES & SAUCES

## **Village Green**

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

**Small • 45 | Large • 85**

## **Fries • 35**

## **Roasted Seasonal Vegetables • 40**

## **Sauces • 35**

*Creamy Pepper*

*Mushroom & Sherry*

*Creamy Mustard & Pepper*



# SWEETISH

## **Affogato • 70**

*vanilla ice-cream served with  
caramel sauce, a shot of espresso  
and crushed amaretti cookies*

## **Eton Mess • 75**

*fresh whipped cream, crushed  
vanilla meringues, fresh sliced  
strawberries, homemade raspberry  
coulis, served with vanilla ice-cream  
and a boudoir biscuit*

## **Peppermint Crisp • 60**

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

## **Don Pedro 65**

*Whiskey, Kalua, Amarula*

## **Irish Coffee 65**

*Whiskey, Kalua, Tia Maria*





