



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

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

