





source » The quality of our beef is carefully managed from the pasture to the plate
- our commitment that an exceptional product is served every time. we have our own designated sources from premium breeders of primarily Angus cattles, carefully reared and grazed on selected Farms trough out Australia , America and south Africa monitored from Paddock to plate.

» pedigree

we value putting our people first, it's seen in the incredible caliber of our people who not only love what they do , but enjoy being a part of the family.
our staff are the key ingredient to our outstanding success.



» heritage

established in 2000, rooted and born in the rainbow nation of south Africa.



» Entrées

Cheesy Garlic Bread (V)

A crisp baked French baguette with home-made garlic and parsley butter.
Topped with a cheddar cheese crust

Chef's Soup of the Day

Wholesome bowl of fresh soup prepared daily

Bruschetta

2 slices of toasted farmhouse bread, one topped with a black olive tapenade and feta cheese. The other with basil pesto, tomato and onion

Mushroom and spinach vol-au-vent (V)

Sautéed mushroom with creamy spinach, served in a vol-au-vent and topped with melted parmesan and mozzarella cheese

Grilled Halloumi Cheese (V)

Halloumi slices served with Mediterranean vegetables, drizzled with rocket oil and aged balsamic

Moçambique-Style Chicken Livers

Chicken livers pan-fried in a peri-peri sauce with onions, garlic, chilli and peppers. Served with a slice of toasted bread

Boerewors

Grilled traditional African sausage, served with pap (polenta) and chakalaka

Riblets

Flame-grilled ribs, sliced and served with our home-made basting

Beef Carpaccio

Thin slices of beef tenderloin, encrusted with our chef's special herb pepper. Served with a salad of rocket, capers and onions. Dressed with lemon oil and parmesan cheese BD 6.500

Salt & Pepper Calamari

Scored calamari lightly tossed in salt, pepper and spiced flour. Deep-fried and served with home-made tartar sauce

Red Chilli Prawns

Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass and cream

Open Prawns Pie

Sautéed prawns, leeks and garlic, finished with cream and cheese, served with skewered prawns and petit salad

Trio of Mini Skewers

Beef, lamb and chicken skewers, marinated in Chef's spices and grilled. Served with creamy capsicum pesto

Maze Platter (To Share)

Choice of any different 3 starters served on platter

» Salads

Garden Salad (V)

Fresh mixed salad leaves with cucumber, tomatoes and onion.
Tossed with honey mustard dressing

Tomato and Strawberry Salad (V)

Slices of tomatoes, dressed in chilli sugar and lemon.
Served with rocket leaves and balsamic strawberries

Greek Salad (V)

Fresh Cos lettuce tossed with tomato, cucumber, olives, Spanish onions,
capsicum and creamy feta cheese

The Meat Co. Chef's Salad (V)

Assorted green leaves with tomato, avocado and onions.
Drizzled with Soya sesame dressing

Rocket, Apple and Walnut Salad (V)

Fresh rocket leaves, drizzled with balsamic dressing, finished with
Shaving of aged Parmesan cheese, sliced apple and spiced walnuts

Chicken Caesar Salad

Cos lettuce, crispy beef bacon, garlic croutons, grilled chicken and Parmesan
shavings, tossed with an anchovy, garlic and white balsamic dressing

Grilled Chicken Salad

Grilled chicken breast, tossed with avocado, olives, tomato, mixed lettuce,
cucumber and pomegranate seeds. Finished with a sumac and lemon dressing

Tuna Salad

Flaked tuna tossed with onion and tomato chutney, layered with
fresh dill, grated potato, apple, eggs, Emmental cheese,
topped with mayonnaise

Smoked Salmon Salad

Smoked salmon and avocado, served with mixed lettuce, Spanish onion and capers.
Tossed with caramelized lemon and dill oil



» Super Aged Meat «

This is our specialty!

Flame-grilled with either our internationally renowned unique house basting, au natural, or black pepper encrusted.
Served with your choice of starch

AMERICAN (CAB) CERTIFIED ANGUS BEEF

The Only Brand of Beef approved by the "American Angus Association" The finest beef from the USA, incredibly flavorful, tender and juicy because of the high amounts of marbling in every cut

Petit Fillet	200g	
Fillet	300g	400g
New Yorker	300g	400g
Rib eye	300g	400g
Prime rib	650g	
T-bone	700g	

(CAAB) CERTIFIED AUSTRALIAN ANGUS BEEF 150 DAYS GRAIN-FED

Tenderness and Flavour abound in this well marbled Angus, CAAB is a quality assured beef product based on Angus genetics that guarantees a tasty, juicy and delicious beef

Petit Fillet	200g	
Fillet	300g	400g
New Yorker	300g	400g
Rib-Eye	300g	400g
Rump (top sirloin)	300g	400g

GOLD LONG-FED AUSTRALIAN ANGUS BEEF

250 days grain-fed. Sensational taste & tenderness in abundance with this award winning "Gold Medal" Beef, fine marbling and firm texture that assure an enjoyable eating experience

Gold fillet	200g	300g
Gold rib eye	300g	

WAGYU BEEF 350 DAYS GRAIN-FED

Australian Wagyu, rich in marbling and flavor, very tender, juicy and are naturally high in Omega 6 & Omega 3 "The Beef that's good for you"

Fillet (4/5 marble score)	200g	300g
Fillet (6/7 marble score)	250g	
New Yorker (6/7marble score)	250g	

SOUTH AFRICAN - GRASS FED, A GRADE BEEF

Best quality A - grade South African Beef, originated from young cattle, rich in flavor and tenderness

Petit Fillet	200g	
Fillet	300g	400gm



» Specialties cuts

(CAAB) Tomahawk, The Big Boy Steak

An impressively huge steak to share, aged on the bone.
Flame-grilled and served with your choice of starch

Chateaubriand 500g

Prime Australian fillet

*** Please allow a minimum preparation time of 30 minutes ***

Chateaubriand slow roasted to perfection, cut from the centre of the beef tenderloin.

Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms
and Béarnaise sauce

Complement your steak with one of our Chef's classic style
sauces prepared daily

Green Peppercorn

Creamy Garlic

Pepper & Mushroom

BBQ Relish

Peri-Peri (A)

Creamy Mushroom

Blue cheese &Vodka (A)

Béarnaise (A)

Cheese

Side Orders «

Steak Cut Chips

Creamy spinach

Baked Potato

Side Salad

Onion Rings

Broccoli

Mashed Potato

Sauté Mushroom

Sweet Corn

Green Asparagus

Sauté vegetables

» Skewers

Butcher's Skewer (Beef)

A selection of marinated, aged Angus beef cuts, skewered with onions and peppers.
Flame-grilled with our unique house basting

Lamb Skewer (Australia)

Tender lamb Chump cubes, marinated in Mauritian spices, garlic, ginger,
Olive oil, salt and black pepper. Skewered with peppers and flame-grilled

Prawn & Beef skewer

Tender choice cuts of Australian beef and succulent tiger prawns,
Grilled on a skewer and served with chips

Marinated Chicken Skewer

Thigh fillets, marinated with Middle Eastern spices, skewered with
onion, peppers and flame-grilled. Served with your choice of starch

Salmon Skewer

Fresh salmon fillet cubes skewered with leeks and grilled with
Teriyaki sauce. Served with steamed rice

Skewers of the Day

Please ask your waiter for today's specials

Ribs «

Barbeque Beef Ribs (USA)

Beef ribs braised in a special BBQ marinade, then flame-grilled.
Served with your choice of mashed potato, chips or baked potato

Short Ribs (USA)

Braised short ribs glazed with our home-made rib basting.
Served with your choice of starch

Boneless Short Ribs

Orange and juniper berry braised and grilled rib meat.
Served with mashed potato and sautéed spinach



» Gourmet Burgers

A superb 200g, 100% pure beef burger, seasoned, basted and flame-grilled.
Served with greens, fresh onion, tomato, pink sauce, chips and onion rings

Classic Burger

Cheese Burger (With cheddar cheese)

Gourmet Burger

(Pineapple, cheddar cheese and beef bacon)

Chicken Burger

Rib Meat Burger

Braised beef rib meat, served with French onions purée,
and baked garlic Portobello mushroom

Classic Mini Cheese Burgers x 3

Pan-fried beef pattie, pink sauce, caramelised onions,
tomato, lettuce, topped with cheddar cheese

Wagyu Beef Burger

Grilled Wagyu pattie, Portobello mushroom, caramelised onions,
tomato and mushroom ragoût

Triple Cheese Burger

Grilled beef pattie, cream cheese and capsicum pesto, caramelised onions,
buffalo mozzarella, cheddar cheese, tomato and lettuce

Lamb «

Lamb Cutlets (Australia)

Grilled lamb cutlets, marinated with fresh mixed herbs,
Middle Eastern spices and served with root vegetables



» Chicken

Char-Grilled Chicken Breast

Skinless chicken breasts marinated in lemon, thyme and peri-peri.
Flame-grilled and served with creamy mash

Grilled Chicken

Flame-grilled chicken, marinated and basted with our unique peri-peri
or lemon and herb sauce. Served with choice of starch

Farmhouse Chicken Breast

Herb crusted chicken breast, topped with creamy cheese sauce, sautéed mushrooms
and beef bacon. Served on a bed of sautéed spinach

Seafood «

London Battered Fish

Deep fried Fish fillet served with straight cut chips, fresh lemon
and tartare sauce

Black cod fillet (A)

Pan-fried cod served with wasabi mash and Soya miso butter sauce

Line Fish of the day

Prepared daily by our chef, please ask your waiter for details

Grilled Giant Prawns

Succulent giant Gulf prawns, marinated and grilled with garlic, thyme and lemon.
Served with coriander-lemon rice with garlic and chive butter

» Vegetarian & Pasta

Vegetarian Dish of the Day (V)

Freshly prepared daily by our Chef. Please ask your waiter for details *market price*

Pasta Dish of the Day

Freshly prepared daily by our Chef. Please ask your waiter for details



» Desserts

Tiramisu

Coffee flavored Italian dessert, with sponge layers and mascarpone cheese

Apple Crumble

Slow cooked apples with cinnamon and raisins, served with vanilla ice-cream

Traditional South African Malva Pudding

Home-made apricot pudding smothered with caramel sauce. Served with crème anglaise and garnished with an apricot coulis

Crème Brûlée of the Day

Traditional French custard with caramelised toffee. Ask your waiter for today's flavor

Chocolate & Pistachio Fondant

Warm dark chocolate fondant with luscious pistachio heart. Baked to order and served with classic vanilla bean ice-cream and crème anglaise

Chef's Dessert of the Day

Chef's special. Please ask your waiter for today's selection

Fresh Fruit Plate

Assorted fresh fruit cut to order

Pecan pie

Rich pecan pie served with a vanilla ice cream and drizzled with classic caramel sauce

Chocolate & Nut Pudding

Home-made chocolate steamed pudding with crushed pistachios and cashews. Served with strawberry coulis, vanilla ice-cream and chocolate sauce

The Meat Co Dessert Tasting Platter

Chef's selection of 5 mini desserts to tempt your palate

Ice-Cream

Chef's selection of the day