

• SALADS

SALMON & AVOCADO 80

Seared farmed Norwegian salmon with chilled cucumber spaghetti, fresh avocado, pickled ginger shavings, baby lettuce leaves, radish coins, Szechuan spice and citrus mirin dressing

PRAWN & CHICKEN 75

Spiced pink prawns pan-fried in butter, chicken fillet, avocado, mielies, cherry tomatoes and baby cos leaves with a light creamy dressing

WALNUT, PEA, BEAN AND MISO 70

Crumbled sweet walnuts, green peas, poached string beans and pea shoots on brioche toast with fresh miso dressing



HOMEMADE BILTONG 25 (per 100g)

Choose your preferred piece of homemade biltong from our drying room

BOERIE TASTER 65

South African boerewors, smokey BBQ sauce, chakalaka with deep-fried pap

OSTRICH & CROCODILE PIE 95

Karoo ostrich fillet, crocodile tail, roasted vegetables in a creamy mustard Allesverloren sauce baked on order with light salad greens

CHICKEN LIVERS PERI-PERI 65

Pan-fried chicken livers, flambéed in Klipdrift, finished in a creamy peri peri sauce with fresh garlic bread

SPRINGBOK CARPACCIO 80

Crushed black pepper, cumin, honey mustard mayonnaise and baby leaf salad

GRILLED SKEWERS TASTER 90

Seasoned ostrich, rump & fillet skewers, smokey BBQ basting with homemade crisps

DEATH BY BANTING 90

Crispy trimmings of beef rump in a rich Banting BBQ sauce with sweet potato mash

PRAWN COCKTAIL 95

Pink prawn tails in Klipdrift piquant sauce, with fresh avocado

GRILLED BROWN MUSHROOM 75

Grilled mushroom ragout, truffle oil, cream, shaved Parmesan cheese on crostini



Our chef will happily cut any size above 200g Legends beef has been carefully selected and is either dry or wet aged GRAIN FED – WET AGED MIN 21 DAYS Beef is fed in a controlled environment on high-quality grain(s) based on a controlled eating regime		
Grass-fed bee	ef has a characteristic sc r based upon its natura	cent and unique
Grass-fed bee	ef has a characteristic so	cent and unique
Grass-fed bee strong flavou T-Bone Fillet Sirloin Rump Rib-eye	f has a characteristic sc r based upon its natura 500g - 185 250g - 165 200g - 105 200g - 105	300g - 145 300g - 145 500g - 210

SIDES 35

Potato wedges/ Mash/ Pap/ Rice/ Spiced mielies/ Roasted butternut, almonds and feta/ Buttered string beans/ Roasted vegetables

SAUCES 35

Caramelised onion & mushroom/ Triple cheese/ Crushed peppercorn & Klipdrift/ Biltong & cheese/ Jack Daniels BBQ/ Castle Milk Stout

TOPPINGS 40

Jalapeno relish and cheese/ Crispy bacon and soft egg/ Creamy prawns & avo

FRANK SINATRA LIVE at the SUN CITY SUPERBOWL



All Legends Speciality dishes come with your selection of one side

LAMB LOIN CHOP 185

Three dukkah spice rubbed lamb chops on chimichurri mash

STICKY PORK CHOP 145

Two pork chops with Redd's cider sauce and homemade crisps

PERI PERI CHICKEN 125

Deboned half chicken, peri peri sauce with homemade crisps

FARMED NORWEGIAN SALMON 225

200g of Norwegian salmon on creamy crushed potato

MEAT PLATTER TO SHARE (2-4 guests) 595

200g grass-fed sirloin, 200g grain-fed rump, 200g grain-fed fillet, 200g grass-fed rib-eye, 500g of peri peri chicken with 3-way potato and roasted mielies

BUTTERNUT & MUSHROOM RISOTTO 90

Creamy mushroom, Parmesan and butternut risotto with pan-fried string beans and a soft poached egg



DESSERT

CHOCOLATE CHERRY BOMB ALASKA 90

Rich moist chocolate cake, Amarena cherries and vanilla ice cream finished with meringue and chocolate shavings

STRAWBERRY BAVIOS WITH SABLE BISCUITS 60

Light strawberry mousse between sable biscuits, and spice mixed berry sorbet

VANILLA AND BLONDE VALRHONA CRÈME BRÛLÉE 70

With a warm malva pudding and poached blush pear

CHOCOLATE FONDANT 65

Crumbled smoors and meringue, mascarpone cream and chocolate mousse

THE CHEESE ENSEMBLE 125

Selection of local cheeses, cheese mousse, cheese pate, preserves, nuts and savoury crostinis

PERFORMED AT THE SUN CITY SUPERBOWL IN