

## SMALL PLATES

<b>Baba ghanoush</b>	105
Smokey aubergine, hummus, haloumi, fried zucchini & sesame	
<b>Blackened prawn tostada</b>	125
Cajun spiced prawn, crisp tortilla, avocado, chipotle lime crema	
<b>Beef tartar tostada</b>	115
Sour cream, pico de gallo, parmesan, coriander	
<b>Tuna tataki</b>	125
Seared tuna, black pepper, honey & soy-mirin, orange	
<b>Creamy mussel chowder</b>	115
Bacon, potato, chives & garlic butter toast	
<b>Corn dogs</b>	85
Cornmeal battered frankfurter with mustard mayo, homemade ketchup & pickled cucumber	
<b>Beef brisket birria taco</b>	95/190
Chipotle, black bean-jalapeño salsa, avo, crema	
<b>Buttermilk fried chicken wings</b>	105
Tossed in homemade hot sauce & ranch	
<b>Prawn cocktail</b>	135
Poached prawns, avocado, horseradish, tomato & Marie Rose sauce	
<b>Squid</b>	115
Salt & pepper squid with spring onions, coriander, hot sauce & aioli	
<b>West Coast mussels</b>	130
Saldanha bay mussels, steamed in white wine, gremolata, cream	

## SALADS

<b>Franks salad</b>	95
Marinated tomato, smashed cucumber, avo, red onion, soft feta & honey-mustard dressing	
<b>Caesar</b>	115
Cos lettuce, croutons, parmesan, anchovy Caesar dressing	
Add grilled chicken	40
Add poached prawns	55
<b>Wedge salad</b>	85
Halved Iceberg lettuce head, blue cheese dressing, crispy bacon, tomato & chives	

## MAINS

## SIGNATURE DISHES

<b>Oxtail gumbo</b>	235
Cajun style braised oxtail, chorizo, butter beans with pommes puree	
<b>Chicken fried pork chop</b>	195
Breaded pork chop, Alabama white BBQ sauce served with side of choice	
<b>BBQ brisket Mac &amp; Cheese</b>	165
Slow cooked brisket, Smokey BBQ & spring onion	
<b>Jambalaya</b>	195
Creole style rice with cajun spiced Monkfish, prawns, chorizo & green pepper	
<b>Springbok Pie</b>	220 - SQ
<i>*Kindly allow 20 - 25 minutes to prepare</i>	
FBC STOUT braised Springbok, bacon, pommes puree, gravy	

## BURGERS

<b>Grilled chicken burger</b>	125
BBQ grilled chicken, soft bun, pickles, lettuce, ranch & fries	
<b>Beef burger</b>	140
Beef patty, BBQ sauce, tomato, lettuce, chopped onion & mayo and fries	

## PASTA

<b>Pappardelle</b>	
<b>Seafood</b>	235
Squid, mussels, prawns, chilli, basil, garlic & pernod lemon cream	
<b>Tomato</b>	125
Roasted tomato, olives, basil & chilli	
<b>Cacio e pepe</b>	125
Black pepper, rocket, Grana Padana	

## SEAFOOD

<b>Hake &amp; Chips</b>	155
FBC beer battered hake, lemon-caper mayo & fries	
<b>Sole Meunière</b>	255
Lightly dusted sole fried in brown butter, capers, lemon butter sauce with pommes puree and a choice of any side	

## FROM THE GRILL

BBQ basted

*First side included with your choice of grill*

<b>Sirloin</b>	
300g	240
<b>Rump</b>	
300g	240
<b>Beef fillet</b>	
200g	240
300g	275
<b>Rib-eye</b>	
300g	290
<b>T-Bone</b>	
500g	325

## SPECIALITY GRILL

<b>Pork chop</b>	185
Pira BBQ pork chop, braised red cabbage, mustard cream, blue cheese	
<b>"Nashville" hot chicken</b>	155
Pira grilled deboned thigh and leg, Nashville hot chicken basting, pickles	
<b>BBQ Lamb ribs (300g)</b>	255 - SQ
Slow cooked lamb ribs, Smokey BBQ	

## SIDES

*First side included with your choice of grill*

French fries, BBQ spice & mayo	45
Coleslaw, cabbage, carrots & ranch	40
Creamed spinach, nutmeg	55
Grilled corn, chipotle butter & parmesan	55
Mash	40
Franks baked beans, bacon, chorizo & mustard	40

## SAUCES

<b>Sauces are an optional extra</b>	38
Green peppercorn	
Mushroom	
Bone marrow jus	
Béarnaise	
BBQ sauce	
Monkeygland sauce	

## DESSERT

Cheesecake	55
Vanilla crème brûlée	75
Triple chocolate brownie & Vanilla ice cream	85
Pecan caramel pie whipped vanilla cream	95 - SQ