



# STARTERS

## TEMPURA PRAWNS

4 Tempura battered prawns served with Thai inspired sticky oriental dip with rocket salad **95**

## MUSSEL POT

8 New Zealand mussels, in a creamy garlic and white wine sauce and toasted ciabatta **65**

## MELANZANE PARMIGIANA

Layers of aubergine, grana padano and napolitan sauce, baked in the pizza oven **65**

## BEEF CARPACCIO

Shavings of beef topped with grana padano, capers, toasted quinoa and pickled red onions, drizzled with balsamic glaze **75**

## FILLET SUZETTE (served medium)

Cubed fillet sauteed in lemon and olive oil served with smashed potatoes **85**

## VEG PLATE

Cauliflower pops and hoisin dip, famous zucchini fries with rosemary mayo, grilled haloumi and herb salad **95**

## GNOCCHI

Homemade gnocchi served with ragu and grana padano **65**

## CHICKEN LIVERS

Creamy peri-peri sauce with garlic ciabatta **65**

## ASIAN CALAMARI

Fried calamari tossed with Asian dressing, spring onion and chilli **75**

## BITTERBALLEN

Slow cooked beef croquettes, served with Dijon mustard **75**

## FOCCACCIA

Garlic & Herb **40**  
Feta Cheese & Rocket **55**



# TRAMEZZINI

*Served with homemade fries or side salad.*

Toasted pita bread with mozzarella cheese;

CHICKEN MAYO - Cajun or plane **70**

VEGETARIAN - Roasted aubergine, red onion, mushrooms, fresh basil and a hint of garlic **70**

BACON, AVO & FETA **80**

CAJUN CHICKEN - With red onion and avocado **85**

# SALADS

## ASIAN CHICKEN

Grilled chicken breast, egg noodles, red cabbage and julienne veg with a citrus satay dressing **85**

## CHICKEN CAESAR

Grilled chicken and bacon, grana padano, boiled egg, fresh garden greens with caesar dressing **95**

## CALAMARI & CHORIZO

Grilled Falkland calamari and chorizo, snap peas, cucumber, red onion and feta on a bed of mixed leaves with vinaigrette dressing **95**

## NICOISE

Tuna, baby potatoes, exotic tomatoes, olives and green beans on a bed of mixed leaves, dressed with vinaigrette **95**

## PARMESAN & ARTICHOKE

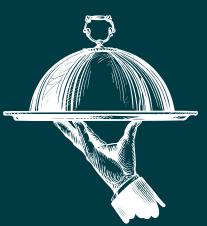
Fresh garden greens, grana padano, grilled artichokes and avocado dressed with a balsamic honey dressing **85**

## SMOKED SALMON

Smoked Norwegian salmon, avocado, wasabi green peas, toasted sesame seed, marinated cucumber, pickled red onion and Asian dressing **110**



# SIGNATURE MAINS



## THE "SIX33" FILLET

*Topped with a garlic-buttered black mushroom, served with butternut gratin and crispy smashed potato* **165**

## FILLET SUZETTE 250g (served medium)

*Cubed fillet sauteed in lemon and olive oil, served with smashed potato* **150**

## LAMB RIB ROAST (allow 35 min)

*Slow roasted lamb rib served with a red wine jus and smashed potato* **225**

## PISTACHIO CRUSTED SALMON

*Served on a bed of noodles with an Asian sauce* **190**

## CHICKEN & CHORIZO

*200g Grilled chicken breast with avo, pickled red onion and chorizo, served with homemade fries or "SIX33" salad* **110**

## CRUMBED CHICKEN BREASTS

*Spicy buttermilk pan-fried chicken breast accompanied with tossed linguine, cherry tomatoes, mushrooms, lemon, garlic and olive oil with a hint of truffle* **125**



# RISOTTO

## TRIPLE MUSHROOM RISOTTO (V)

*Served with roasted asparagus, drizzled with truffle oil and topped with grana padano* **110**

*Enjoy it with 125 gram fillet medallions* **55**

## PRAWN & PEA RISOTTO

*Served with crispy prawns and grana padano* **175**

# GRILLS

*Served with a side of your choice*

## THE PERI-PERI SPATCHCOCK (allow 40 min)

*Dry-rubbed, flame-grilled, chopped-up and served with a yoghurt dipping sauce* **135**

## PORK RIB RACK 800g

**195**

## GROWN UP SIRLOIN 300g

**135**

## FILLET 250g

**150**

## T-BONE 500g

**160**

## CHICKEN & PRAWN COMBO

**190**

## SIDES

*Crispy Smashed Potatoes | Fries | Onion Rings | Green Salad | Honey & Soya Glazed Seasonal Veggies | Butternut Gratin* **30**

## SAUCES

*Cheese, Madagascan Peppercorn, Mushroom, Dijon Mustard* **25**

# SEAFOOD

## GRILLED CALAMARI

*Peri-peri or lemon butter sauce, served with Jasmine rice* **135**

## QUEEN PRAWNS

*8 Grilled prawns, peri-peri or lemon butter sauce, served with Jasmine rice* **190**

## OLD FASHIONED "HAKE N CHIPS"

*Lager battered hake fillet topped with dill mayo, served with homemade fries and side salad* **95**



# WRAPS

## LAMB MEATBALLS

*Spicy meatballs, red cabbage, pickled cucumber, hummus and minted aioli* **85**

## CHICKEN & AVOCADO

*Cheddar cheese, lettuce, tomato and sweet chilli naise* **85**

## HALOUMI & AVOCADO

*Lettuce, tomato, rocket and basil-pestonnaise* **85**

# BURGERS

All served with homemade fries

## WAGYU

200g Wagyu beef patty with garlic aioli and melted mature cheddar, topped with chunky tomato and red onion salsa **120**

## RIB-EYE

200g Pure rib-eye patty topped with horseradish cream and balsamic onions **115**

## GOURMET BURGER

200g Pure beef patty on a toasted bun with mayo **80**

Add Cheddar Cheese **12**

Add Avo **12**

Add Bacon **25**

## CRISPY CHICKEN

Flash fried spicy chicken breast with mozzarella, avo, crisp lettuce and lemon mayo slaw **90**

## CHICKEN PREGO

Succulent chicken breast served on a Portuguese roll, topped with homemade peri-peri sauce **85**

## VEGETARIAN

Chickpea and corn patty with garlic aioli, slivers of beet, micro-herbs and feta **95**

## SAUCES

Cheese, Madagascan Peppercorn, Mushroom or Dijon Mustard **25**

# PASTA

## PENNE NAPOLITANA

*Homemade traditional Italian ragu* **75**

## PENNE ARABBIATA

*Ragu with a hint of fresh chilli and garlic* **80**

## SPAGHETTI BOLOGNAISE

*Traditional Italian ragu with mince, topped with fried basil* **80**

## SMOKED CHICKEN & PRAWN LINGUINI

*Smoked chicken and prawn tails, splashed with cream, white wine and whole grain mustard* **125**

## SEAFOOD LINGUINI AL FRESCO

*Calamari, mussels and prawns tossed with lime, chilli, fresh coriander and linguini* **125**

## SPAGHETTI AGLIO E OLIO **75**

*Add Prawn Tails (6)* **70**

## LINGUINI EL CARNE

*Grilled beef strips tossed with chilli, garlic and a creamy white wine sauce* **98**

## BUTTERNUT RAVIOLI

*Burnt butter and sage with walnuts, grana padano and a pancetta crumb* **85**

## SPINACH & RICOTTA RAVIOLI **85**

*Sundried tomato ragu with a dash of cream, topped with grana padano*

# BOWLED OVER

## MORROCAN CHICKEN BOWL

*Moroccan spiced chicken with roasted butternut, red onion, pomegranate seeds, coriander toasted pita strips, on a bed of bulgur wheat and lentils* **120**

## MEDITERRANEAN BOWL

*Spicy lamb meatballs, bulgur wheat, red cabbage, pickled cucumber, pomegranate seeds with toasted pita bread and minted aioli* **130**

## CHICKEN & PRAWN CURRY

*Shelled prawns and cubed chicken breast in a Kashmiri tomato sauce, on a bed of Jasmine rice and a pappadum* **145**

## LENTIL CURRY

*Lentils cooked in a tomato and coconut cream, topped with toasted almonds and coconut on a bed of Jasmine rice and wilted spinach* **110**

# PIZZA

## MARGARITA

*Mozzarella and tomato* **70**

## CAPRI

*Garlic, bacon and black mushroom* **105**

## SORRENTO

*Black mushroom and pepperdew* **95**

## MEXICAN

*Bolognese, mixed pepper and chilli* **95**

## ROMA

*Bacon, avocado and feta* **115**

## SICILLIANA

*Salami, olives and mushrooms* **115**

## QUATRO STAGGIONI

*Artichoke, bacon, olives and mushroom* **125**

## DAVINCI

*Beef strips, mixed peppers, red onion, mushroom, chilli and garlic* **115**

## CAJUN CHICKEN

*Cajun chicken strips, mixed peppers, onion and mushroom* **115**

## DIABLO

*Cajun, peppadew, mushroom and pineapple* **115**

## KLEFTICO

*Spicy lamb meatballs, red onion and red peppers* **115**

## PARMA

*Parma ham, rocket and grana padana* **135**

## GAMBERETTO

*Shelled prawns, smoked mozzarella and fresh basil* **135**

# DESSERT

## DECONTRUCTED ICE-CREAM CONE

**65**

## SPICED POACHED PEARS

*With vanilla ice-cream* **55**

## BAKED FRENCH PUDDING

*With vanilla ice-cream* **55**

## CRÈME BRULEE

*With Amarula foam and berries* **55**

## CHOCOLATE FONDANT

*With orange ice-cream* **65**

## CHOCOLATE PLATE

*Raspberry lava pudding, chocolate brownie with a side of orange ice-cream on "Oreo" soil* **85**

# KIDS MENU

**R48.00**

## BAMBINO BURGER

*100g Beef patty, mayo, tomato and homemade fries*

## CHICKEN STRIPS

*Homemade strips served with homemade fries, cucumber, carrot battons and cheese sauce*

## FISH FINGERS

*Homemade hake strips crumbed and fried, served with homemade fries, cucumber and carrot sticks*

## RIBLETS

*Sticky pork rilettes and homemade fries*

## PASTA

SPAGHETTI BOLOGNAISE

MACARONI & CHEESE

BEEF LASAGNA

## PIZZA

MARGHERITA

*Mozzarella and tomato*

## REGINA

*Bacon and mushroom*

## TROPICANA

*Bacon and pineapple*

