



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 napoli 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**

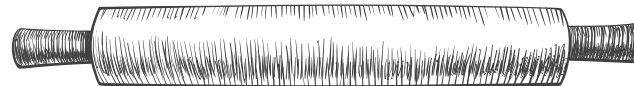
BITTERBALLEN

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

FOCCACIA

Garlic & Herb **40**

Feta Cheese & Rocket **55**



TRAMEZZINI

Served with homemade fries of 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

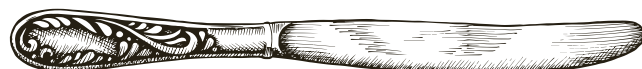
Served on a bed of noodles with an Asian sauce **190**

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 chillinnaise **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

DECONSTRUCTED ICE-CREAM CONE **65**

SPICED POACHED PEARS

With vanilla ice-cream **55**

BAKED FRENCH PUDDING

With vanilla ice-cream **55**

CRÈME BRULÉE

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 riblettes and homemade fries

PASTA

SPAGHETTI BOLOGNAISE

MACARONI & CHEESE

BEEF LASAGNA

PIZZA

MARGHERITA

Mozzarella and tomato

REGINA

Bacon and mushroom

TROPICANA

Bacon and pineapple

