



*Let the Journey Begin...*





## A 12% surcharge applies to ALL bills on Public Hollidays

### About our food

- Our Steaks are measured by wet weight.
- All of our meat is prepared in Elliot's own unique basting sauce which is dairy free ~ it is delicately seasoned so as not to interfere with the natural flavour of our meat and to keep it deliciously moist and tender.
- Mains are served with complimentary onion rings plus **ONE** side dish. choices are ~ Fries, Baby potatoes, or Garden salad
- **Extra sides are \$3.50 Steamed veg as a side~ \$4.50**
- Steaks and Steak combo's come with a complimentary sauce (Mushroom, Pepper, or cheese) premium sauces are available also but are an additional **\$4.00** each.

### Bill Payments

- We can split bills for up to 20 people. please note that individual items cannot be split ie: a bottle of wine. It is the guests responsibility to remember what they have ordered and consumed as the last person to pay will incur any outstanding items on the bill.
- Tables over 20 will be split by dividing the bill into a per head price
- Payment of your account must be made in full on the evening
- We do not accept cheques.
- **We accept these cards with the following surcharges**

free      2%      2%      3%



### STARTERS

#### **Cheesy Cob.....\$10.00**

Mini cob loaf stuffed with garlic butter, herbs, and lashings of melted cheese.

#### **Crispy Caramelised Onions.....\$10.00**

Hand cut, caramelised, and seasoned with our own mix of spices, very moorish!

#### **Safari Club Wings.....\$15.50**

Char grilled chicken wings with a choice of mild basting or hot peri peri sauce.

#### **Salted Lamb Riblets.....\$16.50**

Bite sized smoky lamb riblets seasoned with our own special salt blend, Delicious!

#### **Boerewors Tempter.....\$16.50**

Tender slices of boerewors sausage served with our peri peri dipping sauce.

#### **Mixed Entree Platter.....\$35.50**

Mixed combination of Boerewors sausage, Salted lamb riblets, Grilled Calamari and Safari Wings (serves 4)

#### **Black Mushrooms.....\$17.50**

Marinated in our own unique blend of sauce, plus lemon and garlic served in a sizzling pot, just the smell will have you drooling!

#### **Garlic Prawns.....\$18.50**

Pan seared in garlic butter, lemon and black pepper, served in a sizzling pot on a bed of herb rice.

#### **Peri Peri Prawns.....\$19.50**

Pan seared in our own hot peri peri sauce, served in a sizzling pot on a bed of herb rice.

#### **Garlic Mussels.....\$17.50**

NZ mussels seared in our creamy garlic sauce, served with toast

#### **Peri Peri Mussels.....\$18.50**

NZ Mussels seared in our spicy peri peri sauce, served with toast

#### **Char Grilled Calamari.....\$15.50**

Marinated in our own basting and char grilled ~ served on a bed of rice.

#### **Oysters on Safari.....**

Fresh Oysters in the shell drizzled with our monkey gland sauce and topped with diced bacon and lightly grilled (Kilpatrick Style).

**Half Dozen.....\$26.50**

**Dozen.....\$36.50**

### SALADS

#### **Safari Salad.....\$25.50**

House salad of leaves, capsicum, cucumber and tomato topped with tender strips of beef and dressed in our own basting.

#### **Blue cheese salad.....\$25.00**

Tangy crumbs of blue cheese tossed through our house salad and dressed with a creamy blue cheese dressing.

#### **Chicken Salad.....\$25.50**

Leaves, parmesan and crispy bacon topped with deliciously tender char grilled chicken pieces and dressed in our own basting.

#### **Seafood Salad.....\$27.50**

House salad topped with pan seared prawns, mussels and calamari.

#### **Jungle Salad.....\$25.00**

House salad topped with crispy bacon, sundried tomato, kalamata olives and feta cheese.

#### **Duck Salad.....\$27.50**

House salad topped with succulent strips of marinated duck, sweet lychees and our signature dressing.

### VEGETARIAN

#### **Char Grilled Veggie Platter.....\$37.50**

A mix of char grilled sweet potato, broccoli, fresh beans, asparagus, capsicum, sweet corn, plus our marinated black mushrooms with your choice of side.



## SAFARI CLUB BURGERS

**\*Our burgers are made on premise from 100% ground lean beef (Gf) and are served with fries**

### Cheese & Bacon..... \$20.50

250g ground beef patty, cheese, bacon, leaves, tomato and onion.

### Monkey Gland Melt.....\$22.50

Ground beef patty, leaves, tomato, onion, cheese topped with our monkey gland sauce.

### Chicken, Cheese n' Bacon.....\$22.00

All of the above plus leaves, tomato, onion and seeded mayo.

### Chicken Burger.....\$20.00

Tender marinated and char grilled breast fillet, leaves, tomato, onion and seeded dijonaise.

### Pulled Beef "MonkeyBun".....\$25.50

Slow cooked pulled beef, marinated in our sticky sweet monkey gland sauce, served on a brioche bun with melted cheese & crunchy onion rings.

### Elliots "Hunger Buster" Burger.....\$25.50

A whopping 400g beef patty, lashings of melted cheese, diced bacon, all the salad trimmings AND a helping of our crispy onion rings.

## ROARING RIBS

**\*By far the best Ribs in town!....(we think in Australia) marinated in our very own basting and oh so tender!**

### Beef Short Ribs.....\$42.50

Slow cooked and finished on the grill...juicy, fall off the bone tender & delicious!

### Full Rack of Pork Ribs.....\$54.50

Giant Full plate pork ribs, tender, succulent & melt in the mouth.

### Half Rack of Pork.....\$37.50

Half Pork rack for the not so ravenous! succulent & melt in the mouth.

### Lamb Ribs.....\$40.50

Succulent lamb ribs, smoked, marinated and char grilled.... melt in the mouth tender.

## COMBO'S

### Rib n' Steak.....\$45.50

A tender and juicy 300g grass fed rump, cooked to your liking plus a serving of the ribs of your choice.

### Rib n' Chicken.....\$43.50

Half a marinated, char grilled chicken plus a serve of your favourite ribs.

### Rib n' Duck.....\$44.50

A serve of ribs plus a serving of succulent duck marinated and char grilled

### Rib n' Rib.....\$46.50

Two types of ribs.... the hardest part is choosing! Pork, Lamb OR Beef!

(\*must be different rib types)

### Rib n' Seafood.....\$44.50

A serve of your favourite ribs plus 2 of our giant prawns.

### Rib, Rib n' Steak.....\$48.50

Hungry? Try our supersized combo! Choose your two favourite ribs and add a succulent 300g grass fed rump. (\*must be different rib types)

### Triple Rib Combo.....\$48.50

Cant decide which rib?? try them all!! this one is perfect marriage of Pork, Lamb and Beef made in rib heaven!

## MIXED GRILLS & CHICKEN

### Man O' War.....\$49.50

The Mixed grill....Safari Club Style! Pork ribs, Lamb Ribs, quarter chicken, boerwors sausage and a 150g grass fed rump.

### Grilled Chicken Breast..... \$25.50

Fresh marinated and flame grilled chicken breast, served with creamed spinach and steamed veg.

### Boerewors.....\$38.50

Traditional South African sausage, hand made ~ Seasoned with African herbs.

### Beef & Duck.....\$44.50

300g grass fed rump, plus a half duck marinated and char grilled.

### Flame Grilled Chicken...Whole \$35.00... Half \$26.50

Fresh flat grilled chicken, char grilled in a choice of plain basting, mild or hot Peri Peri.

## EXOTIC GAME MEAT

**\*\*PLEASE NOTE: Game meat is subject to seasonal availability and export demand, this means that sometimes we are unable to source it on a regular basis. Please ask your host what is available.**

### Venison .....\$39.50

Venison fillet recommended medium rare..It is "Deer-Vine" !

### Crocodile Fillet.....\$39.50

Marinated in olive oil, sea salt and cracked pepper and char grilled with our delicious basting sauce.



## STEAKS

<b>Ladies Fillet.....</b>	<b>\$42.50</b>
200g Tenderloin fillet, Superior in tenderness and cooked to perfection.	
<b>Fillet Grande.....</b>	<b>\$45.50</b>
300g Tenderloin fillet, Super lean and tender, The king of steaks.	
<b>Grass Fed Ribeye Fillet.....</b>	<b>\$39.50</b>
300g Grass fed Ribeye fillet, full flavoured and cooked to your liking.	
<b>Ladies Surf &amp; Turf.....</b>	<b>\$40.00</b>
200g Grass fed Ribeye fillet topped with tiger prawns, fresh asparagus & cheese sauce.	
<b>Cape Surf &amp; Turf.....</b>	<b>\$42.50</b>
300g Ribeye topped with tiger prawns, fresh asparagus and cheese sauce.	
<b>Seafood Steak.....</b>	<b>\$44.50</b>
300g Ribeye served with a succulent mix of mussels, and calamari in our creamy mornay and topped with two of our Giant Khulu Prawns.	
<b>Oyster Mignon.....</b>	<b>\$43.50</b>
300g Ribeye fillet stuffed with smoked oysters, and melted cheese and char grilled to perfection.	
<b>Fillet Kilpatrick.....</b>	<b>\$45.50</b>
300g Ribeye topped with pan seared oysters fresh out of the shell, diced bacon, and drizzled with Elliotts own Kilpatrick style reduction.	
<b>Steak &amp; Boers.....</b>	<b>\$44.50</b>
300g Rump, plus a 150g boerwoers sausage.	
<b>Lamb Rump.....</b>	<b>\$36.50</b>
300g Local Lamb Rump, sea salt aged and rested succulent and juicy!	
<b>500g Ribeye Fillet.....</b>	<b>\$46.50</b>
Grass fed Ribeye on the bone. Juicy, tender and full of flavour.	

## SUPERSTEAKS

Super Steaks are a larger cut of meat, much thicker than regular steaks. In order to retain maximum moisture and flavour we can only cook to a maximum of medium.

### Sizzling Mushroom Steak.....\$44.50

300g Ribeye fillet topped with our marinated mushrooms, served on a sizzling skillet.....The aroma alone is mouth watering!  
Cooked to Medium

### 600g T-Bone.....\$44.50

A very popular combination of fillet and sirloin on the bone, full of flavour.  
Cooked to Medium

### 700g Tommohawk.....\$55.50

Hungry? Then try the tommohawk! 700g of tender ribeye on the bone.  
Cooked to Medium

### Lions Paw - 1.5kg T-Bone.....\$60.00

You want Australia's biggest steak?....We have it!! - this monster weighs in at a pants splitting **1.5kg** and is guaranteed to please the hungriest of hunters! Cooked to Medium

**\*Please note - the 1kg Lions paw is a super thick cut, thus making it hard to retain inner heat. - we are happy to re-fire this on the grill as often as required**



If you have a hunger like the king of the jungle then take the challenge....  
Order, Eat, and complete 2 X Lions paws plus trimmings in one sitting and come back for your third meal free -!

## SEAFOOD

<b>Grilled Barramundi.....</b>	<b>\$38.50</b>	<b>Giant Khulu Prawns.....</b>	<b>\$40.00</b>
Barramundi fillet, seasoned with lemon pepper and garlic butter.		(5) giant banana prawns, glazed with lemon, garlic and cracked pepper.	
<b>Barramundi &amp; Prawns.....</b>	<b>\$40.50</b>	<b>Seafood Platter for 2.....</b>	<b>\$120.00</b>
Barramundi fillet, seasoned with lemon, pepper and garlic plus 2 Giant Prawns.		Kilpatrick Oysters, grilled barramundi, grilled calamari, baby octopus, NZ mussels, giant prawns, all fresh ~ not deep fried.	
<b>Prawns &amp; Calamari.....</b>	<b>\$37.50</b>		
Giant prawns (2) plus our char grilled calamari served on a bed of herb rice			

## SAUCES & SIDES

<b>Madagascan Pepper.....</b>	<b>\$3.50</b>	<b>Peri Peri Sauce.....</b>	<b>\$4.00</b>
Cream and gravy based sauce with madagascan peppercorns.		Chilli, lemon and garlic based sauce - Mild to Hot. GF	
<b>Mushroom sauce.....</b>	<b>\$3.50</b>	<b>Safari Club Basting.....</b>	<b>\$4.00</b>
Cream based Gravy with sauteed mushrooms, made in house.		Our famous basting sauce is now available for those who cant get enough!	
<b>Creamy Cheese Sauce.....</b>	<b>\$3.50</b>	<b>Creamed Spinach.....</b>	<b>.Side \$4.50....Bowl \$12.00</b>
Cream based mornay style sauce with cheese and garlic, great with seafood.		A great accompaniment to our steaks and also with fish.	
<b>Monkey Gland Sauce.....</b>	<b>\$4.00</b>	<b>Seasonal Vegetables.....</b>	<b>Side \$4.50....Bowl \$12.00</b>
NO monkeys were harmed during the making of this sauce! It's an old South African recipe and a perfect match to steak and chicken - A blend of port wine, garlic, green peppers and onion. GF		Lightly steamed seasonal veg - bowl serves 4 as a side.	



If you love us! tell others, make our day by giving us the thumbs up! if we got it wrong....let us know so we can fix it! negative reviews hurt small business