

Tribes was established in 2000 with a modern ethnic African theme and has set a trend in traditional fusion cuisine with its unique Tribal touch.

The pride of Africa is enhanced in the ancestral décor and stylish furnishings, combined with personalised attention to detail, we promise an unforgettable experience.

Our extensive menu serves the very best in steaks, venison, lamb and traditional South African specialties and stretches out to the African coastline offering you the finest quality seafood.

Every occasion will be made memorable as we welcome you into a warm environment where your dining experience is the inspiration to the Tribal beatings of our success.



# appetisers

## **Table Baguettes**

Garlic R24      Cheese & garlic R28

## **Fresh Oysters S.Q.**

Fresh hand selected Coastal oysters

## **Boerewors R39**

Traditional South African sausage served on a bed of mash potato or pap

## **Maputo Chicken Livers R42**

Chicken livers sautéed in a mild peri-peri sauce

## **Soup of the day R42**

## **Crumbed Prawns R48**

Battered prawn tails served with a sweet chilli sauce

## **Snails R46**

Prepared in a creamy garlic sauce with a choice of blue or cheddar cheese

## **Prawns & Avocado cocktail R48**

Succulent prawns in a tangy Island Sauce

## **Congo Black Mushrooms R46**

Grilled black mushroom topped with creamed spinach and smothered with cheddar cheese

## **Cape Spring Rolls R45**

Spicy bobotie mince spring rolls, served with mash potato and a sweet chutney and mint sauce

## **Calamari Tubes R48**

Tender Falkland calamari tubes smothered in your choice of either creamy lemon butter or spicy sweet chilli sauce

## **Creamy Mussels R50**

Half shell mussels in a creamy white wine and garlic sauce

## **Ostrich Sausage R52**

Grilled ostrich sausage served on a bed of mash or mielie pap and accompanied with chakalaka sauce

## **Carpaccio R52**

Thinly sliced ostrich fillet, accompanied by balsamic marinated mushrooms and celery

## **Haloumi & Bacon R50**

Haloumi cheese wrapped with bacon & served with accompanying condiments

## salads

### **Chicken Caesar Salad** R62

Greens tossed in a Caesar dressing with flame-grilled chicken, boiled egg, croutons and parmesan shavings

### **Greek Salad** R62

Lavish garden greens, tomato, cucumber and onions topped with Danish feta and Calamata olives

### **Roquefort Salad** R62

Garden variety of fresh lettuce, tomato, onions, cucumber and bell peppers with a tangy blue cheese dressing

### **Chief's Salad** R65

Seasonal lettuce with tomato, cucumber, avocado, carrots, Danish feta cheese, Calamata olives and drizzled with a balsamic vinegar dressing

### **Biltong Salad** R65

Biltong with Danish feta and sweet peppadews, smothered with a honey mustard dressing

## vegetarian

### **Vegetable Lasagne** R79

Layers of pasta and mixed vegetables in a creamy sauce topped with cheese and oven baked

### **Vegetable Platter** R95

Baked potato topped with roasted vegetables and pesto sauce, vegetarian spring rolls with sweet chilli and haloumi



## super aged meat

Grain fed beef matured on our premises. Larger steaks cut to your requirements.

Served with onion rings and a choice of Mielie-pap, mashed potato, vegetables, baked potato, rice or chips.

<b>Sirloin</b>	<b>300g</b>	R98	<b>500g</b>	R135
<b>Rump</b>	<b>300g</b>	R98	<b>500g</b>	R135
<b>Fillet</b>	<b>200g</b>	R99	<b>300g</b>	R129
<b>Rib Eye</b>	<b>300g</b>	R105		
<b>T-Bone</b>	<b>500g</b>	R125	<b>750g</b>	R149
<b>Fillet on the bone</b>	<b>350g</b>	R135		
<b>Prime Rib</b>	<b>600g</b>	R138		

## satisfying sauces

Tournados	
Creamy Mushroom	
Madagascar Pepper	
Garlic Sauce	
Peri-Peri	
Blue cheese	
Monkey Gland	
Chakalaka	<b>R26</b>

## side dishes

<b>Biltong Bowl</b>	<b>R70</b>
Mielie-pap	
Chips	
Vegetables of the day	
Mashed potato	
Rice	
Jalapeno slices	
Onion rings	
<b>Morogo</b> Spinach prepared with spring onions and tomato.	<b>R26</b>

## from the grill

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips.

### **Tribes Beef Burger** R65

200g pure beef patty served with lettuce, tomato and onion

### **Karoo Lamb Shank** S.Q.

Marinated, then roasted in barbeque basting

### **Saucy Steak** R82

200g sirloin with your choice of sauce

### **Spare Ribs**

Pork ribs with our secret Tribes basting

**Half Portion** - R99

**Full Portion** - R140

### **Tribal Skewer** R105

A selection of juicy prime cuts served with our famous basting

### **Tribal Sirloin** R115

A 300g sirloin filled with mushrooms and cheese and topped with a sauce of your choice

### **Lamb Cutlets** R129

Lamb chops grilled to perfection and served with a branding of mint sauce

### **Biltong and Avocado Sirloin** R130

300g sirloin topped with avocado and biltong

### **Honey Mustard Steak** R135

Fillet steak smothered in a honey mustard sauce and topped with crispy bacon

### **Oxtail** R132

A hearty, drop off the bone favourite in a rich gravy



## combos

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips

### **Ribs and Rump** R125

Tender 200g rump served with basted ribs

### **Chicken and Ribs** R125

Lemon & herb or peri peri chicken served with basted ribs

### **Chicken and Chops** R130

Lemon & herb or peri peri chicken served with succulent chops

### **Ribs and Prawns** R130

Succulent queen prawns served with basted ribs

### **Calamari and Sirloin** R115

Calamari with lemon butter served with a prime cut of beef

## out of africa

### **A seasonal variety of available African game**

Served with onion rings and a choice of Mielie-pap, mashed potato, vegetables, baked potato, rice or chips.

### **Ostrich Fillet** R120

Medallions of Ostrich fillet served with your choice of either black cherry or spicy jalapeno and feta sauce

### **Kudu Fillet** R115

### **Impala Fillet** R115

### **Warthog Fillet** R115

Prepared to your taste - pepper coated, rubbed with mustard seed or basted

## speciality platters

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips

### **Chicken Platter** R135

An appetising selection of drumsticks, wings, kebab, chicken wors and peri peri livers

### **Game Platter** R168

A selection of game basted and grilled to perfection

### **Inyama Platter** R185

A mouth-watering meat platter of ribs, boerewors, lamb cutlets, beef kebab and a grilled mielie

## poultry

Served with onion rings and a choice of Mielie-pap, vegetables, baked potato, mash, rice or chips

### **Cajun Chicken Burger** R65

Blackened chicken breast served with salsa and guacamole

### **Chicken Schnitzel** R79

Crumbed chicken breast with a cheese sauce

### **Chicken Breast** R79

Chicken breast prepared with a choice of lemon herb, peri-peri or creamy basil pesto sauce

### **Dijon Chicken** R92

Chicken breast stuffed with feta and jalapeno, wrapped with streaky bacon and smoothed in a Dijon mustard sauce

### **Chicken Skewer** R95

Tender pieces of chicken fillets, skewered and grilled

### **Spatchcock Chicken** R105

Grilled to perfection, with a choice of lemon herb or peri-peri

# african coastline

Served with your choice of starch and vegetables

## **Calamari Tubes** R89

Tender Falkland calamari tubes smothered in your choice of either creamy lemon butter or spicy sweet chilli sauce

## **Line Fish** SQ

Fresh fish from our local waters

## **Sole and prawns** R149

Queen prawns served with coastal sole

## **Kingklip** R139

Fresh kingklip, grilled and served with lemon butter

## **Sole** R130

Coastal sole grilled and served with lemon butter and garlic butter

## **Mozambique Queen Prawns** SQ

Grilled to perfection, served with peri-peri, lemon butter and garlic butter sauces

## **Mozambique King Prawns** SQ

## **Crayfish Thermidor** SQ

Served with herbed rice and vegetables

## **Seafood Platter for 1** R370

A platter of baby lobster, queen prawns, langoustines, calamari and squid

## **Seafood Platter for 2** R495

A platter of baby lobster, queen prawns, squid, calamari and line fish

Served with herbed rice and vegetables and peri-peri,lemon butter and garlic butter sauces

*Please note that prices are subject to change without prior notice*

