#### **WINES**

For the more sophisticated arrking pleasre. ASK YOUR WAITER FOR THE DAYS GLASS WINE SELECTION SWEET WINES

SUNKISSED NATURAL SWEET WHITE SUNKISSED NATURAL SWEET ROSE SUNKISSED NATURAL SWEET RED

> WHITE WINE Sauvignon Blanc

> > Chardonnay

White Blends

∕lerlot

RO

RO RO

R285

R285

R210

R990

R700

R290

R345

RO

R285

RO

R265

R275

R525

R410

R350

D088

R450

R470

**R1290** 

R700

R480

**R200** 

RO

RO

RO

**BOSCHENDAL** 1685 ORW CO. JULLIETTE

**BOSCHENDAL 1685 GLEN CARLOU** HAMILTON RUSSEL MEERLUST

HAUTE CABRIÉRE **BOSCHENDAL CHARDONNAY PINOT NOIR** RED WINE

**BOSCHENDAL 1685** BACKSBERG NEDERBURG

Pinotage THE BERNARD SERIES BUSH VINE PINOTAGE **BELLINGHAM PINOTAGE** 

NEDERBURG **ROXTON BLACK** 

Red Blends

Cabernet Sauvignon

ALTO ROUGE CHOCOLATE BLOCK **BOSCHENDAL NICOLAS** KANONKOP KADETTE KANONKOP PAUL SAUER ANTHONIJ RUPERT OPTIMA RUPERT & ROTHSCHILD CLASSIQUE RUPERT & ROTHSCHILD BARON EDMOND MEERLUST RUBICON SPRING FIELD WALK OF TIME NEDERBURG BREW MASTER

# SAKI'S CLASSICS

Try our selection, or ask for a classic

	iry our selection, or ask tor a classic.	
	CREAMY LIPS 1 shot Kahlua, 1 shot amaretto, 2 shots Amarula, cream versatie with chocolate syrup	R60
	GORGEOUS GIRL 1 shot strawberry liquour, I shot vodka, 1 shot tang sour apple with granadilla syrup	R60
	BACARDI LAGOON JAR 1 shot blue liquor, 1 shot Bacardi rum, 1 shot vodka, 1 shot lime cordial with orange jui	R65 <sup>ce</sup>
	VILAKAZI STREET SUNSET 1 shot southern comfort, 1 shot Olmega silver, 1 shot tang apple sour, 1 shot lime with orange juice	R65
No. 16	OCEANS 11 VIEW 1 shot Jack Daniel's, 1 shot spiced gold, 1 shot Southern Comfort, 1 shot strawberry liqu granadilla syrup with lemonade and mango juice	R70 Jeur,
>	SAKHUMII SUNDOWNER 1 shot strawberry liqueur, 1 shot blue liqueur, 1 shot Southern Comfort, 1 shot Jack Dar a shot if lime with orange and pineapple juice	R90 <sub>liels,</sub>
1 ··· · · ·	CHARMER BOY Tang apple sour, margarita mix, 1 shot Bacardi rum, 1 shot Triple sec, 1 shot Olmega sil topped with Red Bull and Blue liqueur	R95 <sub>ver</sub>
1	SEDUCTIVE STRAWBERRY 3 scoops ice cream, 1 shot strawberry liqueur with 1 shot Vodka	R95
N. V	LONG ISLAND 1 shot Gordons Gin, 1 shot Bacardi Rum, 1 shot Tequila Silver, 1 shot Triple Sec, 1 shot V topped with coke light	R95 <sub>odka</sub>
	PINA COLADA 1 shot Bacardi rum, 1 shot Malibu with Pina colada mix with pineapple garnish	R95
1	MOJITO 1 shot Bacardi rum, 1 shot Triple sec topped with soda water and a squeeze of lemon	R65
	BUBBLY & CHAMPAGN	E
Y	For a party or good company, just enjoy it.	
		R165
	JC LE ROUX LA FLEURETTE NON - ALCOHOLIC JC LE ROUX LE DOMAINE	R165 R165
	KRONE NIGHT NECTAR DEMI SEC	R375
	PONGRAC MCC BRUT BOSCHENDAL LUXE NECTAR	R280 R0
		6500
	DOM PERIGNON LUMINOUS	7500
5		21250 21500
5		1620 V
Y		1700

VEUVE CLIOUOT YELLOW LABEL

R1300

WHEN THE DUMPIES RAN DRY AND THE HUNGER KICKED IN, THE AROMA OF DELICIOUS HOME-COOKED FOOD LURED PEOPLE FROM THE TREE AND INTO THE HOUSE. SAKHUMZI FOUND HIMSELF HAVING TO SHARE HIS SUPPER EVERY TIME. EVERYONE PUT MONEY TOGETHER TO BY DRINKS AND THE FOOD WAS SHARED FREELY.

FINALLY, SAKHUNZI DECIDED TO FORMALIZE THE SHEBEEN AND TRADE AS HE DOES TODAY. THE LOUNGE BECAME AN EATING AREA, WHICH SOON SPILLED OVER TO THE BEDROOMS AND EVERY OTHER PART OF THE HOUSE. COMPLETE WITH THE ORIGINAL DOORS, WALLS, FLOORING AND ROOMS, SAKHUNZI RESTAURANT WAS BORN IN 2001

NOW. YEARS LATER, THE OLD HONE IS STILL ABUZZ WITH PEOPLE COMING FROM SOWETO, JOBURG, PRETORIA AND ALL OVER THE WORLD TO EXPERIENCE THE TASTE OF TRUE TOWNSHIP FLAVOUR AND UBUNTU, BEST OF ALL. THE TREE ROOTED IN THE PLACE WHERE IT ALL BEGAN IS STILL STANDING STRONG.

#### sakhumzi restaurant

an authentic Someto experience

IT ALL BEGAN WITH A GROUP OF FRIENDS, BEERS AND ONE VERY SPECIAL TREE

THE TREE WAS THEIR HOME AWAY FROM HOME AS IT OFFERED SHADE IN SUMMER. AND A PLACE WHERE DREAMS COULD BE SHARED AND FRIENDSHIPS CREATED. THERE WERE ALWAYS PEOPLE GATHERED TOGETHER UNDER THE TREE - JUST AS IT IS TODAY.

### SALADS & STARTERS

A little bite before the big bite. SOUP OF THE DAY Accompanied By Our Freshly Made Steamed Bread

DOBSONVILLE GREEK SALAD Crisp Mixed Lettuce with Olives, Peppers, Rosa Tomatoes, Creamy Feta, Cucumber and Creamy Greek Dressing ADD EXTRA CHICKEN OR BEEF STRIPS

**PIMVILLE CHICKEN LIVERS** Pan-seared Creamy Chicken Livers Marinated in a Mild or Peri-peri Sauce, with Home-made



300G WORSE - R80

**R60** 

R80

+R40

R95

SIDES Great to top up meals, or separate. DOMBOLO - R30 CHAKALAKA - R30 TOMATO & ONION GRAVY - R30 **VEGETABLES OF THE DAY - R35** 

PAP - R35SAMP & BEANS - R35 **CRISPY FRENCH FRIES - R40** 

TRIPE (MOGUDU) - R65 6 JALEPENO RISSOLES - R65 6 BEEF SAMOOSAS - R45 6 CHEESE GRILLERS - R70 225G PORK RIBS - R95 6 CHICKEN WINGS - R145

R250

#### **SAKI BUFFET**

Daily from 16H00 till late. Eat to your hearts content.

TRADITIONAL SAKHUMZI BUFFET

Mondays - 11h00 - 16h00 Tuesday To Sunday - 11h00 - 21h00

EAT AS MUCH AS YOU LIKE FOR 2 HOURS

Lamb Stew, Roasted Chicken Pieces, Boerewors, Tripe (Mogodu), Seasonal Vegetable Selection, Rice, Pap, Samp & Beans, Tomato Gravy, Steamed Bread (Dombolo), Umga, Ting, Soup Of The Day, Selection Of Salads & Assortment Of **Desserts & Ice Cream** 

## MAIN MEALS

Hearty and warm Feels like home.

KLIPSPRUIT HAKE	R140		
Tender Hake Either Rilled or Deep-fried to Perfection served with Greek Salad & you of a side dish	ir choice		
DUBE HOSTELA MGODU	R145		
Homestyle Mouth-watering Tripe served with your choice of a side dish			
SOWETO STEAK	R175		
Pan-seared Sizzling 300g Melt-in-your-mouth Steak served with your choice of a side dish			
SOUTH GATE PORK RIBS	R220		
500g Marinated Smoked Pork Ribs served with your choice of a side dish			
DUBE T- BONE STEAK	R195		
Grilled BBG Basted 4506 T-bone Steak served with your choice of a side dish			
MOROKA BEEF OR LAMB STEW	R190		
Our Signature Beef/Lamb Stew Smothered in Rich Gravy served with Chakalaka with	1 your		
choice of a side dish			
PHOMOLONG LAMB CHOPS	R230		
4 Delicious Flame-grilled Lamb Chops served with your choice of a side dish			
VILAKAZI STREET CHICKEN WINGS	R225		
12 Flame-grilled Chicken Wings In Either BBQ. Lemon 6 Herb or Hot & Spicy served	with		
Crispy French-fries or your choice of a side dish			

DESSERT

A bit of sweetness to finish off with.

BUFFET DESSERT **R60** Assorted Dessert Selection Of The Day

With Crispy Fries Fries

**ORLANDO SNACK PLATTER FOR 8 R1200** 400g Tasty Boerewors. 8 Spicy Beef Samoosas, 8 Tangy Cocktail Cheese Grillers, 450g Grilled T-bone Steak, 500g Marinated Smoked Pork Ribs, 1/4 Flame-grilled Spicy Bbg Chicken, 400g Seared Steak & 8 Delicious Flame- Grilled Lamb Chops Served With Crispy French Fries

**VEGETARIAN MEADLEY PLATTER FOR 3** French Fries \* Vegan Friendly

### COMBOS & PLATTERS

Great for groups of all sizes

MAFU BASKET FOR I 2 Flame-grilled Bbq Chicken Breasts Served With Crispy Fries	R130
WHITE CITY SNACK PLATTER FOR 2 400g Tasty Boerewors & A Flame-grilled Bbo Chicken Breasts Served With Crispy Fries	R230
NKILANE BASKET FOR 3 Flame-grilled BBQ Chicken Strips, 3 Spicy Beef Samosas, 3 Deep Fried Cheese 3 Jalapeñ Stuffed Rissoles & 6 Tangy Cocktail Cheese Grillers Served With Crispy Fries	<b>R225</b>
NDABANE COMBO FOR 1 400g Marinated Smoked Pork Ribs With 200g Tasty Boerewors Served With Crispy Fries	R245
QUNTA COMBO FOR I 1/4 Flame-grilled Spicy Hot Or Mild BBQ Chicken With 400g Marinated Smoked Pork Rib Served With Crispy Fries	<b>R250</b> s
DIEPKLOOF SNACK PLATTER FOR 2 200g Tasty Boerewors, 400G Seared Steak & Deep Fried Hake Fillet Strips With Crispy Fr	<b>R 350</b> ries
ZONE 14 SNACK PLATTER FOR 4 8 Juicy Chicken Wings, 8 Spicy Beef Samosas, 4 Deep Fried Jalapend & Stuffed Cheese Rissoles, 400g Marinated Smoked Pork Ribs & 4 Delicious Flame-grilled Lamb Chops Ser With Crispy Fries	<b>R705</b> rved

**PHEFENI SNACK PLATTER FOR 6 R800** 3506 Tasty Boerewors, A Flame-grilled Bbg Chicken Strips, 4506 Marinated Smoked Pork Ribs, 6 Deep Fried Jalapeno 6 Stuffed Cheese Rissoles, 6 Juicy Chicken Wings, 4000 Seared Steak, Deep-fried Hake Fillet & 4 Delicious Flame- Grilled Lamb Chops Served With Crispy French

**R**370 Deep-fried Mushrooms, Flame-grilled Aubergines, Carrots And Pineapple Crudités, Vegetable Spring Rolls, Vegetable Samosas And Accompanied By 2 Dipping Sauces Served With Crispy