NGUNI BAR & GRILL

MENU

YOUR HOME OF AUTHENTIC BRAAI (BBQ)

LIGHT BITES

BEEF PREGO ROLL 200g 260
Flame grilled steak, baste in a Portuguese style sauce covered in caramelised onion, all served on a fresh Portuguese roll

CHICKEN PREGO ROLL 200g 170
Flame grilled tender chicken breast, baste in a Portuguese style sauce, covered in caramelised onion, all served on a fresh Portuguese roll

BOERIE ROLL 70g 100
Flame grilled traditional South African beef sausage, covered with tomato and onion relish, served in a hot dog roll

PICANHA AND ROCKET 200g 450
Picanha steak covered with a bed of rocket, tomato, feta and pomegranate seeds. Served with a balsamic reduction

CHEESY GARLIC BOEREWORS 220g 120

SALADS

MIXED SALAD (V) 70
A bed of lettuce topped with green pepper, tomato, cucumber, olives, onion and carrot. Served with a honey mustard vinaigrette

CHICKEN CHOPPED SALAD 145g 200
A bed of lettuce topped with shredded chicken, tomato, feta, onion. Served with a salad dressing

NGUNI SIGNATURE SALAD 200
A bed of mix lettuce, topped with dried raisins, pumpkin seeds, cherry tomato, feta and mango. Served with a mango vinaigrette

CHICKEN & ROCKET SALAD 350
(V) **ROCKET SALAD** 200
POTATO SALAD 80
CRIPSY BACON 45

BURGER

NGUNI BACON & CHEESE BURGER 350
Homemade flame grilled beef patty, topped with crispy bacon and melted cheese, all sitting on crispy lettuce and tomato.

WAGYU BEEF BURGER 150g 400
This magnificent Wagyu patty doesn't need a lot of trimmings to compliment this dish. Served on a poppy seed bun and resting on lettuce, tomato and red onion.

CHICKEN AND AVO BURGER 150g 280
Flame grilled chicken breast, served on a fresh bun and topped with avocado and deep fried wagasi cheese.

PULLED PORK BURGER 200
Slow cooked pork shoulder, basted with our Nguni sauce topped with homemade coleslaw, all served on a freshly baked bun with a side of homemade fries.

GRILLED VEG BURGER (V) 120
Flame grilled garden eggs, green peppers, mushrooms and carrot, served on a freshly baked bun with a side of homemade fries

KIDS MENU

CHICKEN NUGGET AND FRIES	100
CHICKEN STRIPS AND FRIES	100
FISH NUGGET AND FRIES	120
MINI BEEF BURGER AND FRIES	120
MINI CHICKEN, BURGER AND FRIES	100

DESSERT

CHEESE CAKE	50
BROWNIES	50
KOEKSISTERS	50
FRUIT SALAD	80

BREAKFAST

BLT (Bacon, Lettuce & Tomato)	80
FULL ENGLISH BREAKFAST	200
LUKAS SPECIAL	300
VEGETARIAN BREAKFAST	120

Mild
Spicy
(V) Vegetarian
Nguni Signature Dish

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BUILD YOUR PLATTER

You know what you like, choose a platter for yourself or to share. Portion serves one.

LAMB SAUSAGE	70
CHICKEN SAUSAGE	60
BEEF SAUSAGE	70
PORK SAUSAGE	70
PORK CHEESE GRILLER SAUSAGE	75
LAMB RIBLETS 250g	300
IMPORTED BBQ PORK RIBS	280
CHICKEN WINGS 6pcs	80
CHICKEN KEBAB 150g	120
VEGETARIAN KEBAB	150
MIXED LAMB PLATTER	1300
MIX GRILL BASKET	650
MIX SAUSAGE PLATTER	500
CHICKEN BASKET	350
PAP & WORS	150

SIDES

HOMEMADE FRIES	30
MASHED POTATOES	65
JACKET POTATO	70
SIDE SALAD	45
COLESLAW	35
PAP & SOUS	50
CHEESY GARLIC BREAD	90
GARLIC BREAD	60
ONION RINGS	30
JOLLOF RICE	60
WHITE RICE	45

SAUCE

BLACK PEPPER SAUCE	45
MUSHROOM SAUCE	40
CHIMICHURRI SAUCE	35
CHEESE SAUCE	35

PREMIUM MEAT

BEEF TOMAHAWK STEAK	1500
LAMB RUMP 300g	480

STEAKS

RIBEYE 300g — 470
Imported steak, flame grilled with our secret BBQ spice

RUMP 300g — 400
Imported steak, flame grilled with our secret BBQ spice

SIRLOIN 300g — 400
Imported steak, flame grilled with our secret BBQ spice

T-BONE 500g — 650
Imported steak, flame grilled with our secret BBQ spice

PREMIUM BEEF FILLET — 600
Imported steak, flame grilled with our secret BBQ spice

BEEF SOSASTIES 300g — 300
Imported beef, skewered between green peppers and onions

STEAK AND EGG 300g — 420
Perfectly cooked imported rump, topped with a sunny-side up egg

LAMB CHOPS — 500
Two lamb chops flamed grilled to perfection

NGUNI MAINS

BEEF BUNNY CHOW — 280

LAMB BUNNY CHOW — 250

STEAK FRIES 150g — 300
Slow roasted beef

CHILLI BEEF FRIES — 180
A southern African twist to the classic Chilli con carne

PULLED PORK FRIES 300g — 200
Slow braised barbecue pork shoulder

PREMIUM FULL CHICKEN — 500
Corn-fed, free range

PREMIUM HALF CHICKEN — 250
Corn-fed, free range.

FLAMED CHICKEN THIGH — 220
Corn-fed, free range

CRISPY CHICKEN DRUMSTICK — 200
Breaded with sweet chilli sauce

FULL CHICKEN — 350

HALF CHICKEN — 180
Half rotisserie chicken, basted with Nguni Sauce

CHICKEN GOUJONS WITH FRIES — 200

VEGETARIAN TRIO — 250
Three skewers of wagashi cheese, green peppers, mushrooms and onion

RIBS

BBQ IMPORTED RIBS 250g	280
BBQ IMPORTED RIBS 500g	500

WINGS

CHOOSE YOUR STYLE	CHOOSE HOW MANY	
PLAIN BBQ	6 WINGS	80
PERI-PERI	12 WINGS	160
LEMON & HERB	18 WINGS	240

Mild · Vegetarian · Spicy · Nguni Signature Dish

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NGUNI BAR & GRILL

DRINKS

YOUR HOME OF AUTHENTIC BARBERQUE

SOFT DRINKS

COKE/ SPRITE/ FANTA	30	BEL-AQUA STILL WATER SMALL	10	BITTER LEMON	40
COKE ZERO / COKE LIGHT	40	VERNA WATER SMALL / LARGE	10/40	SODA WATER	40
BEL-AQUA STILL WATER LARGE	40	SCHWEPPES TONIC	40	RED BULL	50
BEL-AQUA SPARKLING LARGE	50	GINGER ALE	40	MALTA GUINNESS	40

JUICES AND COFFEES

JUICES 30	FRESH JUICE 40	AMERICANO 50	ESPRESSO Single 50 / DOUBLE 80
ORANGE	ORANGE	MACCHIATO 50	CAPPUCCINO 70
APPLE	WATERMELON		LATTE 70
PINEAPPLE	PINEAPPLE		
CRANBERRY			

CIDERS

HUNTERS GOLD	52
SAVANNA	52

BEERS

CLUB BOTTLE 30 / DRAFT LARGE 50 / DRAFT SMALL 40		CORONA BEER	50	TALE 53	TALE DRAUGHT 55
BUDWEISER BOTTLE 40 /		GUINNESS	35	FARMHOUSE ALE	FARMHOUSE ALE
STELLA ARTOIS BOTTLE 50 / DRAFT LARGE 60 DRAFT SMALL 55		HEINEKEN BOTTLE	53	HIBISCUS IPA	HIBISCUS IPA
		BRUTAL FRUIT	39	TRIPLE GINGER	HERITAGE MANGO /PALE 55
		SMIRNOFF ICE	40	COCOA STOUT	MINI SHANDY 30

WHISKEY

JAMESON	30/850	CHIVAS 12YRS	75/1550	BALLANTINE'S 12YRS	40/1300
JAMESON BLACK BARREL	48/1000	CHIVAS 13YRS	45/1200	BALLANTINE'S FINEST	32/800
JACK DANIELS WHISKEY	48/1300	CHIVAS 15YRS	102/2100		
JAMESON WHISKEY 350ML WITH SPRITE AND PEANUT	325	CHIVAS 18YRS	160/3300		
JOHNNY WALKER BLACK LABEL	49/1200	THE GLENLIVET FR	45/1200		
		THE GLENLIVET 15YRS	53/1300		
		THE GLENLIVET 18YRS	172/3300		
		GLENFIDDICH 15YRS	90/2700		
		GLENFIDDICH 18YRS	172/3300		

GIN

BEEFEATER LONDON DRY GIN / PINK 35/700	30/650
MALFY ORIGNALE / CON LIMONE / ROSA / BLOOD ORANGE	46/950
INVERROCHE CLASSIC / AMBER / VERDANT	30/750
MONKEY 47	99/1600
GORDON'S	30/1000
CRUXLAND WINTER TRUFFLE/ KALAHARI TRUFFLE	47/1200 56/1200
BOMBAY SAPPHIRE	59/1650
HENDRICK'S	80/1500
PLYMOUTH	81/1560

RUM

HAVANA 3YRS	34/600
HAVANA 7YRS	46/920
CAPTAIN MORGAN GOLD	50/1400
CAPTAIN MORGAN DARK	34/900

COGNAC / BRANDY

MARTELL BLUE SWIFT	98/2660	REMY MARTIN VSOP	90/1900
MARTELL VX	83/1500	KWV 10YRS	40/800
MARTELL XO	286/6700	KLIPDRIFT	30/700
HENNESSY VS	60/1600		
HENNESSY VSOP	90/2900		

VODKA

ABSOLUT 34/800 BELVEDERE 57/2200 ABSOLUTE EXTRAKT 40/900

LIQUERS

KAHLUA	23/550
SAMBUCA	40/1100
AMARULA	30/800
PITU	30/800
JAGERMEISTER	40/1200
BAILEYS	59/1100
MALIBU	30/1000

APERITIF

APEROL	30
MARTINI ROSO/BLANCO	21
CAMPARI	21
PERNOD	21
RICARD	21

TEQUILA

AVION SILVER	45/950
AVION RESPOSADO	59/1600
OLMECA SILVER	33/700
OLMECA GOLD	33/700
DON JULIO ANEJO	97/2500
DON JULIO BLANCO 95	97/2500
PATRON SILVER	80/2100

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HOUSE WINES ARE MARKED WITH THIS ICON

WINE LIST

RED

	GLASS	BOTTLES
MUCHO MAS VINO TINTO	105	380
ORQUESTRA TEMPRANILLO SHIRAZ	85	300
ORQUESTRA MERLOT	85	300
ORQUESTRA CABERNET SAUVIGNON	85	300
NEDERBURG MERLOT	-	350
NEDERBURG SHIRAZ	-	350
NEDERBURG CABERNET SAUVIGNON	-	350

WHITE

MUCHO MAS VINO BLANCO	105	380
ORQUESTRA CHARDONNAY	85	300
ORQUESTRA SAUVIGNON BLANC	85	300
VINA ALBALI SAUVIGNON BLANC	75	300
ANALIVIA VERDEJO SELECCION	95	350
ANALIVIA SAUVIGNON BLANC	95	300
NEDERBURG CHARDONNAY	85	350
NEDERBURG SAUVIGNON BLANC	85	350

ROSE

MUCHO MAS ROSADO	105	350
ORQUESTRA ROSE	85	300

CHAMPAGNE

PROVETTO BRUT	80	280
PROVETTO ROSE	80	280
G.H. MUMM OLYMPE DEMI SEC	-	2000
G.H. MUMM ROSE	-	2000
G.H. MUMM BRUT	-	2000

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COCKTAILS

IT'S TIME FOR COCKTAILS

GIN BASIL SMASH 100
This modern classic cocktail is made with beefeater gin, lemon juice, simple syrup and fresh basil leaves

OLD FASHIONED 125
The Old Fashioned is a true classic. Made with Jameson whisky, cane sugar, Angostura bitters and an orange zest, it is a cocktail made for whisky lovers!

MOJITO (MANGO / STRAWBERRY / PASSION) 120
The mojito is the epitome of a refreshing cocktail, stripped down to just the bare essentials of rum, lime, cane syrup, soda water, and mint. Each ingredient is seemingly specifically selected to counteract hot weather. It is sweet, acidic, minty and sparkling

DAIQUIRI (MANGO / STRAWBERRY) 150
Daiquiris are classic rum cocktails that use three main ingredients to create a perfect balance of sweet and sour: rum, lime, and sweetener. Choose your own flavor and add mango or strawberry

ESPRESSO MARTINI 110
The Espresso Martini is a sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent and creamy and the shot of espresso will give you that extra boost of energy

APEROL SPRITZ 135
Aperol Spritz is decidedly delicious delicious; very slightly bitter with a sweet hint of orange and a light tang of herbs. The Prosecco gives it sparkle and the soda water refereshment

TEQUILA SUNRISE 125
A beautiful coloured cocktail made with tequila and refreshing orange juice and a grenadine added to the base

BERMUDA TRIANGLE 100
A simple rum cocktail, shaken with a blue curacao and finished with refreshing taste of pineapple juice

CLASSIC MARGARITA (MANGO / PINEAPPLE / STRAWBERRY) 125
The Margarita is a classic for a reason! tequila, triple sec and Olmeca tequila. Choose your own flavour and add strawberry or mango

SEX ON THE BEACH 125
The Sex on the Beach is a long fruity mixture of vodka, peach schnapps, orange and cranberry juice. This is a summer class : and a firm favourite.

MIMOSA 100
The taste of crispy, bubbly prosecco and citrus in equal in equal measure. A perfect starter to every meal.

STRAWBERRY KISS MARTINI 120
Sensational vodka based cocktail carefully made with martini bianco, a fresh strawberry with a hint of freshly squeezed lemon juice to balance taste

PINA COLADA 125
Creamy rum based cocktail made with cream of coconut milk, pineapple juice and coconut syrup, usually blended or shaken with ice and garnished with fresh pineapple wedge.

COW GIRL 100
A refreshing strawberry gin cocktail made with fresh lemon juice and a hint pineapple juice

CHOCOLATE WHITE RUSSIAN 125
A creamy vodka cocktail with a part each of amarula, baileys and kahlua liqueur, also have a refreshing hint of chocolate taste

NE-GRONI 125
A hard classic cocktail with bitter taste campari, martini rosso, gin and leaves a refreshing taste behind after a sip

LONG ISLAND ICE TEA 150
A classic cocktail, very strong cocktail made with vodka, tequila, light rum, triple sec, gin and a splash of cola

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IT'S TIME FOR MOCKTAILS

VIRGIN PINA COLADA 65
A creamy taste of blended fresh pineapple fused with coconut cream, coconut syrup and garnished with pineapple wedge

VIRGIN MOJITO 60
A fresh and organic smashed and built mocktail made with fresh mint leaves, slice of fresh lime, simple syrup with sprite on crushed ice

VIRGIN LADY 60
Is a fantastic mixture of cranberry juice, pineapple juice, lemon juice and shaken with strawberry syrup.

FROZEN LEMONADE 70
Sour mix of freshly squeezed lemon juice, simple syrup and a touch of sprite

HAKUNA MATATA 65
Very fruity mix made with apple juice, orange juice, strawberry syrup and shaken with passion fruit syrup

AMERICAN DREAM 65
A dream taste of apple juice mixed with cranberry juice, lime juice, mint and a touch of grenadine

GH SUNSET 65
A layered mocktail, very juicy with the combination of orange juice, cranberry juice, peach syrup, lemon juice and a rise of grenade

CHAPMAN 60
A chap of slice cucumber, accompanied with a fused of fanta and sprite with dashes of angostura bitters and drops of grenadine

NGUNI SIGNATURE GINGER 60
Mix of apple juice, lemon juice, squeezed ginger juice with smashed mint leaves topped with soda or Sprite

SHOOTERS

JAGER BOMB 40
Jagermeister
Energy drink

BLOW JOB 40
Baileys
Ameritto
Whip cream

RAGING BULLS 40
Jameson
Jack daniels
Black label

SPRINGBOK 30
Amarula
Creme de menthe

NGUNI KAMIKAZE 40
Vodka
Lime
Triple sec
Grape Fruit

DESSERT

MILKSHAKE

CHOCOLATE	70
STRAWBERRY	70
VANILLA	70
BANANA	70
OREO	75
BAILEYS	80
OREO & BAILEYS	85

ICE CREAM PER SCOOP

CHOCOLATE	25
STRAWBERRY	25
VANILLA	25

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