

Entrées

Garlic Roll <i>Golden brown baguette stuffed with garlic butter</i>	45
Soup of the Day <i>Please enquire with your waiter</i>	60
Seafood Soup <i>Black mussels, prawns & line fish in a home-made seafood bisque</i>	80
Black Mussels <i>Steamed & infused in a lemongrass, garlic & chilli butter Served with toasted parmesan bruschetta.</i>	80
Grilled Sardines <i>With sautéed onion, garlic, chilli, green peppers & fresh herbs</i>	80
Calamari - served with savoury rice Fried : with a tartar or spicy Napolitano sauce Grilled : lemon or garlic butter or Cajun sauce	75
Tempura Prawns <i>Crispy tempura battered prawn tails on top of savoury rice With sweet chilli & teriyaki</i>	80
Prawn Cocktail <i>Prawns in Marie Rose sauce on lettuce & avocado</i>	80
Grilled Portobello Mushrooms <i>Topped with gratinated parmesan & mozzarella cheese Served with a Napolitano dipping sauce</i>	75
Fried Camembert <i>Crumbed & fried golden brown with fresh fruit, Melba toast & mixed berry sauce</i>	80
Emma's Delight <i>Mozzarella stuffed meatballs with a spicy Napolitano sauce</i>	80
Bobotie <i>National dish of South Africa spiced mince meat & fruit. Baked with an egg custard topping. Served with chutney & fresh bread</i>	80
Schnitzellets <i>Crumbed strips of beef with a spicy Napolitano sauce</i>	70
Spicy African Chicken Livers - (Mild or Hot) <i>In a peri-peri broth with garlic & parmesan bruschetta.</i>	70

Entrées

Escargots - Garlic

*Snails in a garlic butter sauce with hints of fresh herbs
Served with fresh bread*

70

Escargots - Blue Cheese

*Snails in a creamy Roquefort blue cheese sauce
Served with fresh bread*

80

Smoked Salmon

Baby Salad leaves, sliced onions, olives, capers and crème fraiche

85

Kudu Carpaccio

*Wafer thin slices of kudu with fresh rocket, lemon, olive oil &
balsamic reduction topped with pamesan shavings*

95

Fresh Garden Salads

Med (2) Large(4)

French

55

75

Roquefort

65

85

Greek

65

85

Tomato & Onion Salad *with a touch of basil*

50

Garlic Roll and Salad Platter

*One side French and one side Greek or Roquefort
With a golden brown baguette stuffed with garlic butter*

90

Classic Caprese Salad

Sliced tomato, basil pesto & local mozzarella. Served with fresh basil leaves

95

Beetroot and Goats Cheese Salad

*Beetroot with goats cheese, rocket & toasted walnuts
Tossed in a Honey-Mustard Dressing*

95

Roquefort and Pear Salad

*Blue cheese, saffron pouched pear, red onion & salad greens
Tossed in a Honey-Mustard dressing with toasted walnuts*

95

Hot Off the Grill

Our steaks are grilled with a basting sauce - and not marinated, which adds flavour to the meat. For 'Basting' option please enquire with your waitron. (small salad)

Rump	340 grams	240	420 grams	300
Sirloin	320 grams	230	380 grams	270
Fillet	230 grams	230	280 grams	280
Fillet	330 grams	330	500 grams	500
Jumbo	Sirloin or Rump		600 grams	420
Pork Ribs - With Your Choice of a Barbeque, Garlic or Peri-Peri Basting				
	Full Portion		750 - 850 grams	210
	Half Portion		450 - 550 grams	180

PLEASE NOTE: RIBS ARE SERVED AT MANAGEMENT DISCRETION DURING PEAK TIMES

Beef Kebab			Single 200g	160
Beef cubes skewered with onions and mushrooms			Double 300g	240

Out of the Pan - Flambéed Fillet in Brandy and Red Wine

These are speciality steaks done in a pan by our chefs you're welcome to take a photo of these at our grill.

Pepper Flambé			280 grams	320
Creamy green and black peppercorn reduction			330 grams	370
Hollandse Biefstuk			280 grams	320
Creamy mushroom, mustard and red wine reduction			330 grams	370
Mushroom & Garlic Flambé			280 grams	320
Creamy mushroom and garlic reduction			330 grams	370

Beef on the Bone

These speciality cuts of beef on the bone are unique to Nelson's Eye and are cut by professional butchers. Please note these cuts are subject to availability.

Sirloin on the bone			600 grams	260
Fillet on the bone			350 grams	320
T-Bone	500 grams	220	800 grams	350

Our steaks are best cooked rare through to medium. We only serve matured super grade meat which is often slightly more fatty, but definitely more tender.

Game & Speciality

Springbok Loin	280 grams	280
Ostrich Fillet	280 grams	280
Jumbo	Ostrich or Springbok	500 grams 480
Ostrich or Springbok Kebab	Single	180
	Double or half & half	270
Lamb Chops	450 grams	210

*These venison dishes are subject to availability. Please note these meals are speciality grills and are best done from medium down to rare.
Any of the above dishes done over medium are done at the customer's risk, as the meat is inclined to get tough.*

Poultry

Chicken Kebab	Single	120
<i>Cubed breasts skewered with peppers and onions</i>	Double	180
Chicken Schnitzel		140
<i>Deliciously golden brown crumbed chicken breast</i>		
Chicken Mexicana – (Mild or Hot)		140
<i>Grilled sliced chicken breast in spicy Napolitano sauce</i>		
Flame Grilled Chicken		180
<i>Served with a barbeque or garlic or peri-peri basting</i>		

Flame Grilled Burgers - with our homemade basting on a toasted bun
Lettuce, sliced onion, tomato and pickled cucumber. Served with chips and onion rings

Ask your waiter for a list of available toppings or sauce

Beef	140 grams	100% Pure Beef	Single	140
			Double	160
Chicken Fillet			Single	110
			Double	130
Steak Roll	200 grams	(Chefs Choice)		170

TOP YOUR MEAL WITH ONE OF OUR DELICIOUS SAUCES

Madagascar	30
<i>Creamy green & black peppercorn sauce</i>	
Nelson's	30
<i>Creamy mushroom sauce</i>	
Giardi	30
<i>Creamy mushroom & mustard sauce with capers</i>	
Rosini	40
<i>Chicken livers in a spicy tomato based sauce</i>	
Escargot	40
<i>Snails in a creamy blue cheese sauce</i>	
Russian – (served on top only)	45
<i>Topped with bacon, mushrooms in a tangy tomato based sauce with gratinated cheese</i>	
Lady Hamilton	45
<i>Mussels & prawns in a deliciously creamy cheese sauce</i>	
<u>Additional Sauces</u>	
<i>Béarnaise</i>	35
<i>Old Man, Monkey Gland, Creamy Garlic</i>	35
<i>Creamy Cheese, Creamy Roquefort</i>	35
<i>Tomato Based Peri- Peri Sauce</i>	30
<u>TRY OUR FAMOUS TOPPINGS (Best with All Three)</u>	
<i>Café - Herb and Garlic Butter</i>	12
<i>Chilli - Sliced Pickled Jalapeno Chillies</i>	12
<i>Special - Crispy Fried Onions</i>	18
<u>Vegetables</u>	
<i>Creamed Spinach</i>	<i>served as a complementary supplement with your dinner</i>
<i>Fresh Vegetable of the Day</i>	<i>Ask your waitron</i>
	50
<u>Accompaniments</u>	
<i>Pan Fried Mushrooms with a touch of garlic</i>	45
<i>Onion Rings, Pan Fried Onions or Potato Rösti</i>	35
<i>Extra servings of Chips, Savoury Rice or Baked Potato</i>	20

An additional amount of R30 will be charged for sharing meals
All main courses are served with creamed spinach and a choice of
baked potato, golden fried chips or savoury rice.

Off The Hook

Grilled Sole	Single 150
<i>With Your Choice of Lemon or Garlic Butter or Cajun sauce</i>	Double 210
Grilled Sole Bonne Femme	240
<i>Topped with mussels & prawns in a deliciously creamy cheese sauce</i>	
Grilled Kingklip	200
<i>With Your Choice of Lemon or Garlic Butter or Cajun sauce</i>	
Grilled Kingklip Bonne Femme	240
<i>Topped with mussels & prawns in a deliciously creamy cheese sauce</i>	
Mussel Pot - not in the pot	190
<i>Steamed & infused in a lemongrass, garlic & chilli butter</i>	
<i>Served with toasted parmesan bruschetta.</i>	
Fried Calamari	160
<i>Served with a home-made tartar or a spicy Napolitano sauce</i>	
Grilled Calamari	160
<i>Topped with lemon or garlic butter or Cajun sauce</i>	
Grilled Prawns	290
<i>Served in a Lemon or Garlic butter or Peri- Peri (Tomato or Oil Based)</i>	
<u>Nelson's Veal</u>	
Geschnetzeltes	160
<i>Prime cuts of beef, onions, mushrooms & sherry in a creamy sauce</i>	
<i>With subtle hints of garlic & fresh rosemary</i>	
<i>Served with a Potato rösti</i>	
Saltimbocca	190
<i>Prime cuts of beef, onions, mushrooms & sherry in a creamy sauce</i>	
<i>with subtle hints of garlic & fresh rosemary. Topped with bacon & gratinated cheese</i>	
Wiener Schnitzel	140
<i>Deliciously golden brown crumbed baby beef</i>	
Masala of Beef	140
<i>Prime cuts of baby beef in a traditional South African curried sauce with tomato</i>	
Veal Limone	140
<i>Golden brown fried baby beef in a light lemon & caper sauce with a dash of cream.</i>	

Nelson's Pasta's

Tagliatelle Basil Pesto	120
<i>Pasta tossed in basil pesto, cherry tomatoes olive oil & parmesan shavings with fresh basil leaves</i>	<i>Add Chicken 40</i>
Tagliatelle Vegan	140
<i>Pasta tossed in olive oil, fresh mushrooms, spinach and tomato With hints of fresh herbs</i>	
Tagliatelle Bolognese	140
<i>Pasta tossed in 100% ground beef simmered in a Napolitano sauce With garlic, basil & parmesan shavings</i>	
Tagliatelle Emma	140
<i>Pasta tossed in sliced chicken & bacon in a mushroom & cream sauce With hints of fresh herbs, garlic & parmesan shavings</i>	
Tagliatelle Salmon	140
<i>Pasta tossed in smoked salmon with hints of fresh herbs, Garlic in a creamy sauce & parmesan shaving</i>	
Tagliatelle Nelson's Eye (Spicy)	140
<i>Pasta tossed in sliced beef in a Napolitano sauce With garlic, chilli & parmesan shavings</i>	
Tagliatelle Seafood	190
<i>Pasta tossed in mussels, prawns & calamari. Simmered in a Napolitano sauce with parmesan shavings</i>	

*The norm for gratuities in South Africa is between 10 % - 15%
Thank you for your understanding*

*A service charge will be included for parties of six or more.
We reserve the right to include a 15% service charge for parties of 12 or more.
(R300 per head)*

All credit cards accepted.
A choice of paying in Pounds, Euros, US Dollars
Either in cash or on your card.

*Corkage is R60 per bottle per couple (2)
Magnums R100 per bottle
For Couples (2) with more than ONE bottle = R100 per bottle thereafter*