

Entrées

Garlic Roll <i>Golden brown baguette garlic butter & hints of fresh herbs</i>	45
Soup of the Day <i>Please enquire with your waiter</i>	70
Seafood Soup <i>Black mussels, prawns & line fish in a seafood bisque</i>	90
Black Mussels <i>Steamed & infused in a lemongrass, garlic & chilli broth Served with toasted parmesan bruschetta.</i>	90
Grilled Sardines <i>With sautéed onion, garlic, chilli, green peppers & fresh herbs</i>	80
Calamari <i>Fried : with a tartar sauce or spicy Napolitano sauce Grilled : lemon butter or garlic butter or Cajun sauce w/ savoury rice</i>	80
Grilled Prawns <i>Served with a herb & garlic butter w/ savoury rice</i>	135
Tempura Prawns <i>Crispy tempura battered prawn tails With sweet chilli & teriyaki</i>	80
Prawn Cocktail <i>Prawns on lettuce & avocado with a Marie Rose Sauce</i>	85
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 & a mixed berry sauce</i>	80
Emma's Delight <i>Mozzarella stuffed meatballs with a spicy Napolitano sauce</i>	85
Bobotie <i>National dish of South Africa spiced ground beef & fruit. Baked with an egg custard topping. Served with chutney & fresh bread</i>	85
Schnitzellets <i>Crumbed strips of beef with a spicy Napolitano sauce topped with grated parmesan</i>	75
Spicy African Chicken Livers - (Mild or Hot) <i>In a peri-peri broth with garlic & parmesan bruschetta.</i>	75

Entrées

Escargots - Garlic 75

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

Escargots - Blue Cheese 95

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

Smoked Salmon 95

Cold smoked Norwegian salmon with salad leaves, sliced onions, Kalamata olives, capers & crème fraîche

Kudu Carpaccio 95

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

Fresh Garden Salads

Med (2) Large (4)

Base of salad greens, tomato, peppers, cucumber & carrot ribbons topped with poppy & white sesame seeds.

French	65	85
Roquefort	75	105
Greek	75	105

Tomato & Onion Salad with a touch of basil pesto 50

Speciality Salads

Garlic Roll and Salad Platter 120

One side French and one side Greek or Roquefort & a golden brown baguette with a garlic butter & hints of fresh herbs

Classic Caprese Salad 110

Sliced Bocconcini balls & tomato with basil pesto & fresh basil leaves

Beetroot and Goats Cheese Salad 110

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

Roquefort and Pear Salad 110

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

Smoked Salmon Salad with Orange & Avocado 110

Cold smoked Norwegian salmon with rocket, orange & avocado

Burrata Salad with Arugula & Tomatoes 110

Burrata with arugula & tomatoes drizzled with white wine vinegar & olive oil topped with flaky salt & cracked pepper.

Hot Off the Grill

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

Rump	340 grams	255	420 grams	315	600 grams	450
Sirloin	320 grams	240	380 grams	285	600 grams	450
Fillet			230 grams	240	280 grams	290
Fillet			330 grams	340	500 grams	520

Pork Ribs - With Your Choice of a Barbeque, Garlic or Peri-Peri Basting

Full Portion	750 - 850 grams	250
Half Portion	450 - 550 grams	190

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

Beef Kebab	Single 200g	170
Beef cubes skewered with onions and mushrooms	Double 300g	260

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	330
Creamy green and black peppercorn reduction	330 grams	390
Hollandse Biefstuk [Showcased on the Jamie Oliver Show]	280 grams	330
Mushrooms, mustard and red wine reduction	330 grams	390
Mushroom & Garlic Flambé	280 grams	330
Creamy mushroom and garlic reduction	330 grams	390

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	280				
Fillet on the bone	350 grams	340				
T-Bone	600 grams	260	800 grams	350	1 kg	440

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

Game & Speciality

*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.*

Springbok Loin	280 grams	330	500 grams	590
Ostrich Fillet	280 grams	330	500 grams	590
Ostrich or Springbok Kebab			Single	210
			Double or half & half	310
Karoo Lamb Loin Chops			450 grams	250
<i>Served in a reduction of red wine, fresh rosemary & mint</i>				

Poultry

Chicken Kebab			Single	120
<i>Cubed breasts skewered with peppers & onions</i>			Double	190
Chicken Schnitzel				140
<i>Deliciously golden brown crumbed chicken breast</i>				
Chicken Mexicana – (Mild or Hot)				160
<i>Grilled sliced chicken breast in spicy Napolitano sauce</i>				
Flame Grilled Chicken				190
<i>(Please note that there is a minimum of 30 min cooking time) Served with a barbeque or garlic or peri-peri basting</i>				

Flame Grilled Burgers

*Grilled with our homemade basting on a toasted bun,
With 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 35
Creamy green & black peppercorn sauce

Nelson's 35
Creamy mushroom sauce

Giardi 35
Creamy mushroom & mustard sauce with capers

Rosini 45
Chicken livers in a spicy Napolitano sauce

Escargot 45
Snails in a creamy blue cheese sauce

Russian – (served on top only) 60
Topped with bacon, mushrooms in a Napolitano sauce with gratinated cheese

Lady Hamilton 50
Black mussels & prawns in a creamy cheese sauce

Béarnaise - In appearance, it is light yellow & opaque, smooth & creamy. 45
Is a sauce made of clarified butter emulsified in egg yolks & flavoured with tarragon in a reduction of white wine vinegar & lemon juice.

Old Man, Monkey Gland, Peri-Peri Napolitano Sauce 40
Creamy Cheese, Creamy Roquefort, Creamy Garlic 40

TRY OUR FAMOUS TOPPINGS (Best with All Three)

Café - Herb and Garlic Butter 18

Chilli - Sliced Pickled Jalapeno Chillies 18

Special - Crispy Fried Onions 20

Vegetables

Creamed Spinach served complementary with your dinner

Roasted Vegetables serves two 60

Accompaniments

Pan Fried Mushrooms - with a touch of garlic 50

Onion Rings - battered rings fried golden brown 40

Pan Fried Onions - thinly sliced onions dusted in flour fried golden brown 40

Potato Rösti – a Swiss dish of grated potato formed into a flat cake & pan-fried 40

Extra servings of Chips, Savoury Rice or Baked Potato 30

*An additional amount of R40 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 (subject to availability) Single 150
With Your Choice of Lemon or Garlic Butter or Cajun sauce Double 210

Grilled Sole Bonne Femme (subject to availability) Single 240
Topped with black mussels & prawns with a creamy cheese sauce Double 300

Grilled Kingfish 230
With Your Choice of Lemon or Garlic Butter or Cajun sauce

Grilled Kingfish Bonne Femme 290
Topped with black mussels & prawns with a creamy cheese sauce

Mussel Pot - not in the pot 190
Steamed & infused in a lemongrass, garlic & chilli butter
Served with toasted parmesan bruschetta.

Fried Calamari 170
Served with a home-made tartar or a spicy Napolitano sauce

Grilled Calamari 170
Topped with lemon or garlic butter or Cajun sauce

Grilled Prawns 360
Served in a Lemon or Garlic butter or Peri- Peri (Tomato or Oil Based)

Nelson's Veal

Geschnetzeltes 180
Prime cuts of beef, onions, mushrooms & sherry in a creamy sauce
With subtle hints of garlic & fresh rosemary
Served with a Potato rösti

Saltimbocca 210
Prime cuts of beef, onions, mushrooms & sherry in a creamy sauce
with subtle hints of garlic & fresh rosemary. Topped with bacon & gratinated cheese

Wiener Schnitzel 140
Deliciously golden brown crumbed baby beef

Masala of Beef 180
Prime cuts of beef in a traditional South African curried sauce with tomato

Veal Limone 180
Golden brown fried beef in a light lemon & caper sauce with a dash of cream.

Nelson's Pasta's

Tagliatelle Basil Pesto	130
<i>Pasta tossed in basil pesto, cherry tomatoes olive oil & parmesan shavings</i>	<i>Add Chicken 50</i>
Tagliatelle Vegan	170
<i>Pasta tossed in olive oil, garlic, mushrooms, spinach & tomato with hints of fresh herbs</i>	
Tagliatelle Bolognese	180
<i>Pasta tossed in 100% ground beef simmered in a Napolitano sauce with garlic, basil & parmesan shavings</i>	
Tagliatelle Emma	190
<i>Pasta tossed in sliced chicken & bacon in a mushroom & cream sauce with hints of fresh herbs, garlic & parmesan shavings</i>	
Tagliatelle Salmon	190
<i>Pasta tossed in smoked salmon with hints of fresh herbs & garlic in a creamy sauce & parmesan shaving</i>	
Tagliatelle Nelson's Eye (Spicy)	170
<i>Pasta tossed in sliced beef in a Napolitano sauce with garlic, chilli & parmesan shavings</i>	
Tagliatelle Seafood	220
<i>Pasta tossed in mussels, prawns & calamari simmered in a Napolitano sauce with parmesan shavings</i>	
Vegetarian Platter	140
<i>Traditional Greek salad, roasted vegetables & onion rings. Served with chips or baked potato</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.*

No split bills. One bill per table

All credit cards accepted.

A choice of paying in Pounds, Euros, US Dollars

Either in cash or on your card.

*Corkage is R80 per bottle per couple (2). (Max 3 bottles per party of 6).
For Couples (2) with more than ONE bottle = R120 per bottle thereafter
R120 corkage for wines on our wine list.
Magnums R140 per bottle.
For parties of more than SIX R100 per bottle.*