



The norm for gratitude in South Africa is between 10% - 15% Thank you for understanding.

A service fee will be charged 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*

follow us on:



FLAME GRILLED BURGERS

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

Ask your waiter for a list of available toppings or sauces

Beef Burger 140g
Single 99 Double 130

Chicken Burger
Single 99 Double 130

Steak Roll - Chef's Choice 200g 130

Fillet Steak Roll 140g 150

NELSON'S PASTAS

Tagliatelle Basil Pesto 100
Pasta tossed in basil pesto, tomatoes, olive oil and parmesan
Add Chicken 50

Tagliatelle Vegan 120
Pasta tossed in olive oil, garlic, mushroom, spinach and tomato with hints of fresh herbs.

Tagliatelle Bolognese 100
Pasta tossed in 100% ground beef simmered in a Napolitano sauce with garlic, basil & parmesan

Tagliatelle Emma 120
Pasta tossed in sliced chicken & bacon in a mushroom & cream sauce with hints of fresh herbs, garlic and parmesan

Tagliatelle Salmon 120
Pasta tossed in smoked salmon with hints of fresh herbs & garlic in a creamy sauce and parmesan

Tagliatelle Nelson's Eye (Spicy) 120
Pasta tossed in sliced beef in a Napolitano sauce with garlic, chilli & parmesan

Tagliatelle Seafood 160
Pasta tossed in mussels, prawns & calamari simmered in a Napolitano sauce with parmesan

Vegetarian Platter 120
Traditional Greek salad, roasted vegetables & onion rings. Served with chips or baked potato

TOP YOUR MEAL WITH ONE OF OUR DELICIOUS SAUCES

Madagascar 30
Creamy green & black peppercorn sauce

Nelson's 30
Creamy mushroom sauce

Giardi 30
Creamy mushroom & mustard sauce with capers

Escargot 40
Snails in creamy blue cheese sauce

Bérnaise 45

Old Man, Monkey Gland, Peri-Peri Napolitano 30

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 chillis 18

Special - Crispy fried sliced onions 20

VEGETABLES

Veg of the Day 150g 30

Veg of the Day 280g 50

Roasted Vegetables 150g 40

Roasted Vegetables 280g 60

ACCOMPANIMENTS

Pan Fried Mushrooms 50
with a touch of garlic

Onion Rings 40
Battered rings fried golden brown

Pan Fried Onion Rings 40
Thinly sliced onions dusted in flour fried golden brown

Potato Rösti
a Swiss dish of grated potato formed into a flat cake and pan fried

Extra servings of Chips, Savory Rice or Baked Potato 30

Nelson's Eye Restaurant

MENU

+27 21 423 2601
+27 83 701 7101

@ admin@nelsons-eye.co.za

www.nelsons-eye.co.za



ENTRÉES

Garlic Roll Golden brown baguette garlic butter & hints of fresh herbs	35
Soup of the Day Please enquire with your waiter	50
Seafood Soup Black mussels, prawns & line fish in a seafood bisque	70
Escargots - Garlic Snails in a garlic butter with hints of fresh herbs Served with fresh bread	60
Escargots - Blue Cheese Snails in a creamy Roquefort blue cheese sauce Served with fresh bread	70
Fried Camembert Crumbed & fried golden brown with fresh fruit, Melba toast & mixed berry sauce	65
Emma's Delight Mozzarella stuffed meatballs with a spicy Napolitano sauce	60
Bobotie National dish of South Africa spiced ground beef & fruit. Baked with an egg custard topping. Served with chutney and fresh bread	60
Schnitzellets Crumbed strips of beef with a spicy Napolitano sauce topped with grated parmesan	60
Spicy African Chicken Livers - Mild or Hot In a Peri-Peri broth with garlic and parmesan bruschetta	60
Black Mussels Steamed and infused in a lemongrass, garlic and chilli broth. Served with toasted parmesan bruschetta.	60
Grilled Sardines - Portugese Style With sauteed onion, garlic, chilli, green peppers & fresh herbs	60
Calamari Fried: with a tartar sauce or spicy Napolitano sauce Grilled: lemon butter in a garlic butter or Cajun sauce with savory rice	60
Tempura Prawns Crispy tempura battered prawn tails with sweet chilli & teriyaki	65
Prawn Cocktail Prawns on lettuce and avocado with a Marie Rose sauce	70

FRESH GARDEN SALADS

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

	S	M	L
French	35	65	85
Roquefort	40	75	105
Greek	40	75	105

Tomato & Onion Salad
With a touch of basil pesto **40**

Smoked Samon **80**
Cold smoked Norwegian salmon with salad leaves, sliced
onions, Kalamata olives, capers and crème fraiche

Kudu Carpaccio **70**
Wafer thin slices of kudu with fresh rocket, lemon, olive
oil & topped with parmesan

POULTRY

Chicken Kebab
Cubed breasts skewered with peppers and onion
Single **80** Double **140**

Chicken Mexicana- Mild or Hot **120**
Grilled sliced chicken breasts in a spicy Napolitano sauce

Flame Grilled Chicken **120**
Served with a choice of barbaque, lemon or Peri-Peri basting
(Please note there is a minimum 30 minute waiting time)

Schnitzellets **60**
Crumbed strips of beef with a spicy Napolitano sauce
topped with grated parmesan

GAME & SPECIALITY

These venison dishes are subject to availability.
Please note these meals are speciality grills and are best done
from medium 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 280g **220** 500g **390**

Ostrich Fillet 280g **220** 500g **390**

Ostrich or Springbok Kebab
Single **65** Double or Half/Half **220**

Karoo Lamb Loin Chops 450g **220**
Served in a reduction of red wine, fresh rosemary & mint

HOT OFF THE GRILL

Our steaks are grilled with a basting sauce - and not marinated,
which adds flavour to the meat.

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

Rump 340g	160	420g	195	600g	285
Sirloin 320g	150	370g	180	600g	285
Fillet		230g	160	280g	195
		330g	230	500g	350

Pork Ribs - With your choice of a Barbeque, Lemon or
Peri Peri Basting

Full Portion 750g - 800g **220**
Half Portion 450g - 500g **170**

**PLEASE NOTE RIBS ARE SERVED AT MANAGERS
DISCRETION DURING PEAK TIME**

Beef Kebab
Beef cubes skewered with onions and mushrooms
Single 200g **100** Double 300g **170**

BEEF ON THE BONE

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

Sirloin on the bone	600g	180
Fillet on the bone	350g	180
T - Bone	600g	160
T Bone	800g	190

OUT OF THE PAN

Flambéed Fillet in Brandy and Red Wine.
These are speciality steaks done in the pan.

Pepper Flambé 280g **225** 330g **265**
Creamy green and black peppercorn reduction

Hollandse Biefstuk 280g **225** 330g **265**
Mushrooms, mustard and red wine reduction
(SHOWCASED ON THE JAMIE OLIVER SHOW)

**Mushroom & Garlic
Flambé** 280g **225** 330g **265**
Creamy mushroom and garlic reduction

All main courses are served with a complimentary 150g veg
of the day and a choice of baked potato, golden chips
or savory rice

An additional amount of R40 will be charged for sharing meals.

NELSON'S VEAL

Geschnetzeltes **140**
Prime cuts of beef, onions, mushrooms & sherry in a
creamy sauce with subtle hints of garlic & fresh rosemary
Served with a Potato Rösti

Saltimbocca **180**
Prime cuts of beef, onions, mushrooms & sherry in a
creamy sauce with subtle hints of garlic & fresh rosemary.
Topped with bacon & gratinated cheese

Weiner Schnitzel **120**
Delicious golden brown crumbed baby beef

Masala Beef **140**
Prime cuts of beef in a traditional South African
curried sauce with tomato

Veal Limone **140**
Golden brown fried beef in a light lemon & caper
sauce with a dash of cream

OFF THE HOOK

Grilled Sole - Subject to availability
With your choice of lemon, garlic butter or cajun sauce
Single **100** Double **180**

Grilled Sole Bonne Femme - Subject to availability
Topped with black mussels & prawns with a creamy
cheese sauce
Single **100** Double **180**

Grilled Kingklip **160**
With your choice of lemon, garlic butter or cajun sauce

Grilled Kingklip Bonne Femme **220**
Topped with black mussels & prawns with a creamy
cheese sauce

Mussel Pot - not in the pot **160**
Steamed & infused in lemongrass, garlic and chilli
Served with toasted parmesan bruschetta

Fried Calamari **160**
Served with a home-made tartar or a spicy
Napolitano sauce

Grilled Calamari **160**
Topped with your choice of lemon, garlic butter or
cajun sauce

Grilled Prawns **240**
Served in a lemon or garlic butter or
peri-peri (tomato or oil based)