

DINNER MENU

Grill open from 18H00 – 20H00

(Please note that prior reservation is required)

WARMING UP

Exposed Escargot R105.00

De-shelled snails that are wok - fried in a garlic and parsley butter and infused with Cremezola.

Funky Fungi R95.00

An oven roasted brown mushroom, topped with a mature cheddar, spring onions, French mayo, olives, shallots, peppadews and sundried tomato mix.

Torpedoes R120.00

Deep fried crumbed prawns served with our delectable Sheppard dipping sauce.

THE MAIN EVENT

(The kitchen freshly prepares either Skinny Fries, Mash or Roast Potatoes daily. A vegetable of the day is also served with all mains.)

Anaconda R240.00 (400 - 500g)

Pork fillet that is first flame grilled, drenched in a honey, balsamic and sesame glaze and finally baked in the pizza oven. A dish promising to grip you tighter with every bite.

The Italian Job R190.00 (200g)

R290.00 (400g)

Flame grilled chicken breasts topped with pesto, basil, sundried tomatoes, pancetta and mozzarella.

Seabiscuit R250.00

Basa fish fillets from Vietnam that is pan-fried in homemade herb butter and drizzled with fresh lemon.

"The only time to eat diet food is while you're waiting for the steak to cook." - Julia Child

Benchmark

R270.00 (300g)

The signature dish at The Grillroom is our rib-eye steak, rubbed in our own secret herbs and spice mix and flame grilled with a fresh herb butter.

Landmark

R200.00 (250g)

R310.00 (500g)

Leg of lamb rump steak coated in our own secret herbs and spice mix and then flame grilled with a fresh herb butter.

THE HIGHLIGHTS

(Due to preparation time and exclusivity the following speciality dishes need to be ordered a day in advance or alternatively when making your reservation at The Grillroom)

Down Under (serves 2 to 3)

R450.00

A 1.2kg pork belly, slow roasted in the pizza oven to render mouth-watering crackling.

The Broad Shoulder (serves 1 to 2)

R450.00

An 800g – 900g shoulder of lamb, slow roasted in the pizza oven to perfection and served with an onion and red wine gravy.

A French Affair (serves 2 to 3)

R550.00

A medium-rare 700g – 900g flame grilled fillet of beef drenched in a Café du Paris butter sauce.

Vegan's Delight

R240.00

A variety of Vegan dishes are available by prior arrangement.

"My favourite animal is steak." - Fran Lebowitz

GREENER PASTURES

Chicken Salad

R220.00

A Green Rainbow with chopped pineapple and flamed grilled chicken breast that is covered with our own House mayo.

Crimson Forrest

R140.00

A salad consisting of a variety of lettuce, red onions, hass avocado, feta, beetroot in vinaigrette and drizzled with a creamy salad dressing.

Green Rainbow

R140.00

Finely chopped lettuce, rosa tomatoes, cucumber, hass avocado, seedless grapes, spring onion, feta and drizzled with a sweet vinaigrette.

Side Rainbow

R60.00

The petite version of the Green Rainbow.

THE AFTERMATH

Kahlua / Irish Coffee

R100.00

Served with delectable chocolate truffles.

Seasonal Special

R120.00

Enquire from your waiter about our seasonal desert special of the day.

Don Pedro

R100.00

An old classic served with either Kahlua, Frangelico or whisky.

“Desserts are like mistresses. They are bad for you. So, if you are having one, you might as well have two.”

– Alain Ducasse



As the name indicates, The Grillroom @ Sheppard Boutique Hotel, celebrates meat lovers. Our aim is not to help you lose weight but rather to ensure that the fresh taste sensations are always present in such a way it involuntarily produces a smile on your face as you linger on fond memories.

We thank you for your patronage and look forward to grilling for you in the near future.

“Great restaurants are, off course, nothing but mouth-brothels. There is no point in going to them if one’s intends to keep one’s belt buckled”

- Frederick Raphael