



À LA CARTE

All day dining | Served from 11am to 9pm



KICKSTART YOUR MEAL

Our selection of delicious starters to get your tastebuds going

THE HOUSE SPECIALITY

Succulent & Crispy Pork Belly Nuggets - 148

with all-spice caramelized apple puree
& our homemade bacon ketchup
(can be served without crumbs)

Southern Fried Chicken Livers - 95

with Station Peri-Peri sauce and focaccia

FULL OF FLAVOUR

Harissa Marinated & Coal Fire Grilled Chicken Thighs - 130

served on citrus herb sauce, brinjal
tapenade & goats' cheese labneh

Smoked Kudu - 125

teriyaki roasted aubergine, BBQ aubergine
puree, pickled onions & mushroom vinaigrette

Wild Mushroom Arancini - 115

with parmesan aioli & seasoned wild mushrooms

Sticky Chicken Wings - 150

(Chilli)

with burnt lime Asian salad

Soup of the Day - 75

Chef's Choice

Snack Plate - 85

Brinjal tapenade, butternut hummus, goats
cheese labneh, confit garlic & focaccia

SALADS

Crispy greens with flavourful freshness

Poke Bowl with your choice of protein - 98

with fragrant sushi rice, cucumber, pineapple chunks,
carrot ribbons, shredded red cabbage, cured onions
& soy sesame dressing
- Add Chicken + 48
- Add Tofu + 69
- Add Smoked Trout + 75

SCRUMPTIOUS!

Yakitori Chicken & Chimichurri Salad - 136

with carrot ribbons, cucumber spaghetti, cos lettuce,
sesame & tamarind dressing

Cobb Salad - 159

Iceberg lettuce, cherry tomatoes, avocado,
bacon, boiled eggs, feta, charred corn
& mustard vinaigrette

THE STATION WAY

Greek Salad - 142

Carrots, feta, vine tomatoes, cucumber,
red onion, black olives
- Add avocado + 45
- Add bacon rashers + 45
- Add egg + 19

Coal Fire Roasted Beetroot, Carrot & Orange Salad - 118

Baby beets cooked over ambers, marinated
carrot shavings, arugula, goats' cheese,
orange segments, pickled baby onions
& balsamic vinaigrette

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smashed chicken thigh, grilled pineapple, cabbage
slaw, peri-peri aioli on a sesame brioche bun

PIZZAS Wood-fired & Hand-crafted

All pizzas are topped with our classic tangy herb tomato sauce and proudly South African stretchy mozzarella. All pizza bases contain gluten except gluten-free bases. All pizzas contain dairy except our focaccia.

Wild Rosemary & Garlic Confit Focaccia - 85

Drizzled with extra virgin olive oil and coarse salt

LET'S GET CREATIVE!

Margherita - 118

Classic base with young tomatoes and fresh basil leaves

CREATE YOUR OWN UNIQUE PIZZA

Grilled chicken | Curried Butter chicken | Salami | Ham |
Warthog grillers | Bacon bits | Avocado Guacamole
+ 38 per topping

Avocado slices | Mushrooms | Feta | Pineapple |
Olives | Peppadews
+ 28 per topping

Chopped chilli | Peppers | Sautéed onions |
Garlic confit | Basil pesto
+ 24 per topping

Pulled BBQ Pork & Feta - 161

Classic base topped with slow braised pork shoulder, feta cheese and sautéed onions

Signature Bush - 168

Classic base topped with our kudu bobotie, garlic, peppadews, wild rocket and our tangy mayonnaise

Chicken, Mushroom & Garlic - 168

Classic base topped with chicken, mushrooms and garlic confit

Vegan Garden Fresh - 156

Tomato base, vegan cheese with hand-picked mushrooms, garlic confit, black olives & fresh basil

Warthog Sausage, Bacon & Avocado - 168

Classic base with sliced warthog cheese grillers, bacon, avocado and a chipotle mayonnaise

Gluten-free, Low-carb or Grain-free Pizza Bases + 56

Please ask your waiter - Available for individual pizzas only

PLATTERS Wood-fired grill

Our signature platters - perfectly made to share!

Meat Platter - 705

Sirloin steaks, chicken espetada, pork ribs with our legendary triple fried crispy chips & a sauce selection

Seafood Platter - 610

Pan roasted prawns, calamari, mussels, grilled hake with Greek salad & lemon butter sauce

Vegetable Platter - 460

Wood fire grilled courgettes, brinjals, halloumi, mushrooms, avocado, dukkha cauliflower, cherry tomatoes, hummus, garlic flaky bread

ADD A SIDE

Your Choice of Sides

Char-grilled young broccoli with tonnato + 48
Coal fire grilled carrots with whipped feta + 48
Triple fried crispy fries + 48
Fragrant basmati rice + 48
Greek salad + 48

30-DAY WET-AGED GRILLS

A meat lover's delight!

Choice SA Beef Ribeye on the bone - 378

550G

Succulent and juicy meat on the bone, flame grilled with our Station BBQ sauce - served with parmesan mash potato

Braai T-bone Steak - 360

500g

with chakalaka & rosemary velouté

Wood-fire Grilled Sirloin Steak - 256

300g

with smoked bone-marrow salsa
& brandy peppercorn sauce

Charred Beef Rump & BBQ Prawns - 275

300g & 3 prawns

with wilted spinach & bordelaise sauce

Dukkah-crusted Beef Fillet - 309

300g

with mushroom & brinjal tapenade & chimichurri

Open flame grilled pork chop - 270

550g

with pumpkin two ways & Station BBQ sauce

ADD A SIDE

Your Choice of Sides

- Parmesan mash potato + 48
- Wood-fired baby marrow with olive salsa + 48
- African carrots with salsa verde + 48
- Saucy papert + 48
- Beer battered thick cut onion rings + 48
- Braai broccoli with tahini & pumpkin seed crust + 48
- Asian slaw + 48
- Triple fried crispy fries + 48

WOOD-FIRED GRILLS

For the meat lovers

Deboned Chicken Espetada - 215

Deboned half chicken basted in our tangy lemon and herb marinade OR mild peri-peri with a side of your choice

SIGNATURE DISH

Our Tomahawk Steak - 750

1KG

Tomahawk served with mashed potatoes,
charred tender-stem broccoli & peppercorn sauce

Your Choice of Sauce

- Brandy peppercorn + 35
- Chimichurri + 35
- Mushroom rosemary ragout + 35
- Peri-peri + 35
- Coriander garlic butter + 35

ADD A SIDE

Your Choice of Sides

- Triple fried crispy fries + 48
- Mixed vegetables + 48
- Saucy papert + 48
- Beer battered thick cut onion rings + 48
- Creamed spinach + 48
- Asian slaw + 48

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All Main Station Stops are generous, flavour-packed dishes celebrating local favourites and homestyle comfort. From rich, slow-cooked curries to traditional pies and grills, each plate is made to satisfy with bold South African character.

Crocodile Steak Parmesan Schnitzel - 300

Impala & Warthog Pie - 220

Buttery Chicken Curry & Coconut Rice - 224

Penne Pasta Tomato Sauce - 148

Choice Venison Bolognaise with Pappardelle Pasta - 169

VEGETARIAN

Brinjal Parmigiana - 165

Hake & Chips - 179

Grilled Trout - 280

SO YUMMY!

Peri-Peri Prawns - 255

Coal fired prawns (5), garlic, lemon, house
peri-peri and fragrant coconut rice



DESSERT

Served from 11am to 9pm



A LITTLE SOMETHING SWEET

Go on - you deserve a treat! South African favourites with a slight twist on the tracks.

All our desserts contain eggs, dairy and gluten.

Ask our waiters about the cake specials - 78

Salted Caramel Chocolate Ganache - 90

Dark chocolate soil, gratinated marshmallow & cardamom ice cream

Peppermint Crisp Tart - 90

Shortbread, caramel cream, minted chocolate ganache & vanilla bean ice cream

Malva Pudding - 90

With spiced namelaka (creamy white chocolate ganache), orange gel & cookie dough ice cream

Milktart Mille-feuille - 90

Crispy toasted croissant, milktart, coffee ganache berry compote & croissant ice cream

Adult Soft Serve - 58

Soft serve, all grown up.
Add a tot of espresso liqueur, Amarula, Kahlúa, Frangelico, rum or whisky

SWEET WAFFLES

Freshly made to order. All waffles served with a choice of cream or ice cream.

Plain Waffle - 86

Topped with golden maple syrup

Blueberry Waffle - 90

With mixed berry compote and golden maple syrup

Red Velvet Waffle - 90

Served with cream cheese with lime, and golden maple syrup

Cappuccino Choc-Chip Waffle - 90

Topped with caramelized bananas and an orange chocolate sauce

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