

MENU

+27 79 510 5814 | info@wildhermaus.com



OYSTER BAR

OYSTERS (each)	25
LIVE FREE-RANGE OYSTERS 6,9,12	
GRILLED CHORIZO OYSTERS	89
3 OYSTERS, CHORIZO, SMOKY BUTTER, LEMON ZEST, CILANTRO	
“O” SHUCK SHOT	48
OYSTER, FRESH LEMON DROP, TABASCO, CRACKED BLACK PEPPER	
BLOODY ‘SHUCK’ SHOT	48
OYSTER, VODKA, BLOODY MARY, FRESH LEMON, HOT SAUCE, CRACKED PEPPER, SMOKED ROCK SALT	
TEQUILA ‘DRUNK MEXICAN’ SHOT	48
LIVE FREE-RANGE OYSTERS 6,9,12	

BAR BITES

MARINATED OLIVES (VEG)	35
PAPRIKA, WILD GARLIC & PARSLEY	
SMOKED PAPRIKA ALMONDS/NUTS	45
SMOKY TAPAS TREATS	
SOURDOUGH BREAD OLIVE STICKS (VEG)	45
POTATO SKINS (VEG)	45
SEASONED WITH MOZZARELLA & TRUFFLE OIL	
LOADED FRIES (VEG)	70
HAND CUT FRIES, MATURE CHEDDAR SAUCE	
GAUCAMOLE WITH TORTILLAS (VEGAN)	75
HOMEMADE TORTILLAS, SALSA, LIME, GREEN CHILI & CILANTRO	

TAPAS DESIGNED TO BE SHARED

OCEAN	
PAPRIKA SQUID	95
CHARGRILLED SQUID, PAPRIKA, OLIVE & LEMON	
SPICY MARINARA MUSSELS	95
FRESH MUSSELS, WHITE WINE, SPICE MARINARA SAUCE & TOASTED SOURDOUGH	
HAKE GOUJONS	75
BEER BATTERED HAKE & SALSA VERDE AIOLI	
SEARED ABALONE	SQ
RICE NOODLES, VEGETABLES & SOY DRESSING	
CAPE LOBSTER THERMIDOR	SQ
CREAMY WHITE WINE & PARMESAN SAUCE WITH FRIES	
BEETROOT CURED LOCAL TROUT	110
DILL CREAM CHEESE, CAPERS & COMPRESSED CUCUMBER	
GAME & FOREST	
VENISON TARTAR	95
PARMESAN CRISP, DIJON AIOLI, LEMON INFUSED OLIVE OIL & EGG YOLK	

TAPAS CONTINUED

OSTRICH SALAD	95
STONE FRUIT, ROCKET, FETA & BALSAMIC REDUCTION	
FARM & PASTURES	
FREE RANGE CHICKEN WINGS	90
CHICKEN WINGS, SRIRACHA, HONEY & BOURBON & CHIPS	
CHICKEN LIVER PATE	85
TOASTED SOURDOUGH & TRUFFLE OIL	
WILD SLIDERS	85
2 SLIDERS WITH A CHOICE OF : TUNA, CRUNCHY CHICKEN OR BEEF	
PORK BELLY	95
HONEY GLAZED WITH ASIAN SLAW	
LAMB MEATBALLS	105
SPICY MARINARA SAUCE & GARLIC FLAT BREAD	
BILTONG CROQUETTE	85
WITH ‘WILDE ALS’ AIOLI & PARMESAN DUST	
TRIO OF CHEESE MUSHROOMS (VEG)	85
PORTABELLO TRIO, ARTICHOKE-TRUFFLE OIL MOUSSE & PARMESAN	

FLATBREADS

48-HOUR FERMENTED, CHARCOAL OVEN BAKED, SOURDOUGH BASE	
WILD FLATBREAD (VEG)	75
OLIVE, ROCKET & FETA	
CLASSIC MARGHERITA (VEG)	125
HOMEMADE TOMATO BASE, MOZZARELLA, PARMESAN & ROCKET	
EXOTIC MUSHROOM (VEG)	155
MUSHROOMS, TRUFFLE OIL & CREAM CHEESE	
ITALIAN JOB (VEG)	155
FIG, BLUE CHEESE, CARAMELIZED ONION, BALSAMIC, ROCKET	
THE DON	155
HOMEMADE TOMATO BASE, HEIRLOOM TOMATOES, BURRRATA (MOZZARELLA & CREAM) & BASIL PESTO	
LUIGI	160
HOMEMADE TOMATO BASE, MOZZARELLA, BACON, FETA, AVO, PARMESAN & ROCKET	
OCEAN CLASSIC	225
CREAM CHEESE, MOZZARELLA, PRAWN, WITH LEMON & GARLIC SAUCE	

BURGERS

FLAME GRILLED, SERVED MEDIUM ON A BRIOCHE BUN WITH YOUR CHOICE OF PATATAS BRAVAS OR HAND CUT FRIES	
CAPE LOBSTER ROLL CLASSIC NEW ENGLAND STYLE	SQ
STEAMED FRESH LOBSTER, LEMON MAYO, AVO & ROCKET	
GRILLED TUNA	155
FRESH TUNA, SPICY MAYO, ROCKET, TOMATO	
3-CRUNCH CRISPY CHICKEN	145
CRISPY FRIED CHICKEN BREAST WITH HONEY MUSTARD, COLESLAW & CRUNCHY LETTUCE	
WILD BUTTERNUT (VEG)	145
BUTTERNUT, QUINOA & MUSHROOM	

BURGERS CONTINUED

JALAPENO JACK CHEESBURGER 155
200G BEEF PATTY, JALAPENOS, MATURE CHEDDAR,
TOMATO, RED ONION, CRUNCHY LETTUCE

MAINS

RISOTTO (VEGAN) 125
BEETROOT & NETTLE

LINE FISH 185
GRILLED LINE FISH WITH GREEN SALAD & WITH
PATATAS BRAVAS **OR** HAND CUT FRIES

TOWERING INFERNO 300G 235
FIRE GRILLED 'FLAMBE' BEEF SIRLOIN ESPETADA SKEWERS, BAY LEAF,
GARLIC & COARSE SALT & WITH PATATAS BRAVAS **OR** HAND CUT FRIES

BEEF FILLET 200G 225
WITH SUMAC BONE MARROW, FONDANT POTATO, PEA PUREE,
ROSEMARY & RED WINE JUS

TOMAHAWK STEAK 650G 295
TOMAHAWK STEAK 1 000G 495
CHIMICHURRI **OR** TRUFFLE COMPOUND BUTTER & WITH
PATATAS BRAVAS **OR** HAND CUT FRIES

PRAWN PASTA 195
PRAWNS, CHERRY TOMATOES, PARMESAN, TAGLIATELLE

SEAFOOD PLATTER FOR 2 690
1 CAPE LOBSTER HALVED, PAPRIKA SQUID, BEER BATTERED HAKE,
6 TIGER PRAWNS, 6 WEST COAST OYSTERS, LEMON GARLIC MAYO,
MIGNONETTE SAUCE & WITH PATATAS BRAVOS **OR** GREEN SALAD

SALADS

CAPRESE STACK (VEG) 55
WHOLE FRESH TOMATO, BUFFALO MOZZARELLA,
BALSAMIC REDUCTION, BASIL LEAVES

ANTIPASTO 95
ROMAINE LETTUCE, GREEN & BLACK OLIVES, ROAST RED PEPPERS,
SALAMI, MOZZARELLA, ARTICHOKE HEARTS, PROVOLONE CHEESE

CEASAR 125
(ADD CHICKEN) (25)
ROMAINE LETTUCE, PARMESAN SHAVINGS, BOILED EGGS,
CHEESE CROUTONS, ANCHOVY FILLETS, CODDLED DRESSING

SIDES

HAND CUT FRIES 35

TRUFFLE FRIES 45
WITH TRUFFLE OIL & PARMESAN

PATATAS BRAVAS 45
ROAST SPICY TOMATO SAUCE | AIOLI

GARDEN GREEN SALAD (VEGAN) 55
GREEN BEANS, GREEN PEPPER, SUGAR SNAPS & ROMAINE LETTUCE

CHAR GRILLED BROCCOLINI (VEGAN) 65
FIRE GRILLED TENDER STEM BROCCOLI WITH BABY CORN, VEG CRISPS
CAULIFLOWER PUREE, CHIMICHURRI, & CRUSHED ALMONDS

DESSERT

TRIO OF DONUTS 60
SALTED CARAMEL, CREME PATISSERIE & CHOCOLATE MOUSSE

ICE CREAM SANDWICH 60
CHOCOLATE COOKIES WITH VANILLA ICE CREAM

CHILI CHOCOLATE TART 60
WITH HOMEMADE RASPBERRY SORBET

MUSHROOM CAKE 120
OLIVE OIL SPONGE CAKE, CHOCOLATE, STRAWBERRY,
ROAST WHITE CHOCOLATE MOUSSE, DARK CHOCOLATE,
PISTACHIO SPONGE, CHERRIES & FRESH BERRIES

LITTLE ADULTS

BEEF OR CHICKEN BURGER 95

CHICKEN STRIPS & CHIPS 95

HAM & PINEAPPLE PIZZA 95

BEVARAGES

WATER
TESSIES STILL | SPARKLING 660ML 39

COFFEE
SINGLE ESPRESSO 25 | DOUBLE ESPRESSO 30
AMERICANO 27
CORTADO 30
CAPPUCINO 32
FLAT WHITE 32
CAFE LATTE 32
ICED COFFEE 40

TEA
RED CAPPUCINO 35
ROOIBOS 22
CEYLON 22
CHAMOMILE 22
ICED TEA LEMON | PEACH 26

MILKY
HOT CHOCOLATE 35
CHOCOLATE MILKSHAKE 45
VANILLA MILKSHAKE 45
FRUIT MILKSHAKE 55

SODA (200ML)
COCA COLA | COCA COLA ZERO 19
APPLETISER | GRAPETISER 28
ROCK SHANDY 35
STEEL WORKS 35

FITCH & LEEDES SODA 23
LEMONADE | GINGERALE | BITTER LEMON | CHEEKY CRANBERRY

FITCH & LEEDES TONIC 23
INDIAN | INDIAN ZERO | PINK | GRAPEFRUIT

FITCH & LEEDES ENERGY 30
*ALMOND MILK OPTION 10

NB our kitchen is not free from alcohol & the following allergens:
nuts, dairy, soy wheat, shellfish & fish