

BARRISTERS RESTAURANT

Good Food - Great Wine - Warm Friends

Menu

October 2026



"Come and join us. Pull up a chair. Have a taste. Life is so endlessly delicious."

CORKAGE POLICY

In the Bar or Deck areas and/or while taking advantage of any of our food specials,
BYO wine is not permitted.

At all other times a corkage fee of R70 per 750ml bottle is payable.

(Special corkage arrangements for private functions may be agreed in advance with Management)

Only food and beverages purchased from Barristers may be consumed on our premises.

RESERVATIONS & GRATUITIES

Bookings on our Deck or Bar areas are available until 12:30 each day, or when tickets are sold and reservations are made, for live music or sport. Due to space constraints tables are limited to a maximum of 10 pax.

A service charge of 10% will be added to the bill for parties of 6 or more people.

FOOD ALLERGIES

Menu items may contain, or come into contact with wheat, eggs, peanuts, nuts, and milk.

If you are gluten intolerant or suffer from any food allergies, please advise your Waiter when placing your order.

Free Wi-Fi – Barristers Guest password: Bar@2026

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Issued October 2026

Breakfast

Breakfasts are served from Opening Time until 13:00 every day, except for the Full English Breakfast, which is available until 18:00.

All breakfasts are served with toasted white, brown bread or sourdough with our home-made jam.

Bacon & Egg Roll

Fried egg, two rashers of bacon on a buttered bread roll

R 65

Toasted Sandwiches- served with chips

R 80

Chicken Mayo

Cheddar Cheese and Tomato

Smashed Avo on Toast (v)

R 85

Fresh avo served on toast with a twist

Bacon & Eggs

R 95

Two fried eggs, scrambled, poached, or boiled with crispy bacon and baked beans, if you'd like

Mince on Toast

R 115

Rich savory mince, toast with a fried egg on top

Barristers Omelets

R 125

Our three egg omelets with any three fillings - cheddar, tomato, bacon, mushrooms, spinach, feta or chives

Omelets take time to prepare, so do not order if you're in a hurry!

Full English Breakfast

R 160

Two eggs made-to-order with bacon, grilled tomato, grilled mushrooms, baked beans and pork sausage



Celebrations & Private Functions

We cater for private functions in our Tudor Room and Courtyard, which are ideal venues for staff meetings, reunions, birthdays, quizzes, music evenings or any other special occasions.

Special menus can be arranged to suit your budget and depending on the number of guests you invite to attend, we can offer these areas to you exclusively.

Provided that meals and drinks are purchased, we do not charge for venue hire.

Please ask our Duty Manager or e-mail us at info@barristersgrill.co.za for more details.

Burgers & Sandwiches

Prices include a serving of Chips & Onion Rings.
Kindly note that rolls are only buttered on request.

Regular Beef or Chicken Burger R 135

Our homemade beef patty or tender chicken breast grilled or crumbed, with fresh onion, sliced tomato, free range gherkins, homemade relish and a lettuce leaf or two

To add a sauce of choice or extra side – see the options below

Vegetarian Burger (v) R 150

A giant mushroom, grilled in garlic butter, with onion, tomato, *free range* gherkins, lettuce, caramelized onions and sliced camembert

Cheeseburger R 155

Our regular burger with melted cheddar cheese

Bacon & Roquefort Burger R 165

Regular burger with bacon and a rich Roquefort sauce

Bacon & Cheddar Cheese Burger R 175

Regular burger with bacon and melted cheddar cheese

Bacon, Mushroom, Parmesan & Chili Burger R 185

Regular burger with bacon, grilled mushrooms, parmesan cheese, chili, thyme after time

Bacon & Avo Burger R 185

Regular burger with bacon and avocado slices; not inside, but on top!

Bacon, Camembert & Caramelized Onions Burger R 195

This burger is exactly as described.... above, inside, and below!

Club Sandwich R 160

Bacon, cheddar cheese, tomato and chicken mayo. Toasted on white, or brown bread or sourdough

Sauces and Extra Toppings

Freshly chopped chili R 10

Cheddar R 30

Chips, onion rings, mash, rice, noodles, peas & carrots, stir-fry veggies R 45

Avocado, side salad, bacon R 55

Butternut and creamed spinach, grilled calamari, grilled mushrooms, beef patty or chicken breast R 65

Sauces:

Hot or Sweet Chili, Cheese, Garlic Butter, Madagascar, Monkey Gland, Mushroom, Napoletana, Roquefort R 35

Starters

<i>Barristers Tomato Soup (v)</i>	R 60
Napoletona styled tomato soup. Served with toasted bread or sourdough	
<i>Barristers Tomato Soup and Toastie</i>	R 80
Napoletona styled tomato soup. Served with toasted cheese on sourdough	
<i>Buffalo Wings</i>	R 105
Light dusting of Cajun spice. Hot or mild...please be warned!	
<i>Chicken Livers</i>	R 105
Chicken livers sautéed with smoky bacon, onion, masala spice and cream. Served with fresh rolls	
<i>Crumbed Mushrooms (v)</i>	R 115
Crumbed, deep fried and served with tartare sauce	
<i>Squid Starter</i>	R 120
Squid tubes and tentacles lightly grilled in chili lemon butter, or our masala paste or crumbed	
<i>Baked Camembert (Half round or Full round)</i>	R 95 half R 145 full
Camembert baked in olive oil and rosemary. Served with homemade pineapple preserve, caramelized onions and toasted sourdough	
<i>Calamari</i>	R 140
Calamari strips grilled in lemon butter, or our masala paste or crumbed	

Salads

<i>Barristers Side Salad</i>	R 55
Lettuce, tomatoes, cucumber, carrots, feta, olives and radish	
<i>Barristers Chopped Salad</i>	R 80
Tomatoes, fresh greens, crispy cabbage, salsa, croutons, cucumber, olives, radish, toasted sunflower and sesame seeds and feta	
<i>Barristers Tossed Salad</i>	R 95
Lettuce, tomatoes, cucumber, carrots, olives, avocado, feta, croutons and radish.	
<i>Roquefort & Bacon Salad</i>	R 135
Bacon, grilled mushrooms, mixed leaves, blue cheese crumbs, toasted sunflower and sesame seeds, parmesan croutons with Roquefort herb dressing on the side	
<i>Cobb Salad</i>	R 135
Bacon, tomato, mixed leaves, blue cheese crumbs, chives, avocado, grilled herbed chicken strips, boiled egg, and herb dressing on the side	
<i>Newlands Chicken Salad</i>	R 135
Herb Chicken breast marinated with sundried tomatoes and capers, grilled and served with a creamy herb dressing on a bed of fresh greens, crispy cabbage, salsa, cucumber, radish, minted peas, toasted sunflower and sesame seeds. Swap out chicken for crispy bacon if desired	
<i>Add to your salad:</i>	
Bacon, avocado	R 55
Chicken, calamari,	R 65

Steaks & Grills

The Best of Barristers ~ Our Famous Aged Steak Collection

Our steaks are aged for a minimum of 30 days to ensure maximum flavour and tenderness.

Please indicate if you would like your steak prepared: plain grilled
or with our Rosemary Olive Oil or traditional Barristers Basting sauce.

Unless otherwise indicated, all our Main Courses are served with a complimentary portion
of any one of the following:

Butternut & creamed spinach, stir-fried veggies, mash, rice,
side salad or chips and onion rings

	<u>200g</u>	<u>300g</u>	<u>500g</u>
Rump	R 195	R 240	R 360
Sirloin	R 195	R 255	R 375
Fillet	R 265	R 365	R 575

Specialty Steaks

the cut of your choice prepared in one of the following styles-

Brandy Pepper Butter Steak	R 45
Grilled and served with Brandy Pepper Butter melted onto your steak of choice	
Creamy Dijon and Mushroom	R 45
Grilled and served with creamy Dijon and mushroom sauce with a steak of choice	
Red Wine and Mushroom Steak	R 60 / R 50
Grilled and accompanied by livers and mushrooms in a red wine sauce. <i>Livers are optional so please advise us if you <u>do not</u> want livers</i>	
Barristers Gavel Steak	R 70 / R 55
Grilled with bacon, livers, onion, cream, and masala spice. <i>Livers are optional so please advise us if you <u>do not</u> want livers</i>	

For the Carnivore Connoisseur

Espetada Steak	R 240
Grilled steak cubes, served on a skewer with peppers, onions and a large measure of either: brandy-pepper or garlic butter	
Lamb Chops	R 285
Three choice-grade loin chops, basted, grilled and served with traditional mint jelly	
Pork Ribs	
Slow-cooked pork ribs marinated in rib basting sauce:	
300g	R 210
600g	R 350

Seafood

Fresh Hake

R 180

Fresh hake, battered and deep fried, or blackened in our masala sauce, or grilled in lemon butter and served with tartar sauce

Calamari

R 185

Calamari strips grilled in chili lemon butter, or our masala paste or crumbed

Patagonian Squid

R 220

Squid tubes and tentacles lightly grilled in chili lemon butter, or our masala paste or crumbed

Grilled Sole 250g

R 255

Grilled Sole 350g (when available)

R270

Grilled sole in lemon butter

Chicken

Chicken Schnitzel

R 165

Chicken fillet lightly crumbed with a panko coating and served as a main course

Chicken Piccata

R 175

Chicken fillet lightly dusted in parmesan cheese and grilled, served with zesty lemon butter and caper sauce

Chicken Parmesan

R 175

Chicken fillet grilled with parmesan cheese and served with a tomato basil pesto sauce or sauce of choice

Side Orders, Sauces & Extra Toppings

Unless otherwise indicated, Main Courses are served with a complimentary portion of any one of the following:

Butternut & creamed spinach, mash, rice, stir-fried veggies, side salad or chips and onion rings.

The following may be ordered as an extra to accompany any item on this menu.

Freshly chopped chili

R 10

Cheddar cheese

R 30

Chips, onion rings, mash, rice, noodles, peas & carrots, stir-fry veggie

R 45

Avocado, side salad, bacon

R 55

Butternut and creamed spinach, grilled calamari, grilled mushrooms, beef patty or chicken breast

R 65

Sauces:

Hot or Sweet Chili, Cheese, Garlic Butter, Madagascar, Monkey Gland, Mushroom, Napoletana or Roquefort

R 35

Barristers Pub Lunches

*We have been serving our ever-popular Pub Lunch Specials since 2010, when everyone was priced at R37.50.
(That was when the petrol price was R7.63 a litre)*

Available between 11 am and 6 pm daily.
On Public Holidays we add a R15 overtime premium.

Salads, Wraps & Bakes

<i>Parmesan Chicken Wrap - Basil pesto mayo, avocado, lettuce</i>	R 135
<i>Herbed Chicken Wrap – grilled, crumbed or masala; avocado, lettuce, mayo, mozzarella</i>	R 135
<i>Herbed Chicken Wrap – grilled, crumbed or masala; avocado, crispy cabbage, herb mayo, mozzarella</i>	R 135
<i>Aubergine Au Parmesan (v)</i>	R 130

Chicken & Seafood

<i>Fish & Chips</i>	R 150
<i>Calamari Strips -grilled, crumbed or masala</i>	R 150
<i>Chicken Schnitzel</i>	R 135
<i>Grilled Herbed Chicken Breast</i>	R 135
<i>Chicken Livers</i>	R 95

Pasta

<i>Pasta Carbonara</i>	R 105
<i>Fettuccini Bolognaise</i>	R 125
<i>Fettuccini with Napoletana Sauce and Meat Balls</i>	R 125
<i>Macaroni and cheese</i>	R 95

Curries

<i>Barristers Masala Curry – Beef, Chicken or Vegetable - noodles or rice</i>	R 130
<i>Thai Green Curry - Chicken or Vegetable - noodles or rice</i>	R 120

Grills & Meat Dishes

<i>Steak egg & Chips</i>	R 150
<i>Cottage Pie</i>	R 135
<i>Bangers and Mash</i>	R 105
<i>Beef & Ale Pie – Freshly made only on Fridays - with chips, mash or salad.</i>	R 165

Pre-booking pies is highly recommended as we only make a limited number each Friday.

Barristers Hearty Meals

Thai Green Curry

R 140

Barristers styled Thai green curry with chicken or vegetables - served with egg noodles or rice

Barristers Masala Curry

R 165

Chicken, Beef or Vegetable - served with egg noodles or rice

Beef Burgundy

R215

Beef Bourguignon is a delicious beef stew with bacon, carrots, onions, red wine, thyme and mushrooms. Presented in our traditional cast iron pot and served with rice or mash

Aubergine Au Parmesan (v)

R 145

Layers of aubergine, Napoletana sauce, herbs and Parmesan cheese

Pasta

Fettuccine Carbonara

R 145

Smoky bacon, garlic, cream and Parmesan cheese

Fettuccine Bolognaise

R 145

Barristers bolognaise sauce

Fettuccine Beef Stroganoff

R 160

Tender beef, onion, and mushrooms in a rich crème fraîche and red wine jus

Creamy Bacon & Sundried Tomato Fettuccine

R 160

Creamy Bacon with sundried tomatoes, garlic, olives capers, feta and sprinkled with Parmesan cheese



Bar Snacks

Please see our Starters and Salad Menus for more snack suggestions...

Platters

To share between good friends!

The Barristers Bomb Squad Platter R 245

Crumbed gherkins, beef samosas, crumbed mushrooms, potato skins & crumbed chicken strips served with tartar sauce and a choice of either a hot chili or mild dill mustard mayonnaise sauce.

The Barristers World Cup Four Times Winner Platter R345

Nacho Tortillas or Nacho Skins, it's your choice, loaded with guacamole, savory mince, bacon and cheddar cheese. Served with mozzarella balls served on the side and a choice of either a hot chili or a rich napolitana sauce.

The Barristers Half Time Beach Break Platter R445

Steak strips, meatballs, crumbed chicken strips, chicken wings, crumbed calamari and onion rings. served with cheese sauce, tartar sauce and a choice between hot or sweet chili sauce.



Traditional Bar Snacks

Pork Crackling R 40

Chili Poppers – each R20

Mozzarella Balls with napolitana sauce - each R20

Onion Ring Basket R 45

Beef Samosas & sauce (hot chili or napolitana) R 55

Chip Basket R 55

Potato Skins with crème fraiche R 60

Chips & Onion Rings Combo R 60

Chicken Strips R 65

Crumbed Mushrooms R 115

Chicken with Chips & Onion Rings R 115

Potato Skin Nachos R 130

Quesadilla – cheddar, fresh tomato, basil pesto R 105

Quesadilla – siracha chicken, cheddar cheese R 125

Tortilla Nachos R 135

Calamari with Chips & Onion Rings R 160

Desserts

Milkshakes

R70

Vanilla, Banana, Strawberry, Chocolate

Cape Malva Pudding

R60

A traditional hot sticky cape malva pudding, served piping hot with custard, cream or ice cream

Ice Cream & Hot Chocolate Sauce

R65

Barristers is famous for its Hot Chocolate Sauce, which is true to our original 1980 recipe

White Chocolate Crème Brûlée

R65

Our traditional vanilla and custard Crème Brûlée, with melted white chocolate
Crack the caramel top and dive right in!

Berry Meringue Compote

R65

Ice cream, meringue, and mixed berry compote. Crunchy and delicious

Pecan Nut Fudge Pie

R70

Pecans are good for you and fudge is one of the best comfort foods around. We don't skimp on the pecans or the fudge, and neither should you. To be enjoyed with cream or ice cream.

Dark Chocolate Cheesecake

R80

This silky, rich and deeply luxurious chocolate cheesecake is back due to popular demand.

Dom Pedro

R75

Kahlua, Whiskey, Amarula or Frangelico

Night Caps

Irish Coffees

Liquor Coffee

Brandys and Cognacs - KWV 15, Klipdrift Premium, Black Wildebeest

Irish Whiskeys - Jameson, Tullamore Dew

Scotch Whiskies - Laphroaig, Glenmorangie 12, Macallan 12- & 15-year-old

South African Whisky - Bains

Port - Boplaas Cape Ruby

Please ask if you would prefer any alternative digestive.

