

Welcome to Thirty7 Showkitchen, where we have created a uniquely emotive experience that is deeper than the plate, adding personal elements to each dish that tell a story.

As part of our Eat Well™ commitment our meat is certified organic, pasture reared and ethically produced. We support the South African Sustainable Seafood Initiative and only use green listed seafood. We promise a fresh, never frozen product, as full of flavor and nutrients as the day it was harvested.



Eat Well

Small Plates

Available as a full or half portion, perfect for sharing!

Wood Fired Beetroot Salad **V** 50/75

caramelized onion, goats cheese labneh, rough puff croutons

Spiced Chickpea Croquette **V** 40/60

raita, sambal, naan bread

Slow Cooked Pork 80/120

pineapple chutney, smoked apple aioli

Salad Heart 65/95

biltong, crumbed egg, anchovy, parmesan

Vine Ripened Tomato Salad **V** 65/95

buffalo mozzarella, balsamic syrup

Ocean Trout 95/140

trout tartar, aubergine caviar, sunflower seeds, kale

Main Plates

Butcher's Block

smoked bone marrow butter and fire blushed tomatoes

Grain Fed Karan Beef Rib Eye (300g) **225**

30 Day Dry Aged Rump (300g) **260**

30 Day Dry Aged Porterhouse (450g) **360**

Karoo Lamb Neck 220

12hour confit, roast carrot puree, gremolata

Fire Baked Petit Poussin 220

butter basted, garlic and herb

Local Catch 195

pan roasted line caught fish, café de paris butter

Black Mussel Risotto 160

smoked onion soubise, regional cheese

African Grains & Caramelized Butternut **VV** 140

cashew nut puree, pumpkin seed brittle, rocket

Pappardelle **V** 160

mushroom carbonara, toasted parmesan

Side Plates R40

Fragrant Rice

with olive oil

Polonaise Vegetables

toasted croissant, almond, parmesan

Triple Fried Chips

porcini & rosemary dust

Seasonal Salad

house dressing, feta, olives

Creamed Mashed Potato

butter, rooftop herbs

Oriental Slaw

lime dressing

Sauces R25

Umami Ketchup Chimichurri Sauce Béarnaise Café De Paris Veloute Classic Beef Jus

Dessert Plates

Pavlova 65

lemon, berries

Fruit Terrine 65

passionfruit sorbet, fruit pastilles

Pumpkin Pie 65

cinnamon sable, ginger cookie parfait

Sour Fig and Apple Cobbler 65

thyme & olive oil gelato

Local Cheese Platter 140

regional cheeses and preserves