



Scan for Online Menu



401 S. State Rd 7, Plantation, FL 33317
(954) 533-2828

Restaurant :
Tuesdays – Saturdays
10 AM to 4 PM

STARTERS

BILTONG SNACK PLATTER 20

Biltong carpaccio, chili biltong, droëwors, seasonal spread, pickled veggies & crostini

PERI PERI CHICKEN LIVERS 11

Chicken Livers peri-peri - African birds eye chili, grilled bread

DUTCHY'S HOUSE SALAD 10

Lettuce, tomato, cucumber, olive oil croutons, pickled onions, feta cheese
Choice of dressing: Balsamic Vinaigrette, Ranch, Caesar
Add: Biltong Carpaccio \$4

INDIAN STYLE SAMOSAS 7

Two samosas served with our Mamba Herb Sauce

Vegetable

OR

Lamb

BBQ PORK FLATBREAD 10

Pork belly bits, Monkeygland sauce, mozzarella, red onion, cilantro
Add: Biltong Carpaccio \$4

PORK BELLY LOLLIPOP 12

Slow roasted pork belly, basted in Monkeygland sauce & cowboy candy.

POTATO FRIES 7

Served with curry aioli & chakalaka ketchup.

DESSERT

MELK TERT 4.50

MALVA PUDDING WITH CREME ANGLAISE 4.50

ENTREES

From the Grill

RIBEYE 48

14 oz served with house fries & creamed spinach and a choice of sauce.
Sub small salad \$3

GATSBY 15

Grilled farmers sausage on a hoagie roll, tipsy onions, chutney mayo, cowboy candy, served with fries.

All beef wors (sausage) add \$2

THE YARDBIRD 15

Juicy Lemon & Herb Quarter Chicken, flame grilled petite corn with fries
Substitute with Peri-Peri sauce

***MONKEY BUSINESS BURGER** 17

Half pound all beef, lettuce, tomato, tobacco onions, Monkeygland sauce, brioche bun & fries.

JUST WORS 16

Two grilled boerewors sausages with tomato smoor (relish) and fries.

All beef wors(sausage) add \$2

RUSSIAN & CHIPS 16

South African style Russian sausage served with salt&vinegar Fries and chakalaka ketchup.

SOUTH AFRICAN SPECIALTIES

MOZAMBIQUE STYLE PRAWNS 23

Five Cold Water Prawns pan seared, Peri-Peri OR Garlic-Lemon butter sauce, basmati rice.

LAMB BUNNY CHOW 17

Slow braised lamb in a Durban spiced sauce served in a freshly baked bread bowl with a South African side, "sambal". (Mild or Hot)

DUTCHY'S MIXED GRILL 16

Two eggs, grilled farmers sausage, pork rasher, tomato-mushrooms sauté & fries

Add a sauce to any dish - \$2

Mushroom Cream

Classic Peppercorn

Green Mamba Herb (spicy)

Peri - Peri

Monkeygland (BBQ)

Classic Chutney