

# Savour the Moment

**L** +27 (0)11 875 0633

O +27 (0)84 623 1206

functions@dainfern.co.za

f Six33dainfern



## Restaurant Menu

#### **STARTERS**

Zucchini Fries 💥   Famous zucchini fries with rosemary aioli	88
Chicken Livers   Creamy peri-peri sauce with garlic ciabatta	99
Asian Calamari   Fried calamari tossed with Asian dressing, spring onion	
and chilli	125
Tempura Prawns NEW   4 Tempura battered prawns, served with Thai inspired	
sticky oriental dip on a bed of crispy kimchi	140
Buffalo Wings   8 grilled buffalo wings with a choice of peri-peri sauce	
or BBQ served with homemade ranch dipping sauce	105
Halloumi 💥   4 Pieces of crispy friend sesame crusted halloumi, served with	
coriander and ginger infused sweet chilli sauce	110
Cheesy Garlic Snails NEW   Baked in a pizza boat with mozzarella and garlic	115
Sticky Asian Lamb Riblets NEW   Gochujang and honey marined lamb riblets,	
tossed with sticky hoison and plum sauce, spring onion and sesame seeds	140
Clam & Prawn Angel Hair Pasta NEW   Poached clam and prawn meat in	
seafood bisque, tossed with angel hair pasta	145

#### NACHOS (gluten free)

Full Portion 149 / Half Portion 100 💥 | Pizza-oven baked corn nachos layered with nacho cheese sauce, tomato salsa, jalapeno's, and melted cheddar cheese with a side of guacamole & sour cream

Add BBQ Pulled Pork 45 / Add Mexican Mince 45 / Add Chicken 40

#### FOCACCIA 🕱

Olive Oil, Garlic & Herb	80
Feta, Rocket & Olive Oil	98
Mozzarella & Herb	98





## SALADS **BOWLED OVER** Poke Bowls | Sushi rice, pickled cucumber ribbons, shaved carrots, red abbage, bean sprouts, black sesame seeds, spring onion, pickled ginger, dressed in Sriracha mayo Salmon 155 / Salt & Pepper Fried Calamari 155

Butternut & Beetroot Salad 💥   Roasted butternut, diced beetroot, wild	
rocket, Danish feta, walnuts and flatbread fingers	125
Caesar   Grilled chicken and bacon, grana padano, boiled egg, fresh greens	
with Caesar dressing	155
Smoked Salmon   Smoked salmon trout, avocado, wasabi green peas, toasted	
sesame seed, marinated cucumber, pickled red onion with Asian dressing	160
Parmesan & Grilled Artichoke 💥   Fresh garden greens, grana padano, grilled	
artichokes and avocado dressed with a balsamic honey dressing	140
Ranch Chicken Salad NEW   Grilled chicken fillet, salad greens, cherry tomato,	
red onion, mixed peppers, cucumber and corn kernels, chopped pecan nuts	
dressed with our homemade ranch dressing	145
Miso Steak Salad NEW   Honey miso grilled steak on a bed of dressed lemon-	
grass slaw, topped with crushed cashew nuts and toasted sesame seeds	165

Malay Butter Chicken Curry   Spicy Malay influence butter curry served with	
basmati rice, carrot & mint sambal with a side of crispy chipatti	185
Lamb Breyani NEW   Aromatic, rich and flavour-filled tender lamb on the bone	
served with sweet coriander tomato salsa and riata	245
Chicken Vindaloo NEW   Traditional spicy Goan vindaloo, bold aromatic	
flavours, served with steamed basmati rice, Mediterranean sambal and crispy	
chipatti	185
Asian Beef & Broccoli Bowl NEW   Asian marinated steak strips, sauteed	
broccoli stems, spiced bulgar wheat topped with ginger cream sauce and	
sesame seeds	190
Falafel Bowl	
aubergine, tomato salsa, red cabbage & avo with spiced bulgar wheat and	
tahini dressing	170
Balla Banda I Coald the stabled accomplished the set of a section of	





#### BURGERS

BBQ basted. Served with skinny fries

Six33   200g homemade pure beef patty on a kitka bun with mayo, lettuce, tomato and caramelized onion Add Cheddar Cheese 20 / Add Bacon 35 / Add Avo Puree 20	125
Bacon, Brie & Fig   200g Six33 burger, fig preserve, melted brie cheese and crispy bacon  Naked   200g Six33 burger, grilled brown mushroom, roasted red pepper	170
salsa topped with mature cheddar cheese  Crispy Chicken NEW   Panko crumbed chicken fillet, sriracha mayo, lemon	135
mayo slaw topped with pineapple, tomato and red onion salsa  Wagyu   With garlic aioli and mature cheddar, topped with chunky tomato	135
and red onion salsa  Sauces   Creamy Mushroom & Thyme / Cowboy Butter / Prego / Green	195
Peppercorn / Cheddar Cheese	40

#### SIGNATURE MAINS

marrow and side of choice

265
270
199
190
280
160
275

450

#### FROM THE GRILL

Shisha Nyama Platter (Serves 2) NEW | 150g Wors, half spatchcock chicken,

sliced 300g sirloin, 300g beef ribs served with pap and chakalaka

The 900g Spatchcock (Allow 40 mins) | Choice of lemon and herb or peri-peri,

marinated, flame-grilled, chopped-up and served with a yoghurt dipping sauce

The Rack Show

Pork Rib Rack 600g 275 Beef Rib Rack 600g 285 Pork Rib Rack 300g 175 Beef Rib Rack 300g 185

Steak | All cuts of beef aged a minimum of 28 days

(BBQ basted or plain grilled)

Grown Up Sirloin 300g 180 Dry-Aged T-Bone 500g 245

Fillet 250g 215 Rib-Eye on the Bone 600g NEW 340

**Sides** 

Crispy Smashed Potatoes 40

Skinny Fries 40

Onion Rings 40

Six33 Side Salad 50

Medley of Sauteed Seasonal Vegetables 45

Creamed Spinach & Roast Butternut NEW 45

Garlic Mashed Potatoes 40

Triple Mushroom Risotto NEW 60

Kettle Fried Crisps NEW 40

Sauces | Creamy Mushroom & Thyme / Cowboy Butter / Prego / Green

Peppercorn / Cheddar Cheese 40

#### SEAFOOD

Pistachio-Crusted Salmon | Served on a bed of noodles with an Asian sauce 285 Grilled Calamari | Peri-peri or lemon butter sauce, served with savoury rice 210 Mozambique Queen Prawns NEW | 8 Queen prawns pan fried in a homemade

335 Mozambiquan peri-peri with coriander served with choice of side

Thai Coconut Poached Kingklip NEW | Kingklip fillet poached in a Thai style coconut sauce with baby corn, carrots and broccoli topped with Chilli Crisp served with basmati rice

285

Line Fish of the Day NEW | Whole line fish of the day grilled with a medley of peppers, homemade fish marinade and red onion served with side of choice SQ



495

190



PAST	A
------	---

Zucchini Noodles **% 25** 

Gluten Free Pasta Cooked to Order (Allow extra 25 mins) 💥 35

Creamy Garlic Sundried Tomato & Spinach Tagliatelle NEW 💥   Sauteed	
baby spinach, sun-dried tomato and garlic with white wine and fresh cream	
topped with grana padano	135
Smoked Chicken & Prawn Linguini   Prawn tails and smoked chicken slivers	
in a creamy champagne sauce with wholegrain mustard and parsley	195
Beef Short Rib Rigatoni NEW   Salsa di Pomodoro with pulled short rib	195
Parmesan Chicken Rigatoni NEW   Paprika grilled chicken in a rich creamy	
parmesan sauce tossed with Rigatoni	165
Spaghetti Bolognese   Traditional Italian beef ragu, topped with fried basil	135
Tagliatelle al Fredo   Hickory ham, sauteed mushrooms, white wine, garlic	
and fresh cream	145
Linguini el Carne   Grilled beef strips tossed with chilli, garlic and a creamy	
white wine sauce	175
Seafood Linguini al Fresco   Calamari, mussels and prawns tossed with lime,	
chilli fresh, coriander and linguini	235
Creamy Pollo   Chicken fillet, mushrooms, broccoli, white wine and fresh cream	165
Spaghetti Aglio e Olio 💥	110
Add Drawn Tails (6) 95 / Add Chariza EO	

#### PIZZA

Made with stone ground flour

Margarita 💥   Mozzarella and tomato	99
Capri   Garlic, bacon and black mushroom	130
Mexican   Bolognese, mixed pepper and chilli	145
Roma   Bacon, avocado and feta	145
Pepperoni NEW   Mozzarella and tomato & pepperoni and mushrooms	135
Peri-Peri Chicken   Spicy chicken, avo, jalapeño and feta	160
Peri-Peri Chicken Liver   Peri-peri chicken livers, bacon and spring onion	145
Quatro Staggioni   Artichoke, bacon, olives, and mushroom	165
Da Vinci   Beef strips, mixed peppers, red onion, mushroom, chilli and garlic	165
Cajun Chicken   Cajun chicken strips, mixed peppers, onion and mushroom	145
Parma   Parma ham, rocket and parmesan cheese	195
Sandriano   Sliced chorizo, chicken, peppadews and crispy onion	145
Frutti Di Mare NEW   Mussels, prawn meat and calamari	195

### KIDS MENU Bambino Burger | 150g Beef patty, lettuce, tomato and homemade fries Chicken Strips (Homemade) | Served with homemade fries, cucumber and carrot batons and cheese sauce Fish Fingers (Homemade) | Hake strips crumbed and fried, served with homemade fries, cucumber and carrot sticks Bolognaise Pizza Boat NEW | Pizza boat stuffed with homemade bolognaise and mozzarella Mince 'n Mash | Homemade bolognaise served with creamy mash Spaghetti Bolognaise Macaroni & Cheese Margherita Pizza | Mozzarella and tomato Regina Pizza | Bacon and mushroom Hawaiian Pizza | Ham and pineapple DESSERT Amarula & Blueberry Créme Brulee Chocolate Fondant with Vanilla Ice-Cream Pistachio Crusted Chocolate Brownie with Vanilla Ice-Cream **Deconstructed Tiramisu** Caramel Brownie Layered Cheesecake NEW Pot de Créme NEW | Baked chocolate custard Ice-Cream & Barone Sauce | With Oreo crumb **Cakes** | Ask your server for cake of the day Gelato | Assorted flavours served from the coffee bar ADULT DESSERT Kahlua Dom Pedro **Irish Dom Pedro Amarula Dom Pedro** Chocolate Martini NEW | Amarula, chocolate liqueur, vodka Tiramisu Martini NEW | Kahlua, vanilla vodka, Amarula and espresso



80

75

80

85

65

75

75

70

80

80

75

75

75

75

85

75

65

85

85

85

120

120