

THE
BLACK SHEEP
DINER



THE
MENU

Farm to Plate

only the freshest seasonal ingredients are used

Warren Haefele

Approved 7/4/2026

Starters & Salads



SOUP OF THE DAY (V) 65
Ask your waiter about the daily special.

CAJUN CALAMARI STRIPS 75
Delicate and tender calamari strips, lightly fried in Cajun seasoning, served with a garlic aioli.

WARM BEETROOT SALAD (V) 90
Slow roasted cumin infused beetroot, served with cream cheese, feta & wild rocket topped with roasted pumpkin seeds.

FETA RED ONION TARTLET (V) 105
Puff pastry tartlet filled with caramelised sweet balsamic red onion and feta, served with fresh rocket and a basil pesto cream reduction.

PANKO CRUMBED FISHCAKES 105
Panko crumbed hake mixed with fresh coriander, spring onion and chilli, served with a chilli & coriander mayonnaise.

BLACK MUSSELS 130
West coast mussels in a celery, carrot, onion and thyme cream sauce.

SALADS

CAPRESE SALAD 65
Cherry tomatoes, mozzarella cheese, tossed in our in-house made basil pesto.

GREEK SALAD 80
Cucumber, tomato, bell pepper, red onion and marinated olives on a bed of mixed lettuce.

PEAR & BLUE CHEESE 105
Locally sourced pears, creamy gorgonzola cheese, lettuce & nut praline dust.

Mains



PORK BELLY WITH CRISPY CRACKLING 125
Slow-roasted pork belly, glazed with apple & Dijon mustard, served with creamy buttered potatoes and a red cabbage and green apple slaw.

LAMB CURRY 170
Lamb slow cooked in a rich buttery curry sauce served with basmati rice, roti and cucumber & greek yoghurt tzatziki.

PORK CHOPS 180
Two grilled pork cutlets, served with tomato & chilli jam and rustic fries.

RUMP 195
30-day dry aged rump grilled to your liking, served with rustic fries.

STUFFED CHICKEN BREAST 195
Stuffed chicken breast with spinach & feta, accompanied by mushroom risotto.

BEEF FILLET 225
Beef tenderloin grilled to your liking, served with creamy, mashed potato & thyme jus.

RIBEYE 240
Smothered in butter & coarse black pepper, served with rustic fries.

RIBS 800g 275
400g 175
BBQ basted pork spare ribs with rustic fries.

SEAFOOD

LINE FISH 240
Locally sourced served with your choice of side.

PRAWNS 295
6 Queen prawns, pan-fried in butter & olive oil, served on a bed of savoury rice.

SEAFOOD PLATTER FOR 2 475
Line fish, black mussels, prawns & calamari served with lemon or garlic butter & savoury rice.



Sides & Sauces

SIDES

RUSTIC FRIES	35
MASHED POTATO	35
ROAST VEGETABLES	35
CRISPY BABY POTATOES	35
SAVOURY RICE	35
CREAMED SPINACH	45

SAUCES - 45 EACH

BLACK PEPPER
LEMON BUTTER
MUSHROOM
CREAMY GARLIC

Desserts



ICE CREAM & CHOCOLATE SAUCE 45

FRENCH APPLE TART 65

Cinnamon infused served with ice cream.

CRÈME BRULÉ 75

MALVA PUDDING 75

Served with ice cream.

CREPES SUZETTE 90

Classic French dessert served in a rich orange reduction served with vanilla ice cream & flambéed orange liquor.

LEMON CHEESECAKE 95

Served with a passion fruit sorbet.

HOT & COLD BEVERAGES

TEA (CEYLON OR ROOIBOS) 25

MILKSHAKES REGULAR 30
LARGE 40

ESPRESSO / AMERICANO 30

FLAT WHITE 30

CAPPUCCINO / CAFE LATTE 35

HOT CHOCOLATE 40

FRUIT JUICES 30

Orange, Apple, Tropical

ALLERGEN ALERT!

Please be aware that our food may contain or have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish. If you have any food allergies please discuss them with kitchen management before consuming any food items.