



SMOKE

*A destination where we showcase
the best of South African excellence
and life in the Capital*

At SMOKE we use a number of ways of cooking with fire



Open Fire Pits

We keep our fire pits embling, using Vaalbos and Groen Sekelbos wood sustainably sourced from Limpopo



Josper Grill

Imported from Spain and powering at over 350 degrees Celsius with a two draft system, it uses the magic of fire and forms the heart of our kitchen



Cabinet Smokers

Manufactured here in the Capital, our two giant cabinet smokers, fuelled by Boekenhout & Kameeldoring wood, towers over the *SMOKE* Yard. Some dishes may take over 12 hours to smoke until it's absolutely perfect



Nexgrill

We have partnered with Nexgrill to bring to you a one-of-a-kind smoking experience on the Oakford Pellet Grill. Please ask your waitron or host to find out how you can book your exclusive Nexgrill Experience



BRUNCH

SERVED SATURDAYS AND SUNDAYS

10H00 - 13H00

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10H00 - 13H00

*You can enjoy your Benedict on either an English muffin,
or have it on our perfectly crispy potato rosti*

Classic Benedict 80

Our homemade creamy Hollandaise, with two poached eggs
served on either an English muffin or potato rosti

Make it even better by adding:

Bacon 35

Avo 32

Salmon trout 65

SMOKE Benedict 152

8 hour smoked brisket prepared in our cabinet smokers,
two poached eggs covered with creamy Hollandaise sauce,
served on either an English muffin or potato rosti

Buttermilk Chicken Benedict 150

Trust us, this one is incredible.

A buttermilk crusted chicken breast with two poached eggs,
covered in our creamy Hollandaise sauce,
served on either an English muffin or potato rosti

Breakfast Burger 155

Local pure beef patty, bacon, potato rosti, mature cheddar, caramelised onions, fried egg and garlic sriracha aioli on our homemade burger bun.

*Our burgers are served medium -
please let us know if you would like it otherwise*

Make it even better by adding:

Double cooked fries 55

Biltong loaded fries 140

*Double cooked fries loaded with biltong, cheese,
salsa and a dash of chilli (enough for two)*

Ilanga Breakfast 145

Our *SMOKE* creamy pap, *SMOKE* chakalaka, brisket-ends and two fried eggs

Make it even better by adding:

Bacon 35

Ⓟ Immune Booster Smoothie Bowl 85

Pineapple, banana, coconut milk and a touch of turmeric



Our country mainly grows four varieties of avo in the warm fertile sub-tropical areas of Mpumalanga and Limpopo. Hass avos with its creamy nutty taste, Fuerte avos, pear shaped and creamy, Edranol avos with their slightly crooked neck and Pinkerton avos with their beautiful pebble skin. Our farmers are fast becoming one of the biggest exporters of avos in the world

Classic Smashed Avo 95

Two poached eggs and creamy avo served on our 7 hour sourdough bread made by our pastry chef – sprinkled with a dukkah seed crunch

Make it even better by adding:

Salmon trout 65

Bacon 35

Extra egg 13

Royal Salmon Scramble 140

Smoked salmon, medium scrambled eggs, chives, capers and Crème Fraiche served with homemade sourdough toast

***SMOKE* French Toast 135**

Served on homemade sourdough French toast, charred banana, *SMOKE* bacon, candied almonds drizzled with fynbos honey and a dollop of Crème Fraiche

The Farmers Walk 155

Two fried eggs, mushrooms, potato rosti, flash grilled tomatoes, bacon, roasted strawberry jam and homemade sourdough toast



LUNCH AND DINNER

Small Plates

Potbrood with your choice of one *SMOKE* premium butter 65

***SMOKED* meat stuffed potbrood with ash butter 85**

***SMOKED* Chicken Wings 135**

Served with a garlic, creamy mayo and dijon mustard dip

Buttermilk Chicken Strips 105

Crispy buttermilk chicken strips served
with a parmesan mayonnaise

BBQ Open Fire Corn Ribs 95

With lashings of Chimichurri

Crumbed Pork Belly 135

Thai crumbed pork belly served on a CBC beer cheese mousse
with pickled red cabbage

Brisket-ends, Chakalaka & Creamy *SMOKE* Pap 125

East Coast Amatikulu Prawn Cakes 135

Loaded Biltong Fries 140

Double cooked fries loaded with biltong, cheese,
salsa and a dash of chilli (enough for two)

Bobotie Croquettes 75

Traditional South African bobotie croquettes served with our homemade
Granny Smith apple chutney

Halloumi Crumbed Fingers 105

Sesame crumbed halloumi fingers with whipped honey
coconut sriracha

***SMOKED* Olives 70**

Local green and calamata olives marinated in our
7 hour smoked and spiced olive oil

Nut Bowl 80

Spicy slow roasted mixed nuts from our open fires,
locally sourced from the rich soils of the
North West and Limpopo provinces

Buns & Burgers

Smoked Beef Brisket Bun 170

Slow smoked pulled beef brisket and slaw on our mageu bun

Heritage Burger 110

Local pure beef medium patty, mature cheddar, parmesan mayo, fresh tomato, gem lettuce, and pickled red onion, served on our mageu bun

*Our burgers are served medium -
please let us know if you would like it otherwise*

Fried Buttermilk Chicken Bun 125

Buttermilk chicken with chimichuri mayo and slaw on our mageu bun

Wagyu Burger 155

A locally sourced medium grilled Wagyu beef patty topped with sweet and smokey bacon jam, Emmentaler cheese and mushroom duxelle on our mageu bun

*Our burgers are served medium -
please let us know if you would like it otherwise*

Biltong & Artisan Cheese Burger 160

Beef burger with Amabutho artisan cheese, burnt onion jam, rocket and local biltong bits on our mageu bun

*Our burgers are served medium -
please let us know if you would like it otherwise*

SMOKE Aubergine Bun 105

Charred and basted aubergine with sauté mushrooms and Jospur grilled baby marrow. Served on our mageu bun

Make it even better by adding:

Seasonal side salad 55

Double cooked fries 55

Biltong loaded fries 140

*Double cooked fries loaded with biltong, cheese,
salsa and a dash of chilli (enough for two)*

Sandwiches & Flatbreads

Pork Belly Flatbread 120

Slow smoked pork belly, homemade pineapple chutney, spring onion, sesame seeds, drizzled with a double cream yoghurt dressing on a josper baked flatbread

SMOKE's homemade sourdough Braai Broodjie 98

Sundried tomato, mozzarella, red onion jam, smoked bacon and basil pesto on chargrilled sourdough

Sriracha Chicken Melt 135

Butter-soft sriracha grilled chicken, our rich mayo, finely chopped grilled onion and mozzarella cheese served on toasted sourdough

Premium Butters

Ash Butter 35

Smoked Cashew, Garlic & Parmesan 35

Coriander, Lime & Chilli 35

Charred Harissa 35

Whisky & Biltong 35

Café de Paris butter 35

Meat & Fish

8 Hour Smoked Brisket 300g 255

4 Hour Smoked Pork Ribs 700g 275

8 Hour Smoked Beef Short Rib 295

Dry Aged Sirloin on the Bone 350g 265

Served with a premium *SMOKE* butter and rich chermoula

200g Beef Fillet with Bone Marrow Fritters 295

Beef fillet with Café de Paris butter, light and crispy
bone marrow fritters with sugar snap peas

300g Karoo Lamb 275

Slow roasted 300g Karoo lamb finished on the fire and served
with a carrot and lime purée and a date and apricot relish

Seabass Fillet with Kale and Cashew Pesto Purée 295

Seabass fillet with kale and cashew pesto purée,
salsa verde and roasted baby potatoes

Sides

Double Cooked Fries 55

Creamy Caviart Potatoes 85

Josper roasted potatoes, sake marinated caviart, cultured cream and chives

***SMOKE* Creamy Pap & Chakalaka 75**

Pumpkin Brûlée 95

This combination of sweet pumpkin, brûléed with castor sugar and topped with roasted pumpkin seeds, pays homage to the classic Sunday-lunch pumpkin

Josper Charred Baby Cabbage 85

Josper charred baby cabbage served on Romesco sauce and sprinkled with our homemade chilli crunch

Josper Roasted Vegetables 110

Josper roasted corn on the cob, baby marrow, mixed peppers and tarragon pickled carrots, finished with a basil-thyme infused oil

Seasonal Side Salad 55

Salads

Smoked Snoek Caesar Salad 125

Local West-Coast Snoek, baby gem lettuce, tomatoes, chives and parmesan cheese with a Caesar dressing

Smoked Duck Breast Salad 190

Medium smoked duck breast, charred fennel, Mpumalanga citrus, rocket mint and coriander with a honey ginger soy dressing

Premium Platters

Premium Meat Platter 495

(Enough for 2 - 3 people)

4 hour smoked chicken wings

4 hour smoked pork ribs

Bobotie croquettes

Mexican crumbed chicken strips
with parmesan mayo

Sweet

Chocolate Peppermint Crisp Tart 75

A South-African classic peppermint crisp tart from the 1960's reimagined into a decadent dark chocolate cake with layers of crispy peppermint filling, milk chocolate and creamy caramel

Mosbolletjie Churros 110

A Mexican play on the traditional Cape Dutch sweet bread with a hanepoot compote and sweet dulce de leche

Nemesis Dark Chocolate Tart 95

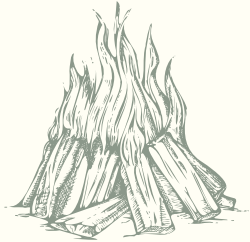
After spending decades in London, our Executive Chef has created this Italian inspired tart from *The River Café* on the Thames. This smooth dark chocolate tart with macerated Cape strawberries and caramelized white chocolate will keep you coming back for more

S'mores 95

Sourdough chocolate chip cookies & charred vanilla marshmallows with liquid chocolate ganache

Warm Miso Vanilla Sago, Burnt Brulée, 115 Apricot Compote, Date Rice Krispie Treat & Sumak





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