

SMOKE

A DESTINATION WHERE WE SHOWCASE THE BEST OF
SOUTH AFRICAN EXCELLENCE & LIFE IN THE CAPITAL



An aerial photograph of a city, likely New York City, showing a river (the Hudson River) and a bridge (the George Washington Bridge). The city is densely packed with buildings, and the river flows through the center. The bridge is a prominent feature, spanning the river and connecting the city to the opposite shore. The overall scene is a high-angle view of an urban landscape.

SMOKE

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



OPEN FIRE PITS

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



JOSPER GRILL

Imported from Spain & powering at over 350 degrees Celsius with a two draft system, it uses the magic of fire & 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

SERVED SATURDAYS & SUNDAYS
09H00 – 12H00

BRUNCH



BRUNCH

CLASSIC SMASHED AVO

75

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

Make it even better by adding:

Bacon 35

Extra egg 13

CLASSIC BENEDICT

75

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

BUTTERMILK CHICKEN BENEDICT

125

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

BRISKET BENEDICT

125

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

FARMER'S SKILLET

145

Breakfast skillet filled with 2 fried eggs, chakalaka, pork banger, bacon, mushroom, tomato & sweetcorn bread

Please note:

*Any alterations or substitutions to dishes may incur an additional surcharge.
Larger bookings may be subject to an additional compulsory surcharge.*

LUNCH & DINNER



SMALL PLATES



EMBER ROASTED BONE MARROW & MUSSELS

165

Roasted bone marrow topped with smoked mussels in a creamy gorgonzola sauce. Served with bread

ROOSTERKOEK WITH FLAVOURED BUTTER

55

A classic South African campfire bread served with your choice of premium flavoured butter

SMOKE'S HOMEMADE SOURDOUGH BRAAIBROODJIE

85

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

BOBOTIE CROQUETTES

75

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

BUTTERMILK CHICKEN STRIPS

95

Crispy buttermilk chicken strips served with a parmesan mayonnaise



SMOKED SWEET POTATO GNOCCHI

115

Hand-rolled smoked sweet potato gnocchi in a sage & gorgonzola sauce, finished with crisp sweet potato shards

SMOKED CHICKEN WINGS

135

Served with a garlic, creamy mayo & dijon mustard dip
Our Smoked Chicken Wings may appear pink due to the smoking process, which enhances flavour and tenderness

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SMALL PLATES

OYSTERS

135

Fresh Namibian Lüderitz oysters, served with a tangy mignonette dressing

CHARGRILLED CALAMARI SKEWERS

145

Chargrilled over open flame, brushed with herb oil and served with a vibrant chimichurri mayo

FIRE PRAWNS

155

Four queen prawns, grilled over the fire. Served with lemon garlic butter sauce, black rice, chilli crunch & charred lime

BRISKET-ENDS, CHAKALAKA & CREAMY SMOKE PAP

125

LOADED BILTONG FRIES

145

Double cooked fries loaded with biltong, cheese, salsa & a dash of chilli. Perfect for sharing

SMOKED NUTS & OLIVES

65

Western Cape green and calamata olives marinated in smokey spiced olive oil, served with fire-roasted mixed nuts sourced from the rich soils of the North West & Limpopo provinces

BILTONG SNACK

85

Spicy South African beef biltong

BILTONG, OLIVES & SMOKED NUTS

135

Spicy South African beef biltong, Western Cape green & calamata olives marinated in smokey spiced olive oil, served with fire-roasted mixed nuts

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BURGERS & FOLD-OVERS

FRIED BUTTERMILK CHICKEN BUN

145

Buttermilk chicken with chimichuri mayo & tangy slaw.
Served with a side portion of double cooked skin on fries

HERITAGE BURGER

145

Local pure beef patty, mature cheddar, parmesan mayo,
fresh tomato, gem lettuce & pickled red onion.
Served with a side portion of double cooked skin on fries
*Our burgers are served medium -
please let us know if you would like it otherwise*

WAGYU BURGER

185

A locally sourced Wagyu beef patty topped with sweet &
smokey bacon jam, Emmentaler cheese & mushroom duxelle.
Served with a side portion of double cooked skin on fries
*Our burgers are served medium -
please let us know if you would like it otherwise*



PULLED BRISKET FOLD-OVER

155

Folded Josper grilled flat bread, filled with slow smoked
pulled brisket & tangy slaw

Make it even better by adding:

Seasonal side salad	70
Double cooked skin on fries	55
Potato croquettes	65
Biltong loaded fries	140

*Double cooked skin on fries loaded with biltong,
cheese, salsa & a dash of chilli. Perfect for sharing*

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MAINS



WAGYU ROSBIF

445

Wagyu rosbif served with polenta, charred bok choy, smoked pepper sauce & crispy parma ham

8 HOUR SMOKED BRISKET 300g

275

8 HOUR SMOKED BEEF SHORT RIB

295

Our Short Rib is a rich, tender cut of local beef. This is a fattier cut but bursts with rich flavour

ASIAN WAGYU RUMP TAIL

295

Asian inspired Wagyu rump tail cooked over an open fire served with potato mousseline, spiced nuts & crisped spring onion

CHARRED LAMB RUMP

325

Josper-grilled lamb rump with spiced pear, wilted kale, mousseline potato, a crisp lamb cigar & rich jus

SMOKED LAMB SHANK

385

500g Smoked Karoo lamb shank served with mousseline potatoes, wilted baby spinach, puffed rice crumble & Rooibos jus

GLAZED PORK NECK

195

Slow-cooked pork neck with pickled grapes, roasted pear, spiced nut crumble & a crisp pork croquette. Finished with a classic bread sauce

COMPRESSED PORK BELLY

275

Compressed pork belly with mousseline potato, smoked sweet potato, crispy crackling & a smoked eisbein spring roll

4 HOUR SMOKED PORK RIBS 700g

285

FIRE BRICK CHICKEN

235

Half a deboned chicken, cooked over the fire, weighed down under a fire brick, served with steamed samp, pea velouté & crispy sage



PRAWN TIAN

235

Panko prawns layered with avocado, tomato salsa & gem lettuce, topped with grilled prawns & sriracha aioli

BEER BATTERED HAKE

155

Crispy deep-fried beer battered hake with potato wedges, pea purée & a grilled lemon & tartar sauce

GRILLED SEABASS

295

Grilled Seabass with kale & cashew pesto, baby potatoes, salsa verde & a beurre blanc sauce

FIRE PRAWNS

445

Twelve queen prawns, grilled over the fire, served with lemon garlic butter sauce, black rice, chilli crunch & charred limes

JOSPER GRILLED CAULIFLOWER STEAK

165

Josper grilled cauliflower steaks served with sultana salsa, caramalized cauliflower purée, crispy kale & a coconut sauce

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SIDES

DOUBLE COOKED SKIN ON FRIES 55

POTATO CROQUETTES 65

Potato croquettes served with garlic aioli & crispy spring onion

SEASONAL SIDE SALAD 70

JOSPER ROASTED VEGETABLES 75

Seasonal vegetables roasted in our Josper

PUMPKIN BRÛLÉE 75

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

SAUCES

CREAMY MUSHROOM, BILTONG & FETA 48

SMOKED SPICY CHEESE 48

CREAMY BLACK PEPPER & BRANDY 48

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SALADS

SMOKE'S CAESAR SALAD

135

Crispy deep-fried chicken breast with gem lettuce, pickled red onion, radish, parmesan cheese & a classic Caesar dressing

PICKLED FENNEL & ORANGE SALAD

135

A labne spread topped with pickled fennel, fresh lettuce, radish, beetroot crisps & an orange dressing

Make it even better by adding:

Italian Prosciutto 50

ROASTED BEETROOT & BUTTERNUT

145

Roasted beetroot & caramelised butternut with burrata, pickled cucumber & sweet chilli corn crunch

PREMIUM PLATTERS

FIRE CHEESES *(Serves 2 – 3)*

295

Fire roasted melted feta & camembert cheese rounds, topped with chilli jam, Josper-charred sweet red grapes & crispy slices of ciabatta

SHARING PLATTER *(Serves 2 – 3)*

575

Pulled smoked brisket, 8-hour smoked short rib, smoked chicken wings, spicy greens, corn on the cob, pap & chakalaka

SEAFOOD PLATTER *(Serves 3 – 5)*

550

Queen prawns, clams, West Coast mussels & fried hake, served with lemon butter sauce, black rice, chilli crunch & fresh coriander

FEASTING PLATTER *(Serves 4 – 6)*

890

A feast of our smoked meats. Pulled smoked brisket, 8-hour short rib, smoked chicken wings and pork ribs, served with spicy greens & corn on the cob

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SWEET



BRÛLÉED APPLE CRUMBLE JAFFLE

95

Fire cooked jaffle filled with spiced roasted apple, topped with chantilly cream & a buttery shortbread crumble

FUDGE, CHOCOLATE & BROWNIE ICE CREAM

65

Rich, velvety chocolate ice cream, blended with chocolate brownie pieces & delicate swirls of smooth chocolate fudge

NEMESIS DARK CHOCOLATE TART

95

An Italian inspired tart from *The River Café* on the Thames. This smooth dark chocolate tart with macerated Cape strawberries & caramelized white chocolate will keep you coming back for more

BLUEBERRY CHOUX BUN

95

A Choux bun filled with creme patisserie, served with blueberry coulis, toasted hazelnuts & fresh blueberries

LEMON BASIL TART

95

Lemon tart served with basil sugar, charred strawberries & peppered meringue

CHOCOLATE & PISTACHIO CANNOLI

145

Crispy chocolate cannoli filled with light chocolate mousse, dipped in pistachio

DESSERT SHAKES (Alcoholic)

CHOCOLATE DESTINY

125

Smooth vanilla ice cream, Frangelico, pecan nuts & rich chocolate

DECADENT HAZELNUT & POPCORN

135

Frangelico, smooth vanilla ice cream, popcorn syrup & caramel

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An aerial photograph of a forest fire. A road or path runs diagonally from the bottom left towards the center right. Thick white smoke is rising from the road, spreading upwards and to the right, partially obscuring the forest. The forest is a mix of green and brown, indicating some areas are charred. The sky is a pale, hazy blue.

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