



SMOKE

*A destination where we showcase
the best of South African excellence
& 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 & 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



BRUNCH

SERVED SATURDAYS & SUNDAYS

09H00 - 12H00

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Classic Smashed Avo 70

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 70

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

Please note:

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

SERVED SATURDAYS & SUNDAYS
09H00 - 12H00

Farmer's Skillet 145

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

Ilanga Breakfast 125

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

Make it even better by adding:

Bacon 35

Hot Honey Chicken Waffle 105

Crispy deep-fried chicken thighs, served on Amasi waffle
with tangy slaw and a drizzle of hot honey



Tofu Spring Rolls 125

Crispy deep-fried spring rolls filled with marinated tofu,
cabbage, carrot & spring onion served on a spicy atchar
& finished with a dollop of zesty smashed avo



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LUNCH & DINNER

SMOKE

Small Plates

Roosterkoek with Flavoured Butter 55

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

SMOKE's homemade sourdough Braai Broodjie 85

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

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*



Buttermilk Chicken Strips 95

Crispy buttermilk chicken strips served with a parmesan mayonnaise

Oysters 135

Fresh Namibian Luderitz oysters, served with a tangy mignonette dressing

Fire Prawns 155

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

Seared Yellow Fin Tuna 175

Seared Yellow Fin Tuna served with spicy pumpkin seed salsa,
pea purée & sriracha mayo

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Small Plates

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

Loaded Biltong Fries 140

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

Bobotie Croquettes 75

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

***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 and calamata olives
marinated in smokey spiced olive oil, served with fire-roasted mixed nuts

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Josper Fold-Overs

Caprese 135

Folded Josper grilled flat bread filled with Fior Di Latte cheese, smoked tomato, basil mayo & a drizzle of balsamic reduction

Pulled Brisket 155

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

Cape Malay 125

Folded Josper grilled flat bread filled with Cape Malay curry chicken, crème fraîche, apricot & date relish & fresh coriander

Luxury Sauces

Creamy Mushroom, Biltong & Feta 48

Smoked Spicy Cheese 48

Creamy Black Pepper & Brandy 48



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Buns & Burgers

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*



Fried Buttermilk Chicken Bun 145

Buttermilk chicken with chimichuri mayo & tangy slaw.

Served with a side portion of double cooked skin on fries

Biltong & Artisan Cheese Burger 175

Beef burger with Amabutho artisan cheese, burnt onion jam, rocket & local biltong bits.

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*

Make it even better by adding:

Seasonal side salad 70

Double cooked skin on fries 55

Potato croquettes 65

Pap fritters 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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Maining

Rib Eye 355

300g Beef rib eye served with tenderstem broccoli, potato croquette & a béarnaise sauce

8 Hour Smoked Brisket 300g 255

4 Hour Smoked Pork Ribs 700g 285

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

Mega Rib 595

A full rack of smoked pork ribs in a pineapple soy basting served with Cape Malay pasta salad & pickles



Asian Wagyu Rump Tail 295

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

Smoked Lamb Shank 385

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

Hanger Steak 225

Also known as 250g butcher's steak, served with stout glaze, artichoke purée, roasted beetroot, crispy artichokes & charred fennel dust

Karoo Lamb Riblets 275

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

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

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Beer Battered Fried 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 butter sauce, black rice, chilli crunch & charred limes

Josper Grilled Cauliflower Steak 165

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

Sides

Double Cooked Skin on Fries 55

Pap Fritters 65

Sesame crumbed deep-fried pap fritters, served with a South African spicy classic tomato relish

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

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Salads

SMOKE's Caesar Salad 128

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

Pickled Fennel & Orange Salad 135

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

Make it even better by adding:

Italian Prosciutto 50

Smoked Duck Breast Salad 190

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

Premium Platters

Fire Cheeses 295

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

Serves 2 – 3

Sharing Platter 575

Pulled smoked brisket, 8-hour smoked short rib, smoked chicken wings, jalapeno poppers, pap & chakalaka

Serves 2 – 3

Seafood Platter 550

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

Serves 3 – 5

Feasting Platter 845

A feast of our smoked meats. Pulled smoked brisket, 8-hour short rib, smoked chicken wings and pork ribs, served with Cape Malay pasta salad & pickles

Serves 4 – 6

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Sweet

Sorbet Trio 65

A refreshing trio of sorbets, blending vibrant flavours of zesty passionfruit, luscious berry & tropical mango

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

Milk Tart Spring Rolls 115

Milk Tart spring rolls served with a white chocolate mousse, Rooibos coulis & chocolate tuile

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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