

SMOKE

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





At SMOKE we use a number of ways when 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

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

THE SMOKE STACK 105

Delicate soufflé flapjacks served with crispy bacon, cinnamon sugar, macerated strawberries & topped with whipped cream

SPICED RUM FRENCH TOAST 105

Classic French toast served with caramelized banana, nutmeg infused crème fraîche, spiced rum syrup & topped with fresh passion fruit

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

SMOKED BOEREWORS BENEDICT 105

Smoked boerewors served with chakalaka on a toasted milk bun with a poached egg & topped with our creamy hollandaise

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

EGGS ROYALE 165

A classic toasted ciabatta topped with cream cheese, wilted baby spinach, smoked salmon, two poached eggs & burnt butter hollandaise

Please note:

Any alterations or substitutions to dishes may incur an additional surcharge.

Larger bookings may be subject to an additional compulsory surcharge.

A discretionary 10% service charge is added to all bills.

Should you prefer not to have this included, please advise your waitron.



LUNCH & DINNER



SMALL PLATES

Perfect for sharing around the fire. Enjoy with a signature cocktail or a glass of Pierre Fourdan Cap Classique



FIRE-BAKED MARROW ROLLS 85

Warm rolls baked over the fire, served with roasted bone marrow & chermoula butter

SMOKE'S HOMEMADE 105

SOURDOUGH BRAAIBROODJIE

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

BUTTERMILK CHICKEN STRIPS 95

Crispy buttermilk chicken strips served with parmesan mayonnaise

PORTUGUESE FIRE CHICKEN SKEWERS 95

Flame-grilled chicken skewers in bold Portuguese spices, served with chimichurri mayo & charred lime

SMOKED CHICKEN WINGS 155

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

KAROO OSTRICH SOSATIE 125

Flame-grilled ostrich fillet marinated in traditional Cape sosatie spices, served with warm flatbread & chimichurri mayo



SMOKED BRISKET BITTERBALLEN 145

Golden brisket bitterballen filled with slow-smoked pulled brisket, served with spicy sriracha mayo & grated parmesan

Please note:

Any alterations or substitutions to dishes may incur an additional surcharge.

Larger bookings may be subject to an additional compulsory surcharge.

A discretionary 10% service charge is added to all bills.

Should you prefer not to have this included, please advise your waitron.

SMALL PLATES

OYSTERS 145

Fresh Namibian Lüderitz oysters, served with a tangy mignonette dressing

SEARED YELLOWFIN TUNA 165

Lightly seared yellowfin tuna with pea velouté & toasted pumpkin seed salsa

FIRE PRAWNS 175

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

SMOKED BOEREWORS 115

House-smoked boerewors served with moussaline potato, charred fennel & fresh pomegranate

BRISKET-ENDS, CHAKALAKA & CREAMY SMOKE PAP 125

LOADED BILTONG FRIES 155

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

FIRE CHICKEN LOADED FRIES 155

Crisp fries topped with Portuguese-spiced chicken, mushroom sauce, chimichurri mayo & grated parmesan

Please note:

Any alterations or substitutions to dishes may incur an additional surcharge.

Larger bookings may be subject to an additional compulsory surcharge.

A discretionary 10% service charge is added to all bills.

Should you prefer not to have this included, please advise your waitron.

FEASTS TO SHARE

Gather around the fire and share something generous

FIRE CHEESES (Serves 2 – 3) 295

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

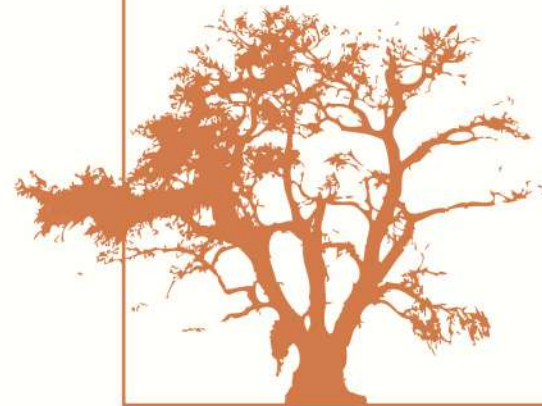
SHARING PLATTER (Serves 2 – 3) 565

Smoked chicken wings, Asian wagyu rump tail, burnt brisket ends, homemade sourdough braai broodjie, charred mielies, creamy pap & chakalaka

FEASTING PLATTER (Serves 4 – 6) 890

A generous fire-cooked feast for the whole table

Smoked chicken wings, 4-hour smoked pork ribs, Asian wagyu rump tail, smoked boerewors, miso-glazed cabbage, charred mielies & fire-baked marrow rolls



Please note:

Any alterations or substitutions to dishes may incur an additional surcharge.

Larger bookings may be subject to an additional compulsory surcharge.

A discretionary 10% service charge is added to all bills.

Should you prefer not to have this included, please advise your waitron.

MAINS

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

BEER BATTERED HAKE 175

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



FIRE-ROASTED MACKEREL 345

Fire-roasted mackerel served on fragrant basmati rice, topped with roasted grape & olive salsa and crisp spring onion

FIRE PRAWNS 445

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



COAL-ROASTED CARROTS 145

Coal-roasted carrots finished over the fire, served with vibrant cashew salsa, creamy feta & crisp garlic chips

MISO GLAZED CABBAGE 165

Braised cabbage served on a bed of whipped feta & topped with cauliflower crisps & a miso honey glaze

MAINS



BRAAIED OXTAIL 335

Slow-braised oxtail finished over the fire, served with roasted sweet potato in a creamy gorgonzola & sage sauce

8 HOUR SMOKED BRISKET 300g 285

Our signature brisket, slow-smoked over Kalahari Kameeldoring wood in our cabinet smokers

8 HOUR SMOKED BEEF SHORT RIB 345

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

CHARGRILLED BEEF FILLET 375

Prime beef fillet grilled over open flame, served with glazed beetroot, roasted baby marrow, shoestring fries & red wine jus

ASIAN WAGYU RUMP TAIL 295

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

KAROO LAMB RIB 385

Slow-roasted Karoo lamb rib finished over the fire until crisp, served with charred mango, chilli salsa & red wine jus

SMOKED LAMB SHANK 395

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

TOMAHAWK FOR TWO (Serves 2) 595

Dry aged grilled 750g Tomahawk served with chermoula, garlic & parmesan potatoes & charred corn on the cob

Please note:

Any alterations or substitutions to dishes may incur an additional surcharge.

Larger bookings may be subject to an additional compulsory surcharge.

A discretionary 10% service charge is added to all bills.

Should you prefer not to have this included, please advise your waitron.

BURGERS & FOLD-OVERS



DUNKED BURGERS 295

Two Heritage beef burgers dunked in rich béchamel cheese sauce & served in a hot skillet
Our burgers are served medium – please let us know if you would like it otherwise

FRIED BUTTERMILK CHICKEN BUN 155

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

HERITAGE BURGER 155

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 BRISKED FOLD-OVER 165

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

Make it even better by adding:

- Seasonal side salad 75
- Double cooked skin on fries 55
- Potato croquettes 70
- Crispy parmesan zucchini fries 85

Please note:

*Any alterations or substitutions to dishes may incur an additional surcharge.
Larger bookings may be subject to an additional compulsory surcharge.
A discretionary 10% service charge is added to all bills.
Should you prefer not to have this included, please advise your waitron.*

SALADS



CHARRED KALE SALAD 155

Charred kale & crisp cucumber tossed in creamy tahini dressing, finished with spiced nut crumble & bursts of fresh pomegranate

SMOKE'S CAESAR SALAD 155

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

SIDES

CHARRED MIELIES 65

Corn on the cob charred on our open fire, brushed with garlic butter & drizzled with basil mayo

DOUBLE COOKED SKIN ON FRIES 55

POTATO CROQUETTES 70

Potato croquettes served with garlic aioli & crispy spring onion

SEASONAL SIDE SALAD 75



COAL-ROASTED BABY POTATOES 75

Roasted baby potatoes finished over the coals, topped with creamy parmesan mayo, fresh chives & grated parmesan

JOSPER ROASTED VEGETABLES 95

Seasonal vegetables roasted in our Jospers

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

CRISPY PARMESAN ZUCCHINI FRIES 85

Golden zucchini fries finished with lime zest & sriracha spice, served with parmesan mayo

SAUCES

SMOKED SPICY CHEESE 50

CREAMY BLACK PEPPER & BRANDY 50

CREAMY MUSHROOM 50

SWEET

*Finish your evening with something sweet
All our desserts are perfect to share*

TOASTED COCONUT TIRAMISU 175

This is a great dessert to share

South African-inspired tiramisu layered with rooibos & coconut, finished with charred meringue & coconut sauce

ROOIBOS & MILK TART PANNA COTTA 85

Rooibos-infused panna cotta with roasted fennel honey & spiced milk tart crumb

APPLE CRUMBLE 95

Warm baked apple crumble layered with buttery crumble & served with cinnamon Chantilly cream

NEMESIS DARK CHOCOLATE TART 105

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

**DECONSTRUCTED HAZELNUT
& DULCE CHEESECAKE 115**

Creamy cheesecake with hazelnut crumb, cinnamon snap, dulce de leche & cinnamon ice cream

BURNT CITRUS & PINEAPPLE MOUSSE 115

Burnt citrus & pineapple mousse with spiced rum gel & crisp sage

Please note:

Any alterations or substitutions to dishes may incur an additional surcharge.

Larger bookings may be subject to an additional compulsory surcharge.

A discretionary 10% service charge is added to all bills.

Should you prefer not to have this included, please advise your waitron.

