



AT TRUMPS UPMARKET CONTEMPORARY GRILLHOUSE

OUR FOCUS IS BEEF

Trumps was the first restaurant to open on Nelson Mandela Square in 1994. We are well known for our quality meat dishes as a result of our age-old maturing tradition. Our primal cuts; Rump, Sirloin, T-bone, Prime Rib and Rib-eye are matured for 21 - 40 days.

BUTCHERY

We pride ourselves in our excellent high quality meat cuts and products, and have therefore expanded our offerings to include a bespoke butchery. Not only can you enjoy the delicious meals from Trumps in our restaurant, but you can take our quality cut, perfectly aged steaks and award-winning biltong home with you and continue the experience that is Trumps Grillhouse and Butchery.

WINE CELLAR

We house a prestigious wine cellar, offering a delectable selection of wines from the finest Cape Winelands, as well as the most sought after wines in South Africa. 3 Year running Fat Bastard Award Winner in South Africa.

MENU

We offer a wide variety of cuts on our menu and ensure that we serve only the best quality. Our meals have been designed with specific flavours for your enjoyment. All dishes are subject to availability. For tables of 8 patrons or more, we recommend a service charge of 10%. All major credit cards are accepted and all prices include 15% VAT. No cheques accepted.

Please be considerate to the fact that tables are booked in advance. Maximum 3 hours dining per table - Please respect our policy. (Please drink responsibly - We are not an on tap Bar)

ARRIVAL PLATES

FRIED HALLOUMI FINGERS

R99

Fried halloumi served with our sweet & sour chilli sauce.

GARLIC LEMON CALAMARI

R95

Tender pan-fried calamari tubes in a garlic and lemon butter sauce.

MUSSELS

R99

Freshly steamed in a classic white wine sauce with fresh herbs and served with a ciabatta bread.

CREAMY GARLIC SNAILS

R99

Smothered in rich and creamy garlic sauce, served with fresh ciabatta breads.

FLASHED PAN FRIED CHICKEN LIVERS

R89

Sizzled in a hot pan, with onion and mixed peppers, with a dash of cream and chilli sauce. Served with ciabatta breads.

BILTONG

R99

Our in-house biltong, made on the premises.

FIRECRACKER CHICKEN WINGS

R99

Glazed with a sweet & sticky BBQ bourbon sauce or "BOOM BOOM" – Peri-Peri sauce.

QUEEN PRAWNS

R119

3 succulent queen prawns, served on a citrus aioli with our tomato and chilli jam.

SPRINGBOK CARPACCIO

R99

Springbok carpaccio, served on fresh rocket with balsamic caramel, grana Padano shavings and fresh lemon and side chillies.

CHICKEN TRINCHADO

R89

Sizzled in a hot pan, with onion and mixed peppers, with a dash of cream and chilli sauce. Served with ciabatta breads.

SPANISH CHORIZO

R99

Served with sautéed peppers Chimichurri sauce and ciabatta bread.

SIGNATURE SALADS BOWLS

TRADITIONAL GREEK SALAD

R109

Sliced tomatoes, red onion, mixed pepper rings, rustic cut cucumber, well-cured olives and cubed feta cheese dressed with oil and vinegar.

TRUMPS CEASAR

R119

A well - deserved salad with all the trimmings, tossed with mixed lettuce, parmesan shavings, avocado, bacon bits, crispy onions, soft boiled egg & toasted bruschetta croutons, served with our in-house classic Caesar dressing.

CAPRESE AVOCADO SALAD

R99

A well-abused salad "BUT WITH A TWIST". Placed with avocado, buffalo cheese rounds, sliced tomatoes, fresh basil leaves, capers stars and mixed lettuce. Napped with fresh basil and balsamic reduction.

TRUMPS CHAR GRILLED CHICKEN SALAD

R139

It's our best-selling house salad, re-loaded with freshly grilled chicken breast, avocado slices, cherry tomatoes, red onions, grilled baby corn, rustic cut cucumber, grilled baby carrots and cheddar cheese. Served with a creamy lemon pesto aioli mayo dressing.

SPECIAL TRUMPS BURGERS

HOMEMADE BEEF BURGER BASTED AND FLAME GRILLED WITH OUR FAMOUS RELISH ON A FRESH BUN.

BEEF BURGER (9oz) 250G

R129

Homemade Beef Burger basted and flame grilled with our secret spices and BBQ.

CHEESE BURGER (9oz) 250G

R139

Homemade Beef Burger topped with matured cheddar.

BACON & CHEESE BURGER (9oz) 250G

R149

Homemade Beef Burger crispy bacon slices and matured cheddar.

BBQ CHICKEN BURGERS

R119

Chicken Breasts basted and flame grilled with our secret spices and BBQ.

HALLOUMI BURGER

R109

Deep fried halloumi with fresh rocket and tomato chilli jam on a fresh bun.

TRUMPS SIGNATURE SUSHI

TRUMPS SASHIMI

SALMON / SEARED BEEF

Thinly sliced with fresh spring onions, sesame seeds, soya sauce and sweet chilli mayo.

R130

TRUMPS RAINBOW RELOADED

California inside, salmon and avocado outside topped with sweet chilli mayo, teriyaki, caviar and finely diced spring onions.

R160

FASHION SANDWICHES

SALMON / BEEF / VEG

CALIFORNIA ROLLS

SALMON / BEEF / VEG

TRUMPS RELOADED

4Pc Rainbow Roll, 4pc Salmon California roll, topped with shrimp tempura and creamy sweet chilli mayo.

R180

SIGNATURE SEAFOOD

Purveyors of Fine seafood. (All seafood is served with rice or fries).

CALAMARI TUBES

Tender baby calamari tubes lightly basted and grilled in a lemon butter with a touch of garlic and cilantro.

R199

HAKE FILLET

Seasoned and grilled served with a lemon butter and garlic sauce.

R179

KINGKLIP FILLET

Seasoned and grilled served with a lemon butter and garlic sauce.

R229

FRESH NORWEGIAN SALMON

Grilled to perfection and served with a lime & coriander aioli mayo.

R289

HAKE PLATTER FOR 1

Prawns, hake, calamari and mussels.

R289

6 QUEEN PRAWNS

Seasoned and grilled served with a lemon butter and garlic sauce.

R249

SIGNATURE DISHES

OXTAIL POT

Succulent, soft, melt in your mouth tender oxtail, slow cooked in a pot with a luscious brown onion and red wine sauce. Served with carrots, potatoes and beans.

R269

LAMB SHANK

Delicious slow cooked in a BBQ & red wine sauce.

R299

EISBEIN

Served with sauerkraut & apple sauce.

R269

BEEF

FROM THE GRILL

TRUMPS HAS IT'S OWN IN-HOUSE BUTCHERY.

At Trumps, we are serious about our meat. You will be able to purchase our superior quality meat in our retail butchery to take home. Please be aware that due to the size of our steaks, some steaks may take up to 40 minutes to prepare. All steaks lightly basted with our in-house BBQ glaze or finely pepper crusted. All weights on pre-cooked product.

SIRLOIN	(10oz) 280G	R179
RUMP	(13oz) 360G	R199
FILLET - LADIES	(9oz) 250G	R209
T-BONE	(17oz) 480G	R249
RIBEYE	(13oz) 380G	R249

BIGGER SPECIALISED SELECT CUTS FROM OUR MASTER BUTCHER

SIRLOIN	(13oz) 380G	R199
RUMP	(18oz) 600G	R249
FILLET	(12oz) 350G	R269
T-BONE	(25oz) 700G	R299
TOMAHAWK (ON THE BONE)	(19oz) 550G	R299
RIBEYE	(19oz) 550G	R319

ORDER ONE OF OUR UNTOUCHABLE SAUCES TO ACCOMPANY YOUR STEAK

TRIO OF WILD MUSHROOMS AND SAGE CREAM	R35
WHOLEGRAIN DIJON MUSTARD & COGNAC	R35
THREE PEPPERCORN & WHISKY SAUCE	R35
TRUFFLE BUTTER & INFUSED WILD MUSHROOMS	R35
"BOOM BOOM" HOT & SPICY- (Peri - Peri)	R35
NACHO SAUCE "A CHEESE SAUCE"	R35

SIDE ORDERS

SAUTEED MUSHROOM WITH FRESH HERBS	R45
TOMATO AND ONION	R40
SPINACH (with or without cream)	R40
ONION RINGS	R40
THICK CUT CHIPS	R49
SAVOURY RICE	R35
SWEET PUMPKIN	R40
BAKED POTATO & SOUR CREAM	R35

PORK OR BEEF RIBS COMBOS

HALF RIBS AND WINGS R229

HALF RIBS AND SIRLOIN R259

HALF RIBS AND LAMB CHOP R279

HALF RIBS AND PRAWNS R259

GRILLS

All grills, lightly glazed with our in-house specialty BBQ glaze or Peri-Peri

All weights on pre-cooked product.

SPATCHCOCK CHICKEN R199

Seasoned with Maldon salt and taco spice.

GRILLED CHICKEN BREASTS R169

Firecracker grilled and seasoned with Maldon salt and our nomu spices.

CHICKEN WINGS R159

Lightly brushed and glazed with honey and BBQ.

LAMB LOIN CHOPS R259

Seasoned lamb chops with salt and sprinkled lightly with thyme.

PORK CHOPS R199

BBQ glazed with a red sweet and sour chilli sauce

PORK RIBS R269

Juicy basted Loin Ribs.

BEEF RIBS R229

World famous Trumps beef ribs.

OSTRICH R259

Served with a Three peppercorn & whisky sauce.

DESSERTS

A TRIO OF ICE CREAM R89

Three scoops of ice cream. Chocolate, pistachio, & hazelnut.

CAPE MALVA PUDDING R79

Cape Malay pudding served with vanilla ice cream.

SOUTHERN RED VELVET R79

Moisty and velvety chocolate cake, layered with a smooth and delicious cream cheese frosting and garnished with crushed tree nut and coconut macaroons.

