



Years have gone by and we still give a longstanding tradition of grill and service excellence. Rest assured, you can depend on an offering that maintains the outstanding, excellent meat accompanying sauces and marvellous choice of sides – the shoestring fries, and pap and gravy are as good as ever. What's different is the addition of some deliciously innovative newcomers - a selection of continually evolving starter and main meal specialities where the emphasis is on wholesome, quality ingredients, preservative-free as possible and seasonal produce.

We are using some of the timeless signature dishes from the original Chaplin's Bistro in Melville – an establishment renowned for providing over two decades of fine dining charm. Welcome reminisces include starters of Snails, Carpaccio and Duck Spring Rolls. The nostalgia continues with venison medallions (in season) and the legendary prawn curry with coriander. Crème Brûlée and Mille Feuille – phyllo layered with crème patisserie, cream and fresh berries are revived from the dessert hall of fame.

With a menu distinguished not only by a superlative grill but by a novel inclusion of lighter dishes, vegetarian options, pastas and classic à la carte specialities, the intention for Chaplin's Grill is to engage and excite a wide and discerning range of palates.

Enjoy!

We endeavour to produce good quality food and we don't compromise on our service.

All dishes are freshly prepared, which may take a little longer. Seasonal products could affect certain dishes.

We cater for all business and private functions and can create a menu around your requirements. Mondays to Sundays, please check with Management.

Please call Chaplin's at 076-564 5979 (or sms) & landline 011-886 8866

Suggestions & Recommendations are welcome.

This is a Non-Smoking / -Vaping Restaurant, hope you understand.



Order your Shopping Basket while you are dining



Chalmar Beef

For all your home, braai meat & accessories look no further. Cut to your requirement and vacuum packed to seal in freshness. Enquire with the Manager on Duty! Chaplin's Grill specialises in the ageing of beef on the premises. Chalmar Beef Abattoir is situated east of Johannesburg on the way to Bapsfontein. It is regarded as the best high through put beef producer in Gauteng. The cattle are fed a high nutrition grain diet without using any growth promoters (steroids). At Chalmar they try by all means to produce as stress free beef as possible.

All meat is aged for minimum of 24 days!


Shopping List

Fillet	kg	249
Fillet stir-fry strips	kg	210
Rump	kg	149
Sirloin	kg	149
T-Bone	kg	159
Wing-Rib	kg	169
Burgers - each about 200g	kg	115
Ostrich Fan Fillet / Venison	kg	235
Biltong	kg	295
Chicken Baby	each	65
Chaplin's Rub	per 100 g	45
Chaplin's Vinaigrette Dressing Bottle	750 ml	110

Cooked Dinners – Frozen starch not included

Beef Stroganoff or Beef Korma (curry)	350 g	56
Soup - Vichyssoise - Potato & Leek	350 g	44
Chicken à la King	350 g	50
Chicken Alfredo	350 g	56
Bolognaise	350 g	60



V – Vegetarian
B – Banting
 – Favourites



Starters

	Trio of Carpaccio - Smoked Salmon, Beef and Venison with Micro Herbs		79
V	Soup of the Day with Herb and Cream		55
	Ponzu Duck on Angel Hair and Sesame Seed Salad mixed with Micro Herbs		73
	Chicken Livers pan-fried in our spicy secret Beer Sauce 🍷		62
	Snails served in our signature style on Mushrooms with Red Wine Garlic Sauce 🍷		75
Grand Platter - create your own tasting Platter from the dishes below		Pick 3 dishes	150
Choose between Duck Spring Roll (2), Line-fish Cakes (2), Oyster (2), Beef Carpaccio, Trinchado		Pick 5 dishes	225
	Fresh Oysters - From the Atlantic - Lüderitz, Namibia (when available) - shucked on Ice with Lemon - each		S.Q.
	Line-Fish Cakes with Asian Love Sauce (Soy, Ginger, Sesame, Garlic, Mint & Plum Sauce)		69
	Beef Carpaccio served with Rocket, Parmesan, Olive Oil & fresh Lemon 🍷		81
BV	Mushroom & Cherry Tomato Tartlet - Drizzled with Balsamic Reduction		59
	Duck Spring Roll - House Favourite with Sweet Chilli Sauce		59
	Trinchado - Beef Cubes in our Trinchado Sauce served with our House Bread		79

Salad

V	Crisp Chaplin's Salad with fresh Herb-Mustard Vinaigrette with Feta 🍷	69
V	Pear and Blue Cheese Salad	79
V	Caprese Salad - Layers of sliced Tomato, Mozzarella & Basil, drizzled with Olive Oil 🍷	85



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Chaplin's Signature Dishes

Three Hand cut Primal cuts of Prime Beef - Fillet, Sirloin and Rump 🍖

Platters to Share

Includes 2 side Dishes and a Sauce

600g 399

Includes 3 side Dishes and 2 Sauces

1kg 585

Châteaubriand – Grilled Fillet Head, sliced with Side & Béarnaise Sauce

399

Fillet Steak Diane 200g - Mushroom Sauce with Worchester Sauce, Chives and flamed at the table

215

B **Lisa's Fillet Cubes** - Pan fried in Olive Oil with a Side of Choice

155

B **Baby Beef Saltimbocca** – Sirloin escalope's pan-fried with Parma Ham, Sage, Potato Wedges or Mash

159

Steak Tartare - Raw Prime Beef Fillet, served with Fries or Toast 🍷

175

Chopped by the Chef served with Salt & Coarse Pepper, Mustard, Onion, Egg Yolk, Tabasco, Chaplin's Rub, *optional extra* – Anchovies

B **Slow cooked Oxtail** in a Tomato-Herb Sauce on Mash 🍷

185

Trinchado - Aged Steak Cubes with our Trinchado Sauce with a Side of Choice

145

B **Grilled Lamb Cutlets (3)** – marinated with garlic & herbs

179

Braised Rabbit – with Sauce of the Day 🍷

185

Ostrich - Fan Fillet - on a Cumberland Sauce with Side of choice

148

Venison - Taste on the wild side on an aromatic Plum Sauce – Seasonal

149

Braised Duck Leg on a bed of Mash with Orange-Thyme Sauce

154

Succulent Pork Spare Ribs with our famous Basting

Half 163

Full 260

B **Grilled Free-Range Baby Chicken** - marinated in Olive Oil, Lemon Juice & Garlic Mild to Hot 🍷

139

B **Salt & Pepper deep fried Baby Calamari** on rice with Sriraja mayo

149

B **Atlantic Salmon** lightly pan-fried on crunchy sautéed seasonal Vegetables

189

B **Queen Prawns (6)** – grilled served with Lemon Butter & Garlic Sauce

179

Prawn Curry – medium shelled Prawns in mild Curry Sauce with Basmati Rice

169

Basil Pesto Prawns with & Chouriço served on Angel Hair Pasta 🍷

179

Vegetable & Feta Wrap - stir fried, in a Tortilla

95



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Chalmar Grain fed Beef - The Ultimate in Beef



All Grills are served with a complimentary side dish

CUT to Order



Rump / Sirloin (Wet Aged)	200 g	125
	300 g	161
	500 g	233
Ribeye (Wet Aged)	250 g	198
Fillet (Wet Aged)	200 g	198
	300 g	259
	500 g	389
T-Bone (Dry Aged)	500 g	220
	700 g	299
Wing Rib (Dry Aged on the bone)	500 g	245
	700 g	325

Rare	Medium Rare	Medium	Medium Well	Well done	Dead
Red & Bloody	Red & Some Blood	Pink & No Blood	Light Pink & No Blood	Grey & No Blood	Cremated

All cuts are grilled with a Rub, Black Pepper, Coarse Salt, Herb Butter or Plain

Beef is aged for a minimum of 24 days please confirm with your server

Chalmar Beef is Halal 

During sustained periods of utility outages, Chaplin's Grill is entirely self-sufficient.

Prices are market related & may change without notice.

Prices on the website are a guideline. Only one special can be used per visit.

Any special requests for larger cuts will be individually cut at our in-house butchery (meat counter), weighed and charged pro rata to the menu price.



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Gourmet Burgers - 200 g

Flame Grilled with our Home-made Basting served on a lightly toasted Sesame Bun with Lettuce, Tomato, caramelized Onion, and pickled Cucumber & Fries

Classic Pure Beef Burger - Original Unadulterated Favourite	89
Crispy Streaky Bacon / Blue Cheese Burger - For the distinguished taste buds 🍔	105
Avocado / Crispy Streaky Bacon Burger - For the distinguished taste buds 🍔	107
Cheddar melt Burger - Loved by young and old alike - with either grated Cheese or Cheese Sauce	97
Doubled up - extra patty	37

Sides

BV	Side Salad	30
BV	Chopped Tomato & Onion	32
V	Pap & Tomato Gravy	25
V	Mashed Potatoes with a dash of smooth Mustard	26
	Mashed Potatoes with Gravy	32
V	French Fries Chaplin's Fries - "Shoestring" Baked Potato	26
V	Basmati Rice	26
V	Onion Rings – deep fried in a spicy batter	28
V	Vegetables - Spinach & Butternut or Cauliflower Mash	35
BV	Sautéed Seasonal Vegetables or Mushrooms	39

Sauces





Blue Cheese	Dijon Mustard with Chives & Cream	Chimichurri	Madagascan Peppercorn	Button Mushroom	Mature Cheddar Melt	38
Trio of Sauces - choices from above						43
Cranberry & Port Jus, Hollandaise or Béarnaise						40



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Dessert

Crème Brûlée - The Classic 	58
Mille Feuille - Layers of phyllo with pastry cream, fresh Berries & Cream	60
New York Blue Berry Cheese Cake (baked) 	58
Chocolate Brownie with Ice Cream	48
Vanilla Ice Cream with the Decadent Callebaut Chocolate Sauce	45
Crêpe Suzette flambé - Thin pancakes with Orange Sauce, flambé 	69
Callebaut Chocolate Pudding (20 min) 	68
Fondant made with French dark Chocolate served with Vanilla Ice Cream	

Swiss Chocolate Bars - Lindt - 35 g

70% Cacao, Extra Creamy or Intense Orange	32
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Coffee

Espresso, Macchiato	18
Espresso Double	20
Cappuccino, Café Latte	24
Café & Grappa	39
Café Corretto (Espresso with half a shot of Grappa)	29
Café Pot Still Brandy Taster (Espresso with Backsberg Pot Still 10ml)	39

Tea

Earl Grey Camomile Five Roses Rooibos Mint Green	21
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