

The Burger Menu

All burgers are served with a portion of our special House-made fries
We only use Grass-fed and Free-range products.



ANTRIM HOUSE

ANTRIM CLASSIC - R145

Our not-so-basic 180g Fresh ground Lean-Beef burger topped with Cheddar, lettuce, tomato and shaved red onions

THE ANGUS - R165

210g of Angus Beef, grilled sweet onions, lettuce and tomatoe

ORGANIC SIRLOIN - R185

200g thinly sliced organic Beef sirloin, with Cheddar, hierloom tomatoes & caramelized onions

THE BACON-CHEESE - R155

180g Fresh ground Lean-Beef, hickory-smoked bacon, Swiss cheese, Mozzarella & American cheddar

THE BLEU-CHEESE - R155

180g Fresh ground Lean-Beef, Blue cheese and sautéed onions

THE CHILLI-CHEESE - R155

180g fresh ground Lean-beef, red chili, melted mozzarella

MUSHROOM SWISS - R175

210g of Angus Beef, lettuce, tomato, sautéed mushrooms & melted Swiss cheese

THE HICKERY - R175

210g of Angus Beef topped with Cheddar, hickory-smoked bacon & smokey barbecue sauce

SANTE FE - R175

210g of Angus Beef topped with Pepper-Jack cheese, guacamole, fresh Pico de Gallo (Salsa) and chipotle mayo

THE CAPE FUSION - R165

180g Fresh ground Lean-Beef made with traditional Cape Malay spices, fresh avocado, sautéed onion, rocket, and Cheddar.

THE VEGGIE (V) - R130

180g Fresh House-made vegan patty, with tomato, onion, lettuce and garlic vegan-mayo

EXTRAS

Please ask your server for extra options not listed

Swiss cheese **R30** | Cheddar **R30** | Mozzarella cheese **R30** | Pepper-Jack Cheese **R30** | 180g Ground Lean-Beef patty **R55**
210g Angus Beef patty **R65** | 180g Chicken breast **R60** | Guacamole **R30** | Hickory-smoked Bacon per strip **R45**
Fries **R55** | Gluten-Free Bun (G) option **R25**

SAUCES

Cheddar-Cheese **R35** | Mushroom **R35** | Pepper **R35**
Perri-Peri **R35** | BBQ **R35**

Dessert

HOMEMADE MALVA PUDDING - R90

Served with Custard and Vanilla ice-cream

CRÈME BRULÉ - R80

Served with fresh berries

TRIO OF ICE-CREAM - R60

Mint, Chocolate & Strawberry



(V) Vegan Friendly

AntrimCollection.com

(G) Gluten Free

Tables of 6 are charged a standard 10% service charge. No split bills.



THE
Eatery

ANTRIM HOUSE

Thirst Quenchers

hot

ESPRESSO - SINGLE	20
ESPRESSO - DOUBLE	25
AMERICANO	25
SELECTION OF TEAS	25
CORTADO	30
FLAT WHITE	35
CAPPUCCINO	35
CAFE LATTE	35
HOT CHOCOLATE	40
CAFE MOCHA	40
CHAI LATTE	40

soft drinks

COKE / COKE ZERO	35
FANTA ORANGE / GRAPE	35
LEMONADE	35
SODA WATER	35
TONIC WATER	35
GINGER ALE	35
GRAPETIZER	40
APPLETIZER	40
GINGER BEER	35
ICED TEA - LEMON	35
ICED TEA - PEACH	35
ROCK SHANDY	40
STEEL WORKS	40

waters *(tap water not optional)*

STILL / SPARK - SMALL	35
STILL / SPARK - LARGE	55

milkshakes

VANILLA / STRAWBERRY CHOCOLATE / CARAMEL	55
---	----

fresh juice

GREEN MACHINE Apples, cucumber, lemon & mint	40
TROPICAL FUSION Orange, carrot, pineapple, apple	40
GINGER ME CRAZY Ginger, apple, lemon	40
ORANGE / CRANBERRY JUICE	40

smoothies

BERRY BLUE Mixed berries, kale	60
LEAN GREEN Baby spinach, avocado, pineapple, ginger	60
TROPICAL Orange, carrot, pineapple juice with banana	60

pro-smoothies

PLAIN MARY JANE ISO whey protein, banana, honey & oat milk	70
PEANUT BUTTER DATES ISO whey protein, dates, banana, peanut butter & oat milk	70
WHOLESOME ISO whey protein, chocolate, peanut butter, raw cocoa and oat milk	70

frozen coffees

ICED CAPPUCINO Espresso with full cream milk or nutty milk	50
SALTED CARAMEL Espresso with salted caramel with oat / almond milk	50
PEANUT BUTTER Espresso, peanut butter with oat / almond milk	50