

DAILY SPECIALS BETWEEN 5-7PM

El Jimador gold tequila x2 R28
Jägermeister x2 R28
A glass of House wine R20 (Saxenburg Wine blends)
Johnnie Walker Red *single* R15
Gordons Gin double R20
Smirnoff 1818 double R20
Brandy double R20 (**also from 10-11pm**)
Striped Horse or CBC lite 500ml/330ml R33/23

LUNCH SPECIAL MENU

(Mon-Sat 11.30 - 15.00)

Select 2 meals for R110 only
Single meals for R70 only

SUNDAY

(Whole day all day)

2 standard burgers (chicken, beef or veg)
Onion rings and chips for R110
Toppings extra

MONDAY BLUES

(17.00 onwards)

2 standard burgers (chicken, beef or veg)
Onion rings and chips for R110
Toppings extra

TUESDAY

(All day)

Slow roasted pork belly ribs
With chips and onion rings
500g ribs for R 140
250g ribs for R 100

WEDNESDAY

(17.00 Onwards)

Curry of the day served with basmati rice, crispy poppadum and fresh coriander R75

THURSDAY

(17.00 Onwards)

A calzone pizza and a selected dessert R70

Please note that all specials are eat-in meals only.

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BAR SNACKS AND STARTER

Flash fried calamari tentacles served with Sriracha aioli
60

Peppadew poppers with sundried tomato-yoghurt dipping sauce
50 (V)

Käserkrainer Corndog with honey-mustard sauce
55

Trio of cheese stuffed jalapeno poppers with homemade herbed
mayo
55 (V)

Cape Malay spring rolls served with sweet-chilli sauce
Choice of chicken or veg
55

Locally made samosas served with freshly made sweet-chilli sauce
Choice of chicken or veg
55

Sticky buffalo-wings with blue cheese cream
70

Chicken skewers served with a peanut satay sauce and rocket
50

Lightly spiced crumbed calamari rings with homemade tartar
sauce (Limited Availability)
65

Peri-Peri chicken livers with garlic bruschetta
65

Local olive medley bowl with olive oil baked crostini's
45

Chicken Nachos (*a favourite*)
80

Snack basket for two

Sticky chicken wings, jalapeno poppers, deep-fried calamari rings,
Samosas and spring rolls 100





LUNCH SPECIALS

Monday – Saturday 11h30 – 15h00

One for R70/Two for R110

Chicken Tikka pineapple pita served with coriander and a garden salad

Craft beer-battered or grilled fresh hake, homemade tartar sauce and fresh lemon served with a choice of hand cut fries or garden salad

Crumbed chicken schnitzel served with peas and creamy cheese sauce and a choice of mash or hand cut fries

Flash fried crumbed calamari rings, Sriracha aioli served with hand cut fries or garden salad

Chef's salad

Garden greens, Danish feta, cucumber ribbons, Rosa tomatoes, smoked olives, pickled red onions, toasted sunflower seeds and balsamic vinaigrette

Tenderised beef or chicken Prego on a Portuguese roll with caramelised onions, served with hand cup fries or garden salad

Grilled chicken tortilla wrap with hummus, garden greens, pickled pineapple and coriander red cabbage

Sit down only

SALADS

IN THE HOUSE

Garden greens, Danish feta, cucumber ribbons, Rosa tomatoes, smoked olives, pickled red onions, toasted sunflower seeds and balsamic vinaigrette

65

LET'S GO GREEN

Fully-loaded veggie salad tossed with an assortment of broccoli, carrots, red apples, dried cranberries and a pinch of sugared almonds. Topped with our unique yoghurt dressing

70

FLY THE COOP

Grilled chicken breast, salad greens, mandarin segments, Danish feta, cucumber, Rosa tomatoes, coriander, toasted pumpkin seeds and honey-mustard vinaigrette

75



PASTA

Hand-made wild mushroom and artichoke ravioli, drenched in sage-nut-brown-butter topped with parmesan, artichokes, rossa tomatoes and rocket

100

Pulled pork and bacon ragout served with handmade tagliatelle, rocket and gremolata crumble

100

Broccoli and baby marrow flash fried with a hint of chilli and garlic, served on a bed of tagliatelle and topped with a creamy lemon dressing and crushed almonds

90 (V)

BURGERS

Your choice of 100% grilled beef patty, parmesan-crumbed or grilled chicken breast, marinated veggie patty on a toasted sesame bun served with hand cut fries

THE VAN HUNKS

Sliced, cheddar cheese, grilled mushrooms, balsamic-caramelised onions and our secret red sauce

110

THE MEXICAN

Spicy guacamole, tomato-onion-salsa, melted mozzarella and jalapenos

Add crispy streaky bacon 20

110

THE MEDITERRANEAN

Basil Pesto, olive-sundried tomato salsa and marinated artichokes

110

PLAIN JANE

Grilled beef, chicken or marinated veggie patty

90

TOPPINGS

Guacamole, bacon, jalapenos, cheddar, mozzarella, portobello mushrooms, caramelised onions

15

THE PREGO

Tenderised beef or chicken Prego on a Portuguese roll with garlic aioli served with hand cut fries or garden salad

85



MAINS

Grain-fed A-grade beef grilled with our homemade BBQ basting

Rump 300g - 155

Sirloin 300g - 155

Fillet 200 g - 155

T-Bone 500g -185

Add some sauciness:

Trio of peppercorn cream

Mushroom, thyme and sherry

Gorgonzola and Black pepper

Cheddar and sweet mustard

30

Our FAVOURITE slow braised and flame grilled
pork belly ribs with homemade BBQ basting

500g -175

250g -125

Slightly spiced and crumbed Smokey fishcakes served with
tomato-onion salsa, homemade fruit chutney and fresh coriander

90

Flash fried, crumbed calamari rings served with Sriracha aioli and
lemon served with savoury rice and a side salad

125

Beer-battered or grilled fresh hake, homemade tartar sauce and
fresh lemon

100

Crumbed chicken schnitzel with a choice of cheese, mustard or
mushroom sauce

100

***All the above served with a choice of
Savoury basmati rice, hand cut fries, buttered mash, garden
salad or seasonal roasted vegetables***



Traditional Cape Malay Bobotie served with basmati rice, tomato-onion salsa, and homemade fruit chutney topped with fresh coriander
110

Red chicken curry with lemongrass, seasonal vegetables and coconut milk served with basmati rice, crispy poppadum and fresh coriander
120

Fresh Sustainable Line fish – Please ask your waitron
150

SIDES

Twice fried hand cut potato fries
Side -25
Plate - 35

Garden salad - 30

Buttered potato mash - 20

Savoury basmati rice - 20

Crispy onion rings - 25

DESSERTS

Homemade brownie with salted caramel, berry compote and vanilla ice cream
45

Traditional Malva pudding served with custard and vanilla ice cream
45

Lemon curd pot served with shortbread crumbs and vanilla ice cream
45

Vanilla ice cream served with creamy dark chocolate-rum sauce
45



PIZZA

Available from 17h00-23h00 Mon-Fri
13h00-23h00 weekends

GARLIC AND CHEESE (V)

Garlic, herb, feta and olive oil focaccia 45

MARGARITA (V)

Tomato and mozzarella cheese 60

SPARE RIBS

Margarita topped with slow roasted pork belly ribs strips 95

BACON, FETA AND MUSHROOM

Bacon, mushrooms, onions and feta cheese 85

3 CHEESE

Feta, cheddar and mozzarella cheese. 80

*Add blue cheese at R10

CHICKEN

Chicken, mushrooms, green peppers and mozzarella cheese 85

RASTA (V)

Mozzarella cheese, tomatoes and rocket 80

HAWAIIAN

Pineapple, ham and mozzarella cheese 85

REGINA

Mushroom and ham 85

TROPICANA

Pineapple, green pepper and chicken 85

FIERY MEXICAN

Mince, green pepper, fresh chili, jalapeno and onion
85

All our pizzas are homemade, thin based pizza

Try our calzones on a Thursday night!



COCKTAILS

BLOODY MARY

Vodka and Tomato juice 45

COSMOPOLITAN

Vodka, Triple sec, Lime and Cranberry Juice 45

DARK N' STORMY

Caribbean Rum, Lime and Ginger Beer 49

ESPRESSO MARTINI

Vodka, Kahlua and Single Espresso 45

LONG BEACH ICE TEA

Vodka, Gin, White Rum, Tequila, Triple Sec, Blue Curacao and Cranberry Juice 50

LONG ISLAND ICE TEA

Vodka, Gin, White Rum, Tequila, Triple Sec and Coke 52

LOUISIANA JAM

Southern Comfort, Apricot Jam, Mint and Pineapple Juice 52

MARGARITA

Tequila, Triple sec and Lemon juice 45

MOJITO

White Rum, Sugar, Lime and Mint 45

MOSCOW MULE

Vodka, Lime, Ginger Beer and Bitters 45

TEQUILA SUNRISE

Tequila, Orange Juice and Grenadine 45

WHITE RUSSIAN

Vodka, Kahlua and Milk 45

STRAWBERRY DAIQUIRI

Rum, Lime and strawberry 50

JUGS 180

- **Dark n' Stormy**
- **Long Island Ice Tea**
- **Pimms**
- **Sangria**
- **Tequila Sunrise**





WINES

VAN HUNKS House Red	30/89
VAN HUNKS House White	30/89
“CHAMPERS”	
Villiera Tradition Brut MCC	255
Pierre Jourdan Brut NV MCC	240
PINOT NOIR ROSE	
Haute Cabrière (<i>Franschhoek region</i>)	150
ROSE	
Brampton Rose	35/130
Hermanuspietersfontein Bloos (<i>Bloos = Blush</i>)	175
CHENIN BLANC	
Villiera	135
Suikerbossie Ek wil Jou Hê	140
Kaapzicht	145
Waterford Pecan Stream	40/165
SAUVIGNON BLANC	
Iona Sophie Terblanche (<i>Elgin region</i>)	210
Waterford Pecan Stream (<i>Bestseller</i>)	40/165
Springfield Life from Stone (<i>always a winner</i>)	240
PINOT NOIR CHARDONNAY	
Pierre Jourdan Tranquille	140
CHARDONNAY	
Fat Bastard (slightly oaked)	45/180
Warwick First Lady	180
PINOT NOIR UNWOODED	
Haute Cabrière	190
MERLOT	
Villiera	185
PINOTAGE	
Jacksons Veldfire (from Stanford area)	40/130
Doolhof Dark Lady	210
SHIRAZ	
Leopards Leap	150
Tamboerskloof	360
Andreas	380
CABERNET SAUVIGNON	
Warwick First Lady	190
Franschhoek Cellar Cabernet Sauvignon	40/150
FAVOURITE BLENDS (white and reds)	
Springfield Miss Lucy (Sauv/Semillon/Pinot Gris)	220
Forager (Chenin/Grenache Blanc)	40/120
Kaapzicht Bin 3 (Merlot/Cab)	45/190
Waterford Pecan Stream Pebble Hill (<i>a favourite</i>)	170





WHISKEY

SINGLE MALT

Ardbeg 10yrs	55
Dalwhinnie 15 yrs	88
Chivas 12 yrs	36
Dimple 15 yrs	45
Glenmorangie 10 yrs	50
Glenfiddich 12 yrs	55
Glenfiddich 18 yrs	80
Glen Grant	24
Highlandpark 12 yrs	44
Macallan 12 yrs Triple Cask	88
Singleton 12 yrs	40
Lagavulin	89

BLENDS

Black Grouse	21
Famous Grouse	20
Bells	24
Bains	25
Grants	22
J&B	24
Johnny Blue	160
Johnny Platinum	88
Johnny Gold	76
Johnny Black	30
Johnny Red	24
Monkey Shoulder	34

IRISH

Tullamore Dew	22
Jameson	30
Bushmills	25
Bushmills Black Bush	31

AMERICAN

Jack old no7	26
Gentleman Jack	30
Woodfords Reserve	38
Jim Beam	21
Wild Turkey	31

GIN

Blind Tiger (a favourite)	30
Gordons	15
Bombay	24
Tanqueray	24
Inverroche Classic	32
Bloedlemoen hand-crafted	35
Hendricks	40
Wixworth	28





DRAUGHT BEERS ON TAP

Served in a 330ml or 500ml

Van Hunks Pumpkin Ale 41/31

Jack Black

Lager 43/33

Butchers Block Pale Ale 46/36

Atlantic Weiss (unfiltered) 47/37

Devils Peak

Lager 36/26

First Light Golden Ale 41/31

Striped Horse 39/29

Fokof Lager 38/28

CBC Lite 36/26

Other Draughts

Windhoek Lager (Namibian) 36/26

Black Label 36/26

Castle Light 37/27

Heineken (International) 43/33



SHOOTERS

**** 20% discount on a full bottle after 7 pm**

Tequila El Jimador 25

Jose Cuervo Gold 25

Don Julio 48

Patron XO 32

Patron Silver 47

Patron Reposado 60

Jägermeister 25

Fireball 24

Peanut Butter Vodka 22

Caramel Vodka 22

Turbo Sourz 22

Blowjob 22

Chocolate Cake 36

Caramello Bear 24

Springbokkie 24

Lovoko Coconut 22

el Jimador
HAND HARVESTED
100% BLUE AGAVE
100% AGAVE. 100% REAL.





CRAFT BEERS



CBC AMBER WEISS 400ml

Fruity and aromatic well-balanced craft with a low level of acidity and moderate sweetness. Spiced and flavourful. 54



DARLING SLOW BEER 330ml

An extreme lager with a rich golden colour. Refreshing with a real hops flavour and rounding off with a mild bitterness. A great thirst-quenching beer 38



DARLING BONE CRUSHER 330ml

A bottle of conditioned beer with hints of coriander and orange peel, a light, fruity taste and light herbal notes. 42



GALLOWS HILL IPA 440ml

A fruity malty middle flavour, with a hoppy finish Each IPA is a unique limited production batch. Please check the bottle to determine the details of the specific beer. 58



JACK BLACK SKELETON COAST IPA 340ml

A fearless beer, with a full malt flavour and extreme hop character with citrus, floral and earthy tones 52



DRAGON FIERY GINGER 330ml

Slightly sweet with a definite fermented flavour to make the ginger burn linger. 40



BIRKENHEAD HONEY BLONDE 340ml

Filtered, light medium bodied wheat beer and a real treat with a sweet fruity finish, low in bitterness and with a full honey aroma. 44



RIOT VALVE IPA 340ML

If you don't like Jimi Hendrix, don't drink this beer. 52

The hops were turned way up to ensure a striking balance between rich malt and hop bitterness.

RIOT HIGHT TEA 340ML

We believe that a life less ordinary is a life more flavourful. So, we make our hard ice tea loud proud with fists full of flavour. 45



EIKE STOUT 440ml

A Medium-bodied stout with a balanced, malty sweetness. Vanilla beans added during maturation lend a delicious layer of complexity to the caramel notes and enhance the velvety finish. 52