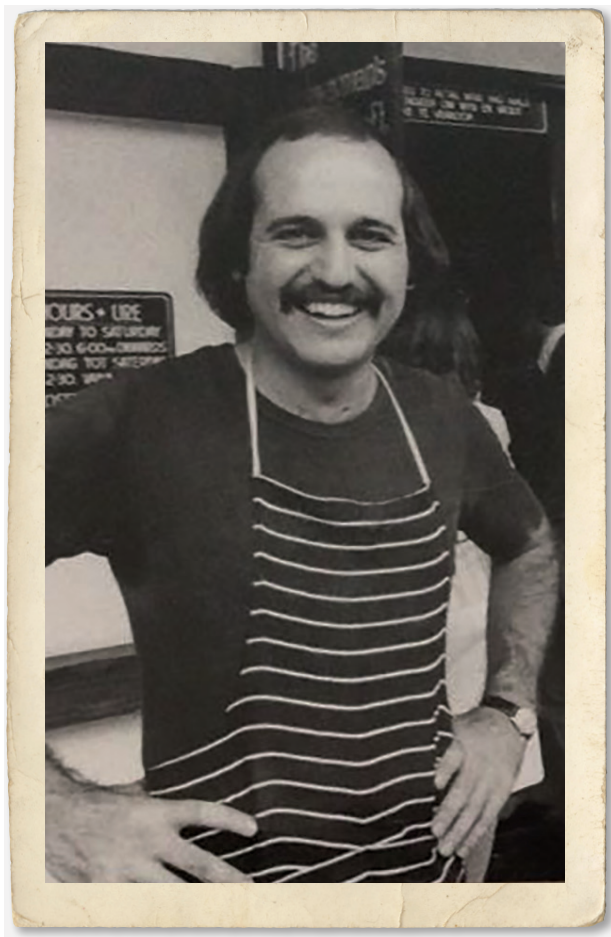


THE
MEAT
CO. EST. 1976



Costa Tomazos started the first Meat Company in Johannesburg, South Africa in 1976. The premise is simple and has remained unaltered. Take a large measure of South African roots and a nation's taste for perfectly aged prime cuts of superior quality beef. Apply Costa's homemade basting and promptly grill them to individual perfection. Enhance each meal with an extensive range of great South African and international wines. Scatter a carefully hand-picked blend of African and non-native staff across your empire ensuring an unwavering commitment to excellent customer service no matter where you may dine at a Meat Company restaurant anywhere in the world. Care for, nurture and grow in a global culinary environment.

RAW & COLD BAR

Caviar (S)

Served with blinis, crème fraîche, capers, shallots, chives, eggs

Antonius Oscietre 5-star (Russia) 30g / 50g 55 / 85

Add 10g of caviar to your favourite dish for 15 BD

Freshly Shucked Oysters (C)

Fin De Claires - France 6 Pcs / 12 Pcs 16 / 31

Tuna Tartare (S)(SS)

8

Yellowfin tuna with chilli, lime, soy, sesame seeds, crispy crackers & cress

Prime Steak Tartare (SS)

12

Hand-chopped raw prime fillet mignon with classic accompaniments, Kimchi mayo, puffed wild rice, caper berries & sourdough bread

Wagyu Carpaccio

16.5

Slices of Wagyu beef with quail eggs, smoked mayo, truffle carpaccio, croutons & cress

Sea Bass Ceviche (S)

12

Kumquat, yellow chilli, passion fruit, herb oil, avocado, purple corn crackers

Yellowtail Carpaccio (S)

14

Slices of Hamachi, citrus ponzu, yuzu & mint gel, caviar, cress

Salmon Tataki (S)(SS)

7

Green jalapeños, cucumber & kiwi dressing, toasted sesame seeds, crackers

Wagyu Biltong

12

South African spiced home-cured Wagyu biltong, avocado & sweet chilli dip

(C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTRÉES

Salt & Pepper Calamari

(A House favourite for a decade) (S)(SS)

Scored calamari lightly tossed in salt, pepper & shichimi togarashi spiced flour. Fried & served with yuzu mayo & Salicornia

7.5

Red Chilli Prawns

(A House favourite for a decade) (C)

Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, served with jasmine rice

8

Fresh Italian Burrata (S)

Served with baby rocket, cherry tomatoes, basil emulsion, aged balsamic caviar

10

Beef Boerewors

Grilled pure Angus boerewors with South African spices, served with polenta chips, red pepper sauce & micro herbs

6

Grilled Octopus (S)

Chargrilled octopus tentacles with lemon olive oil, fregola sarda, quinoa & Florina pepper mayo

12

Entrée Platter

(For sharing) (C)(S)(SS)

Fresh oysters, grilled lamb cutlets, home-cured Wagyu biltong, fresh Italian burrata, seared scallops, tuna tartare

25

Seared Scallops (S)

Served with green pea purée, beef chorizo, Grana Padano, smoked paprika & pea shoot

11.5

SALADS

Rocket, Apple & Walnut (N)

6.5

Baby rocket leaves & pomegranate, drizzled with balsamic dressing, topped with aged Parmesan, sliced apple, beetroot & spiced walnuts

Go Green (V)

7

Fresh garden greens, avocado, edamame, pear, pumpkin seeds, quinoa, honey mustard dressing

Brussels Sprouts & Endives (N)(V)

7

Crunchy sprouts with endives, almonds, cranberries, avocado, crispy quinoa, honey mustard dressing & blue cheese crumble

Enhance your salad with

Home-Cured Wagyu Biltong

8

Grilled Chicken Breast

3.5

Greek (V)

7

Cherry tomatoes tossed in an olive oil & vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons & Greek Feta

Caesar (S)

6

Baby cos lettuce, crispy beef bacon, croutons, boiled egg & aged Parmesan, tossed with Caesar dressing

Lobster & Crab (C)(SS)

9

Marinated lobster & crab meat, avocado, tomato & cucumber salsa, served with five-seed sourdough

SOUP & BREAD

Chef's Soup of the Day

4

Wholesome bowl of fresh soup prepared daily

Cheesy Garlic Roll

6.5

Home-baked sourdough rolls with garlic & parsley butter, loaded with cheese. Served with truffle & black garlic aioli

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Ian Cedric Player (1927-2014) was a South African environmental educator, conservationist, sportsman and activist, widely known for saving the White Rhino from extinction through Operation Rhino.

Dr. Player had a long and successful career in environmental conservation and has inspired many who continue his legacy today by working to save endangered species and natural spaces.



© Mirella Ricciardi

Born in 1931 in Kenya, Mirella Ricciardi grew up on the shores of Lake Naivasha. Her life's path was set when her mother, Giselle Bunau-Varilla who had studied under August Rodin, suggested that she explore photography. Mirella was introduced to the great Franco-Russian fashion photographer

Harry Meerson and worked for him as an unpaid apprentice for two years. He awoke in her an aptitude to recognise an image, a fleeting expression, a graphic shape that her mother a sculptor and artist had endowed her with. She then moved to New York where she honed her craft further before returning to her motherland, Africa.

SEAFOOD

Fish & Chips (S)

15.5

Hamour fillet served with straight cut chips, fresh lemon & tartare sauce

Grilled Giant Prawns (C)

25.5

Succulent giant Gulf prawns, marinated & grilled with garlic, chilli, thyme. Served with lemongrass rice

Sea Bass Fillet (S)

18.5

Sunchoke purée with mussels, buttered baby bok choy, Salicornia & pea shoots

Maine Grilled Lobster (C)

42

600-700g fresh lobster, chargrilled with garlic butter & served with grilled asparagus & green salad

Salmon Fillet (S)(C)

22

Pan-seared salmon fillet with crushed potato with fresh peas, poached prawns, buttered Salicornia & leek velouté sauce

Maine Lobster Thermidor (C)

42

600g-700g fresh lobster, cooked with shallots, mushrooms, mustard & baked with Gruyère & breadcrumbs. Served with chilli broccolini & green salad

CHICKEN

Chargrilled Chicken

12

Skinless chicken breast with broad bean cassalette, beef chorizo, snow peas, Paris mash & chicken jus

Peri-Peri Boneless Chicken

15.5

Whole boneless chicken, marinated & basted with our unique Peri-Peri seasoning. Served with your choice of chips, mash or side salad

Grilled Chicken Skewers

14

Thigh fillets marinated with Middle Eastern spices, skewered with peppers and flame-grilled with your choice of chips, mash or side salad

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GOURMET BURGERS

Meat Co Speciality Burger

13.5

100% Pure Angus beef patty, caramelised onions, melted cheese, veal bacon, homemade brioche bun

100 Dollar Burger (S)

29

Full-blood Wagyu beef patty, shaved truffle, gold brioche bun, caviar

Wagyu Burger (SS)

18.5

Rangers Valley Wagyu beef patty, aged Comté, shaved truffle carpaccio, sesame seed & quinoa bun

VEGETARIAN

Spinach & Ricotta Tortellini

9

Homemade tortellini stuffed with spinach & ricotta cheese, baby spinach, datterini tomato sauce, aged Parmesan & basil oil

Wild Mushroom Risotto

12

Creamy risotto with roasted wild mushrooms, truffle carpaccio & cheese

SUPER AGED MEAT

Enhance your steak with one of our 'steak-style' sauces or side orders.

All of our steaks are cooked in butter and glazed with our unique sauce – please ask your waiter for dairy-free options.

Rangers Valley Black Onyx 300 Day Grain-Fed Beef

Fillet	200g / 300g	35 / 45
New Yorker (Sirloin)	300g / 400g	34 / 44
Ribeye	300g	35

Stockyard-Certified Angus 250 Day Gold Grain-Fed Beef

Ribeye	300g / 400g	35 / 45
Rump	300g	21.5

Premium 180 Day Grain-Fed Beef

Fillet	200g / 300g	33 / 43
New Yorker (Sirloin)	300g / 400g	30 / 40
Ribeye	300g	34

Silver Fern A-Grade Grass-Fed Beef

Fillet	200g / 300g	19 / 29
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Enhance Your Steak Experience

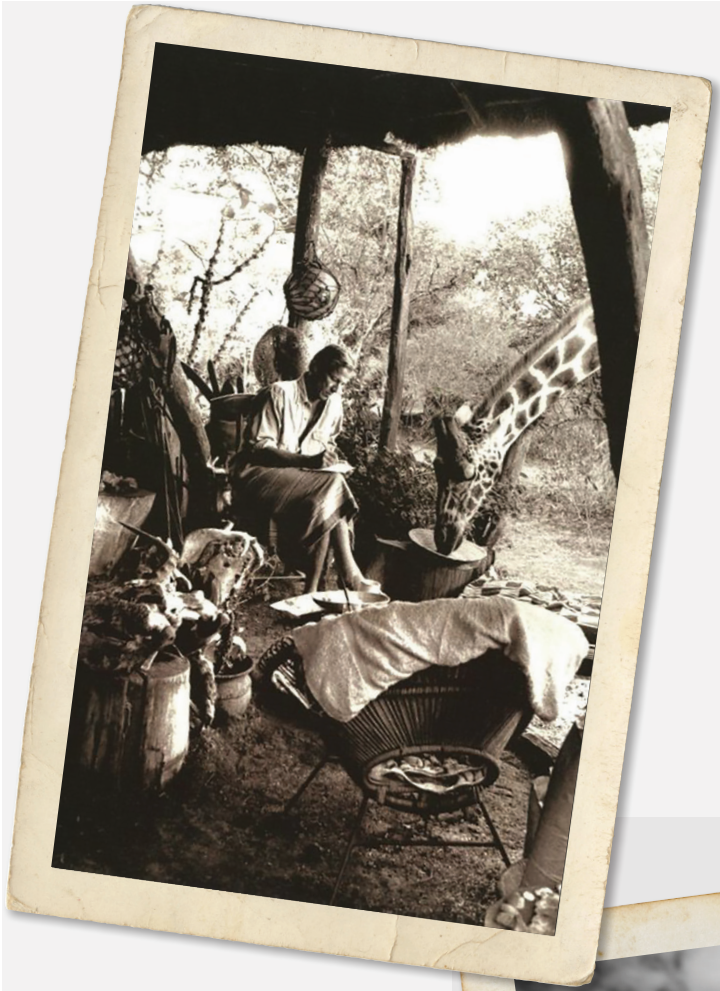
Half Maine Lobster (C)	19
Two Grilled Jumbo Prawns (C)	8.5
Truffle Carpaccio	6
Mushroom & Truffle Butter	2.5

Blue: Sealed, very red in the centre. Room temperature / **Rare:** Red in the centre. Lukewarm temperature
Medium-Rare: Pinkish-red in the centre. Warm temperature / **Medium:** Pink in the centre. Hot temperature
Medium-Well: Very little pink in the centre. Hot temperature / **Well-Done:** No pink, brown in the centre. Hot temperature

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Peter Beard, born in New York City in 1938, had a childhood obsession with nature and spent his summers in Tuxedo Park with his grandmother who gave him his first camera. Taking pictures became a natural extension of the way he already preserved his memories in meticulously crafted diaries. At seventeen he went on a life-changing trip to Africa, working on a film documenting rare wildlife. Beard then began studying art at Yale, after which his insatiable desire to explore lured him back to Africa. His journals continue to be an essential part of his artistic output. He continues to live and work between New York City, Montauk, and Kenya.



Image: Adrian Steirn, Barcroft Images

The Tikki Hywood Foundation has been incredibly fortunate in developing a collaborative partnership with world-renowned photographer Adrian Steirn, who went to Zimbabwe recently to document an aspect of the rehabilitation process of the Tikki Hywood Foundation and filmed a short documentary called the Pangolin Men. The series features pangolin minders who work at the Tikki Hywood Foundation and have developed a relationship with the individual pangolin under their care. The pangolin are extremely vulnerable and that is why the Foundation's supportive care is so vital in order for them to be able to be rehabilitated and returned back into the wild and given a second chance.

CONNOISSEUR'S CHOICE

Kiwami Wagyu Ribeye 300g 75 Marble Score of 9+

Kiwami, meaning Outstanding Excellence, is our finest Wagyu, hand selected to provide beef with a combination of silky flavours, tenderness, taste & juiciness

Rangers Valley Wagyu Beef Marble Score of 7+

Rangers Valley is one of the world's most respected premium marbled beef producers. Flame-grilled to your liking, served with wild mushroom ragout

Fillet	200g / 300g	60 / 70
Ribeye	300g	64

Rangers Valley Wagyu Beef Marble score of 5+

Flame-grilled to your liking, served with grilled asparagus

Ribeye	(300g)	43
Fillet	(200g / 300g)	43 / 53

Prime Tomahawk Steak (1.2kg) 80 (Serves 2)

If you love your meat, this is the one for you! Grilled Tomahawk steak, then roasted in the oven to create the perfect meat-lover's steak. Choice of chips, mash or steamed vegetables

Australian Angus (CAAB) (1kg) 65 250 Day Gold Grain-Fed T-Bone (Serves 2 or 1 very hungry)

Carved & served on sizzling lava rock or served whole with your choice of chips, mash or side salad

Châteaubriand (500g) 69 (Serves 2 or 1 very hungry)

150 Day grain-fed fillet roasted to perfection & carved, cut from the centre of the beef tenderloin. Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms & béarnaise sauce

Connoisseur's Sauce 4 Wild mushroom Café-au-Lait

*The above products are available in limited quantities.
Please ask your waiter regarding availability.*

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SPECIALTIES

Barbeque Beef Ribs

39

Beef ribs braised in a special BBQ marinade & flame-grilled. Served with your choice of mashed potato, chips or baked potato

Lamb Cutlets

39

Grilled lamb cutlets, marinated in Mauritian spices, served with potato & olive salad with a red pepper coulis

Slow-Braised Beef Short Ribs

29

Braised for 3 hours, then grilled with our homemade BBQ sauce. Served with your choice of mashed potato, chips or baked potato

Fillet Butcher's Skewer

29

Skewered with mixed capsicum, flame-grilled with your choice of mashed potato, chips or baked potato

Angus Butcher's Skewer

26

A selection of marinated, aged Angus beef cuts, skewered with onions and peppers. Flame-grilled with our unique house basting

SAUCES

Complement your steak with one of our Chef's Classic style sauces prepared daily.

Peri-Peri

2

BBQ Relish

2

Creamy Mushroom

2

Creamy Peppercorn

2

Béarnaise

2

Creamy Blue Cheese

2

SIDE ORDERS

Steak Cut Chips

2.5

Baked Potato

2.5

Mashed Potato

2.5

Side Salad

2.5

Steamed Seasonal Vegetables

2.5

SIDE DISHES

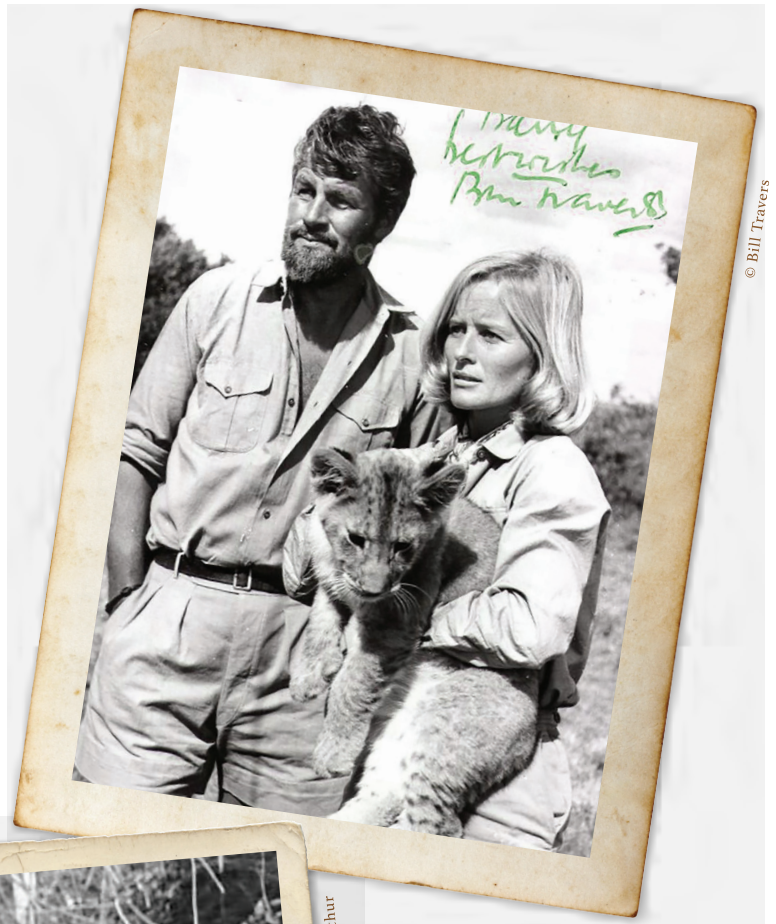
Truffle Fries Parmigiano Reggiano, parsley	3.5	White Asparagus Chargrilled, hollandaise	5.5
Corn Kernel Shallots, crumbled Feta	3.5	Cherry Tomato Greek Feta, oregano, extra virgin olive oil	4
Sautéed Mushrooms Wild mushroom, butter, parsley	5	Green Asparagus Yuzukosho sauce	5
Corn Cob Chargrilled, lemon zest, Parmigiano Reggiano	3.5	Creamed Spinach Shallots, tomato & Béchamel	3.5
Baby Potatoes Crushed rosemary & garlic potatoes	3.5	Charred Brussels Sprouts Mustard sauce	3.5
Broccolini Chilli & garlic	4.5		

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Known as the “Father of Lions” (Bwana Simba), George Adamson was the pioneer of lion conservation. He and his wife Joy raised the orphaned cub Elsa (and if the story sounds familiar, it’s the true story behind the movie “Born Free”). Adamson also rehabilitated the English-born lion Christian and 23 other lions in Kora National Park until his tragic murder in 1989. His assistant Tony Fitzjohn founded the George Adamson Wildlife Preservation Trust to continue the protection of these big cats, their habitat and other wildlife.



A poignant photograph, taken by photographer Jo-Anne McArthur, of a young gorilla in the arms of the man who saved her from a bushmeat market won the Wildlife Photographer of the Year People’s Choice Award. The image shows Pikin, a lowland gorilla being moved from the safe forest sanctuary she was taken to after her rescue in Cameroon, to a new, larger one. Ahead of the move Pikin was sedated but during the journey she awoke. Fortunately she was still drowsy, and her rescuer, Appolinaire Ndohoudou, of Ape Action Africa, was close at hand so she remained calm for the duration of the bumpy journey.

