

Welcome to



# HIPPO CREEK AFRICAN GRILL

**Lunch and Dinner 7 Days**

**Breakfast Saturday and Sunday**

**Hillarys Boat Harbour**

58 Southside Dr,  
Hillarys.

&

**Scarborough Beach**

251 West Coast Hwy,  
Scarborough.

[www.hippocreek.com.au](http://www.hippocreek.com.au)

All Prices include GST & BYO Wine Only Corkage \$8 Per Bottle (750ml)

Please Note: Not all ingredients are listed. Please inform your waitperson if you have any allergies

Weights are approximates before cooking

## UKUQALA (To Start)

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<b>Garlic Bread</b> a mini baguette with 4 slices per loaf	<b>7.5</b>
<b>African Safari</b> - Game meat tasting plate for 2	<b>45.5</b>
Skewers of Buffalo, Crocodile, Camel and Ostrich with monkey gland and peri-peri sauce	
<b>Soup of the Day</b> - Ask your wait person for todays flavour	<b>MP</b>
<b>Boerewors</b> - Flame grilled South African sausage with chakalaka sauce	<b>16</b>
<b>Snails</b> – Oven baked with creamy garlic and wine sauce and parmesan cheese served with bread	<b>15</b>
<b>Peri-Peri Chicken Livers</b> –Portuguese style creamy peri-peri chicken livers served with bread	<b>16</b>
<b>Black Mushrooms</b> – Topped with a spinach semi dried tomato and cream cheese filling finished with tomato coulis	<b>13</b>
<b>Braised Portuguese Baby Calamari</b> – Baby calamari rings in Portuguese spices with tomato and lemon finished with granna padano	<b>16</b>
<b>Haloumi Cheese</b> – Chargrilled Haloumi cheese layered with sundried tomatoes, roast capsicum and rokette dressed with peri peri	<b>13</b>
<b>Beef Carpaccio</b> – Crusted with African spices served with beetroot relish, capers and parmesan shavings	<b>15</b>
<b>Prawn Cutlets</b> – Marinated in garlic, coriander, ginger and chilli, pan fried and served with an angel hair pasta salad	<b>17</b>

## SALADS

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<b>Greek Salad</b> – Our own garden salad with feta and olives	<b>15.5</b>
<b>Rokette and Parmesan</b> – Rokette, semi-dried tomatoes and parmesan tossed with EVOO	<b>12</b>
<b>Biltong Salad</b> – Garden salad with biltong	<b>16</b>

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## INYAMAOSA (From the Grill)

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### Cooking Temperatures

**BLUE** - Sealed on the outside while steak is at room temperature.

**RARE** - Cooked for approximately two minutes on each side, still very bloody.

**MEDIUM RARE** - Maintains a medium red strip in the centre with grey edges.

**MEDIUM** - Predominantly grey with a pink centre. Slight Blood reminisce.

**MEDIUM WELL** - Grey from edge to edge with slight pink centre.

**WELL DONE** - Very firm with little juice, grey throughout.

### Its all about the meat...

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Steaks come flame grilled with choice of sauce and fries, mash or a baked potato with sour cream and salad

**CAAB™** (Certified Australian Angus Beef) 150 day grain fed +2 Marble score 28 day **wet aged** MSA grade

Fillet	220g		39
Sirloin	250g/350g		30/40
Rump	500g		39
<b>KILO Rump</b>			66.5
The "Isagila"(The Club)A	900g Ribeye on the bone		70

**CAAB™** (Certified Australian Angus Beef) 150 day grain fed +2 Marble score 28 day **dry aged** MSA grade

600g Ribeye on the bone	60.5
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**Cape Grim™ Natural Tasmanian Angus Beef** (Contains No Hormones or Antibiotics and is GMO free.) 150 day grass fed +2 Marble score 28 day **wet aged** MSA grade.

500g T-bone		42
<b>KILO T-bone</b>		66.5

### Extras

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Half a rack of <b>pork spare ribs</b>	9.5
2 Grilled garlic <b>prawn cutlets</b>	8.52

### Sauces

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Garlic Butter, Creamy Garlic, Monkey Gland, Green Peppercorn, Mushroom, Peri-Peri, Blue Cheese and Garlic or a Trio of Mustards.	3.5
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## SPECIALITIES

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<b>Hunters Assegai</b> – Marinated cubes of rump on a skewer hanging over a bowl of fries with your choice of garlic or chilli butter dripping down served with a side salad. The Assegai is cooked to no more than medium for quality purposes <b>350g/500g</b>	<b>35.5/43.5</b>
<b>Trinchado</b> – Prime beef rump cubes pan fried with garlic, onion, red wine and chilli served in the pan with bread	<b>26</b>
<b>Lamb Rump</b> – Premium grain fed lamb char grilled to medium served with a white bean Salad finished with beetroot relish	<b>37</b>
<b>Botswana Beef</b> – Beef fillet marinated in beer, soy, chilli, ginger and coriander chargrilled to medium served with mash, broccolini and baby carrots finished with shiraz butter jus	<b>45.5</b>
<b>Lamb Shank</b> – Braised with onions, rosemary and bay leaves, gently simmered in red wine and served with mash potato	<b>31</b>
<b>Spare Ribs</b> – Pork spare ribs glazed in our home made basting served with fries or a baked potato and sour cream <b>500g/1000g</b>	<b>35/55</b>
<b>Game of the day</b> – See the specials for todays choice	<b>MP</b>
<b>Vegeterian of the day</b> - See the specials for todays choice	<b>MP</b>

### **COMBOS** (Served with salad and choice of fries, mash or baked potato and sour cream)

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<b>Lion Kill</b> – A 350g sirloin steak with pork spare ribs	<b>46.5</b>
<b>Surf and Turf</b> – A 250g sirloin steak with XL Tiger prawn cutlets and creamy garlic sauce	<b>38.5</b>

### **UFISHI (Seafood)**

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<b>FOD</b> – See todays specials for your choice	<b>MP</b>
<b>Braised Portuguese Baby Calamari</b> – Baby calamari rings with Portuguese spices tomato and lemon tossed through angel hair pasta	<b>28</b>
<b>Prawn Cutlets</b> – Marinated in garlic, coriander, ginger and chilli, pan fried and served with an angel hair pasta salad	<b>31</b>

## **INKUKU** (Chicken)

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**Chicken Shozoloza** – A flame grilled chicken breast with grilled XL Tiger prawn cutlets topped with a creamy garlic and herb sauce served with fries or baked potato and sour cream **31**

**Half Chicken** – Marinated in Portuguese spices and flame grilled in our unique marinade, served with a rocket, roast capsicum, semi dried tomato and feta salad **31**

## **SIDES**

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**Biltong** – Sold per 100g **8**

**Droewors** – (Dried Boerewors) Sold per 100g **6.5**

**Seasonal Vegetables** **9**

**Fries** with Peri-peri aioli **7.5**

**Mash Potato** **5.5**

**Side Salad** **3**

**Crumbed Mushrooms** with creamy garlic sauce **8.5**

## **ISWIDI** (Desserts)

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**Milktart**, homemade milk tart served with mocha chocolate and a whisky cream ice cream **11**

**Ginger Pudding** with poached pear finished with Van Der Hum custard and butterscotch ice-cream **11**

**Chocolate Marquis**, served with praline and vanilla bean ice-cream and finished with berry coulis **11**

**Creme Brulee Cheesecake** with chocolate and almond chips and a vanilla bean ice cream **11**

**Mini Peach and Apple Pie** with white chocolate ice-cream and Chantilly cream **11**

**Don Pedro** - Delicious after dinner drink of ice-cream, kahlua and cream **13**

**Ice-cream and Mars Bar sauce** – Vanilla ice-cream with melted mars bar sauce **9**

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## **IKHOFI** (Coffee)

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*We use Australian Certified Organic® and Fairtrade® Toby's Estate® Coffee*

<b>Espresso</b>		<b>2.8</b>
<b>Flat White</b>		<b>3.5</b>
<b>Cappuccino</b>		<b>3.5</b>
<b>Latte</b>		<b>3.7</b>
<b>Long Black</b>		<b>3</b>
<b>Machiato</b> - Double espresso w stain of milk		<b>3</b>
<b>Short Machiato</b> – Single espresso w stain of milk		<b>2.8</b>
<b>Mocha</b>		<b>4</b>
<b>Hot Chocolate</b>		<b>3.5</b>
<b>Affogato</b>		<b>5</b>

*All Coffees available with full cream, skim or soy milk at no extra charge. Coffees can be upgraded to a mug for an extra \$1.00.*

## **ITIYE**(Tea)

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*We use Toby's Estate Fine Select loose leaf Teas. Please ask for our selection.* **3.5**