

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

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.

TO SHARE

Garlic Bread	7.5
African Safari - Game meat tasting plate for 2 Skewers of Buffalo, Crocodile, Camel and Ostrich with monkey gland and peri-peri sauce	45.5
Breads and Spreads Plate. Turkish bread with eggplant kasundi, tomato relish, EVOO, marinated olives and spiced quail legs.	21

UKUDLA OKULULA (Something Light)

Soup of the Day with today's bread. Ask your waitperson for today's selection and price	MP
Snails – Oven baked with creamy garlic & white wine sauce and parmesan served with bread	15
Peri-Peri Chicken Livers –Portuguese style creamy peri-peri chicken livers served with bread	16
Black Mushrooms – Topped with a spinach semi dried tomato and cream cheese filling finished with tomato coulis	13
Braised Portuguese Baby Calamari – Baby calamari rings in Portuguese spices with tomato and lemon finished with granna pordano	16
Haloumi Cheese – Char grilled Haloumi cheese layered with sundried tomatoes, roast capsicum and rocket dressed with peri peri	13
Beef Carpaccio – Crusted with African spices served with beetroot relish, capers and parmesan shavings	15
Prawn Cutlets – Marinated in garlic, coriander, ginger and chilli, pan fried and served with an angel hair pasta salad	17
Peri-Peri Chicken Salad – Peri-peri marinated chicken tenderloins in a mixed leaf salad with feta	21
Chilli, Honey and Garlic Marinated Chicken Wings served with a mango blatjang (Chutney)	16.5

ISENDWISHI (Burgers and Open Sandwiches) All served with fries or salad

Beef Burger ; 28 Day aged Black Angus beef patty on a grilled bun with cheese, tomato, onion, lettuce and tomato relish	15.5
Open Steak Sandwich ; 28 Day aged Black Angus Sirloin steak on charred sour dough with bacon, onion, cheese, tomato and lettuce, topped with a tomato relish and an egg	22.5
Open Chicken Sandwich ; peri-peri marinated Mt. Barker Chicken breast on charred sour dough with pancetta, avocado, tomato, cheese and lettuce topped with peri-peri aioli	19.5
Boerewors Roll ; Traditional South African sausage, grilled onions and a tomato relish & fries	13.5
Open grilled vegetable sandwich ; Grilled field mushroom, pimento and eggplant on charred sour dough with mesculin, tomato and feta finished with tomato relish	17.5

HUNTERS ASSAGHAI

Marinated and flame-grilled on a skewer hanging over a bowl of fries with garlic or peri-peri butter

Rump 350g 35.5

Rump 500g 43.5

PORK SPARE RIBS Served with fries or Salad

Flame-grilled pork spare ribs in our special basting

500g 35

KILO 55

UFISHI (Seafood)

Crispy Skin Salmon fillet served with a mild chilli jam, salad and chips **27.5**

OTHER MEALS

Trinchado Pie, Braised red wine and chilli CAAB rump cubes made to our own recipe in a puff pastry shell served with fries, salad and a tomato chutney **16**

Beef Stir-fry, marinated pieces of beef with red onion, cherry tomatoes, basil, asparagus, carrot, mushroom, chilli, garlic and ginger served on saffron rice **18.5**

Chicken Shozaloza; a flame-grilled Mt. Barker free range chicken breast topped with prawn cutlets and a creamy fresh herb sauce served with your choice of fries or salad **31**


Trinchado – Prime beef rump cubes pan fried with garlic, onion and chilli served in the pan with bread **26**

Lamb Rump – Premium grain fed lamb char grilled to medium served on a white bean salad with beetroot relish **37**

Its all about the meat

Steaks are served with your choice of fries or salad and a sauce on the side

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

Fillet	220g		39
Sirloin	250/350g		30/40
Rump	500g		39
KILO Rump			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 beef

600g Ribeye on the bone	60.5
--------------------------------	------

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
KILO T-bone		66.5

Extras

Half a rack of pork spare ribs	9.5
2 grilled garlic XL Tiger prawn Cutlets	8.5

Sauces

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

ECELINI (On the side) AND SALADS

Biltong , sold by 100g	8
Droewors , sold by 100g	6.5
Fries with peri-peri aioli	6.5
Garden Salad – Tossed greens, Spanish onions, cucumbers, peppers and tomato	12
Greek Salad – Our own garden salad with feta and olives	15.5
Rokette and Parmesan – Rokette, semi dried tomatoes and parmesan tossed with EVOO	12
Biltong Salad – Garden salad w biltong	16

ISWIDI (Desserts)

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

IKHOFI (Coffee)

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

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

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)

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