



**All our salads are made with only the freshest ingredients**

**Greek Salad 49**

A Mediterranean delight covered with our Greek salad dressing

**Blue Cheese Salad 49**

Snow-capped with grated blue cheese and topped with a traditional blue cheese dressing

**Chicken Salad 55**

Chicken strips grilled on the open flame and brushed with lemon butter marinade, then served on a basic salad and drizzled with a honey mustard dressing

**Back O' The Moon Salad 60**

Served the traditional way with sliced button mushrooms, bacon bits, croutons and anchovy, decadently covered with our house dressing

**Beef Salad 65**

Strips of beef pan fried with litchis and sweet peppers served on a bed of rocket and avocado topped with water cress and pine kernels



<b>Oysters (each)</b> When available	<b>50</b>
<b>King Patrick Oysters</b> Oysters topped with spinach and parmesan cheese	<b>50</b>
<b>Mussels</b> Prepared in creamy white wine, garlic and paprika sauce	<b>49</b>
<b>Trinchado</b> Strips of lean beef pan fried in olive oil with white wine, garlic and a touch of ruby port	<b>49</b>
<b>Garlic Snails</b> Six sizzling snails prepared in our famous creamy garlic sauce	<b>49</b>
<b>Grilled Calamari</b> Tender tubes of Calamari grilled in lemon butter & basted with a mild garlic marinade	<b>49</b>
<b>Chicken Livers Peri-Peri</b> Grilled and lightly basted with lemon and garlic	<b>49</b>
<b>Shrimp Cocktail</b> Shrimp prawns served on a bed of lettuce with traditional seafood dressing and avocado (when available)	<b>55</b>
<b>Smoked Salmon</b> Thinly sliced on a bed of lettuce and accompanied with tomato, slices of onion and capers	<b>65</b>
<b>Salmon Tartar</b> Finely chopped salmon topped with sour cream and served with brown bread.	<b>65</b>
<b>Springbok Carpaccio</b> Sivers of springbok fillet covered in olive oil, balsamic vinegar, parmesan cheese shavings and topped with marinated balsamic mushroom	<b>65</b>
<b>Prawn Skewer</b> Three prawns skewered with quartered orange and grilled on open flame and brushed with orange and coriander butter	<b>65</b>



**Butternut Soup**

A house favourite. Butternut, apple and cinnamon based soup

**49**

**Sweet Corn Soup**

Thai curry and sweet corn soup

**49**

**Prawn Bisque Soup**

An old favourite with a touch of peri-peri and brandy

**59**

**Spicy Gumbo Soup**

Shrimp, chicken, onion and green pepper lightly spiced with parsley, thyme, and a touch of salt anad pepper

**59**



**Our steaks are superior quality aged grain-fed South African beef. All served with a choice of baked potato, chips or rice**

<b>New York Sirloin</b>	<b>300g 100</b>
<b>Rump Steak</b>	<b>300g 100</b> <b>500g 125</b>
<b>Fillet Steak</b>	<b>200g 110</b> <b>300g 125</b>
<b>T-Bone Steak</b>	<b>450g 110</b> <b>600g 125</b>
<b>Ostrich Fillet</b>	<b>250g 110</b>
Fillet served with a black cherry, black pepper and port sauce	
<b>Portuguese Steak</b>	<b>120</b>
Pan fried in white wine, ruby port sauce with a touch of garlic, topped with a fried egg	
<b>Lamb Cutlets</b>	<b>120</b>
Grilled and lightly basted with our traditional barbeque and mint basting	
<b>Lamb Shank</b>	<b>120</b>
Slow cooked in red wine and served with mash, vegetables and onion rings	
<b>Pork Ribs</b>	<b>750g 125</b>
<b>Beef Ribs</b>	<b>750g 125</b>
<b>Basil Fillet</b>	<b>300g 135</b>
Fillet steak done to you're liking and cut into medallions and served with Parmesan and Basil butter	
<b>Jalapeno Fillet</b>	<b>300g 135</b>
Choice prime cut fillet stuffed with blue cheese, sweet bell peppers, jalapeno chillies and topped with our distinctive dijon mustard sauce	
<b>Molasses Fillet</b>	<b>300g 135</b>
Fillet crusted with cracked black pepper and mustard seeds, grilled to perfection and topped with molasses and slivers of avocado	



### **Side Orders**

<b>Garlic Roll</b>	<b>18</b>
<b>Garlic Cheese Roll</b>	<b>20</b>
<b>Onion Rings</b>	<b>20</b>
<b>Pap and Gravy</b>	<b>20</b>
<b>Creamed Spinach</b>	<b>20</b>
<b>Sweet Potatoes</b>	<b>20</b>
<b>Vegetables</b>	<b>22</b>
<b>Sauteed Mushrooms</b>	<b>25</b>

### **Toppings**

All sauces may be served either separately or on top

<b>Pepper Sauce</b>	<b>20</b>
<b>Cheese Sauce</b>	<b>20</b>
<b>Mustard Sauce</b>	<b>20</b>
<b>Monkey Gland Sauce</b>	<b>20</b>
<b>Garlic Sauce</b>	<b>20</b>
<b>Mushroom Sauce</b>	<b>22</b>
<b>Cheese and Mushroom Sauce</b>	<b>22</b>



**Grilled Chicken Breasts** **95**

Two succulent chicken breasts grilled on the open flame in olive oil, paprika and herbs

**Chicken Skewer** **95**

Two tender chicken breasts skewered with litchi, pepper dews and onion, basted with sweet thai chilli

**Baby Chicken Peri-Peri** **105**

Whole marinated baby chicken with a hint of peri-peri butterflied and grilled on the open flame

**Calvados Duck** **105**

Wild duck roasted to perfection and served on a layer of our famous calvados apple gaze

**Duck Orange** **105**

Wild duck slow roasted and served on a cointreau and orange glaze sauce



## **The Pot**

### **Oxtail**

Tender oxtail prepared with care in a rich casserole sauce.  
Served with rice and vegetables

**130**

## **Curries**

### **Prawn Curry**

Prepared with star aniseed coconut and a hint of cinnamon and  
served with white rice and litchis

**160**

### **Crab Curry**

Prepared with cinnamon and coriander. Served with rice

**160**



<b>Pork Ribs - Queen Prawns</b>	<b>140</b>
Half ribs and three pieces prawns served with chips	
<b>Chicken - Queen Prawns</b>	<b>140</b>
Half chicken peri peri and three pieces prawns served with rice, chips or baked potato	
<b>Kingklip - Calamari</b>	<b>145</b>
Baby kingklip and calamari served with rice and vegetables	
<b>Kingklip - Prawns</b>	<b>165</b>
Kingklip with 3 piece prawns served with rice and vegetables	
<b>Fillet - Calamari</b>	<b>165</b>
200g steak with calamari, served with rice and vegetables	
<b>Fillet - Queen Prawns</b>	<b>190</b>
200g steak and three pieces prawns served with rice, chips or baked potato	
<b>Fillet-Prawns-Calamari</b>	<b>225</b>
200g steak, three pieces prawns, calamari served with rice and vegetables	



<b>Sardines</b> Grilled on the open fire with coarse salt, olive oil, vinegar and green peppers	<b>85</b>
<b>Kingklip</b> Grilled in lemon butter and spices. Served with rice and vegetables	<b>105</b>
<b>Calamari</b> Tender tubes grilled in lemon butter. Served with rice and vegetables	<b>105</b>
<b>Sole</b> Grilled in lemon butter. Served with rice and vegetables	<b>110</b>
<b>Norwegian Salmon</b> Served with rice and vegetables	<b>120</b>
<b>Champagne Sole</b> Topped with champagne, shrimp and cream sauce	<b>140</b>
<b>Queen Prawns</b> Prawns butterflied and grilled in lemon butter with a hint of garlic	<b>170</b>
<b>Crumbed Queen Prawns</b> Queen prawns crumbed and fried to perfection served with chips and rice	<b>180</b>
<b>Prawns Nacionale</b> Prepared in a creamy bay leaf sauce and served with rice and chips	<b>195</b>
<b>Bacalhau</b> Grilled and served with boiled potatoes, onion slices, fresh garlic and green peppers	<b>220</b>
<b>King Prawns</b> Butterflied and grilled in lemon butter with a hint of garlic	<b>230</b>
<b>Lobster Arabiata</b> Lobster served with a lightly hot napolitana sauce and spaghetti or penne	<b>300</b>
<b>Langoustines (when available)</b> Butterflied and grilled in lemon butter with a hint of garlic	<b>320</b>
<b>Shellfish Platter</b> A combination of lobster, langoustines and queen prawns butterflied and grilled then lightly brushed with lemon butter and garlic	<b>SQ</b>
<b>Lobster Thermidore</b> A large lobster prepared with brandy and black cherry sauce and topped with melted cheese	<b>SQ</b>
<b>Fish Platter for Two</b> A combination of lobster, langoustines, prawns, calamari, mussels and fish lightly brushed with lemon butter and a touch of garlic	<b>SQ</b>



<b>Fig Ice Cream</b>	40
Vanilla ice creams fused together with figs and ginger served with baklava	
<b>Crème Brulee</b>	40
Topped with caramelised sugar	
<b>Crème Caramel</b>	40
Homemade delectable flambee with caramelised sugar	
<b>Chocolate Mousse</b>	40
A smooth decadent chocolate mousse served with chocolate shavings on top	
<b>Cheese Cake</b>	40
Fridge cheese cake	
<b>Ice Cream and Chocolate Sauce</b>	40
Vanilla ice cream served with our bar one sauce	
<b>Cherries Jubilee</b>	40
Black cherries served with vanilla ice cream	
<b>Caramel Peppermint Crisp Pudding</b>	40
Layered caramel, peppermint crisp chocolate and tennis biscuits	
<b>Coconut Ice Cream</b>	42
Coconut ice cream served with hot pineapple rings and coconut sauce	
<b>Malva Pudding</b>	42
A South African favourite served with hot custard	
<b>Mango Ice Cream</b>	42
Served with fruit salad	



## *The Sophiatown Experience*

Make a reservation at Back O' The Moon for dinner, special functions, wedding celebrations, birthday parties, company functions and board meetings. A spacious elegant private dining room is also available.

For great steaks, seafood and great entertainment, call (011) 496 1423 / 67 or fax your reservation to (011) 496 1478.

Back O' the Moon Restaurant is a great place to dine and dance.

**LIVE ENTERTAINMENT R40 PER PERSON.**

NO CHEQUES ACCEPTED.

A 10% GRATUITY WILL BE CHARGED FOR 10 OR MORE PEOPLE.

MINIMUM CHARGE FOR FOOD - R150 PER PERSON.

PLEASE NO SUBSTITUTES.

VARIATIONS ON MENU ITEMS MAY RESULT IN DELAYS  
& ADDITIONAL CHARGES.

*join us....*