

Welcome
to



ON THE SQUARE

Our menu is a combination of high quality local produce with distinctly different flavours, all cooked to perfection in our open kitchen, where you can see the magic happen.

Enjoy!

Why 'The Girl's?'

OUR STORY

The predecessor to The Girl's Restaurant opened back in 2001 on the banks of the Touw River in Wilderness, as The Riverside Kitchen.

With 2 women chef-owners and a ladies-only kitchen team, it became popular for locals to say they were going to eat at the Girl's...and so after selling The Riverside Kitchen, it didn't take long to come up with a catchy name for their new venture.

The Girl's Restaurant opened in 2007, now in the centre of Wilderness but in a 'distinctly different' location – right on the edge of the petrol station forecourt next to a busy national highway!

The Girl's spent 11 successful years in this unusual location where locals and tourists returned time and again for the great food and service but certainly not the view!

In time, The Girl's was joined by 2 sister venues, Fláva Café and Roxi's on the Square. It seemed the only way to give our customers the best all-round dining experience at The Girl's, would be to find a better location... So mid 2018 The Girl's Restaurant joined hands with Roxi's on the Square to become The Girl's on the Square!

This fusion of flavours now means you can enjoy the best of both -Roxi's tapas style menu during the day and The Girl's dinner menu in the evenings.



- ~ Please notify staff asap of any food allergies or strict diet requirements so we can assist you with your food choices.
- ~ Please note that as our food is freshly prepared, there could be a 20min wait on your main course, to allow for adequate preparation.
- ~ In welcoming our foreign guests we would like to draw their attention to the South African custom of tipping. The standard here is a gratuity of between 10% & 15% of the full total of the bill. Tip at your discretion to reflect the quality of your experience.
- ~ An automatic service charge of 10% will be added to the bill for parties of 6 or more.



Starters & Salads

CHEF'S SOUP OF THE DAY R45.00
Served with sourdough bread.

FRESH OYSTERS SQ
West Coast oysters served on ice with lemon and Tabasco.

VENISON CARPACCIO R80.00
With red onion marmalade, pecorino cheese shavings, fresh rocket leaves and a balsamic drizzle. Served with grilled lemon & sourdough toast.

GIRL'S CALAMARI R60.00
Grilled succulent steak strips set on sun dried tomato pate with Karoo black olive tapenade with rice and The Girl's chilli sauce.

STEAK TARTARE R105.00
a classic deconstructed
Freshly minced beef fillet, chopped onion, garlic, capers, gherkins & egg with a splash of brandy & Tabasco. Toasted sourdough.

ESCARGOTS R80.00
Snails covered with lashings of garlic butter and then grilled with crispy bacon and feta cheese.

FRESH WEST COAST MUSSELS R75.00
(when available)
Steamed mussels in a sauce of your choice. Sourdough toast.

- ~ spicy, creamy tomato & garlic
- ~ light garlic, white wine & fresh herb

GARLIC BREAD R60.00
Olives, feta and Dukkah spices.

PRAWN & LITCHI SALAD R95.00
Grilled prawns, litchi, cucumber & carrot ribbons, pear slices, sesame seeds, baby spinach & rocket leaves. Topped with tempura pickled ginger and a soy, chilli ginger dressing.

GIRL'S SALAD
Sundried tomatoes, olives, feta, cucumber ribbons, red onion, roasted sunflower seeds, crispy croutons & salad leaves. Vinaigrette dressing.

Starter R65.00
Main or Table Size R98.00

BEETROOT, WALNUT & FETA SALAD R75.00
Rocket leaves and a balsamic dressing.

- Ingredients subject to availability
- All salads ordered as a main course portion add 50%

Prawns, Prawns, Prawns & more Prawns!

Your choice of 300g or 500g of top quality prawns and unique flavours!!

GARLIC / LEMON BUTTER

300g
500g

R270.00
R395.00

CAJUN

With hints of smoked paprika and oreganum.

300g
500g

R270.00
R395.00

AFRICAN BLEND

Coriander, cinnamon, hint of chili, cumin.

300g
500g

R270.00
R395.00

PERI-PERI

Our homemade sauce with a bite.
(take some home with you!!)

300g
500g

R270.00
R395.00

THE GIRL'S SAUCE

Our homemade sauce without the bite.

300g
500g

R270.00
R395.00

HONEY & CIDER GLAZE

Sprinkled with toasted sesame seeds.

300g
500g

R270.00
R395.00

PRAWN TRIO

Great as a starter with salad only! 8 king prawns, peeled and grilled with lemon butter. Served with 3 sauces - garlic butter, Girls sauce & soy, chilli ginger on the side.

SQ

Seafood Dishes

All our fish comes fresh from Mossel Bay which is the closest harbour town. We dust our fish with a light coating of seasoned flour before it is grilled, to ensure it stays moist & succulent.

LINEFISH R120.00

Ask waitron for today's options, served with a sauce of your choice.

LINEFISH & CALAMARI R130.00

A ½ portion of linefish & ½ Cajun calamari. Choose a fish sauce.

LINEFISH & PRAWNS SQ

A ½ portion of linefish & 4 lemon butter prawns. Choose a fish sauce.

SAUCES to complement your fish (each) R20.00

Chilli, Soy & ginger
Light lemon & caper cream
Homemade tartar
Beurre Noisette (burnt butter)
Lemon butter
Garlic butter

SPICY CAJUN CALAMARI R130.00

Grilled tender calamari steak strips with a spicy Cajun flavour. Served with homemade tartar sauce.

LINEFISH & CALAMARI TRIO R175.00

2 linefish & tender grilled calamari, served with a trio of sauces, lemon butter, tartar sauce & garlic butter.

~ All of the above served with rice & veg

Seafood Dishes

SEAFOOD PLATTER FOR ONE

R295.00

½ portion of 2 grilled linefish of the day
tender grilled Cajun calamari steak strips
4 lemon butter prawns
2 sauces on the side - Girl's sauce & Moroccan butter
~ served with rice and seasonal vegetables

SEAFOOD PLATTER FOR TWO

R545.00

full portion of 2 grilled linefish of the day
tender grilled Cajun calamari steak strips
8 lemon butter prawns
2 sauces on the side - Girl's sauce & Moroccan butter
~ served with rice and seasonal vegetables

If you like mussels why not add some to your platter!

single portion

R45.00

double portion

R65.00

FRESH WEST COAST MUSSELS

R140.00

(when available)

Served with chunky potato chips and sourdough bread.

~ choose spicy tomato OR white wine garlic sauce

GIRL'S CAPE MALAY MANGO CURRY

A fragrant Cape Malay style curry with mango pieces, coconut milk & warm spices (no chilli). Served with rice OR couscous, poppadum and 2 sambals

Prawn only

R180.00

Seafood - linefish, calamari steak strips & mussels

R180.00

ASIAN GREEN STYLE CURRY

A zesty green Thai style curry with lemongrass, ginger chilli, coconut milk & fresh coriander leaves. Served with steamed rice and salsa.

Prawn only

R180.00

Seafood - linefish, calamari steak strips & mussels

R180.00

Classic Steaks

All our steaks are hand-cut, AAA grade and well-matured with a light pepper crust.

FILLET STEAK

Served with chunky potato chips & seasonal veg. Sauces are an optional extra, served on the side.

200g	R185.00
300g	R260.00
500g	R395.00

SIRLOIN STEAK

Served with chunky potato chips & seasonal veg. Sauces are an optional extra, served on the side.

300g	R160.00
400g	R195.00
600g	R285.00

SAUCES to complement your meat (each) R20.00

Madagascar green peppercorn & brandy
Creamy blue cheese & walnut
Shiraz shallots
Spicy peri-peri
Creamy mushroom & rosemary
Garlic butter

Speciality Steaks

FILLET TRIO

R345.00

(Beef, Ostrich & Venison - 300g)

3 sauces served on the side

~ apricot & wholegrain mustard

~ creamy peppercorn & brandy

~ shiraz & shallot

Served with seasonal veg and Moroccan flavoured couscous.

VENISON FILLET

R215.00

200g fillet, best served medium-rare to medium. Served with an apricot & wholegrain mustard sauce, seasonal veg & couscous.

Topped with grilled apricots & dates.

OSTRICH FILLET

R195.00

200g fillet, best served medium-rare to medium. Served with a port and pomegranate sauce set on couscous and seasonal veg.

Topped with sautéed mushrooms.

* 3-SAUCE FILLET R295.00

Tender 300g beef fillet with 3 different sauces (on the side) blue cheese & walnut, shiraz & shallot and creamy peppercorn.

* "BEST OF BOTH" R305.00

200g beef fillet, topped with grilled prawns, served with a garlic butter OR peri-peri sauce on the side.

* THE GIRL'S FILLET

Our signature fillet - served with a parmesan crisp, balsamic beets and rocket salad.

200g

R195.00

300g

R275.00

* LAMB - CUT OF THE DAY

SQ

Served with a rosemary butter and mint pesto.

* All of the above served with chunky potato chips & seasonal veg.

Vegetarian Dishes

VEGETARIAN PLATTER

R135.00

Brown mushroom topped with fresh pear slices and blue cheese, roast butternut, cream cheese stuffed peppadews, macadamia nut stuffed litchies, seasonal veg, couscous & chunky potato chips. Seed sprinkle, poppadum & fresh coriander leaves.

GIRL'S CAPE MALAY MANGO VEG CURRY

R110.00

Fragrant Cape Malay style curry with mango pieces, coconut & warm spices (no chilli). Seasonal veg & whole button mushrooms. Served with rice OR couscous, poppadum and sambals.

ASIAN GREEN STYLE VEG CURRY

R110.00

A zesty green Thai style curry with lemongrass, ginger chilli, coconut milk, seasonal veg & whole button mushrooms. Served with steamed rice, salsa & fresh coriander leaves.

Chicken Dishes

CHICKEN STACK

R145.00

Grilled chicken breast with roasted butternut, feta, macadamia nuts & peppadews. Served with an apricot mustard sauce, seasonal vegetables and couscous.

GIRL'S CAPE MALAY MANGO CURRY

A fragrant Cape Malay style curry with , mango pieces, coconut milk & warm spices (no chilli) Served with rice OR couscous, poppadum and sambals.

Chicken
Chicken & Prawn

R125.00
R160.00

ASIAN GREEN STYLE CURRY

A zesty green Thai style curry with lemongrass, ginger chilli, coconut milk & fresh coriander leaves Served with steamed rice and salsa.

Chicken
Chicken & Prawn

R125.00
R160.00

Desserts

DOM PEDRO

R55.00

If you don't know what it is - you should definitely try it!
~ Choose from Whiskey, Kahlua, Amarula or Frangelico

CHOCOLATE HEAVEN

SQ

Please ask your waitron for the dessert of the evening.

FROZEN HONEY CHEESECAKE

R65.00

Like a cheesecake and ice cream all in one! Honey cheesecake filling on top of a crisp almond biscuit base. Mixed berry and rooibos tea coulis.

CRÈME BRÛLÉE

R42.00

A classic dessert with a splash of local liqueur added
~ Ask your waitron for tonight's flavour.

LITCHIS WITH GINGER

R48.00

Litchis stuffed with preserved ginger on homemade coconut milk & lime ice cream, drizzled with ginger & cardamom syrup.

DESSERT TASTING PLATE

R75.00

Perfect if you can't decide what to try! Bite size assortment of tastes. ~ Ask your waitron about tonight's selection

ICE CREAM & CHOCOLATE AMARULA SAUCE

R40.00

Homemade vanilla ice cream with our favourite chocolate sauce -Simple but delicious!

TRADITIONAL MALVA PUDDING

R48.00

Warm sponge pudding soaked in sweet butterscotch sauce.
Served with homemade vanilla ice cream.

CHEF'S SORBET / HOMEMADE ICE CREAM

SQ

~ Ask your waitron about tonight's flavour

CHOCOLATE TRUFFLE

R16.00

Made by a local chocolatier, perfect if you want a little sweet something(s) with your coffee!

After Dinner Drinks

We have a wide selection of after dinner drinks available but one of the most popular is a good, locally produced brandy. Brandy was brought to South Africa by the Dutch & first distilled during the 1600's in the Cape. Our potstill brandy is made using the same methods as French Cognac brandy.

KWV 10YR OLD POTSTILL BRANDY - 50ML **R65.00**

KWV 10, the pinoeer of the KWV brandy range, has been shared and enjoyed since its first production in 1926. Distilled in our unique copper potstills and matured for 10 years in authentic French oak barrels, this multiple award-winning 100% Potstill Brandy with subtle tropical flavours and aromas is testament to our heritage as Proud Pioneers.

KWV 12YR BARREL SELECT POTSTILL BRANDY - 50ML **R75.00**

KWV 12 Barrel Select presents artful blending by the KWV Brandy Master. This golden liquid conjures dried fruit, honey and oak flavours to deliver a well-balanced brandy with a long, lingering aftertaste.

DIEMERSFONTEIN POTSTILL BRANDY - 50ML **R115.00**

Distinctive and full-bodied, the intriguing fruit flavours and smooth, refreshing finish evoke the unique spirit of Diemersfontein.

KAAPZICHT 15YR OLD POTSTILL BRANDY - 50ML **R130.00**

Stellenbosch
~ Platter's «««

Only the finest selected combination of classic white grapes, grown and harvested on the Kaapzicht Wine Estate, are used to make this brandy. A deep golden, amber colour with a complex nose of dried fig, prunes, toasted oak, cinnamon & cloves. Mellow & mild, lingering sherry finish.

After Dinner Drinks

GRAPPA KAAPZICHT

R30.00

Traditional grape husk brandy produced in Stellenbosch.

GRAPPA ORG DE RAC (Organic)

R60.00

100% Merlot. Light lingering citrus apple and pear undertones.
Piketberg, Swartland
~ Platter's ««««

AMARULA CREAM LIQUEUR

R20.00

Distilled wild marula fruit and cream.

BOPLAAS CAPE RUBY

R30.00

Calitzdorp
~ Platter's ««««

KAAPZICHT CAPE VINTAGE

R45.00

2007 Vintage, Stellenbosch
~ Platter's «««½

PUMPHOUSE PORT, ORG DE RAC (Organic) R65.00

Deep beetroot colour, opulent nose of fruitcake & fresh berries.
Piketberg, Swartland
~ Platter's «««

BOPLAAS THE CHOCOLATE CAPE VINTAGE

R45.00

Western Cape
~ Platter's ««««

Coffee & Tea

Espresso	R23.00
Americano	
Regular	R23.00
Large	R25.00
Cappuccino	
Regular	R27.00
Large	R30.00
Red Cappuccino	
Regular	R28.00
Large	R32.00
Café / Chai Latte	R30.00
Café Mocha	R30.00
Liqueur Coffee	R49.00
Macciato	R23.00
Hot Chocolate	R30.00
White Hot Chocolate	R32.00
Rooibos / Ceylon Tea	R20.00
Earl Grey Tea	R22.00
Assorted Herbal Tea	R22.00
Fresh Mint Leaf Tea	R15.00