

1800°
eighteenthundred



MENU

SALADS

- Tuna** 56
Seared loin, rocket pesto, marinated sundried tomatoes, chick peas and vinaigrette
- Butternut** ✓ 56
Quails eggs, baby leaves, Healeys cheddar cheese, calamata olives and balsamic
- 1800° Chicken Caesars salad** 59
Cos lettuce, boiled egg, shaved parmesan, Caesars dressing, croutons
- Goat's milk cheese** ✓ 64
Griddled pear, crisp home cured pancetta, garden leaves and toasted hazelnuts
- Aubergine** ✓ 56
Honey glazed, Char grilled Aubergine, wild rocket, ricotta, pine nuts, pomegranate, and fresh mint

APPETISERS

- Figs** ✓ 59
Port poached blue cheese, caramelized onion and thyme tartlet, baby leaf salad
- Soft shell crab** 65
Szechwan tempura, sweet and sour dipping sauce, spring onion, sticky rice and toasted garlic
- West Coast Oysters** 21 each
Traditional with black pepper, Tabasco & fresh lemon
- Steamed Paternoster mussels** 59
Lemon grass, chilli, fresh coriander and coconut sauce
- Beef Carpaccio** 60
Bocconcini, cherry tomatoes, baby leaves, pine nuts, olive oil, basil pesto

MAINS

- Roast pork belly** 90
Asian egg noodles, poached greens, garlic-ginger broth and toasted sesame seeds
- Pasta pappardelle** ✓ 55
Asparagus, garden peas, red onion, peppadews and crumbled feta, fresh parsley
- Tagliatelle** ✓ 70
Baby spinach, cherry tomato, patty pans, blue cheese, garlic, black pepper, olive oil
- Lamb cutlets** 125
Herb crusted, garlic mash, confit tomatoes, fine beans and mint sauce
- Pot braised beef short rib** 100
Cellophane noodles, red peppers, pak choi, basil, spring onion and beef broth

King tiger prawns 165

Grilled and served with seasonal vegetables, herbed pilaf and lemon or garlic butter

Tuna loin 118

Char grilled, oregano baby potatoes, fine beans, peppadews and basil pesto cream sauce

Chicken and prawn 125

Curried Cape Malay style, basmati rice, roti & sambals

Cape fresh fish of the day 120

Our Chef prepares something special every day

Pancetta crusted Kingklip 145

Warm lentil, pea & marrow salad with saffron-garlic aioli

Veal cutlet 165

Bacon, mushrooms, leeks & spring onion, potato wedges

1800° Beef Au Poivre 140

Asparagus, creamed potato mash, peppercorn sauce

Cape Seafood Platter 380

West Coast crayfish, daily fresh fish, black shell mussels, grilled prawns, grilled or fried calamari, savoury rice, lemon, garlic and peri-peri sauces

1800° GRILLED STEAKS

	200g	300g	400g	600g
Sirloin	100	120	130	-
Rump	100	120	130	-
Fillet	120	150	155	-
Rib Eye	100	120	130	-
Prime rib	-	130	-	-
T-bone	-	-	-	155
Lamb Loin cutlets	125	-	-	-
Chateaubriand	-	155	-	-

All steaks are served with a choice of one of our sauces from around the world and starch of your choice

Vegetables 26

Asian stir fry, steamed mixed vegetables, sautéed mushrooms, tempura onion rings, glazed carrots, creamed spinach, braised red cabbage, side salad

Potatoes 26

Creamed garlic mash, creamed onion mash, baked potato, sautéed baby potatoes, French fries, potato and cheese croquettes

Sauces 20

Argentinean Chimichurri, Belgian red wine jus, French Béarnaise, German wholegrain mustard, Italian mushroom, Colombian coffee, Madagascan peppercorn or Sicilian Rossini



1800° is the ideal selection for not only the discerning diner, but also the adventurous consumer looking to enjoy cutting edge food trends. The name of our restaurant refers to our signature grill, imported from New York, and one of a kind in South Africa. The 1800° grill literally cooks our steaks at 1800° Fahrenheit or 982° Celsius, and in so doing, seals in all the necessary moisture resulting in mouth watering tender meat.

Our summer menu is focused on basic food trends and use of ultra-fresh ingredients that are purchased directly from local farmers. This 'Farm to Fork' concept sits at the heart of our passion to create pure culinary delights. Cutting edge flavour combinations round the recipes off.

You will notice our natural selection of salts. These add a new concept to the meal, especially steaks, by adding a new dimension in flavours. Our selection includes dark pink Himalayan Salt, Hawaiian true Kona deep water salt, Aleppo Chile salt and more.

Our extensive selection of steak cuts are served with a fabulous variety of sauces from around the world, such as Argentinean Chimichurri and Columbian coffee.

To surprise and delight, our desserts have been created to tantalise the most discerning sweet tooth.

To make the most of your meal, we have created a wine list of gems for your selection.

