

FOOD MENU

PIZZETTA BIANCO

GLUTEN FREE BASE AVAILABLE | +45

OLIVE & SUNDRIED TOMATO (V) | 140

Mozzarella | Rocket | Kalamata Olive | Danish Feta | Sundried Tomato

BLACK BEARDS TREASURE (N) | 175

Black Forest Ham | Hazelnut | Pecorino | Exotic Mushroom | Smoked Mozzarella

THE BRAISED BARGE (N) | 175

Oxtail Ragù | Harissa | Mozzarella | Basil Pesto | Baby Marrow

PIZZA NEAPOLITAN

GLUTEN FREE BASE AVAILABLE | +45

THE GIANT SKIFF | 230

Crushed Tomato | Ostrich Fillet | Rocket | Danish Feta | Red Onion Marmalade | Balsamic Glaze

PUTTANESCA PECHE | 235

Crushed Tomato | Kalamata Olive | Mozzarella | Caper | White Anchovy | Red Onion

LA BARBAROSSA (V) | 185

Crushed Tomato | Bocconcini | Mozzarella | Basil | Parmesan | Cherry Tomato

THE LATIN PIG (N) | 220

Mortadella | Danish Feta | Pecorino | Basil Pistachio Pesto | Chilli Oil | Red Onion | Mozzarella

SMOKED CHICKEN | 160

Chicken | Smoked Mozzarella | Red Onion | Coriander 'Chutney' | Crème Fraîche

BRAISED LAMB | 200

Lamb | Crushed Tomato | Fior Di Latte Mozzarella | Danish Feta | Garlic | Tzatziki

SWEET CHILLI CHICKEN | 215

Crushed Tomato | Roasted Capsicum | Fior Di Latte Mozzarella | OCTO Sweet Chilli Chicken | Avocado

PEPPERONI | 195

Pepperoni | Crushed Tomato | Red Chilli | Mozzarella | Bacon

CHORIZO | 195

Bacon | Crushed Tomato | Goat's Cheese Feta | Red Onion | Chorizo | Avocado

FIERY FILLET FIESTA | 210

Beef Fillet | Capsicum | Peppadew | Mozzarella | Red Onion

SANDWICHES

Served on a choice of Ciabatta / Sourdough / Rye Bread
Served with AURUM Fries or AURUM House Salad

THE RUSTY ANCHOR | 180

Beef Short Rib | Emmental | Pickles | Guinness Butter | Mustard Mayonnaise | Caramelized Onion

THE BRINY BIRD | 160

Chakalaka | Roast Capsicum | Danish Feta | Tzatziki | Coriander Pesto

VEGETABLE HARVEST (N) | 150

Mint Chimichurri | Grilled Aubergine | Roast Capsicum Pesto | Cherry Tomato | Halloumi | Black Garlic Mayonnaise |

AURUM BEEF BURGER | 195

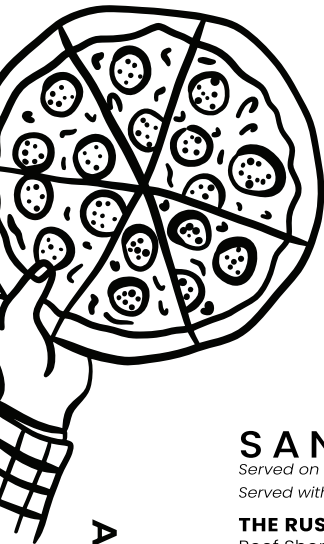
Remoulade | Avocado | Cherry Tomato | Onion Rings | Chevin Goat's Cheese | Seasonal Greens

AURUM STEAKROLL | 170

Beef Rump | Peri-Peri | Red Onion | White Cheddar | Harissa Mayonnaise | Avocado

AURUM CLUB SANDWICH | 170

Bacon | Egg | Chicken Fillet | Harissa Mayonnaise



AN AURUM EXPERIENCE

OCTO

BAR

BEVERAGES



BEVERAGES

COLD BEVERAGES

Local Mineral Water Still 350ml	37
Local Mineral Water Sparkling 350ml	37
Local Mineral Water Still 750ml	75
Local Mineral Water Sparkling 750ml	75
Acqua Panna 250ml	60
S.Pellegrino 250ml	60
Acqua Panna 750ml	108
S.Pellegrino 750ml	108
Appletiser 300ml	50
Grapetiser 300ml	50
Local Sodas 300ml	38
Fitch & Leeds	28
Bespoke Mixers 200ml	
Cordials	25
Bos Iced Tea 330ml	50
Lemon	
Peach	
Berry	
Rock Shandy	62
Lemonade Soda Bitters	
Steelworks	62
Bitters Lemon Kola Soda Ginger Ale Tonic	
Red Bull Energy Drink	65
Red Bull Sugarfree	65
Red Bull Red Edition	65
Red Bull Apricot Edition	65

ALCOHOLIC BEVERAGES

Heineken®	58
Heineken® Silver	58
Windhoek Draught 440ml	58
Windhoek Lager 440ml	58
Amstel Lager	58
Carling Black Label	50
Castle Lager	50
Castle Lite	50
Bomb Squad Draught 500ml	105
Jack Black IPA 340ml	75
Jack Black Lager 340ml	68
Corona	65
Sol	65
Stella Artois	58
Savanna Dry	65
Savanna Lite	65

NON-ALCOHOLIC

Heineken® 0.0	60
Savanna 0.0	60
Allure Sparkling Wine 750ml	465

DRAUGHT ON TAP 500ml

Heineken®	70
Castle Lite	60
Lefte Blonde	70
Stella Artois	65

FRUIT JUICE

Orange Pineapple Mango Strawberry Cranberry Apple 300ml	42
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COFFEE

Ristretto	20
Single Espresso	34
Americano	38
Cortado	38
Cappuccino	44
Flat White	44
Latte	44
Mocha	48

MILK OPTIONS

Almond Milk(N)	+14
Soy Milk	+14

HOT BEVERAGES

Hot Chocolate	46
White Hot Chocolate	46
Rooibos Cappuccino	46
Spiced Turmeric Latte	50
Spiced Chai Latte	48

LUXURY TEA

FOR 1 | 44 FOR 2 | 78

BLACK TEA

English Breakfast
Earl Grey
Darjeeling

GREEN TEA

Moroccan Mint
Green Dragon

HERBAL INFUSION

Rooibos Cream Orange
Lemon Fresh
Fruity Chamomile

OCTO

BAR