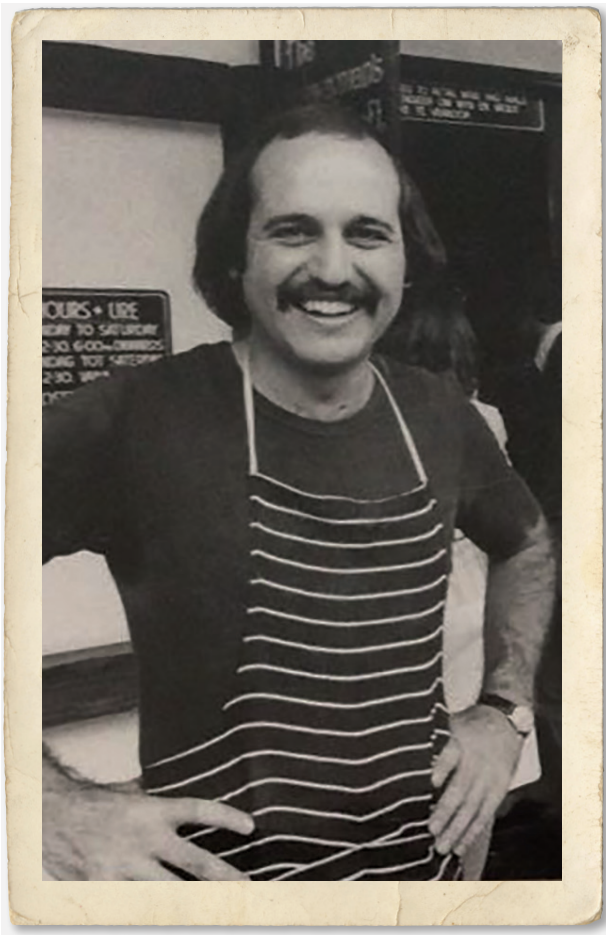


THE
MEAT
CO. EST. 1976





*Costa Tomazos launched the first Meat Co. in Johannesburg, South Africa, in 1976.
The concept remains steadfast: infuse a generous portion of South African heritage with a
nation's preference for impeccably aged prime cuts of premium beef.
Adorn these selections with Costa's signature homemade basting and expertly grill each to personal perfection.
Elevate every dining experience with an extensive array of exceptional South African and international wines.
Enlist a diverse team of meticulously selected African and international staff to ensure unwavering dedication to
exemplary customer service, whether dining at The Meat Co. establishment across the globe.
Cultivate, foster, and thrive within a global culinary landscape.*

COLD ENTRÉES

Freshly Shucked Oysters or Crispy Tempura Oysters (C)

Fine de Claire 6 Pcs / 12 Pcs 16 / 30

Tempura Fine de Claire 6 Pcs / 12 Pcs 16 / 30

Tuna Tartare (S)(SS)

7.5

Yellowfin tuna, citrus zest, avocado cream,
olive oil, sweet potato purée & sesame seed

Prime Steak Tartare (SS)

8.9

Hand-chopped raw prime fillet, kimchi mayo,
cucumber and ponzu pearls, crispy bubu are, caper berries & sourdough bread

Wagyu Carpaccio (SS)

8.5

Slices of Wagyu beef, roasted sesame mayo,
truffle carpaccio, lamb lettuce, lotus root chips,
cured egg yolk zest & truffle pearls

Avocado Carpaccio (V)

7.3

Thin slices of avocado, roasted capsicum emulsion,
balsamic pearls, quinoa pop, maldon salt & olive oil

Sea Bass & Tuna Ceviche (S)(SS)

8.2

Orange passion sauce, mango, coriander, chilli oil,
cucumber pearl & sesame tapioca crackers

Crispy Salmon (S)(SS)

7.3

Spicy salmon tartare, squid ink rice, mix of Tobiko
& fried crispy shiso

Wagyu Biltong (S)(SS)

9.5

South African spiced home-cured wagyu biltong,
avocado & sweet chilli dip

(C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian

Please ask your waiter for gluten-free & dairy-free options.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOT ENTRÉES

Salt & Pepper Calamari (S)(SS)

7.2

Scored calamari lightly tossed in salt, pepper, shichimi togarashi-spiced flour, fried and served with yuzu mayo & salicornia

Beef Boerewors

6.5

Grilled pure Angus boerewors with South African spice, served with polenta chips, red pepper sauce, & micro herbs

Grilled Octopus (S)

7.9

Chargrilled octopus tentacles, quinoa, fregola sarda, salicornia, mixed capsicums, chives, & yellow pepper emulsion

Wagyu Sando

14

Wagyu beef striploin 5+, served with charcoal brioche, onion relish, yellow pepper mayo, sweet soy, truffle pearls, & gold leaf

Seared Scallops (S)

7.5

Served with green pea purée, chicken chorizo, grana padano, smoked paprika, & pea shoots

Entrée Platter (C)(S)(SS)

18.9

(For sharing)

Crispy salmon, home-cured wagyu biltong, red chilli prawns, seared scallops, & tuna tartare

Red Chilli Prawns (C)

7.9

Succulent Gulf prawns pan-fried with garlic, ginger, red chilli, lemongrass & cream, coriander emulsion, served with lemon coriander rice

SALADS

Watermelon Kale & Rocket (N)

5.8

Baby kale, rocket leaves, watermelon, corn, berry dressing, Manchego cheese, nuts, pomegranate, & bubu arare

Fresh Italian Burrata

7.5

Cherry tomatoes, basil chimichurri, basil cress, aged balsamic caviar, truffle pearls, & green oil

Go Green (V)

5.75

Fresh garden greens, avocado, edamame, pear, pumpkin seeds, quinoa, & honey mustard dressing

Alaskan King Crab (C)(SS)

11.9

Alaskan king crab meat, avocado, fennel, lamb's lettuce, honey passion vinaigrette, orange and grapefruit segments, & orange zest

Greek (V)

5.79

Cherry tomatoes tossed in an olive oil and vinegar dressing with cucumber, Kalamata olives, onion, capsicum, croutons, & Greek Feta cheese

Enhance your salad with

Home-Cured Wagyu Biltong

4

Grilled Chicken Breast

4

Caesar (S)

5.5

Baby Cos lettuce, crispy beef bacon, croutons, boiled egg, aged Parmesan, & tossed with Caesar dressing

SOUP & BREAD

Chef's Soup of the Day

4.5

A wholesome bowl of fresh soup, prepared daily

Cheesy Garlic Roll

5.5

Home-baked sourdough rolls with garlic and parsley butter, loaded with cheese, & served with truffle & black garlic aioli

(C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian

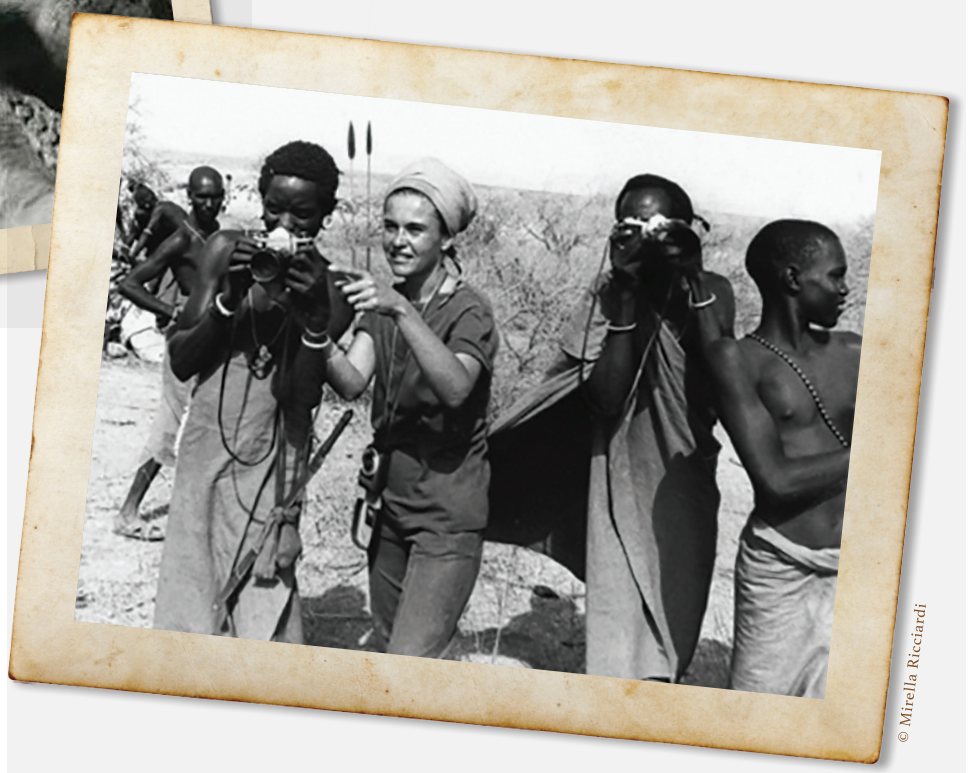
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Ian Cedric Player (1927-2014) was a South African environmental educator, conservationist, sportsman and activist, widely known for saving the White Rhino from extinction through Operation Rhino.

Dr. Player had a long and successful career in environmental conservation and has inspired many who continue his legacy today by working to save endangered species and natural spaces.



© Mirella Ricciardi

Born in 1931 in Kenya, Mirella Ricciardi grew up on the shores of Lake Naivasha. Her life's path was set when her mother, Giselle Bunau-Varilla who had studied under August Rodin, suggested that she explore photography. Mirella was introduced to the great Franco-Russian fashion photographer

Harry Meerson and worked for him as an unpaid apprentice for two years. He awoke in her an aptitude to recognise an image, a fleeting expression, a graphic shape that her mother a sculptor and artist had endowed her with. She then moved to New York where she honed her craft further before returning to her motherland, Africa.

SUPER AGED MEAT

Enhance your steak with one of our signature 'steak-style' sauces or choose from our selection of side orders.
All our steaks are cooked in butter and glazed with our unique sauce. Please ask your waiter for dairy-free options

Certified Australian Angus 250 Day Grain-Fed Beef

Fillet	200g / 300g	23.5 / 29.5
Ribeye	300g	24.5
Rump	300g / 400g	13.5 / 15.5

Rangers Valley Black Onyx 300 Day Grain-Fed Beef

Fillet	200g / 300g	25.5 / 31.5
New Yorker (Sirloin)	300g / 400g	23.5 / 28.5
Ribeye	300g	26.8

USA Premium Angus 180 Day Grain-Fed Beef

Fillet	200g / 300g	23.5 / 29.5
New Yorker (Sirloin)	300g	19.8
Ribeye	300g	22.5

A-Grade Grass-Fed Beef

Fillet	200g / 300g	16.5 / 21.5
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Enhance Your Steak Experience

Half Maine lobster (C)	17
Two grilled jumbo prawns (C)	6.5

Blue: Sealed, very red in the centre. Room temperature / **Rare:** Red in the centre. Lukewarm temperature
Medium-Rare: Pinkish-red in the centre. Warm temperature / **Medium:** Pink in the centre. Hot temperature
Medium-Well: Very little pink in the centre. Hot temperature / **Well-Done:** No pink, brown in the centre. Hot temperature

(C) Crustacean | (N) Nuts | (S) Seafood | (SS) Sesame Seeds | (V) Vegetarian

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CONNOISSEUR'S CHOICE

Full-Blood Wagyu Fillet

Marble score 9+

200g / 300g 47/ 59

Kiwami, meaning Outstanding Excellence, represents our finest Wagyu selection, meticulously handpicked to deliver beef renowned for its silky flavors, tenderness, taste, & juiciness

Rangers Valley Wagyu Beef

Marble Score of 7+ Ribeye

38

Rangers Valley, esteemed for its premium marbled beef. Flame-grilled to your preference and accompanied by a wild mushroom ragout

Rangers Valley Wagyu Beef

Marble score 5+

Flame-grilled to your preference, served with grilled asparagus and your choice of side orders

Fillet	200g / 300g	37 / 47
Ribeye	300g	37

Wagyu Tomahawk Steak

(serves 2)

1.2 Kg 65

If you're a meat enthusiast, this one's for you! Indulge in our Grilled Wagyu Tomahawk steak, expertly roasted in the oven to craft the ultimate meat-lover's delight. Choice of side orders

Prime Tomahawk Steak

(serves 2)

1.2 Kg 53

Premium cut of beef, richly marbled and generously sized, perfectly grilled & to satisfy any steak lover's cravings. Choice of side orders

Australian Angus

250 Day Gold Grain-Fed T-Bone 1kg

45.5

(serves 2 or 1 very hungry)

Carved & served on sizzling lava rock or served whole. Choice of side orders

Châteaubriand

500g 42.5

180-Day grain-fed fillet, roasted to perfection and carved from the center of the beef tenderloin. Served with glazed baby potatoes, steamed asparagus, sautéed mushrooms, & Béarnaise sauce

Connoisseur's Sauce

Wild mushroom Café-au-Lait

4

*The above products are available in limited quantities.
Please ask your waiter regarding availability.*

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Peter Beard, born in New York City in 1938, had a childhood obsession with nature and spent his summers in Tuxedo Park with his grandmother who gave him his first camera. Taking pictures became a natural extension of the way he already preserved his memories in meticulously crafted diaries. At seventeen he went on a life-changing trip to Africa, working on a film documenting rare wildlife. Beard then began studying art at Yale, after which his insatiable desire to explore lured him back to Africa. His journals continue to be an essential part of his artistic output. He continues to live and work between New York City, Montauk, and Kenya.



The Tikki Hywood Foundation has been incredibly fortunate in developing a collaborative partnership with world-renowned photographer Adrian Steirn, who went to Zimbabwe recently to document an aspect of the rehabilitation process of the Tikki Hywood Foundation and filmed a short documentary called the Pangolin Men. The series features pangolin minders who work at the Tikki Hywood Foundation and have developed a relationship with the individual pangolin under their care. The pangolin are extremely vulnerable and that is why the Foundation's supportive care is so vital in order for them to be able to be rehabilitated and returned back into the wild and given a second chance.

SPECIALTIES

Wagyu Butcher's Skewer

29

A selection of full-blood Wagyu beef cuts, skewered with onions & peppers, flame-grilled to perfection with our unique house basting

Lamb Cutlets

19.5

Grilled lamb cutlets, infused with Mauritian spices, accompanied by potato and olive salad, drizzled with a red pepper coulis

Fillet Butcher's Skewer

22

Skewered with mixed capsicum, flame-grilled, & served with your choice of side orders

Slow-Braised Beef Short Ribs

25.5

Braised for 3 hours and then grilled with our homemade BBQ sauce, accompanied by saffron cauliflower purée, & served with your choice of side orders

Barbeque Beef Ribs

23.5

Beef ribs braised in a special BBQ marinade, flame-grilled, & served with your choice of side orders

GOURMET BURGERS

A superb, 100% beef burger, seasoned, basted, and flame-grilled.

The Meat Co. Speciality Burger 200g 8.9

100% Pure Angus Beef Patty with caramelized onions, melted cheese, beef bacon, & homemade brioche bun

Wagyu Burger 200g 13.5

Wagyu beef patty, aged Comté cheese, shaved truffle carpaccio, served on a sesame & quinoa bun

SEAFOOD

Fish & Chips (S)

12.8

Battered Hamour fillet served with straight cut chips, fresh lemon, & tartare sauce

Sea Bass Fillet (S)

14.75

Sunchoke purée, roasted capsicum, buttered baby bok choy, salicornia, & pea shoots

Salmon Fillet (S)(C)

15.5

Pan-seared salmon fillet with crushed potatoes and fresh peas, poached prawns, buttered salicornia, & leek velouté sauce

Grilled Giant Prawns (C)

18.5

Succulent giant Gulf prawns, marinated and grilled with garlic, chili, & ginger sauce, seasoned with thyme, & served with lemongrass rice

Maine Grilled Lobster (C)

36

600-650g fresh lobster, chargrilled with garlic butter & served with grilled asparagus & green salad

Maine Lobster Thermidor (C)

36

600-650g fresh lobster, cooked with shallots, mushrooms, and mustard, then baked with Gruyère cheese and bread crumbs. Served with chili broccolini & green salad

CHICKEN

Chargrilled Chicken

9.5

Skinless chicken breast with broad bean cassalette, snow peas, chicken chorizo, Paris mash, & chicken jus

Grilled Chicken Skewer

9.5

Thigh fillets marinated in Middle Eastern spices, skewered with peppers, & flame-grilled. Served with your choice of side orders

Peri-Peri Chicken

11.5

Whole boneless chicken, marinated and basted with our unique Peri-Peri seasoning. Served with your choice of side orders

VEGETARIAN

Spinach & Ricotta Tortellini

9.5

Homemade tortellini stuffed with spinach and ricotta cheese, served with baby spinach, datterini tomato sauce, aged Parmesan cheese, & basil oil

Wild Mushroom Risotto

9.8

Creamy risotto with roasted wild mushrooms, truffle carpaccio, & cheese

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SAUCES

Enhance your steak with one of our Chef's Classic-style sauces, freshly prepared daily

Peri-Peri	1.5	Creamy Peppercorn	1.5
BBQ Relish	1.5	Béarnaise	1.5
Creamy Mushroom	1.5		

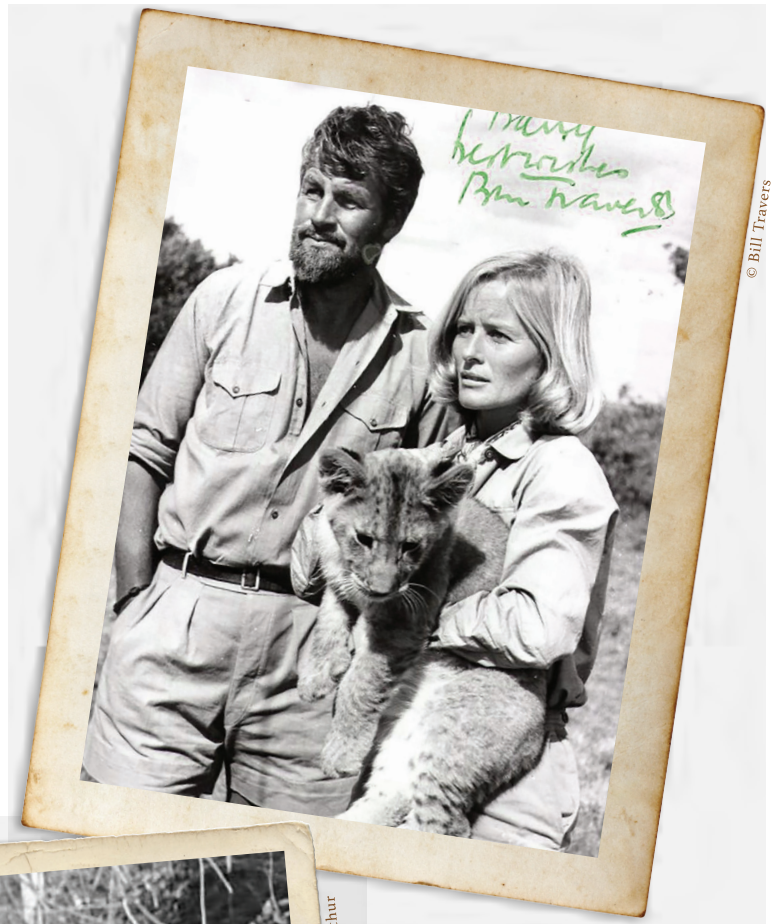
SIDE ORDERS

Steak Cut Chips	2	Side Salad	2
Baked Potato	2	Steamed Seasonal Vegetables	2
Mashed Potato	2		

SIDE DISHES

Truffle Fries Parmigiano Reggiano, parsley	2.5	Green Asparagus Yuzukosho sauce	2.5
Broccolini Chilli & garlic	2.5	Creamed Spinach Shallots, tomato & Béchamel	2.5
Sautéed Mushrooms Wild mushroom, butter, parsley	2.5	Corn Fingers Chargrilled, lemon zest, Parmigiano, sweet chilli sauce	2.5
Baby Potatoes Crushed rosemary & garlic potatoes	2.5		

Known as the “Father of Lions” (Bwana Simba), George Adamson was the pioneer of lion conservation. He and his wife Joy raised the orphaned cub Elsa (and if the story sounds familiar, it’s the true story behind the movie “Born Free”). Adamson also rehabilitated the English-born lion Christian and 23 other lions in Kora National Park until his tragic murder in 1989. His assistant Tony Fitzjohn founded the George Adamson Wildlife Preservation Trust to continue the protection of these big cats, their habitat and other wildlife.



A poignant photograph, taken by photographer Jo-Anne McArthur, of a young gorilla in the arms of the man who saved her from a bushmeat market won the Wildlife Photographer of the Year People’s Choice Award. The image shows Pikin, a lowland gorilla being moved from the safe forest sanctuary she was taken to after her rescue in Cameroon, to a new, larger one. Ahead of the move Pikin was sedated but during the journey she awoke. Fortunately she was still drowsy, and her rescuer, Appolinaire Ndohoudou, of Ape Action Africa, was close at hand so she remained calm for the duration of the bumpy journey.



