

September 2026



Nibbles

CHEESY GARLIC BREAD
Toasted home-made bread topped with melted feta, cheddar and mozzarella cheese
R85

HALLOUMI BITES
Served with sweet chilli or mango and chilli dipping sauce
R110

CRUMBED MUSHROOMS
Deep-fried and accompanied by a cheddar and peppadew sauce
R105

CHICKEN STRIPS AND CHIPS
Crumbed and deep-fried
R130

SAUCY FRIES
Bucket of home-style chips with cheese sauce and grated cheddar Ⓥ
or curry sauce with sweet chilli and coriander Ⓥ
or American chilli mince with grated cheddar
R98

RIFFS BBQ CRISPY CHICKEN WINGS
Crispy fried, tossed in our own buffalo wing sauce, served with a mild peri-peri sauce
R160

ASSORTED SNACK PLATTER
SERVES 2
Wings, tender sliced sirloin, spring rolls, riblets, meatballs and home-style chips, served with a duo of dipping sauces
R340

Something Light

GREEK SALAD
Crisp lettuce, olives and feta tossed in traditional Greek dressing
R95

CRUMBED CALAMARI
Deep-fried and served with tartare sauce
R130

GARLIC MUSSELS
Simmered in a garlic cream sauce served with garlic bread
R150

CAESAR SALAD
Lettuce, croûtons, bacon bits and parmesan, tossed in traditional Caesar dressing
R110

RIFFS HOT CHICKEN LIVERS
Served with mash
R105

BUCKET OF PRAWNS
Tempura fried prawn tails served with a velvety chilli garlic butter dipping sauce
R160

MZANSI BITE
Seared rump steak served on crispy pap topped with chakalaka
R165

SOUP OF THE DAY
Served with herb croûtons
R75

SIZZLING SNAILS
Six snails tossed in garlic butter, covered with melted mozzarella and served with garlic bread
R95

CHICKEN AND AVOCADO SALAD
Crisp lettuce, microgreens, and honey mustard dressing
R120

TRIO OF MINI BURGERS
With BBQ sauce
R140

Ⓥ **- Vegetarian**

Gourmet Burgers

Served with home-style chips and either lamb, chicken or beef patty.

CHEESY JALAPEÑO BOMB
Burger patty stuffed with jalapeño and cheese
R155

ORIGINAL BBQ BASTED
Pickles and our famous Riffs relish
R130

RIFFS
Roasted red peppers, bacon, cheddar and avo
R155

VEGGIE DAME Ⓥ
Homemade falafel, red onion jam, salsa, grilled brinjal and crème fraîche
R115

BACON BLAST
Bacon and blue cheese
R155

MUSHROOM
Topped with grilled mushrooms and mushroom sauce
R145

Sandwich Board

Our sandwiches are plain or toasted, served on white, brown or whole-wheat, served with home-style chips.

CIABATTA GRILLED STEAK SANDWICH
Grilled sirloin steak served on ciabatta bread, layered with caramelised onion, mushroom, garlic aioli, topped with rocket and chimichurri
R180

JAZZ CLUB
With chicken, bacon, egg, tomato, lettuce and mayo
R140

CHICKEN MAYONNAISE
Chicken, mayonnaise, crumbled feta cheese and sliced avocado
R110

BEEF OR CHICKEN PREGO
Pan-fried fillet steak or chicken breast, served on a Portuguese roll, with home-style chips and peri-peri sauce
R170

CHEESE AND TOMATO Ⓥ
R85

SIDE ORDERS

R50 each

Onion rings I Steamed vegetables I Home-style chips I Baked potato I Creamy spinach and crushed butternut

Ⓥ **- Vegetarian**

Riffs Specials

MOZAMBICAN-STYLE PRAWNS
Eight queen prawns grilled to perfection in our homemade peri-peri sauce, served with savoury rice
R260

RIFFS MOGODU
Served with samp and beans or pap
R150

SPAGHETTI BOLOGNAISE OR NEAPOLITAN Ⓥ
With parmesan shavings
R150

THAI GREEN CHICKEN CURRY
With fragrant rice
R190

DURBAN-STYLE LAMB CURRY
Served with our sambal selection, fragrant rice and poppadum
R280

GRILLED LINE FISH
Grilled to perfection and accompanied by basquaise sauce
R245

GRILLED NORWEGIAN SALMON
Served with a lemon caper sauce, with either seasonal vegetables, steamed rice, side salad or home-style chips
R355

GRILLED HALF-CHICKEN
With peri-peri or lemon and herb
R210

TEMPURA BATTERED FISH AND CHIPS
With mashed green peas, home-style chips and tartare sauce
R190

CREAMY CHICKEN PENNE PASTA
Succulent chicken sautéed with peppers and mushrooms in a cream-based sauce, topped with parmesan cheese
R185

Grills

All our cuts are aged, seasoned and house-basted unless otherwise requested.
Served with your choice of either home-style chips,
mashed potato, baked potato, pap or crushed butternut and creamy spinach.

STICKY PORK RIBS 400G
R280

T-BONE 450G
R265

FILLET 250G
R275

RUMP 300G
R235

SIRLOIN 300G
R235

LAMB CHOPS 350G
R285

SAUCES

R40 each

Cheddar and peppadew I Creamy mushroom and coriander I Whipped garlic butter
Dijon mustard sauce I Peppercorn sauce

Desserts

THE HERITAGE DUO
Traditional mini milk tart dusted with cinnamon served alongside an elevated peppermint tart
R110

CRÈME BRÛLÉE
Accompanied by a shortbread biscuit
R80

HOME-STYLE FRIDGE CHEESECAKE
With whipped cream and berry coulis
R105

CHOCOLATE BROWNIE
Served with vanilla ice cream
R95

ICE CREAM CUP
Three scoops with hot chocolate sauce
R75

WARM MALVA PUDDING
With cream or ice cream
R105





Southern Sun

SCAN THE QR CODE TO SEE OUR MENU

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