THE GODFATHER RESTAURANT

MIDSTREAM

Welcome!

The Godfather has a proud tradition of exceptional food and service. For almost 27 years The Godfather traded in Centurion. It has been a landmark since 1984, & moved to a new home in Midstream in 2018. We are privileged to be an independant restaurant so we are able to source exceptional produce and can remove any items from our menu that do not meet our stringent standards. All beef served at The Godfather is SA Grainfed Beef. We make a special effort to procure the very best quality products for all our menu items. Our beef is matured for a minimum of 21 days and then cut on a daily basis to ensure the finest product for our customers. Vegetables are delivered fresh from the market each day. We take special pride in the selection of our wines. The aim of each person at the Godfather is to provide you with a memorable dining experience, with management always on hand to see to your needs and to ensure that the food is prepared to the highest standards with quality and hygiene being paramount. Each order is freshly and individually prepared. Our waitering personnel & grillers take pride in what they do and we have very high expectations of them. You may too! The Godfather has been know to be innovative & forward thinking, hence the new addition of the superb quality Aroma brands to our offering . Our most recent and exciting addition of Aroma Gelato & Cappuccino stations whose offering & quality is renowned in & around Pretoria plays to the family orientated nature of Midstream and is already a welcome addition. We love having you visit us and experiencing all we have to offer.

Welkom!

The Godfather is trots op die diens en kos wat bedien word. Omtrent 27 jaar gelede was The Godfather in Centurion gestig en was legendaries in die omgewing sedert 1984. In 2018 het The Godfather verhuis na Midstream toe. Ons is geeërd om 'n onafhanklike restaurant te wees wat ons in staat stel om te besluit oor nuwe produkte van uitstaande gehalte en ons kan enige item van die spyskaart verwyder wat nie aan ons hoë standaarde voldoen nie. Ons maak eksklusief gebruik van "S A Grainfed" beesvleis. Ons maak spesiale voorsiening vir die hoogste standaarde van alle voedsel wat voorberei word. Beesvleis is vir minstens 21 dae verouderd en dan daagliks gesny om die optimale standaarde te verseker. Groente word daagliks vars van die mark afgelewer. Spesiale aandag word bestee aan ons wyne. Die mikpunt van elke persooneellid by The Godfather is om u 'n uitstekende eet geleentheid te voorsien, met bestuur naby om te verseker dat u altyd die beste diens en kos kry, met 'n oog op kwaliteit en higiene. U kos sal miskien bietjie langer neem om op tafel te kom weens die feit dat elke item word uitsonderlik en vars vir u voorberei. Ons bedienings en voorbereidings-personeel is trots op hul werk en ons stel baie hoë standaarde vir hulle. U mag ook! As u eetgenot minder as uitstekend is, laat ons beslis daarvan weet. Ons nuutste toevoeging, die uitmuntende Aroma Gelato & cappuccino is nog 'n voorbeeld van die uitstekende produkte wat ons aanbied, in lyn met die familie georienteerde samelewing wat in Midstream weerspieël word.

Your hosts / U gashere

Steve & Janet

THE GODFATHER RESTAURANT - EST 1984

We are Banting & Allergy Friendly! Please ask your waitron

The GODFATHER *Speakeasy...*

What is a Speakeasy?

During the prohibition it the 1920's, when in was illegal to sell alcohol, there were dingy little hidden places where people could secretively go and drink. These were called speak-easies. Come and socialise with friends in an exclusive speakeasy, not meant for everyone - a hidden gem!

Why number 86?

According to google - there was a Speakasy at 86 Bedford Street in Greenwich, with no address on the door, when the "heat" showed up, guests were known to "86" it, (escape through the hidden exit) hence the number 86 on our back door.

We would like to acknowledge all the amazing people involved in the creation of this new exciting aspect at The Godfather, the Aroma Gelato & Coffee bar. A special mention must go to Jan & Marthie and to Stan, whose vision and enthusiasm made this dream a reality.

HORS D'OEUVRES | VOORGEREGTE

Beef Fillet Carpaccio ***Beesfilet Carpaccio*** **150.00**
thinly sliced raw fillet served with capers, parmesan cheese, black pepper and dressed with balsamic vinegar and olive oil
dun gesnyde rou filet bedien met kappertjies, parmasan kaas, swart pepper en bedek met balsamic asyn en olyfolie

Calamari / Mozambican Calamari **135.00**
grilled or crumbed / gerooster of gekrummel OR
Mozambican Style / Mosambiekse-styl (peri-peri cream) **145.00**

Chicken Livers ***Hoenderlewertjies*** **120.00**
in a creamy peri-peri sauce | *in roomerige peri-peri sous*

Jalapeno Rissoles
Portion of 3 **120.00**
Portion of 4 **145.00**
cheese & jalapeno rissoles crumbed and flash fried, served with thai sweet chili sauce or avo sauce | *kaas & jalapeno pasteitjies, gekrummel en diep gebraai. bedien met thai rissie sous of avokadopeersous*

Panko Prawns ***Panko-garnale*** **155.00**
(when available / indien beskikbaar)
premium deshelled prawns in japanese bread flakes served with a thai chilli mayonaise
uitgesoekte garnale in japanesekrummels, bedien met thai-rissie mayonaise

Snails ***Slakke*** **130.00**
in garlic butter with a topping of cheese sauce
In knoffelbotter met 'n kaassous bolaag

Roquefort Snails ***Slakke met Bloukaas*** **140.00**
in garlic buttter topped with blue cheese | *in knoffelbotter, bedek met blou kaas*

Shrimp cocktail ***Steurgarnaalkelkie*** **150.00**
retro favourite • 'n ou gunsteling

Avo Ritz **S.Q.**
a classic retro starter - fresh avocado filled with shrimp tossed in thousand island sauce

Soup of the day **S.Q.**
ask your waitron

Rib Bites **160.00**
bite size ribs / peuselhappie

Crumbed Hot Wings & Sauce **135.00**
6 winglets / 6 vlerkies

Smoked Salmon Trout Carpaccio ***Gerookte Forel*** **145.00**
When available

Fried Haloumi ***Gebraaide Haloumikaas*** **125.00**
fried haloumi fingers, served with tomato slices, rye toast & balsamic reduction
gebraaide haloumi vingers, bedien met tamatieskywe, rog roosterbrood & balsamiese reduksie

SALADS | SLAAI

	HALF	FULL
Greek salad ***Griekse slaai*** basic salad topped with feta, olives and our greek dressing basiese slaai met feta, olywe en ons griekse slaaisous	70.00	125.00
Roquefort Salad ***Roquefort Slaai*** basic salad topped with crumbled blue cheese and a creamy blue cheese dressing basiese slaai met gekrummelde bloukaas en 'n romerige bloukaassous	70.00	125.00

VEGETARIAN OPTIONS | VEGATARIESE OPSIES

Vegetarian Platter ***Vegetariese Dis*** **235.00**
ask your waiter for details
vra u kelner vir besonderhede

Make up your own platter with 2, 3, 4 or more of the following little bowls and we will combine them with your choice of veg or a starch & a side salad for R50 extra

Lentil Cottage Pie	70.00
Balsamic Grilled Tomatoes with Melted Cheddar Cheese	60.00
Crumbed Mushrooms half portion	85.00
Mozambican Mushrooms very saucy with cream & peri-peri	110.00
Jalapeno Rissoles portion of two with guacamole	110.00
Potato Skins thin slivers of potato skin, crispy fried with cheese sauce & pepper sauce	110.00
Bowl of Olives & Feta	80.00
Loaded fries cheese sauce, melted cheese and sliced jalapenos	90.00

These options might change from time to time

FISH & SEAFOOD | VIS & SEEKOS

Our seafood is served with a baked potato, rice, fries, mash, side salad or veggies
Ons seekos word bedien met 'n gebakte aartappel, rys, skyfies, kapokaartappels, slaai of groente

(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

Kingklip ***Koningklip*** (When available / Wanneer beskikbaar) **S.Q.**
grilled • gerooster

Baby Kingklip ***Koningklip*** (When available / Wanneer beskikbaar) **S.Q.**
grilled or a la Godfather, served on the bone • gerooster of a la Godfather

Calamari ***Calamari*** **240.00**
grilled or crumbed
gerooster of gekrummel

Mozambican Calamari ***Mosambiekse Calamari*** **255.00**
Mozambican Style / Mosambiekse-styl (peri-peri cream)

Prawns ***Garnale*** **65 each**
a choice of 4, 6, 8 or 12 served with peri peri, lemon butter and garlic sauce
'n keuse van 4, 6, 8 of 12 bedien met peri-peri-, suurlemoenbotter en knoffelsous

Kingklip a la Godfather
Koningklip a la Godfather **S.Q.**
(when available) shrimps, mushrooms and cheese sauce
garnaaltjies, sampioene en kaassous

Fresh deboned Trout (when available) **220.00**
Vars ontbeende Forel (wanneer beskikbaar)
served with lemon butter or lemon caper butter
bedien met suurlemoenbotter of suurlemoen en kappertjiebotter

Seafood platter for one **S.Q.**
Please ask your waitron

Please ask your waitron about other seafood options

All sizes are approximate and raw weight • Alle porsiegroottes is afgerond en is die rou gewig.
Prices subject to change due to extra-ordinary increases from suppliers. •
Pryse mag verander as gevolg van buitensporige prysverhogings van verskaffers
All prices include VAT. • All pryse sluit BTW in

FROM THE CHARCOAL | BRAAIGEREGTE

All our steaks can be prepared with either our traditional famous barbeque basting or the spicy crusting of crushed black pepper, mustard seed and course salt • Al ons vleissnitte kan voorberei word met ons bekende tradisionele BBQ braaisous of met 'n bedekking van gemaalde swartpeper, mosterdsaad en growwe sout • Our charcoal grills are served with a baked potato, fries, mash, veg or side salad • Ons braaigeregte word bedien met 'n keuse van 'n gebakte aartappel, skyfies, kapokaartappels, groente of 'n slaai
Our steaks are matured in-house and all T-bones are dry aged in our amazing dry aging fridge.
(NB: Extra side orders are charged for individually / 'n Bedrag sal gevra word vir addisionele bykosse)

STEAKS • BIEFSTUKKE

Rump ***Kruisskyf 300g***	**220.00**
Rump ***Kruisskyf 400g***	**280.00**
Sirloin ***Lendeskyf 200g***	**180.00**
Sirloin ***Lendeskyf 300g***	**220.00**
Sirloin ***Lendeskyf 400g***	**280.00**
New York Cut Sirloin ***New York Sny Lendeskyf*** rare or medium rare only rou of medium-rou alleenlik	**280.00**
Fillet 220g	**250.00**
Fillet 320g	**325.00**
Rib Eye 300g (up to six weeks matured)	**S.Q.**
Rib Eye 400g (up to six weeks matured)	**S.Q.**

T-BONE • T-BEEN dry aged

T-bone ***T-been*** **(550g)**	**310.00**
Junior T-bone ***Junior T-been*** (When available / Wanneer beskikbaar) sirloin on the bone • lendeskyf op die been bedien	**300.00**
Tomahawk Steak (When available / Wanneer beskikbaar) 850g rib eye on the bone	**550.00**

RIBS

	Ladies	Mens
Beef Ribs ***Beesribbetjie*** (When available / Wanneer beskikbaar)	**280.00**	**360.00**
Lamb Ribs ***Lamsribbetjie*** (When available / Wanneer beskikbaar)	**300.00**	**390.00**
Spare Ribs (Pork) ***Varkribbetjie***	**265.00**	**365.00**

LAMB • LAMSVLEIS

Karoo Lamb Chops ***Karoo Lamskottelette***	**S.Q.**
Lamb Shank ***Lamskenkel*** (When available / Wanneer beskikbaar) marinated in our delicious BBQ sauce gemarineer met ons gewilde braaimarinade	**S.Q.**

All sizes are approximate and raw weight • Alle porsiegroottes is afgerond en is die rou gewig.
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Pryse mag verander as gevolg van buitensporige prysverhogings van verskaffers
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GODFATHER HOUSE SPECIALITIES

Chocolate Chilli Fillet ***Sjokolade Rissie Fillet***
dark imported chocolate with a touch of chilli, cream and a beef stock reduction
donker ingevoerde sjokolade met rissie, room en beesvleis aftreksel

220g	**290.00**
320g	**345.00**

Fillet a la Godfather
served with lightly tangy picallili mustard, mushroom and white wine sauce
met liggegeurde mostert,sampioen- en witwynsous

220g	**290.00**
320g	**345.00**

Fillet Medallions ***Fillet met gerookte forel***
fillet cut into two medallions, topped with cream cheese, smoked salmon
trout ribbons and a caper vinaigrette

220g	**310.00**
320g	**360.00**

Sirloin a la Godfather ***Lendeskyf a la Godfather*** **270.00**
with a creamy mexican chilli sauce • met 'n romige mexikaanse chillisous

Cheddarmelt Sirloin
with a grilled mushrooms and melted cheddar cheese
gebraaide sampioene en gesmelte kaas

300g	**265.00**
400g	**330.00**

Godfather Carpetbagger (When available / Wanneer beskikbaar) **355.00**
junior t-bone stuffed with cheddar cheese and smoked mussels
junior t-been gevul met cheddarkaas en gerookte mossels

Trio of Ribs (±1.3kg) (When available / Wanneer beskikbaar) **520.00**
a platter of beef, lamb and pork ribs • bees-, lam- en varkribbetjies

Surf 'n Turf **375.00**
220g fillet with 2 tiger prawns on a bed of rice
220g filet met 2 "tiger" garnale & gegeurde rys

Oxtail ***Beesstert*** (When available / Wanneer beskikbaar) **385.00**
long slow cooking for taste and tenderness

CHICKEN

CHICKEN SCHNITZELS • HOENDER SCHNITZELS

Lemon butter sauce ***Suurlemoenbotter sous*** **220.00**

A la Godfather **290.00**
shrimps, mushrooms and cheese sauce • garnale, sampioene en kaassous

Mexican Melt **260.00**
melted cheese and peri-peri drizzle

Deboned Chicken Peri-Peri or lemon and herb **290.00**

Baby Chicken Peri-Peri ***Piepkuiken*** **290.00**

SAUCES | SOUSE

	FULL	HALF
Cheese Sauce *Kaassous*	55.00	42.00
Creamy Garlic Sauce *Knoffelroomsous*	55.00	42.00
Monkey Gland Sauce *Kruiesous*	55.00	42.00
Garlic Butter Sauce *Knoffelbottersous*	55.00	42.00
Pepper Sauce *Pepersous*	55.00	42.00
Peri Peri Sauce *Peri-perisous*	55.00	42.00
Mexican Chilli Cheese Sauce *Meksikaanse Chilli-Kaassous*	57.00	44.00
Mushroom Sauce *Sampioensous*	57.00	44.00
Blue Cheese Sauce *Bloukaassous*	57.00	44.00
Biltong & Cheese Sauce *Biltong & Kaassous*	65.00	
Mozambican Sauce creamy peri-peri sauce	70.00	

Compound Butters
ask about these delicious additions

SIDE DISHES | BYGEREGTE

Fresh Veg of the day	
A portion of 1 veg	45.00
A portion of 2 veg	90.00
Garlic bread *Knoffelbrood*	70.00
topped with creamy garlic sauce	
bedek met romerige knoffelsous	
Cheesy Garlic bread *Knoffelbrood met Gesmelte Kaas*	99.00
Onion Rings *Uie Ringe*	80.00

BURGERS & PREGOS | BURGERS & PREGOS

A proper chopped steak burger. Pure 230g beef patties made in house from matured beef grilled in our famous basting sauce • Egte beesvleis "patties" tuisgemaak van rypgemaakte vleis en gebraai in ons beroemde braaisous. (NB: Veggies, onion rings and other side orders are charged for individually / 'n Bedrag sal gevra word vir groente, uieringe en ander bykosse)

Our patties are made in house with pure beef and are 230g each and prepared medium or well done

Pure Beef Chopped Steak Burger

Single Enkel	**135.00**
Double / Dubbel	**200.00**
Steak roll • "Steak" Rolletjie 200g sirloin steak	**210.00**
Prego Roll • Prego Rolletjie (peri-peri) 200g steak	**220.00**
Chicken Schnitzel Burger two schnitzels smothered in cheese sauce, drizzled with crumbled feta and sweet chilli sauce	**220.00**
Vegetarian • Vegetariese Burger bun with haloumi cheese or a veg pattie, garnish and a choice of sauces Burgerrolletjie met haloumi-kaas of 'n veg pattie, garnering en 'n keuse van 'n sous	**170.00**

LUNCH TIME SPECIALS

Enquire with your waitron

DESSERTS | NAGEREG

Crème Brûlée	**R 99**
Malva Pudding	**R 110**
Cheese Cake	**R 110**
Chocolate Mousse	**R 115**
Peanutbutter Mud Pie	**R 99**
Halva Ice Cream	**R 110**
Ice cream with chocolat or caramel sauce	**R 100**
Affogato A scoop of vanilla ice cream & a shot of espresso	**R 110**
Trio of Dessert Three mini portions - ask your waitron for details	**R 115**
Aroma Gelato 1, 2 or 3 scoops from our Gelato bar	

BELGIAN WAFFLES

Made hot & fresh on order. Served with syrup or honey

PLAIN OR SERVED WITH 1 OR 2 SCOOPS OF AROMA GELATO

AWARDS & ACCOLADES

THE WOLFTRAP STEAKHOUSE CHAMPIONSHIPS FINALIST 2013

THE WOLFTRAP STEAKHOUSE CHAMPIONSHIPS FINALIST 2014

THE WOLFTRAP STEAKHOUSE CHAMPIONSHIPS FINALIST 2015

THE WOLFTRAP STEAKHOUSE CHAMPIONSHIPS FINALIST 2016

THE WOLFTRAP STEAKHOUSE CHAMPIONSHIPS FINALIST 2017 LEGEND OF THE YEAR

2015 EatOut 500

DIAMOND WINE LIST AWARDS 2011 Diners Club International

Diners Club International WINE LIST 2012 DIAMOND

Diners Club International WINE LIST 2013 DIAMOND

Diners Club International WINE LIST 2014 DIAMOND

Diners Club International WINE LIST 2015 DIAMOND

Diners Club International WINE LIST 2016 DIAMOND

Diners Club International WINE LIST 2023 PLATINUM

Diners Club International WINE LIST 2024 PLATINUM

PROUD RECIPIENT / TROTSE WENNER SA GRAINFED BEEF / CHATEAU LIBERTAS AWARD

Runner up / Naas Wenner: STEAKHOUSE OF THE YEAR, Gauteng North 1999
Winner / Wenner: STEAKHOUSE OF THE YEAR, Gauteng North 2000
Winner / Wenner: STEAKHOUSE OF THE YEAR, Gauteng North 2001
Runner up / Naas Wenner: BEST GRILL / STEAKHOUSE in South Africa 2002
Winner / Wenner: STEAKHOUSE OF THE YEAR, Greater Pretoria 2003
Winner / Wenner: STEAKHOUSE OF THE YEAR, Greater Pretoria and Northern Gauteng 2004
Runner up / Naas Wenner: BEST STEAKHOUSE South Africa 2005 (Final year of competition)

SOUTH AFRICAN GRAINEFED BEEF

n 10% Diensfooi sal bygevoeg word op groepe van 8 of meer persone.
Jammer tjeks word nie aanvaar nie.
Pryse onderworpe aan verandering.
E&O.E.

NB

A 10% service charge will be added to tables of 8 persons or more.
Regrettably cheques not accepted.
Prices subject to change.
E&O.E.

Ribs

Steak with deep fried baked potato

platter to share

baby kingklip a la Godfather

halva ice cream