Big Easy

Bar & Grill

MENU

Ernie Els Wine Estate, Stellenbosch, South Africa

Named after golf legend Ernie Els, known as the Big Easy for his towering presence and effortless swing, our restaurant brings that same laid-back confidence to the table. We're about unpretentious excellence; bold flavors, honest ingredients, and a warm, welcoming ambiance. Whether it's a flame-grilled burger or a perfectly seared steak, every plate is crafted with care and served with style.

Inspired by the easygoing charm of Ernie's South African roots, the Big Easy brings people together with soul-warming food, generous hospitality, and an atmosphere that feels like home - whether you're catching up at the bar, unwinding on the terrace, or dining in style.

Our ingredients are thoughtfully sourced, our flavors globally influenced, and our approach proudly local. From the winelands of Stellenbosch to the heart of Dubai, this is where comfort meets craft, and where every visit feels effortlessly memorable.

BAR SNACKS

BEEF SKEWER (E) (M) (SO) — 75
Served with Chilli Mayo

PERI PERI CHICKEN SLIDERS (D) (E) (M) — 70

PANKO CRUSTED CALAMARI (D) (E) (F) (M) — 75
Served with Tartar Sauce

POTATO WEDGES (D) (V) — 50
Truffle Baked Potato Wedges, Parmesan and Garlic Aioli

VEGETABLE SAMOSA (V) — 52
Tamarind and Mint Chutney

VEGETABLE SPRING ROLLS (V) — 56
Sweet Chilli Sauce

ERNIE'S FAVOURITES

THE BIG EASY BURGER (D) (E) (M) — 130
Beef Burger, Veal Bacon, Cheddar Cheese, Tomato,
Caramelized Onion & Gherkins

MALAY CHICKEN CURRY (D) (GF) — 145
Chicken Thighs Braised in a Coconut Curry
Served with Steamed Rice, Poppadums and Raita

ANGRY DUCK CURRY (GF) — 155
Duck Breast Simmered in Thai-Spiced Curry with Apple
Served with Steamed Rice and Raita

LAMB SHANK BUNNY CHOW — 160
Cinnamon flavoured Braised Lamb Shank
served in Traditional Bread Loaf with Kachumber Salad

WE LOOK FORWARD TO WELCOMING YOU BACK AGAIN SOON

FOR FUTURE BOOKINGS
Please contact: 04 425 1000 or Reservations@elsclubdubai.com

0% - Alcohol Free | D - Dairy | E - Egg | F - Fish | GF - Gluten free | M - Mustard | N - Nuts
SF - Shellfish | SO - Soya | V - Vegetarian | VG - Vegan

Our dishes are prepared in an environment that may contain traces of nuts. Please inform your server of any severe allergies. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices are in AED and inclusive of 7% Municipality Fee, 10% Service Charge, and 5% VAT.

STARTERS & SALADS

CARAMELIZED ONION & STILTON CROQUETTES (D) (E) (M) — 60
Served with Honey Mustard

SHISH TAOUK — 85
Served with an Onion Salad and Roasted Garlic Mayo

RUCOLA PARMESAN SALAD (D) (GF) (N) — 70
Baby Rocca, Cucumber, Candy Tomatoes, Shaved Parmesan & Balsamic Dressing

KALE, QUINOA & POMEGRANATE SALAD (D) (GF) (N) (V) — 75
Candy Tomatoes, Feta, Walnuts, Chickpeas in Lemon Vinaigrette Dressing

BOEREWORS ROLL (D) (GF) — 75
Steamed Pap, Chakalaka Sauce

CAPE MALAY SQUID (E) (F) (M) — 85
Homemade Malay Spice, Cilantro Tartar Sauce

PERI PERI CHICKEN LIVERS (D) — 85
Creamy Peri Peri Sauce, Brioche Toast

ROASTED BONE MARROW (D) — 106
Chimichurri, Butter Brioche

SEARED SCALLOPS (D) (E) (F) (GF) — 110
Hollandaise Sauce, Sauce Vierge & Tobiko

HAPPY HOUR
Tuesday to Sunday 5:00PM to 8:00PM
Enjoy 20% Discount on
House Beverages

BINGO & BIRDIES
Tuesday 7:30PM to 9:30PM
Music & Number Bingo
20% off F&B for participants

STEAK & WINE — 395
Tuesday till Sunday
Ribeye, Striploin or Tenderloin
with a Bottle of Ernie Els Cabernet
Sauvignon or Big Easy White Wine

THURSDAY QUIZ NIGHT
7:00PM to 10:00PM
Quizzing and Happy Hours Deals
with a 20% Discount on Food

TOMAHAWK & WINE — 695
Tuesday to Thursday
1kg of Tomahawk Steak & Bottle
of House Wine Combo

SUSHI NIGHT — PP 200
Saturday 6:00PM to 9:00PM
Sharing menu with 3 complimentary
house beverages on Saturdays

SUNDAY ROAST
12.00pm till 9.00pm
Choice of Beef, Chicken, Lamb or Vegetable
served with all traditional trimmings, along with 3 house beverages

Adults 180
Kids 75

T&C: No other discounts applicable.

SUSHI BRUNCH
Saturday 12.00pm to 4.00pm
Enjoy 4 hours of free-flowing drinks, freshly rolled sushi
and mouthwatering mains

Sparkling * 595
Non-Alcoholic 295
Kids aged 10+ 150

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MAIN COURSE

VENISON LOIN (0%) (D) * — 255
Grilled Venison, Celeriac Mash, Spinach, Spiced Plum Sauce

BRAISED BEEF SHORT RIBS (0%) (D) — 195
Sweet Potato Mash, Charred Broccolini & Red Wine Jus

OXTAIL POTJIE (0%) — 160
Oxtail Braised with Red Wine & Herbs served with Cous Cous

BLACK COD (D) (F) — 195
Quinoa, Green Peas & Coconut Kaffir Lime Sauce

SEAFOOD VONGOLE (0%) (D) (SF) — 145
Linguini tossed with Clams, Squid Rings, Capers & Confit Tomato with Grilled Tiger Prawn

GRILLED WHOLE SEABREAM (D) (F) — 195
Chimichurri Glaze, Lyonnaise Potato & Tomato Caper Salsa

SPATCHCOCK CHICKEN (E) (GF) (M) — 150
Grilled Corn, Citrus Slaw, House Spiced Fries & Peri Peri Sauce

SOSATIES (GF) Chicken — 140
Lamb — 160
Smoked Paprika & Corn Pilaf, Grilled Pineapple, Sauté Spinach

DURBAN FISH CURRY (D) (F) — 145
Cod Fish simmered in Durban Spiced curry, served with Steamed rice, Paratha & Kachumber Salad

LAMB KEBAB (D) — 150
Harissa Potato, Mint Yoghurt, Pearl Cous Cous

CHICKEN AND MUSHROOM POT PIE (D) — 140
Creamy Chicken & Mushroom, Flaky Pastry & Truffle Mash Potatoes

QUINOA & BEAN BURGER (D) (E) (M) (V) — 110
Avocado, Tomato Relish, Cheddar Cheese, Tomato, Pickles & Jalapeno

FROM THE GRILL

	8 oz
TENDERLOIN	
USDA *	325
Australian	255
South African	225

	12 oz
RIB EYE	
USDA *	295
Australian	225
South African	225

	12 oz
STRIPLOIN	
USDA *	255
Australian	225
South African	195

BIG EASY BRAAI MIX * — 350
Boerewors, Tenderloin, Lamb Chops, Chicken Sosaties

TOMAHAWK STEAK Australia (1.2KG) * — 720
CHATEAUBRIAND Australia * — 550
T-BONE STEAK Australia * — 450
LAMB CHOPS New Zealand — 225

SAUCES
Gorgonzola (D) (GF), Bordelaise Sauce (0%), Wild Mushroom (D), Béarnaise (E) (GF), Peri Peri Sauce (GF), Mint Jus, Green Pepper Corn (D)

FROM THE SEA

WILD AFRICAN PRAWNS (D) (GF) (SF) — 220
ATLANTIC COD (D) (F) (GF) — 160
GRILLED NORWEGIAN SALMON (D) (F) (GF) — 175
GRILLED SEABASS FILLET (D) (F) (GF) — 175

SAUCES
Beurre Blanc (A) (D) (GF), Mustard Cream (D) (E) (GF) (M), Tomato Capers (GF) (V), Béarnaise (E) (GF), Coconut Ginger (GF)

SIDE ORDERS — 55
Truffle Mashed Potatoes (D) (GF)
Broccolini & Asparagus with Almonds (D) (GF) (N) (V)
Sautéed Mushrooms (GF) (V)
Caesar Salad (D) (V)
Duck Fat Roast Potatoes (GF)
Corn on the Cob (D) (GF) (V)

SPICE RUB

Durban
Coriander Seeds, Black Pepper, Paprika, Salt, Turmeric, Cinnamon, Cardamom, Fennel, Ginger and Cumin

Malaysia
Coriander, Cumin, Fennel, Brown Sugar, Salt, Turmeric, Ginger, Cinnamon, Mustard, Cloves, Cardamom, Black Pepper and Chili Flakes

Dubai
Black Pepper, Paprika, Allspice, Cumin, Cloves, Cinnamon, Cardamom, Salt, Sumac and Coriander

Miami
Salt, Pepper, Red Chili, Oregano, Cumin, Orange Zest, Citrus, Zest and Brown Sugar

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DESSERTS

ETON MESS (D) (E) (GF) — 80
Meringue, Passion Fruit Coulis, Berry Compote, Berries

LIME & LEMON CURD TART (D) (E) (GF) — 75
Raspberry Sauce

HAZELNUT PRALINE TORTE (D) (N) (V) — 70
White Chocolate Ganache

MANGO, COCONUT & CHIA PUDDING (GF) (VG) — 70
Seasonal Fruits & Berries

CHOCOLATE FONDANT (D) (E) — 85
Vanilla Gelato & Berry Compote

BIG EASY CHEESECAKE (D) (E) — 70
(Deconstructed)
Biscotti, Meringue, Seasonal Berries & Vanilla Ice Cream (Good to Share)

BAKED ALASKA (0%) (D) (E) — 85
Double Chocolate, Vanilla Ice-Cream, Genoise Sponge, Meringue, Brandy (Good to Share)

MALVA PUDDING (D) (E) — 75
Apricot Jam, Vanilla Custard (Good to Share)

KIDS CORNER

TENDERLOIN 3OZ (D) — 112
Served with Mash Potato, Broccoli, and Plain Jus

MAC & CHEESE (D) (E) — 42
With Broccoli

CHICKEN NUGGETS (E) — 43
Served with French Fries

FISH FINGERS (E) (F) — 43
Served with French Fries

CHICKEN HOT DOG (D) — 45
Served with French Fries

BEEF BURGER (D) — 46
Served with French Fries

CHOICE OF ICE CREAM
One Scoop — 20
Two Scoops — 30

AFTER DINNER DRINKS

HOT DRINKS — 24
Espresso, Cappuccino, Macchiato, Americano, Flat White, Hot Chocolate

IRISH COFFEE — 50
A classic warm cocktail with fresh brewed coffee, Irish whiskey, brown sugar, and topped with a layer of lightly whipped cream

DOM PEDRO — 56
A decadent blend of ice cream and liqueur - choose from Amarula, Kahlúa, or Whisky. Smooth, creamy, and perfect for dessert

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