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 75
Served with Chilli Mayo

PERI PERI CHICKEN SLIDERS 60

PANKO CRUSTED CALAMARI 64
Served with Tartar Sauce

POTATO WEDGES 50
Truffle Baked Potato Wedges, Parmesan and Garlic Aioli

VEGETABLE SAMOSA 46
Tamarind and Mint Chutney

VEGETABLE SPRING ROLLS 46
Sweet Chilli Sauce

ERNIE'S FAVOURITES

THE BIG EASY BURGER 120
Beef Burger, Veal Bacon, Cheddar Cheese,
Tomato, Caramelized Onion & Gherkins

MALAY CHICKEN CURRY 120
Chicken Thighs Braised in a Coconut Curry.
Served with Steamed Rice, Poppadums and Raita

ANGRY DUCK CURRY 135
Duck Breast Simmered in Thai-Spiced Curry with Apple.
Served with Steamed Rice and Raita

LAMB SHANK BUNNY CHOW 140
Cinnamon flavoured Braised Lamb Shank served in
Traditional Bread Loaf with Kachumber Salad

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• Prices are in UAE Dirham & inclusive of 7% Municipality fee, 10% Service Charge & 5% Value Added Tax (VAT).
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STARTERS & SALADS

CARAMELIZED ONION & STILTON CROQUETTES (V) 60
Served with Honey Mustard

SHISH TAOUK 70
Served with an Onion Salad and Roasted Garlic Mayo

RUCOLA PARMESAN SALAD 70
Baby Rocca, Cucumber, Candy Tomatoes, Shaved Parmesan & Balsamic Dressing

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

BOEREWORS ROLL 75
Steamed Pap, Chakalaka Sauce

CAPE MALAY SQUID 75
Homemade Malay Spice, Cilantro Tartar Sauce

PERI PERI CHICKEN LIVERS 78
Creamy Peri Peri Sauce, Brioche Toast

ROASTED BONE MARROW 95
Chimichurri, Butter Brioche

SEARED SCALLOPS 95
Hollandaise Sauce, Sauce Vierge & Tobiko

HAPPY HOUR
Tuesday to Sunday 5:00PM to 8:00PM
Enjoy 25% Discount on House Beverages

TUESDAY BRAAI 350
Enjoy a Lekke Braai Plater for Two Along
with a Bottle of House Red or White Wine

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

SUSHI NIGHT 200 PP
Thursday 5:00PM to 9:00PM
Sharing menu with 2 complimentary
house beverages on Thursdays

TOMAHAWK & WINE 625
Tuesday to Thursday
1kg of Tomahawk Steak & Bottle of
House Wine Combo

STEAK & WINE 350
Tuesday till Sunday
Ribeye, Striploin or Tenderloin with a Bottle of
Ernie Els Cabernet Sauvignon or Big Easy White Wine

SUNDAY ROAST
12.00pm till 9.00pm
Choice of Beef or Chicken Served with All Traditional Trimmings Along with 3 House Beverages.

Adults 160
Kids 60

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MAIN COURSE

***VENISON LOIN (A)** 225
Grilled Venison, Celeriac Mash, Spinach, Spiced Plum Sauce

BRAISED BEEF SHORT RIBS (A) 150
Sweet Potato Mash, Charred Broccolini & Red Wine Jus

OXTAIL POTJIE (A) 120
Oxtail Braised with Red Wine & Herbs served with Cous Cous

BLACK COD 195
Quinoa, Green Peas & Coconut Kaffir Lime Sauce

SEAFOOD VONGOLE (A) 145
Linguini tossed with Clams, Squid Rings, Capers & Confit Tomato with Grilled Tiger Prawn

GRILLED WHOLE SEABREAM 175
Chimichurri Glaze, Lyonnaise Potato & Tomato Caper Salsa

SPATCHCOCK CHICKEN 125
Grilled Corn, Citrus Slaw, House Spiced Fries & Peri Peri Sauce

SOSATIES
Chicken 130
Lamb 150
Smoked Paprika & Corn Pilaf, Grilled Pineapple, Sauté Spinach

DURBAN FISH CURRY 125
Cod Fish simmered in Durban Spiced curry, served with Steamed rice, Paratha & Kachumber Salad

LAMB KEBAB 135
Harissa Potato, Mint Yoghurt, Pearl Cous Cous

CHICKEN AND MUSHROOM POT PIE 120
Creamy Chicken & Mushroom, Flaky Pastry & Truffle Mash Potatoes

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

FROM THE GRILL

TENDERLOIN	8 oz
USDA	AED 295
Australian	AED 255
South African	AED 225
RIB EYE	12 oz
USDA	AED 275
Australian	AED 225
South African	AED 205
STRIPLOIN	12 oz
USDA	AED 230
Australian	AED 200
South African	AED 180

BIG EASY BRAAI MIX 315
Boerewors, Tenderloin, Lamb Chops, Chicken Sosaties

TOMAHAWK STEAK AUSTRALIA (1.2KG) 625
CHATEAUBRIAND AUSTRALIA 495
T-BONE STEAK AUSTRALIA 350
LAMB CHOPS NEW ZEALAND 195

SAUCES
Gorgonzola, Bordelaise Sauce (A), Wild Mushroom, Béarnaise, Peri Peri Sauce, Mint Jus, Green Pepper Corn

FROM THE SEA

WILD AFRICAN PRAWNS 195
ATLANTIC COD 150
GRILLED NORWEGIAN SALMON 165
GRILLED SEABASS FILLET 145

SAUCES
Beurre Blanc (A), Mustard Cream, Tomato Capers, Béarnaise, Coconut Ginger

SIDE ORDERS 50

Truffle Mashed Potatoes
Broccolini & Asparagus with Almonds (N)
Sautéed Mushrooms
Caesar Salad
Duck Fat Roast Potatoes
Corn on the Cob

SPICE RUB

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

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

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

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

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DESSERTS

ETON MESS 50
Meringue, Passion Fruit Coulis, Berry Compote, Berries

LIME & LEMON CURD TART 50
Raspberry Sauce

HAZELNUT PRALINE TORTE 50
White Chocolate Ganache

MANGO, COCONUT & CHIA PUDDING (VE) 60
Seasonal Fruits & Berries

CHOCOLATE FONDANT 70
Vanilla Gelato & Berry Compote

BIG EASY CHEESECAKE (DECONSTRUCTED) 70
Biscotti, Meringue, Seasonal Berries
& Vanilla Ice Cream **[Good to Share]**

BAKED ALASKA (A) 70
Double Chocolate, Vanilla Ice-Cream, Genoise Sponge,
Meringue, Brandy **[Good to Share]**

MALVA PUDDING 70
Apricot Jam, Vanilla Custard **[Good to Share]**

KIDS CORNER

TENDERLOIN 3OZ 112
Served with Mash Potato and Broccoli

MAC & CHEESE 37
With Broccoli

CHICKEN NUGGETS 39
Served with French Fries

FISH FINGERS 39
Served with French Fries

CHICKEN HOT DOG 43
Served with French Fries

BEEF BURGER 45
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.

WE LOOK FORWARD TO WELCOMING YOU BACK AGAIN SOON.

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

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Helderberg Mountains, Stellenbosch, South Africa

From the world-renowned Helderberg region of Stellenbosch comes an award-winning range of wines named after South African golf legend, Ernie Els, and skilfully crafted by winemaking legend, Louis Strydom. Epitomising the beloved character and celebrated prestige of their namesake, these four collections – Signature, Major Series, Big Easy and Proprietor's – Deliver iconic wines of characteristic style, exclusivity and generosity.

TROON GOLF®

*** HAPPY HOUR FROM 5PM UNTIL 8PM FROM TUESDAY TO SUNDAY WITH 25% OFF HOUSE BEVERAGES**

Prices are in uae dirham & inclusive of 7% municipality fee, 10% service charge & 5% value added tax VAT

WHITE WINE

FALSE BAY * 56 255
Chardonnay – South Africa
Fresh and zesty with grassy and dry bay leaf aromatics

DUSKY SOUND 60 285
Sauvignon Blanc – New Zealand
Fresh, concentrated fruit flavors and lively acidity create a crisp, mouth-watering finish

ANCORA 57 265
Pinot Grigio – Italian
A fresh, dry white with gentle floral and citrus aromas

MORGENHOF ESTATE 290
Sauvignon Blanc – South Africa
Guava, white nectarine, and gooseberry flavors linger delicately on the finish

"THE FIRST LADY", WARWICK ESTATE 335
Un-Oaked Chardonnay – South Africa
Light and crisp, with yellow apple and white peach on the nose, followed by pineapple, lime, and baked apple on the palate

RED WINE

FALSE BAY * 56 255
Old School Syrah – South Africa
Deep garnet color with intense fruit aromas and hints of licorice, complemented by wild fruit on the palate

CASILLERO DEL DIABLO RESERVA 56 270
Carménère – Chile
Deep garnet color with intense fruit aromas and hints of licorice, complemented by wild fruit on the palate

SIMONSIG 270
Cabernet Sauvignon & Shiraz – Stellenbosch, South Africa
Fresh and lively with vibrant acidity, and hints of mulberry and blackberry

RIOJA TINTO 278
Tempranillo – Spain
Cherry and plum notes with residual aromas of tobacco leaf and baking spices

KADETTE, KANONKOP 295
Stellenbosch, South Africa
Lively and fresh with succulent summer berry flavors

MARQUES DE CASA 320
Cabernet Sauvignon – Spain
Deep red with lush cherry, black currant, and blackberry aromas, plus hints of tar and smoke

PENFOLD'S RAWSON'S RETREAT 320
Cabernet Sauvignon & Shiraz – Australia
Aromatic and flavorful, with dark fruit notes and firm, rounded tannins on a plush palate

MEERLUST RED (BORDEAUX BLEND) 485
Cabernet Sauvignon, Merlot, Cabernet Franc – South Africa
Supple red and black fruit, with warm spice and oak notes on the nose

BIG EASY WINES

BIG EASY WHITE * 56 255
Chenin Blanc
Flinty off-dry white with balanced tropical notes and a hint of stone

BIG EASY RED * 56 255
Cabernet Sauvignon
Rich and intense with ripe plum, cedar, spice, and elegant oak aromas

BIG EASY ROSÉ * 56 255
Cabernet Sauvignon
Vibrant pink florals, summer fruit, dried citrus, musk, and wild strawberry

BIG EASY RED BLEND 375
Shiraz, Cabernet Sauvignon, Mourvèdre, Grenache
Crème de Cassis, red berries, blueberries, and fresh bay leaf & sage

MAJOR SERIES, ERNIE ELS 355
Cabernet Sauvignon
Medium-bodied yet bold, with cassis, mint, baked plums, and liquorice leadingto a rich, fruity palate

PROPRIETOR'S BLEND, ERNIE ELS 355
Cabernet Sauvignon, Merlot, Malbec, Petit Verdot
Bright acidity, firm ripe tannins, red currant, plum, and toasty vanilla

SIGNATURE, BORDEAUX STYLE BLEND 565
Cabernet Sauvignon, Merlot, Malbec, Petit Verdot
Well-integrated oak, rich concentration, and dry yet complex tannins

RESERVE WINE'S

OGIER, CHÂTEAUNEUF-DU-PAPE 'REINE JEANNE' 800
Grenache – France
Deep ruby hue, seamlessly blending red fruits with black pepper, eucalyptus, and leather notes for a harmonious profile

VAT 47, TYRRELL'S 830
Chardonnay – France
Medium-bodied Chardonnay with a vibrant green hue, balanced citrus, white stone fruit, and a touch of oak

OLD VINE ZINFANDEL, SEGHESIO 850
Zinfandel – USA
Candied figs, baking spices, and mocha, featuring lengthy tannins and a velvety, structured finish

LE PETIT HAUT LAFITTE BLANC CHÂTEAU SMITH HAUT LAFITTE 850
Sauvignon Blanc & Semillion – France
Candied figs, baking spices, and mocha, featuring lengthy tannins and a velvety, structured finish

LUCIEN LE MOINE, BOURGOGNE ROUGE 880
Pinot Noir – France
Medium-bodied with black cherry, forest floor, spices, and sandalwood aromas, complemented by dark fruit, bright acidity, and chewy tannins

GAJA, MAGARI CA'MARCANDA, BOLGHERI DOP 900
Cabernet Franc, Cabernet Sauvignon, Petit Verdot – Italy
Aromas of plum and blackcurrant with notes of black tea, rosemary, and thyme. Dense yet elegant tannins

CAPENSIS 920
Chardonnay – South Africa
Tangerine zest, river stone minerality, and rich acidity with a hint of toasted brioche

CATENA ZAPATA MALBEC ARGENTINO 980
Malbec – Argentina
Deep red with grated chocolate, cappuccino, juniper, sage, and rosemary aromas. Rich, long, and concentrated with a signature Bin 389 sweet core

CHAMPAGNE & SPARKLING

CONTE FOSCO CUVÈE Emilia Romagna, Italy	53	249
DA LUCA PROSECCO Veneto, Italy		270
LAURENT PERRIER BRUT Champagne, France		785
GRAHAM BECK BRUT ROSÉ Robertson, South Africa		335

SINGLE MALTS

GLENKINCHIE	(12 years)	64
TALISKER	(10 years)	63
DALWHINNIE	(15 years)	97
LAGAVULIN	(16 years)	137
MACALLAN	(12 years)	95
CARDHU	(12 years)	72
GLENFIDDICH	(12 years)	67
	(15 years)	78
	(18 years)	132

COCKTAILS

PINEAPPLE DIAQUIRI 44
White rum shaken with pineapple juice and simple syrup

CHEEKY SHOY 44
Dry gin and dry Martini shaken with raspberry syrup

TROPICAL SLING 46
Aperol and spiced rum shaken with banana liqueur, grapefruit, orange, and pineapple juice

APEROL COLLINS 48
Aperol and gin shaken with Martini Rossoand grapefruit juice

PISCO BITTERS 48
Chilean Pisco shaken with banana liqueur, Angostura bitters, and simple syrup

MOCKTAILS

MEXICAN LEMONADE 24
Fresh lemon, cucumber, orange, mint leaves, and green apple, topped with lemonade

BIG EASY ICED TEA 24
Bartender's fresh mix of ingredients infused with iced tea

PASSION FIZZ 24
Passion fruit, lime, mint leaves, apple juice, and simple syrup, topped with soda

PINAPPLE ALE 24
Fresh mint and pineapple juice, shaken with grenadine and topped with ginger ale

VODKA

ABSOLUTE *	45
GREY GOOSE	66
CIROC	66
KETEL ONE	63
STOLI *	42

RUM

BACARDI *		42
CAPTAIN MORGAN	(Spiced & Dark)	44
BUMBU		55
RON ZACAPA	(23 years)	82

TEQUILA

JOSE CUERVO CLASSICO	42
JOSE CUERVO GOLD	42
PATRON SILVER	66
AVION ESPRESSO CAFÉ	66

LIQUEURS

AMARETTO	44
TIA MARIA	44
AMARULA	44
DRAMBUIE	44
SAMBUCA	44
JAGERMEISTER	44
KAHLUA	44
BAILEYS	44
COINTREAU	44
MALIBU	44

GIN

BOMBAY SAPHIRE *	42
TANQUERAY *	42
GORDON'S PINK GIN	49
HENDRICKS	65
TANQUERAY 10	65

WHISKEY

DEWARS WHITE LABEL *	42
J&B RARE	44
BUSHMILLS	44
JIM BEAM	44
JACK DANIEL	44
CROWN ROYAL	54
CHIVAZ REGAL	59
JW BLACK LABEL	59

COGNAC

KLIPDRIFT	41
COURVOISER VS	50
HENNESSEY VS	50
REMY MARTIN XO	117

BEER

	25CL	50CL
HEINEKEN *	40	48
STELLA ARTOIS *	40	48
GUINNESS	40	53
PERONI	40	55
BIRRA MORETTI	40	53