LUNCH BREAK

eat lunch

SOUPS

Chef's soup – ask your waiter what we've made today **55**

Chilled melon and mint soup finished with strawberry, feta and prosciutto **65**

SALADS

Baby vegetables and wild rocket with harissa-yoghurt dressing and a soft-boiled egg **85**

Baby spinach, stone fruit, bocconcini, pickled red onion and pumpkin seeds with lemon-rooibos dressing **85**

The Vineyard Caesar salad: cos lettuce, soft-boiled egg and Parmesan with Caesar dressing, topped with anchovies and pancetta **90**

Add any of the following to the above salads
+ pancetta **20**
+ roast chicken **30**
+ smoked trout **40**

QUICHE

Served with a side salad or fries

Chef's quiche – ask your waiter what has been baked fresh this morning **75**

SANDWICHES

Choose sunflower seed white loaf / pumpkin seed brown bread / rye

Smoked roast beef with mustard aioli, tomato, dill cucumbers and lettuce **95**

Roast chicken with lemon and chive mayonnaise **80**

White cheddar and tomato **70**
+ gammon **20**

Brie with cider caramelised onions and roast mushrooms **85**
+ bacon and guacamole **20**

WRAPS

Served with a side salad or fries

Roast lamb with sun-dried tomatoes, green bean and mustard relish, red onions and lettuce **115**

Beef burger with mozzarella, semi dried tomatoes, aioli and rocket **110**

Tuna mayonnaise with cherry tomatoes, Danish feta and gherkins **85**

BURGER

Served with fries

Chargrilled grass-fed, dry-aged beef burger or chicken burger, keep it plain or choose BBQ basting, on a soft granary bun with tomato, onion, lettuce, pickled cucumber **110**

+ white cheddar **15**
+ bacon **15**
+ creamed mushroom **15**

PASTA

Choose linguine or gnocchi

...with mushrooms in a basil cream sauce finished with rocket and Parmesan **105**
+ chorizo **15**

...tossed in extra-virgin olive oil with broccoli, feta, chilli, lime, cashew nuts and roast vine tomatoes **105**
+ smoked ostrich **15**

FISH

Battered hake with fries, tartare sauce and a wedge of lemon **115**

Grilled linefish on a pea, butternut and spring onion salad with lemon, green olive and tomato salsa **170**

CHICKEN

Cajun-spiced roast chicken on a sorghum-and-herb salad with pickled grapes, baby carrots and lime dressing **130**

STEAK

Rump of chalmar beef with black-garlic and anchovy butter and an Italian bread salad on the side: vine tomatoes, toasted ciabatta, fresh basil and extra-virgin olive oil **185**

SIGNATURE DISHES

Kaptein's lamb curry served with basmati rice, poppadums, and sambals **170**

Who is Kaptein? Willem Kaptein has been working at The Vineyard for over 20 years and this is his curry. Only Kaptein knows how to make it exactly right.

The Farmer Angus mixed grill: Country-style pork bangers and sirloin steak with portabello mushroom and vine-tomato sauté, roast new potatoes and a fried egg **190**

Who is Farmer Angus? Angus McIntosh farms on Spier, just outside Stellenbosch, applying BioDynamic agricultural principles and practices. Here we showcase his bangers, beef and egg on one plate.

DESSERT

Ice cream / sorbet – ask your waiter what flavours we have today **55**

Cheeseboard: Four locally-produced, artisanal cheeses **120**

Dark chocolate brownie with key lime ice cream **75**

Vanilla crème brûlée with Earl Grey shortbread finger **65**

Pumpkin tart with clotted cream ice cream and green fig preserve **60**

Yoghurt baked cheesecake with passionfruit sauce and elderflower ice cream **65**

Candied-lemon and almond pudding with orange marmalade anglaise (wheat free) **60**

A NOTE ON INGREDIENTS

As far as possible our eggs and chicken are free-range, our lamb comes from the Karoo and our burger patties are made from grass-fed, dry-aged beef by Son of a Butcher, our neighbourhood butchery. We also use Fairtrade chocolate.

We also bake our own bread and make the French fries, mayonnaise, ice creams and sorbets from scratch in our kitchen.