

LUNCH BREAK

eat lunch

SOUPS

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

Chicken and vegetable soup with butternut ravioli **65**

SNACKS

Lamb bobotie samosas served with homemade peach chutney **85**

Peri peri chicken skewers **75**

Battered prawns with lemon aioli and cucumber salad **95**

Have all three for **195**

TART

Tomato and chevin tart, caramelised pearl onions, watercress and orange basil dressing **85**

QUICHE

Served with a winter side salad or fries

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

SALADS

Caesar salad: cos lettuce, soft-boiled egg and parma prince with caesar dressing, topped with anchovies and ciabatta crouton **90**

Winter salad: roast vegetables, mixed grains, dried cranberries, soft boiled egg, toasted nuts and seeds **85**

Add to any of the above salads

+ roast chicken breast **30**

+ smoked trout **40**

OPEN SANDWICHES

Choose sunflower-seed white loaf / pumpkin-seed brown bread / rye served with a winter side salad or fries

Roast chicken open sandwich with lemon-and-chive mayonnaise **80**

Emmentaler and plum tomato open sandwich **60**
+ add gammon **30**

WRAPS

Served with a red cabbage and bean salad or fries

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

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 **20**

+ bacon **20**

+ creamed mushroom **20**

Open sweet potato, shiitake mushroom and black bean burger with lime mayonnaise **95**

BARLEY RISOTTO

Barley and corn "risotto" with baby marrows, broccoli, semi-dried tomatoes and parma prince **85**
+ lemon roasted chicken supreme **45**

FISH

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

Grilled local linefish with a West Coast mussel, shrimp, calamari, chorizo and butternut chowder **185**

PORK

Bangers and mash; beer battered onion rings, garden peas, baby carrots and thyme sauce **125**

BEEF

Beef shin braised in pinotage with creamed cauliflower, pearl onions and button mushrooms **170**

Chalmar beef sirloin, garlic and rosemary potato wedges, creamed spinach and butternut **175**

LAMB

Kaptein's lamb curry served with basmati rice, papadums, 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.

DESSERT

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

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

Malay spiced sticky toffee pudding with custard **70**

Warm dark chocolate torte with preserved lemon ice cream **80**

Vanilla pod crème brûlée with biscotti **65**

Chef's cheesecake of the day – ask your waiter what has been baked fresh this morning **65**



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 mayonnaise, ice creams and sorbets from scratch in our kitchen. We use locally sourced longline hake, kinder on the environment.