

Rambling Vine Winter Menu

Starters

Classic Seared Beef Carpaccio R85

Accompanied with tuna & caper mayonnaise, micro greens, grilled garlic cloves & parmesan shavings
Sommelier's wine suggestion: Quando Sauvignon Blanc R60

Melody of Salmon & Escargot R90

Roulade of smoked salmon trout and savoury rooibos cheesecake matched with an escargot risotto dressed in a coriander butter sauce
Sommelier's wine suggestion: Rickety Bridge Chardonnay R75

(V) Beetroot Soup R65

A warmed beetroot soup with raspberry sorbet & served with salt crusted cocoa bread
Sommelier's wine suggestion: Buitenverwachten Blanc de Noir R65

(V) Grilled Asparagus Salad R85

Enhanced with crispy walnuts, grilled goat's cheese & drizzled in a savoury avocado dressing
Sommelier's wine suggestion: Newton Johnson Sauvignon Blanc R95

Cape Point Seafood Selection R85

A seafood master piece of grilled mussels, peppered baby calamari and marinated oysters dressed in a lime dressing
Sommelier's wine suggestion: Paul Cluver Gewutztraminer R70

Quail Confit R85

Served with poached quail eggs, goats cheese ravioli & finished off in a fig jus
Sommelier's wine suggestion: Felicite Pinot Noir R60

.....

Mains

Fillet of Beef Medallions R180

Accompanied with a trio of classics; mushroom, pepper and blue cheese sauces, pommes Anna & seasonal vegetables
Sommelier's wine suggestion: Drie Hoek Shiraz R125

Springbok Loin R165

A marriage of hazelnut & potato puree served with a lamb pie finished in a minted yoghurt dressing
Sommelier's wine suggestion: Cederberg Cabernet Sauvignon R95

Hot Smoked Fillet of Sea Bass R140

Cooked in its own jus and finished with a vine tomato butter
Sommelier's wine suggestion: Shannon Sauvignon Blanc R85

Classic Norwegian Salmon Fillet R150

Grilled Norwegian Salmon with grilled bok choy, served on a bed of congee rice
and finished with a warm sesame dressing
Sommelier's wine suggestion: Oak Valley Chardonnay R95

Chicken Supreme R120

Served with chicken liver parfait, chicken & drizzled in a port wine glaze
Sommelier's wine suggestion: Stellenrust Chenin Blanc R90

Time honoured Roast Pork Belly R110

Pork belly grilled with mustard and paprika crust, warm apple compote served on a fondant potatoes & cumin jus
Sommelier's wine suggestion: Boekenhoutskloof Semillon R95

(V) Mushroom Soufflé and Brinjal Galette R105

Served with sautéed wild mushrooms and finished with truffle foam
Sommelier's wine suggestion: Groote Post Chardonnay R85

.....

Desserts

Caramel Crème Brûlée R45

Paired with stewed fruit ice cream
Sommelier's wine suggestion: Nederburg Special Late Harvest R110

Dark Chocolate Espresso Mousse R50

A perfect balance with dark chocolate cannoli filled with white chocolate cream and hazelnut croquant
Sommelier's wine suggestion: Nederburg Late Harvest R110

Cheese & Wine R45

A gorgonzola mousse served, green fig preserve ice cream and poached pear finished in white wine syrup
Sommelier's wine suggestion: Paul Cluver Weisser Reisling R110

Cardamom Pudding R55

Cardamom pudding, rose scented crème anglaise, baklava ice cream, and coconut & fig compote
Sommelier's wine suggestion: Stellenrust Chenin O'Muscat R95

Strawberry & White Chocolate Cheesecake R50

Strawberry compote balanced with a homemade strawberry sorbet
Sommelier's wine suggestion: Pierre Jordan Belle Rose R90

COFFEES

Iced Coffee **R 35**

A single shot of espresso topped with milk, blended with vanilla ice cream.

Espresso Single **R 21**

A single shot of espresso.

Espresso Double **R 32**

A double shot of espresso.

Macchiato **R 20**

A single shot of espresso marked with milk foam.

Café Americano **R 25**

A shot of espresso and hot water delicately mixed in flavour.

Cappuccino **R 25**

A single shot of espresso topped with finely texturized milk creating a harmonious taste balance of sweetness between coffee and milk.

Café Latte **R 30**

A single shot of espresso topped with creamy frothed milk.

Hot Chocolate **R 25**

Steamed milk infused with chocolate powder.

Espresso Correto **R 45**

A single shot of espresso with a tot either grappa, Sambuca or brandy.

Affogato Mocha **R 40**

A single shot of espresso and a single shot of Frangelico poured over a scoop of ice cream in a cappuccino cup.

COCKTAILS

Cosmopolitan

Premium vodka shaken with Cointreau, fresh lime and cranberry juice, garnished with a citrus twist.

R 50

The Grace Daisy

Our graceful signature cocktail with an exquisite combination of port, rum and raspberry liqueur in a chilled martini glass.

R 60

Brandy Cocktail

An easy drinking cocktail, premium brandy blended with Cointreau and bitters. Served short over ice.

R 60

Mai Tai

The Mai Tai is a popular rum cocktail that directly translated means 'Out of this World'. A fusion of rum, lime and curaçao. A cocktail that will not disappoint.

R 55

Tom Collins

The rebirth of a classic. Two parts gin, one part lemon juice, charged with soda water. Served tall over crushed ice.

R 45

Whiskey Sour

A smooth drink for any occasion, whiskey blended with lemon juice and simple sugar.

R 55

Blue Lady

Premium vodka mixed with Blue Curacao, strained over crushed ice and topped with lemonade. Served tall.

R 50

Chocolate Espresso Martini

A decadent treat. Chocolate vodka mixed with chocolate liqueur and Kahlua infused with an espresso shot, layered with Bailey's and topped with whipped cream.

R 65

Mojito

Cuban light rum muddled with fresh strawberries, lime quarters, torn mint leaves, poured unstrained over crushed ice and charged with soda.

R 55

Caipirinha

A Brazilian classic. Cachaca cane spirit muddled with fresh lime wedges and pure cane sugar. Served short over crushed ice.

R 60

SANGRIA

Fruit of the day Sangria

R 165

Serves 4

A traditional white wine Sangria infused with delicious seasonal fruit.

NON-ALCOHOLIC

Shirley Temple

R 25

A soft virgin. Ginger ale dashed with grenadine and cherries, gently stirred.

Home Made Ice Tea

R 30

Ask your waiter for the fresh flavour of the day.

Aqua Fresca

R 25

"Fresh water" – seasonal fruits blended to make the perfect ice cold refreshing drink.

ARTISAN DRINKS

Draught on tap 330ml

Mitchell's Foresters Lager

R 45

WHISKEY COLLECTION

PER TOT

GREAT KING STREET

R 50

PEAT MONSTER

R 60

HEDONISM

R 90