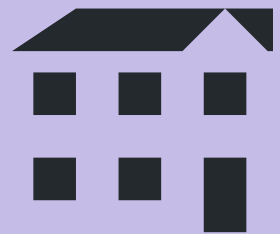


THE VINEYARD MENU



STARTERS

Market soup of the day **65**

please ask your waiter what is available

Smoked salmon trout roulade, radish, chicory, lemon dressing **105** (G) (D) (B)

Pickled fish, pawpaw & coriander salsa **75**

Local prosciutto ham, grilled stone fruit, rocket & caperberry salad, shaved manchego **95** (G) (D) (B)

Beef carpaccio, Klein River Stanford cheese, wild rocket, horseradish dressing **105** (G) (D) (B)

- (V) vegetarian
- (G) gluten free
- (A) contains alcohol
- (C) contains chilli
- (D) contains dairy
- (B) banting

MAINS

Vegetarian quiche of the day, loaded salad **85** (V) (D)

Black bean & shiitake mushroom burger, red cabbage & celery slaw **95** (V)

Spaghetti puttanesca; olives, anchovies, capers, garlic, fine herbs, tomato sauce **125** (D)

Beer battered hake, hand-cut fries, tartare sauce **125** (A)

Grilled Kingklip, baby potatoes, lemon, parsley, capers & burnt butter **185** (G) (D)

Free-range beef cheeseburger with all the trimmings **130**

Aged Chalmers sirloin, hand-cut fries, Vineyard butter **185**

Slow-roasted pork belly, pickled cabbage relish, potato & mustard salad **145** (G)

Karoo lamb & butternut curry, basmati rice, sambals, poppadom **185** (C)

SALADS FROM OUR SALAD BAR

Caesar salad - cos lettuce, anchovy fillets, Parmesan, croutons **90** (D)

Caprese salad - fior di latte mozzarella, ripe plum tomatoes, basil leaves **110** (G) (V) (D) (B)

Waldorf salad - apples, celery, walnuts, crème fraîche **75** (G) (V)

Greek salad - herbed feta, marinated olives, peppers, cucumber and tomato; oregano dressing **85** (G) (V) (D) (B)

Salad Nicoise - confit line caught tuna, potatoes, tomatoes, green beans, soft boiled egg **130** (G) (B)

Cobb salad - chicken, onion, bacon, blue cheese, baby gem lettuce, egg, tomato **110** (G) (D) (B)

Summer vegetable salad - baby carrots, peas, asparagus, turnips, radish, potatoes, parsley & almond salsa **110** (G) (V)

DESSERT

Vanilla pod crème brûlée, butter shortbread **75** ①

Homemade brownie & caramel nut fudge ice cream sundae **85** ①

Sugared strawberries, vanilla clotted cream meringue **85** ①

Buttermilk panna cotta, summer fruits & berries **70**

Cheeseboard with accompaniments **120** ①
please enquire with your waiter what is available

Homemade ice cream/sorbet **55**

Baked cheesecake **75**

Freshly baked cake **55**
please ask your waiter what is available

Vegan chocolate brownie, vegan ice cream **90** ① ② ③

Vegan lemon drizzle cake, vegan ice cream **90** ① ② ③



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.

SIDES 35

Loaded salad
Hand-cut fries
Sweet potato fries
Cauliflower rice
Steamed seasonal vegetables

FAMILY STYLE MAIN COURSE TO SHARE *FOR FOUR*

Whole roast free-range chicken
roasted potatoes, cauliflower cheese, gravy **490** ①

Grilled aged chalmar beef picanha, rocket & roasted red onion
salad, chips & bearnaise **680**