
— MINIMUM R200 SPEND ON FOOD REQUIRED PER PERSON FOR DINNER —
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO TABLES OF 6 OR MORE

- STARTERS -	TRINCHADO pan fried cubes of beef fillet, lightly spiced sauce	168
	SAUTÉED PRAWNS garlic, chilli, white wine, caper berry	165
	CARPACCIO OF BEEF deep fried shallots, parmesan, truffle dressing	180
	CALAMARI TUBES light garlic marinade	145
	NORWEGIAN SALMON TARTARE misoyaki, avocado, caviar, sesame seeds	155
	OYSTERS <i>(subject to availability)</i> natural vietnamese	52 58
	WEST COAST MUSSELS lemongrass, white wine, garlic	185
	PRAWN COCKTAIL marie rose sauce, avocado, gem lettuce	168
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- SALADS -	CAPRESE fresh mozzarella, heirloom tomatoes, basil	192
	GREEK mixed lettuce, danish feta, kalamata olives, tomatoes, creamy herb dressing	135 275
	CARAMELISED PEAR & GORGONZOLA mixed lettuce, honey mustard dressing	155 305
	HOUSE SALAD cos lettuce, marinated danish feta, avocado, seed & nut sprinkle, honey mustard dressing	162 302
	CAESAR SALAD cos lettuce, anchovy, boiled egg, parmesan	145 305

NV-80 GRILL & BAR

- FAVOURITES -

CHATEAUBRIAND BÉARNAISE

charred broccolini, dauphinoise potato, béarnaise
sauce, NV-80 house basting

- 495 -

SOUTH AFRICAN GAME *(subject to availability)*

sautéed spinach, macerated pears, port wine jus

- 345 -

NV-80 WAGYU BEEF BURGER

NV-80 house basting, mature cheddar, chips, onion rings

- 272 -

SLOW ROAST LAMB SHANK

mashed potatoes, baby carrots, jus

- 410 -

SURF & TURF

4 queen prawns, ribeye or fillet,
NV-80 house basting, choice of side

- 474 -

BEEF RIBS

800g, NV-80 house basting, choice of side

- 585 -

VICTOR'S PORTUGUESE STEAK

250g fillet, NV-80 house basting, chips, fried egg,
trinchado sauce, kalamata olives

- 395 -

- CARNE -

CRISPY BEEF

beef fillet, teriyaki sauce, sesame seeds,
spring onion, jasmine rice

- 295 -

CHIMICHURRI STEAK BITES

beef fillet, house chimichurri served with fries

- 320 -

PREGO SLIDERS

beef fillet, house prego sauce, lettuce,
tomato, red onion, served with fries

- 280 -

- GRILLS -

GRASS FED SOUTH AFRICAN BEEF COATED
IN NV-80 BASTING AND SERVED WITH YOUR
CHOICE OF SIDES

SIRLOIN	285
RIBEYE	375
FILLET	358 475
RUMP	285
SIRLOIN ON THE BONE	410
LAMB CUTLETS	385
FREE RANGE BABY CHICKEN <i>(25 min prep)</i> peri peri or lemon & herb	365

ASK YOUR WAITER ABOUT OUR SPECIALITY CUTS

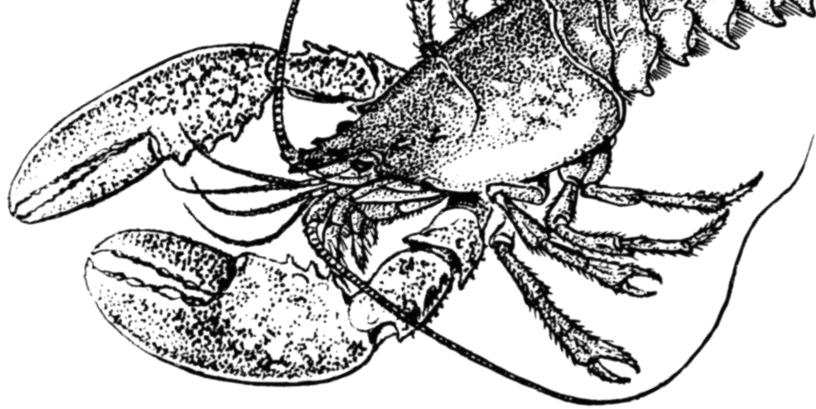
- SAUCES -

BLUE CHEESE | GREEN PEPPERCORN | MUSHROOM 68
CAFÉ DE PARIS BUTTER | TRINCHADO | BÉARNAISE
CHIMICHURRI

- SHELLFISH - SERVED WITH A CHOICE OF SIDE DISH

traditional - lemon, garlic, olive oil & paprika
NV-80 - chilli, garlic, parsely, lemon

QUEEN PRAWNS	335
KING PRAWNS	385
LANGOUSTINES	50
LOBSTER	50
SEAFOOD PLATTER	1425 2495
<i>crayfish, langoustines, queen prawns, calamari, line fish</i>	
ADD BABY KINGKLIP <i>(25 min prep time)</i>	335



- FISH -

GRILLED FISH OF THE DAY lemon butter, choice of side	50
BABY KINGKLIP <i>(subject to availability 25 min prep)</i> chilli parsley, choice of side	372
MARINATED NORWEGIAN SALMON grilled in teriyaki served with mash & a sweet soya & sesame dressing	375
CALAMARI TUBES light garlic marinade, choice of side dish	275

- VEGGIE -

GNOCCHI ARRABBIATA <i>(vegan)</i> chilli, garlic, napoletana sauce, dressed greens	195
MUSHROOM & TRUFFLE RISOTTO wild mushrooms, parmesan, micro herbs	225

- SIDES -

NV-80 GARLIC ROLL	52
RUSTIC CUT CHIPS DEEP FRIED ONION RINGS SWEET POTATO SAVOURY RICE ROAST VEGETABLES	55
SAUTÉED MUSHROOMS CREAMED SPINACH GREEN SALAD MASHED POTATOES	68
DAUPHINOISE POTATOES * VEGETABLE RISOTTO * <i>* not included in complimentary sides</i>	98

- DESSERT -

CHOCOLATE FONDANT

armagnac ice-cream

15 min prep time

- 125 -

CRÈME BRÛLÉE

vanilla, hazelnut shortbread

- 110 -

BAKED CHEESECAKE

citrus glaze, seasonal fruit salsa

- 125 -

BANANA SPLIT

butterscotch, toasted almonds, cocoa crunch

- 110 -

HOMEMADE ICE-CREAM & CHOCOLATE SAUCE

hazelnut shortbread

- 98 -

- TASTING MENU -

OYSTERS

natural & vietnamese dressing
paired with: Boschendal Brut NV

SAUTÉED PRAWNS

garlic, chilli, caper berry & chenin blanc
paired with: Boschendal Chardonnay Pinot Noir

FLAME GRILLED RIBEYE

pepper sauce, roast vegetables or chips
paired with: Boschendal Nicolas

CHOCOLATE FONDANT

armagnac ice-cream
paired with: Boschendal Vin D'Or

- 615 per person -
