

STARTERS

Trio of samoosas R120
Potato, sweetcorn, and prawn samoosas. Served with a chilli dipping sauce and fresh coriander

Hearty roasted tomato soup R110
Slow roasted concasse tomatoes with a swirl of crème fraiche topped with crispy herbed croutons and rocket pesto

Authentic Vietnamese rice spring roll 120
Filled with crispy vegetables, roasted peanuts served on herbed salad and with a pickled ginger, lime, honey and soy dipping sauce

Grilled calamari tubes R140
Fried or grilled calamari tubes in a lemon butter sauce

Marinated prawn, chourico and bocconcini salad R160
Herbed salad topped with marinated poached prawn tails, sautéed Portugese chourico sausage, and basil pesto tossed mini mozzarella balls with oven roasted Peperonata

Mediterranean salad R150
Grilled chicken, Romaine lettuce, Spanish sante tomatoes, avocado, cucumber, olives, grilled halloumi topped with crispy chick peas and tahini mint dressing

*Vegetarian option without chicken R110

Vivari Caesar R120
Stacked Romaine lettuce tossed in amalgam of fine anchovy, lemon and lime dressing with ciabatta garlic croutons, quail eggs, parmesan shavings and crisp pancetta

MAINS

Traditional South African lamb curry* R280
*Served medium with melt in your potatoes, steamed buttery basmati rice, sambals and pickles. *Option to choose hot*

Peppered beef fillet R275
Prepared as per your preference with rich fondant potato, roasted baby vegetables with red wine jus

Pan seared Norwegian Salmon fillet R290
Prepared as per your preference with earthy brown pilaf rice, lemon beurre blanc and buttered greens

Oven roasted Petit Poussin R260
Spiced and glazed baby chicken served with rustic potato wedges, baby vegetables and creamy mushroom sauce

Slow roasted lamb rump medallions R280
Rosemary baby new potatoes, pea purée, root vegetables with red wine reduction

Mushroom ravioli R210
Freshly tossed in a nutty sage butter and finished in a rich parmesan cream

Falafel bowl R195
Crispy chick pea falafel, cucumber, lettuce, tomato, hummus, quinoa and tahini dressing and dash of home made hot sauce

Vivari grilled seafood platter for one R595
Grilled crayfish tails, queen prawns, fresh sea bass and calamari tubes with buttered rice and sauce trio of peri-peri, lemon beurre blanc, garlic butter

AFTER-DINNER

Decadent triple chocolate brownie R95
Crisp honeycomb, vanilla ice cream and fresh berry compote

Honey infused cheesecake R95
Coconut biscuits, passionfruit gel, and a swirl of cream

South African malva pudding R85
Warm caramalized sponge served with crème anglaise

Artisan cheese board R140
Platter with local cheeses, crackers, preserves, pickled fruit chutney and balsamic reduction dip

