

# VIVAT BACCHUS

## A Taste Of South Africa

Olives 4.5 | Salted Almonds 4.5 | Bread 5.5 | Beef Biltong 5 | Beef Dröewors 5

### STARTERS

- Mushroom and beetroot frikkadelle, Chakalaka (ve) 9.5 / 17
- Burrata, braaiied vegetables, smoked tomato dressing (V) 14
- Seared Scallops, curried sweet corn puree, biltong shavings 19
- Rooibos Smoked Snoek paté on toast, pickled rhubarb, spring salad 12
- Crocodile Goujons, peri peri aioli 14.5
- Wagyu Carpaccio, shaved parmesan, pickled shimeji mushroom, truffle aioli 15
- Karoo style pulled lamb, tender stem broccoli, grilled sweet corn 14.5
- Braai Broodjie Croquettes, heritage tomato, Mrs balls chutney (V) 10

### MAINS

- Asparagus and spring pea risotto, parmesan, wild garlic (v) 18
- Bobotie Spiced Cauliflower Steak, macadamia nut 'cream', red bush tea raisins (VE) 18
- Grilled Maize Fed Chicken, greek salad, feta dressing 19.5
- Seafood Spaghetti, mussels, prawns, calamari 18
- Steak and Smoortjie flatbread 16.5
- Pan Seared Cod, cape malay leeks, asparagus 24
- Spring Lamb Potjie, chantenay carrots, new potatoes 26
- Surrey Hills Beef Burger, prime rump beef, garlic mayonnaise, chips 19.5

### From the Braai (Grill)

|                                     |         |
|-------------------------------------|---------|
| Sirloin 200g / 300g                 | 23 / 31 |
| Peri Peri Chicken Flattie           | 20      |
| Karoo Herb Crusted Lamb Fillet 200g | 26      |
| Ostrich Fillet 200g                 | 30.5    |
| Iberico Pork Chop 200g              | 26      |

Ribeye On The Bone  
(Côte de Boeuf)

700g for 2 | 1KG for 3 11 per 100g

*Mixed Braai Board - Ask the team to help build a board for the table*

### Sides & Sauces

Triple Cooked Chips | Tenderstem Broccoli | Maple Roasted Beetroot  
Rocket & Parmesan Salad | Sautéed New Potatoes 5

Chakalaka | Béarnaise | Peppercorn | Monkey Gland Sauce 4.25

Please inform your waiter if you have a food allergy or intolerance before you order your meal. As we work with nuts there may be traces through all our dishes. The food standards agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked throughout to reduce that risk. We have to recommend that all burgers are cooked well done. A discretionary 12.5% service charge will be added to your bill.