

# VIVAT BACCHUS

## A Taste Of South Africa

Olives 4 | Salted Almonds 4 | Hummus and Pita 7 | Trio of Bread 5 | Beef Biltong 4.5 | Beef Dröewors 4.5

### STARTERS

- Mushroom and beetroot frikkadelle, Chakalaka (ve) 9  
Burrata, confit red grapes, macadamia nut pesto (v) 11  
Crocodile goujons, Peri Peri Aioli 9.5  
Cape Malay Prawns 13  
Smoked Trout, radicchio, fennel, grapefruit 11.5  
Rooibos Wagyu Carpaccio, rocket, pickled radish, biltong aioli 14.5  
Braised Beef Short Rib with spring slaw 12  
Baked camembert 11  
Cheese & Charcuterie Board 26

### MAINS

- Wild Mushroom Risotto, parmesan, wild mushrooms, truffle oil (v) 17  
Apricot Glazed Spring Cabbage, artichoke puree, peri peri chickpeas (ve) 17.5  
Karoo Style Lamb Saddle, spring greens, jus 26  
Sea Bream, grilled asparagus, spring pea puree 24  
Surrey Hills Beef Burger, prime rump beef, garlic mayonnaise, chips 18.5

### From the Braai (Grill)

Sirloin 200g / 300g	22,30
Peri Peri Chicken Flattie	19.5
T Bone 400g	35
Ostrich Fillet 200g	29
Iberico Pork Chop 200g	26

Ribeye On The Bone  
(Côte de Boeuf)  
700g for 2 | 1KG for 3 11 per 100g

### Sides & Sauces

Triple Cooked Chips | Tenderstem Broccoli | Maple Roasted Beetroot  
Rocket & Parmesan Salad | Sautéed New Potatoes 4.5

Béarnaise | Peppercorn | Monkey Gland Sauce 4

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.