

# RAMBLING VINE DINNER MENU

Served from 18h00 - 21h30



# **STARTERS**

#### SOUP OF THE DAY | 65

Please ask your server

### ROASTED PEACHES AND COUS COUS SALAD (V) | 80

Roasted peaches, rocket, cous cous and citrus vinaigrette

#### CHICKEN CAESAR SALAD(S) | 90

Cos lettuce, chicken breast, grana padano, poached egg and creamy Caesar dressing

#### BUTTERNUT, BLUE CHEESE AND PECAN NUT SALAD(PN) | 90

Butternut, blue cheese, pecan nut, rocket and balsamic vinaigrette



# **STARTERS**

#### BEEF AND NOODLE SALAD | 105

Rare beef, egg noodles, julienne vegetables, pickled ginger, roasted chili

### SALAD NICOISE(S) | 95

Sesame crusted seared tuna, pickled eggs, green beans, baby potato and citrus vinaigrette

#### PERI PERI CHICKEN LIVERS | 65

Grilled chicken livers, peri peri tomato sauce and toasted croutons

#### MUSSEL POT(S) | 75

Mussels poached in a tomato and caper fondue



# **MAIN COURSE**

#### TUSCAN SALMON & PRAWN (S) | 290

Grilled Salmon, prawns, creamy mustard sauce, served with basmati rice

#### SEAFOOD GNOCCHI (S) | 260

Medley of seafood, deseeded chilies finished in a rich tomato sauce

#### LAMB SHANK | 290

Slow cooked lamb shank, seasonal vegetables, mash potato

#### SEARED DUCK BREAST | 260

Breast of duck, butternut puree, green beans and cranberry jus



# **MAIN COURSE**

#### LINE FISH (S) | 180

Grilled line fish, mash potatoes finished with basil lemon butter

#### WILD MUSHROOM AND SAGE RISOTTO (V) | 165

Assorted wild mushrooms, sage butter, creamy peas

# STUFFED AUBERGINES (V) | 140

Quinoa, mushrooms, cherry tomato, parmesan and tomato gravy



# FROM THE GRILL

All meat cuts are cooked to your liking, served with a side of your choice.

Please select your side dish from the next page.

250g BEEF FILLET | 230 350g LAMB CUTLETS | 250 300 g SIRLOIN | 195 200 g CHICKEN SUPREME | 165 8 GRILLED LARGE PRAWNS | 260 180g VENISON LOIN | 195



# SIDE DISHES/EXTRAS

CHUNKY FRENCH FRIES | 35 SEASONAL VEGETABLES | 45 MASH POTATOES | 35 GREEK SIDE SALAD | 45

# **SAUCES**

GREEN PEPPERCORN SAUCE | 30

MUSHROOM SAUCE | 30

BÉARNAISE SAUCE | 30

PERI PERI | 30

LEMON BUTTER SAUCE | 30



# **PASTA**

Your choice of whole wheat, penne or tagliatelle

## SUNDRIED TOMATO (v) | 140

Cherry tomato, sundried tomato, chili, fresh basil, parmesan

#### CREAMY CHICKEN AND BACON | 160

Chicken breast, bacon, creamy pea sauce, parmesan

BEEF RAGOUT | 180

Pulled beef, cheesy tomato sauce



# **DESSERTS**

#### Cinnamon Panacotta | R90

Mixed berry compote, salted caramel nuts, ginger ice cream

#### FRUIT PLATTER | 80

Season Fruits served with sorbet

#### MALVA PUDDING | 65

Served with home made custard

**Lemon Meringue pie | R105** 

Fruits of the forest, chocolate soil

#### CHOCOLATE AND ORANGE DELICE | 80

Hazel nut praline tart, chocolate and ice cream

### COUNTRY CHEESEBOARD | 150

Local and French cheeses, biscuits, homemade preserve

#### (S) Shellfish | (P) Pork | (PN) Peanuts | (TN) Tree Nuts | (V) Suitable for Vegetarians



# **KIDS MENU**

#### BURGER | 85

Beef or chicken served with chunky French fries

#### FISH & CHIPS (s) | 65

Battered hake served with chunky French fries

#### CRUMBED CHICKEN | 65

Chicken strips served with chunky French fries or vegetables

#### MACARONI & CHEESE | 65

Penne in a cream sauce topped with cheddar

#### ICE CREAM | 45

Vanilla, strawberry or chocolate served with chocolate sauce

#### MILKSHAKE | 45

Chocolate, strawberry, banana, vanilla

All prices are in ZAR and include VAT.

#### (S) Shellfish | (P) Pork | (PN) Peanuts | (TN) Tree Nuts | (V) Suitable for Vegetarians

Please note that while every effort is made to use fresh ingredients in the preparation of food and beverages served on these premises, food and beverages including dairy products, ice cream, frozen dessert, proprietary sauces, juices, preserved meats, served may contain permitted artificial colourants, flavourants and preservatives, in addition, certain foodstuffs have been packaged and prepared on premises in which nuts may be present. Non-Halaal and Non-Kosher foods are prepared and served on the premises.



# **HOT BEVERAGES**

TEA | 20

Rooibos and ceylon

#### **SPECIALITY TEAS** | 20

Green, rooibos & chamomile, lemon, earl grey and english breakfast

### **DECAF COFFEE | 30**

De-caffeinated granulated coffee topped with hot water

#### **ESPRESSO SINGLE | 30**

Short fragrant coffee with a thick golden crème

#### ESPRESSO DOUBLE | 34

Short fragrant coffee with a thick golden crème

All prices are in ZAR and include VAT.

#### (S) Shellfish | (P) Pork | (PN) Peanuts | (TN) Tree Nuts | (V) Suitable for Vegetarians



# **HOT BEVERAGES**

#### CAPPUCCINO | 34

A creamy, velvety blend of milk and coffee

### MACCHIATO | 36

Single espresso with a marking of milk foam

### AMERICANO | 30

Espresso topped with hot water

### CAFFE LATTE | 34

Steamed milk with a layer of espresso, capped with milk foam

#### **HOT CHOCOLATE | 36**

Hot chocolate with steamed milk

All prices are in ZAR and include VAT.

#### (S) Shellfish | (P) Pork | (PN) Peanuts | (TN) Tree Nuts | (V) Suitable for Vegetarians