



MENU

Lunch

12H00 to 16H30

COLD SALAD BOWLS

- Ribbons of marrow and sweet garden peas with crispy feta cheese, fynbos honey, toasted sunflower seeds, lime rubbed chicken and green goddess dressing 155
- Roasted eggplant with mild chilli rub, grilled lamb, semi-dried heirloom tomatoes, oregano and buttermilk dressing with olive caviar GF 165
- Salt roasted beet salad with almonds, ripped fior di latte, avocado, black bean falafel and dhania tomato with naartjie caramel dressing VE GF N 160
- Masala Caesar - Chicken katsu, cos lettuce, anchovy masala dressing, croutons, soft boiled egg, Parmesan, crispy pancetta 150
- Smacked cucumber salad with sweet, sour and salty dressing, basil, mint and coriander with pickled ginger, chilli, spring onion, baby spinach and rice vermicelli VE GF 150
- Tea-smoked salmon with sweet potato, shaved fennel and cucumber, watercress, walnuts, apple and celery with sour cream and chive dressing with matcha dust GF N 185

WARM BOWLS

- Chipotle and smoked tomato chicken thigh with brown rice, pickles and Aji Verde GF 150
- Stout-braised beef cheek with sweet potato puree, crispy onion rings and horseradish moringa buttermilk 185
- Sesame marinated salmon with white miso, buckwheat noodles, shiitake mushrooms and broccoli GF 195
- Butternut soup with umami paste, roasted pumpkin seeds and compressed apple VE 105
- Shellfish risotto with yuzu cream, nori and edamame beans GF 165

SMALL PLATES

- Garden pea and spirulina croquettes with tahini labneh and furikake kale crisps VE 125
- Rolled BBQ rice omelette with steamed prawns, mebos-peppadew foam and fresh coriander GF 185
- Crispy baby squid with pickled onion, smashed cucumber, shaved Durban pineapple and burnt lime mayo 165

Pulled lamb shoulder bao with pickled vegetables and mint vinaigrette	185
Rice paper rolls, with crab, salmon trout, grapefruit, watercress, lime and apple GF	185
Slow-cooked urad dal with crispy duck confit, black olive jam and herb buttermilk	185

GOURMET SANDWICHES

(gluten free on request)

Vineyard “club sandwich” – bacon, cheese, tomato with chicken mayo and fried egg on toasted ciabatta with hand-cut fries	150
Croque Monsieur – truffled white sauce, gruyère cheese, thick sliced Boland ham and snipped chives on sourdough	155
Prego – chilli garlic fillet steak with spiced pineapple and amasi coleslaw on a Portuguese bun	185
Pork belly – crispy pork belly, pickled carrots and radish, mayo, caramelized coconut, hoisin and green onion on a baguette N	155
The vegetable – pickled eggplant, grilled zucchini, tomato pesto, fresh basil, fior di latte and rocket on a focaccia bun VE	165
Gatsby – cheese marsala steak with caramelized onions, potato fries, atchar mayo, gem lettuce and BBQ tomato	175
Crispy fish – avocado mayo, watercress, pickled red onion and fried capers on milk bread	175

UMAMI BURGERS standard on brioche bun

(gluten free bun on request GF)

Umami no1 – 150g grass-fed beef burger patties, cheese slice, secret BBQ sauce, Umami ketchup, Kewpie mayo, our sweet dill cucumber salsa, beefsteak tomato slice with hand-cut fries <i>(Chicken burger and plant-based burger available on request)</i>	185
Umami no2 – 150g grass-fed beef burger patties, cheese slice, truffle mushroom sauce, Umami ketchup, Kewpie mayo, our sweet dill cucumber salsa, tomato slice with hand-cut fries	195
Umami no3 – 150g grass-fed beef burger patties, cheese slice, secret BBQ sauce, bacon, fried egg, Umami ketchup, Kewpie mayo, our sweet dill cucumber salsa, tomato slice with hand-cut fries	205
Umami no4 – 150g grass-fed beef burger patties, cheese slice, dewpeppa hot sauce, Umami ketchup, Jalapeño Kewpie mayo, our sweet dill cucumber salsa, tomato slice with hand-cut fries	190
Umami no5 – 2 x 150g grass-fed beef burger patties, cheese slice, secret BBQ sauce, Umami ketchup, Kewpie mayo, our sweet dill cucumber salsa, tomato slice with hand-cut fries	265

GREAT FOR LUNCH

Beef sirloin 280g – BBQ basted with a choice of a side GF	285
Beef fillet 200g – BBQ basted with a choice of a side GF	285
Pork belly 250g – slow-roasted then BBQ basted with a choice of a side GF	275
Sauces: Wild mushroom truffle, Madagascan pepper, Portuguese, Béarnaise, Monkey gland	55
Steamed local mussels with a ginger, sweet basil, green onion and coriander chowder GF	195
Market fish, lemon caper butter, choice of side GF	255
Pan-seared salmon with maple soy butter, ribbons of zucchini and edamame beans GF	285
Fragrant Vineyard lamb curry, brown basmati rice, sambals and cucumber raita	265
Vineyard butter chicken, brown basmati rice, sambals and cucumber raita N	195

SIDES

House salad VG GF	55
Crispy fried potato gnocchi	65
Creamed spinach VE	65
Roasted vegetables VE GF	65
Hand-cut fries VE GF	55
Onion rings VE	55
Cheesy pap balls and chakalaka VE	65

DESSERTS

Lime sablé biscuit, lemon curd, charred marshmallow, lime crème, candied lime zest VE	115
Rooibos Crème Brûlée, apricot salsa, shortcake biscuit, milk tart crème VE	105
Coconut Napoleon, compressed berries, litchi and lime leaf sorbet VE	115
Vanilla mascarpone mousse, strawberry gel, black pepper sablé, dehydrated strawberry chips VE	110
Chocolate brownie, hazelnut ice cream and candied hazelnuts VG N	115