



MENU

Lunch

12H00 to 16H30

COLD SALAD BOWLS

Caesar salad with crunchy croissant croutons, Grana Padano shavings, and lardons of guanciale	165
Lao Crispy Rice with house-made cured pork, red curry, coriander, green onion and toasted peanuts N	165
Fully loaded broccoli, cranberries, red onion, apple, almonds, vegan mayonnaise, zucchini bacon & crumbled cheddar cheese N	155
Spiralized vegetable noodle salad with dunked karaage chicken, wafu dressing, crispy sweet potato strings and sea lettuce	165
'Shopska' – baby cucumber, heirloom tomato, grated goat's feta, roasted pepper, pulled lamb, crispy onion and lemon olive oil	185
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	165
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	215
Butternut soup with umami paste, roasted pumpkin seeds and compressed apple VG GF	125
Fragrant Vineyard lamb curry with brown basmati rice, sambals and cucumber raita	285
Truffle mushroom risotto, tahini cream, fresh herbs V GF N	175

SMALL PLATES

Garden pea and spirulina croquettes with tahini labneh and furikake kale crisps VE	135
Hot honey prawn and smashed avocado taco with crispy chorizo, whipped feta and tomatillo salsa	195
Crispy baby squid with pickled onion, smashed cucumber, shaved Durban pineapple and burnt lime mayo	185
Pulled lamb shoulder bao with pickled vegetables and mint vinaigrette	185
Flaked hot smoked salmon, shaved apple, asparagus and truffled croutons	195

VE - vegetarian • VG - vegan • GF - gluten free • N - contains nuts

GOURMET SANDWICHES

(gluten free on request GF)

Vineyard 'club sandwich' – bacon, cheese, tomato with chicken mayo and fried egg on toasted ciabatta with hand-cut fries	185
Prego – chilli garlic fillet steak with spiced pineapple and amasi coleslaw on a Portuguese bun	195
Gatsby – cheese marsala steak with caramelized onions, potato fries, atchar mayo, gem lettuce and BBQ tomato	185
Cuban sandwich with house-made sweet pickle, cooked ham, Spanish ham, mojo pork shoulder roast, Swiss cheese and mild mustard	225
The vegetable – pickled eggplant, grilled zucchini, tomato pesto, fresh basil, fior di latte and rocket on a focaccia bun VE	175
Shrimp Po' Boy with Cajun remoulade, lettuce and tomato on a French baguette	195

UMAMI BURGERS standard on brioche bun

(gluten free bun on request GF)

(chicken burger and plant-based burger available on request)

Umami no1 – 150g grass-fed beef burger patty, cheese slice, secret BBQ sauce, Umami ketchup, Kewpie mayo, our sweet dill cucumber salsa, beefsteak tomato slice with hand-cut fries	195
Umami no2 – 150g grass-fed beef burger patty, cheese slice, truffle mushroom sauce, Umami ketchup, Kewpie mayo, our sweet dill cucumber salsa, tomato slice with hand-cut fries	210
Umami no3 – 150g grass-fed beef burger patty, cheese slice, secret BBQ sauce, bacon, fried egg, Umami ketchup, Kewpie mayo, our sweet dill cucumber salsa, tomato slice with hand-cut fries	215
Umami no4 – 150g grass-fed beef burger patty, cheese slice, dewpeppa hot sauce, Umami ketchup, Jalapeño Kewpie mayo, our sweet dill cucumber salsa, tomato slice with hand-cut fries	195
Umami no5 – 150g grass-fed beef burger patty, cheese slice, Umami ketchup, Chipotle Kewpie mayo, our sweet dill cucumber salsa, tomato slice, grilled pineapple and crisp rosti with hand-cut fries	225
Umami no6 – 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	285

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	295
Market fish, lemon caper butter, choice of a side GF	285
Sauces: Wild mushroom truffle, Madagascan pepper, Portuguese, Béarnaise, Monkey gland	60
Hot honey pressed lamb neck, cauliflower textures, lamb kayangs, beurre noisette, roasted florets, pickled cauliflower hearts, morogo with pumpkin seed and sunflower gremolata GF	315
Korean braised pork belly, charred over hot coals, spring succotash, guanciale, miso Kewpie, fresh pickle, togarashi spiced pork skin	310
Chicken 65 served with sticky coconut rice, pickled carrot and fresh coriander chutney GF	255
Pan-seared salmon with maple soy butter, ribbons of zucchini and edamame beans GF	315

SIDES

House salad VG GF	60
Creamy Parmesan gnocchi	70
Creamed spinach VE GF	65
Roasted vegetables VG GF	65
Hand-cut fries VE GF	60
Onion rings VE	55
Cheesy pap balls and chakalaka VE	65

DESSERTS

Lime tart with walnut streusel, fresh crushed summer berries VG GF N	115
A sundae with a million-dollar shortbread and homemade vanilla ice cream VE	115
Warm churros with orange miso caramel glaze, candied white sesame and mandarin ice cream VE	115
‘S’mores’ - beurre noisette ice cream in a raspberry marshmallow, chocolate cookie crumbs, macerated raspberries and warm chocolate sauce VE	120
Baked chocolate mousse with banana and passion fruit ice cream with caramelized white chocolate snow VE GF	120

Dish Dictionary

Aji Verde: is a spicy green sauce from Peru, known for its bright colour, fresh herbal flavour and creamy, spicy kick.

Chicken 65: is a spicy, deep-fried Indian chicken dish.

Gremolata: is a fresh, zesty Italian condiment or garnish made primarily from parsley, garlic and lemon zest.

Guanciale: an Italian cured meat made from pork jowl or cheek. It is known for its rich, fatty flavour and smooth texture. Guanciale is a staple ingredient in many traditional Italian pasta dishes, particularly from central Italy.

Karaage: a popular Japanese style of fried chicken.

Kayangs: small cubes of fatty scraps (often from pork, lamb, or mutton) are slowly cooked down in a pan until the fat renders out and the pieces become golden brown and crispy, called kaiings or kayangs.

Lao Crispy Rice: typically refers to the famous Lao dish Nam Khao, which is a crispy rice salad that combines deep-fried rice balls with herbs, lime, and fermented pork sausage (som moo). It's crunchy, tangy, spicy, salty and loaded with fresh flavour.

Moringa: also known as Moringa oleifera, the drumstick tree, or sometimes the miracle tree – is a highly nutritious plant native to India and now grown in many parts of Asia, Africa and Latin America.

Morogo: is a traditional Southern African leafy green vegetable dish, often made by cooking wild greens like amaranth, spider plant (thepe), or pumpkin leaves with onion, tomato and sometimes maize meal or peanuts.

Po' Boy: is a classic Louisiana sandwich, most famously from New Orleans, traditionally made with crispy French bread and stuffed with fried seafood or roast meats, along with lettuce, tomato, pickles and mayo or other sauces.

Shopska: is a traditional Bulgarian salad that is popular throughout the Balkans.

Succotash: is a classic American dish made primarily with corn and lima beans, often mixed with other vegetables like tomatoes, peppers, or okra. It is simple, hearty and colourful.

Tomatillo: is a small, round, green fruit native to Mexico and Central America, often called a Mexican husk tomato.

Wafu dressing: a classic Japanese-style salad dressing. Wafu literally means 'Japanese-style', and the term typically refers to a light, savoury dressing made with traditional Japanese ingredients like soy sauce, rice vinegar and sesame oil.

