MENU

Lunch

12H00 to 16H30

COLD SALAD BOWLS

Caesar Salad 185
crunchy croissant croutons, Grana Padano shavings and lardons of guanciale S

Thai Chicken Salad 195
chicken satay with coconut peanut dressing, cucumber, tomato, romaine lettuce, shredded carrot & sweet-sour salty dressing GF N S

Miso Crunch Salad 225
chilli oil grilled prawns, cilantro lime dressing, shredded cabbage, grilled smoked corn and spring onion with roasted noodles and avocado S

Baby Beet & Burrata Bowl 205
roasted baby beets, crispy aubergine and chive burrata, croissant croutons, fresh arugula and a blood orange dressing VG

Chimichurri Steak Salad 235
grilled steak, charred red onion, semi-dried tomato, fresh herbs, avocado, baby leaves and a creamy goat's cheese dressing GF

WARM BOWLS

Seared Salmon 245
quinoa, cucumber, carrot, red onion and edamame salad, sesame–honey soy dressing, mild chilli crisp oil S

Fragrant Vineyard Lamb Curry 295
brown basmati rice, sambals and cucumber raita

Truffle Mushroom Risotto 195
tahini cream, fresh herbs VE

Roasted Tomato Soup 185
buttermilk pesto and Italian sausage

Dunked Teriyaki Chicken 185
sticky rice, avocado, fresh cucumber, pickled red onion, radish, macadamia nuts, seaweed and micro salad leaves GF N

SMALL PLATES

Hot Honey Prawn and Smashed Avocado Taco 195
crispy chorizo, whipped feta and tomatillo salsa S

Crispy Baby Squid 195
pickled onion, smashed cucumber, shaved Durban pineapple and burnt lime mayo S

Salmon Croquettes 195
lemon garlic aioli with fresh parsley and crispy capers S

Greek Tomato and Feta Fritters 175
with herbed yoghurt and dill olive oil VE

Cauliflower Steak 165
creamed butter beans with tahini and chilli crunch salsa verde VG GF

GOURMET SANDWICHES

gluten free on request GF

Vineyard 'Club Sandwich' **195**
bacon, cheese, tomato with chicken mayo and fried egg
on toasted ciabatta with hand-cut fries or side green salad

Prego Roll **210**
chilli garlic fillet steak with spiced pineapple and amasi coleslaw
on a Portuguese bun with hand-cut fries or side green salad

Cape Gatsby **205**
cheese marsala steak with caramelised onions, potato fries,
atchar mayo, gem lettuce and BBQ tomato

Smoked Salmon & Dill Bagel **195**
whipped cream cheese, cucumber, capers, pickled red onion,
dill and lemon with hand-cut fries or side green salad S

Crispy Aubergine & Stracciatella Focaccia **195**
pistachio pesto, roasted peppers, pickled red onion, rocket
and chilli honey with hand-cut fries or side green salad N

UMAMI BURGERS

standard on brioche bun · gluten free bun on request GF
· chicken burger and plant-based burger available on request

Umami No. 1 **210**
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

Umami No. 2 **220**
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

Umami No. 3 **225**
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

Umami No. 4 **210**
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

Umami No. 5 **225**
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

Umami No. 6 **295**
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

GREAT FOR LUNCH

Beef Sirloin 280g 315
BBQ basted with a choice of a side GF

Beef Fillet 200g 325
BBQ basted with a choice of a side GF

Market Fish 315
lemon caper butter with a choice of a side GF S

Sauces 65
• Wild Mushroom Truffle • Madagascan Pepper • Portuguese
• Béarnaise • Monkey Gland • Lemon Caper Butter

Miso and Ginger Glazed Pork Belly 325
red onion - burnt pineapple and mango gel with sesame furikake

Pan-seared Salmon 335
maple soy butter, ribbons of zucchini and edamame beans GF S

Roasted Lamb Rack Chops 345
mint chimichurri, lamb shoulder croquettes, potato mash, and a fresh salad of mint, red onion, baby peas and pistachio nuts GF N

SIDES

House Salad VG GF 65

Creamy Parmesan Gnocchi VE 75

Creamed Spinach VE GF 70

Roasted Vegetables VG GF 70

Hand-cut Fries VE GF 65

Onion Rings VE 60

Cheesy Pap Balls and Chakalaka VE 70

DESSERTS

Lime Tart 125
walnut streusel, fresh crushed summer berries VG GF N

Sundae 125
millionaire's shortbread and homemade vanilla ice cream VE

Vanilla Crème Brûlée 125
with seasonal berries and lemon biscotti VE

Apple & Pear Rooibos Crisp 120
with cinnamon butter pecan ice cream VE N

Chocolate Torte 130
with salted caramel crémeux, cocoa crumble and raspberry sorbet VE

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

Dish Dictionary

Aioli: a creamy sauce made from garlic, oil and egg yolk, with a rich texture and savoury garlic flavour.

Amasi: a traditional South African cultured milk, similar to yoghurt or buttermilk, with a naturally tangy and slightly sour flavour.

Arugula: a peppery leafy green, also known as rocket, commonly used in salads, sandwiches and as a garnish.

Atchar: a spicy South African pickle made from vegetables such as carrots, cabbage and cauliflower, preserved with vinegar, spices and chilli.

Aubergine: a purple-skinned vegetable, also known as eggplant, with a soft, creamy texture and mild savoury flavour when cooked.

Béarnaise: a classic French butter sauce made with egg yolks, clarified butter, shallots, vinegar and tarragon, traditionally served with steak.

Burrata: a fresh Italian cheese made from mozzarella and filled with creamy stracciatella and cream.

Capers: small, pickled flower buds with a sharp, salty and slightly acidic flavour, commonly used in Mediterranean cooking.

Chakalaka: a spicy South African vegetable relish made with tomatoes, onions, peppers, carrots and aromatic spices.

Chilli Crisp: a spicy, savoury condiment made with crispy chilli, aromatics and oil, adding heat, texture and depth of flavour.

Chimichurri: a fresh South American herb sauce made with parsley, garlic, olive oil and vinegar, often with chilli.

Chorizo: a seasoned Spanish-style sausage made from pork and flavoured with paprika and garlic, known for its rich, smoky and spicy flavour.

Cilantro: the fresh leaves and stems of the coriander plant, with a bright, citrusy and aromatic flavour.

Crémeux: a French term meaning "creamy," describing a smooth and rich dessert preparation similar to a silky custard.

Guanciale: an Italian cured meat made from pork jowl, prized for its rich flavour and high fat content.

Millionaire's Shortbread: a rich layered confection made with buttery shortbread, caramel and a layer of chocolate.

Miso: a Japanese fermented paste traditionally made from soybeans, with a rich, salty and deeply savoury flavour.

Monkey Gland: a South African-style sauce made with ingredients such as tomato, onion, garlic, Worcestershire sauce, chutney and spices, traditionally served with grilled meats and steak.

Pap: a traditional Southern African staple made from maize meal and water, ranging from soft and creamy to firm in texture.

Pesto: an Italian sauce traditionally made from fresh basil, pine nuts, garlic, Parmesan cheese and olive oil.

Quinoa: a nutritious seed commonly prepared like a grain, with a light, slightly nutty flavour and delicate texture.

Romaine Lettuce: a crisp, elongated lettuce with sturdy leaves and a fresh, slightly sweet flavour, commonly used in Caesar salads.

Salsa verde: an Italian green herb sauce made with ingredients such as parsley, capers, garlic, olive oil and vinegar, with a fresh and acidic flavour.

Satay: a Southeast Asian dish of skewered and grilled meat or vegetables, traditionally served with a rich peanut sauce.

Stracciatella: a creamy Italian cheese made from shredded mozzarella curds mixed with cream; it is also the soft filling found inside burrata.

Streusel: a sweet, crumbly mixture of flour, butter and sugar, often used as a topping for cakes, pastries and desserts.

Tahini: a smooth paste made from ground sesame seeds, with a rich, nutty flavour commonly used in Middle Eastern cuisine.

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

Torte: a rich European-style cake, often made with nuts, chocolate, fruit or cream and typically denser than a traditional cake.

Truffle: a highly prized underground fungus known for its intense earthy and aromatic flavour, commonly used in pasta, risotto, sauces and other savoury dishes.

Umami: one of the five basic tastes, describing a deep, savoury and mouth-filling flavour found in foods such as mushrooms, aged cheese, meat, tomatoes and fermented products.