



Summer MENU 2026

Starters

Luderitz Oysters

R65 each

Venison Carpaccio

Capers, Parmesan shavings, Balsamic reduction.

R215

Butternut and Ricotta Ravioli's

Served in a Sage and burnt butter sauce.

R155

Meze dip Platter

Humus, Tzatziki, Brinjal dip, Fried haloumi,
Marinated calamata olives, Spanakopita and Pita breads.

R225

Chicken Liver Peri-Peri

Creamy peri-peri sauce, pepper dews.

R115

Salt & Pepper Calamari

Vinaigrette tossed Rocket and a roasted garlic Aioli.

R145

Jalapeno, Bacon and Cheddar Cheese Arancini's (3)

Served on a bed of crispy leeks.

R120

BBQ basted Chicken Wings (6)

Tossed in our House made BBQ sauce
served with a Blue Cheese dipping sauce and Celery Sticks

R220

Bang Bang Shrimp

Crumbed and fried Shrimp tossed in a spicy Bang Bang
sauce served on a bed of coconut rice.

R170

*As a Vegetarian option, swap the shrimp for Cauliflower florets

R115

Duck Spring Rolls

Served with a burnt peach salsa, Hoisin sauce

R170

Tribute Salads

Watermelon Salad

Tossed watermelon with mint, feta, toasted sunflower seeds and rocket.
Finished with a drizzle of mint house made vinaigrette
R130

Village Greek Salad

Red Onion, Cherry Tomatoes, Cucumber, Calamata olives,
Danish feta
R135

Caprese Salad

Fresh Burrata cheese with Heirloom Tomatoes, olive oil drizzle,
fresh basil and a balsamic dressing.
R255

Lobster Salad

Flamed grilled Lobster Tail meat tossed in a fresh summer strawberry salad.
R450

Baby Spinach Waldorf Salad

Crisp red apples, seedless grapes, raisins and walnuts finished with
our House made Waldorf Dressing.
R145

Endive Salad

Baby Endives tossed together with Red cabbage, ruby grapefruit, oranges
and blue cheese.
R150

Tribute Dishes

Pork Ribs (500g)

Smokey BBQ basting, Crispy onions rings, Hand cut truffle parmesan chips.
R305

Gourmet Tribute Burger

200g patty, Mature Cheddar, Bacon, Smokey mayonnaise, biltong powder and Hand cut truffle parmesan chips.
R280

Jamaican Jerk Spiced Chicken

Coconut and spring onion rice, Chargrilled chicken thighs, And a tropical salsa.

R280

Brick Chicken (500g)

Baby chicken rolled and served with jollof rice and lemon butter herb sauce.

R320

Pork Neck

Smoked sliced pork neck steak served with jalapeno and pineapple salsa, sweet potato fondant, brussel sprouts and baby onions.

R290

Surf and Turf (Fillet and Lobster)

Fillet with red wine sauce, crushed baby potatoes and a grilled lobster tail with a lemon butter sauce

R1500

Confit Duck leg

Confit duck leg served with an orange sauce, creamy parmesan black rice and a parmesan Crisp.

R465

Tributes Lamb Bunny Chow

Our famous Durban style Lamb curry served in a House made brioche bun.

R265

Tribute Meat Cuts

Tomahawk 750g

Cowboy butter and Hand cut truffle parmesan chips.

R595

Fillet 200g

Charred corn puree, red wine reduction and seasonal vegetables

R350

Sirloin 300g

Bone marrow and roasted garlic butter, Jus, Pomme anna
And seasonal vegetables.

R325

Grilled Lamb Cutlet 360g

Lamb Jus, Pomme anna, blackberry gel and seasonal vegetables.

R350

Pork Chop 450g

Served with spicy broccoli, charred corn, hazelnuts and a potato
fondant and finished with a creamy sweet mustard.

R295

Tribute Seafood

Baby Kingklip Meuniere

Lemon and Garlic sauce, Hand cut truffle parmesan chips.

R405

Mediterranean Seabass

Tomato and olive salsa, Crushed baby potatoes,
Roast garlic cream, Basil oil.

R450

Tuscan Calamari

Served with a sundried tomato summer couscous.

R350

Queen Prawns (6)

Served on a bed of coconut rice and a choice of either garlic cream
sauce, lemon butter or peri peri sauce.

R420

Tribute Vegetarian Dishes

Wild Mushroom Pasta

An assortment of wild mushrooms and parsnip ragout with Coglioni Pasta.

R235

Burrito Bowl

Mixed julienne carrots, cucumbers, charred corn, pickled jalapenos, black beans, rocket, avocado and crispy tortillas

R165

Add Roasted Chicken Thighs

R65

Tribute Gnocchi

Pillow soft Gnocchi cooked and then lightly sautéed in a creamy Sage burnt butter sauce with fresh orange segments.

R180

Desserts

Chocolate Fudge Nut Brownie

Served with an Amarula Ice Cream.

R175

Proudly South African Malva Pudding

Served with warm crème anglaise and salted caramel ice cream.

R180

Coffee cream Pavlova

Served with an espresso vodka infused cream.

R155

Classic Tiramisu

R160

Tributes Black Forrest cake

Dark chocolate mousse with a cherry compote.

R145

Cheese Board (For one)

A selection of locally sourced cheeses, with biltong, roasted nuts, preserves and crackers .

R215



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