

The VINE KNOT

STARTERS

Tomato and Basil Soup (V) R55

Garlic and Herb Bruschetta fresh Herbs.

Jalapeño Poppers (V) R65

Feta and Cottage Cheese stuffed Jalapeños
Served with Tzatziki and fresh Herbs.

Garlic Bread (V) R55

Cheesy Garlic French Loaf, Olive, and Sundried Tomato.

Greek Salad (V) R95

Garden Greens, Kalamata Olives, mixed Peppers and Feta.

Smoked Local Trout Salad R125

Herbed Cream Cheese, Salad Greens and Vinaigrette Dressing.

Chicken Livers R65

Pan Seared Livers, Peri-Peri Sauce,
crispy Onion Rings and Bruschetta.

Grilled Calamari Tubes & Tentacles R105

Grilled Patagonian Tubes and Tentacles with Savoury Rice
and Lemon Butter Sauce.

Blue Cheese Escargot R95

Creamy Garlic Snails, Blue Cheese, Mozzarella and fresh Bread.

PASTA BAR

Napolitana Primavera (V) R135

A medley of vegetables, in a rich tomato sauce. Topped with
Olives & Deep-Fried Capers. Choice of Tagliatelle or Spaghetti

Lasagne R150

Bolognaise layered between Pasta sheets, Napolitana Sauce,
Mozzarella and Cheddar Cheese.

Spaghetti Bolognaise R145

Rich Tomato-Based Beef Mince Sauce.

All pasta comes with a side of
fresh Chilli, Garlic and Parmesan.

MAINS

Lamb Shank R290

Butternut, mashed Potato, Peas, Demi-Glace.

Braised Oxtail R210

Slow braised in Red Wine and Tomato,
served with mashed Potato.

Chicken Schnitzel R135

Panko crumbed, French Fries and Cheese Sauce.

Fish & Chips R140

Deep fried Hake, French Fries, Tartar Sauce and fresh Lemon.

Local Trout Fillet R225

Pan seared and served with a Lemon Butter Cream Sauce
and Savoury Rice.

Eisbein R255

Pork Knuckle slow cooked and roasted.
Served with mash Potatoes, Sauerkraut and Mustard.

Curry of the Day R165

Basmati Rice, Poppadum, Sambals.

Butterbean & Potato Curry (V/GF) R135

Basmati Rice, Poppadum, Sambals.

Moroccan Vegetable Tagine (V/GF) R135

Cumin Spiced Moroccan Vegetable Stew with Chickpeas,
dried Fruit and Coriander.

(V = Vegetarian GF = Gluten Free)



GRILLS

Rump (250g) R190

Aged Fillet of Beef (250g) R250

Rib Eye (300g) with Marrow Bone R250

BBQ Pork Spare Ribs (400g) R215

Served with your choice of Starch and Veg:

- French fries
- Potato Wedges
- Rice
- Mash Potato

Add Your choice of Gourmet Sauce: R25

- Mushroom
- Pepper
- Blue Cheese
- Cheese
- Garlic

BURGERS

Grilled Chicken Burger R135

Chicken Fillet, with smashed Avo, Salad Garnish and French Fries.

Ground Beef Burger R145

180g Pure Beef Patty, Cucumber Relish, Salad Garnish and French Fries

Herbed Lamb Burger R155

180g Lamb Patty, minted Mayonnaise, Salad Garnish and French Fries

Add Cheese and Bacon R30

SWEET TREATS

Waffle R80

Served with Vanilla Ice Cream and Maple Syrup.

Vanilla Ice Cream R50

Served with a choice of Chocolate or Toffee Sauce

Traditional Cheese Cake R80

Served with a Mixed Berry Compote

Traditional Malva Pudding R75

With Butterscotch Sauce and Vanilla Ice Cream

Two Tier Chocolate Mousse Cake R85

Layered Dark and White Chocolate Mousse between Chocolate Sponge.

PIZZA

Margherita (V) R140

Napolitana Tomato Sauce, Mozzarella, Parmesan & Basil.

Steak and Blue Cheese R175

Beef strips, Blue Cheese, Mushrooms, Garlic and Rocket.

BBQ Chicken R150

BBQ Chicken strips, Mushrooms, Feta Cheese and Peppadews.

Hawaiian R140

Diced Ham, Pineapple, Onion, Napolitana Sauce, Mozzarella.

Spicy Chicken R140

Cajun Chicken Strips, Peppadews, Jalapeños, Onion and Mozzarella.

Putanesca R145

Capers, Anchovy, Olives, Red Onion.

KIDDIES MENU

(Only for Kids under 12) R75

Chicken Strips

Panko Crumbed Chicken Strips served with French Fries

Kids Burger

Beef or Chicken Burger served with French Fries

Kiddie's Mac & Cheese

Penne Pasta in Cheese Sauce

Hawaiian

Pizza base topped with Ham, Pineapple and Cheese

All Kiddies' Meals come with a Complimentary Ice Cream and Chocolate Sauce

