



The VINE KNOT

STARTERS

Tomato and Basil Soup (V) R75

Smooth Tomato Soup infused with fresh Basil and Herbs.

Jalapeño Poppers (V) R80

Jalapeños stuffed with Feta and Cottage Cheese
Served with Tzatziki.

Cheesy Garlic Bread (V) R65

Toasted French Loaf with Garlic Butter and melted Cheese.

Greek Salad (V) R95

Fresh Greens with Olives, Peppers and Feta Cheese.

Smoked Trout Duo R140

Smoked Trout roses and Pâté served with Salad, Horseradish dressing and Bruschetta..

Chicken Livers R70

Pan Seared in Peri-Peri Sauce with Onion Rings and Bruschetta.

Grilled Calamari R105

Tubes and Tentacles served with Savoury Rice and Lemon Butter Sauce.

Blue Cheese Escargot R95

Creamy Garlic Snails with Blue Cheese, Mozzarella and Bread Fingers.

PASTA BAR

Choice of Tagliatelle or Spaghetti.

Vegetarian Thermidor (V) R140

Creamy Mushroom and Mustard Sauce finished with melted Cheese.

Bolognaise R150

Beef Mince in Bolognaise Sauce

Lasagne R160

Layers of Pasta sheets with Bolognaise and Napolitana Sauce, topped with melted Mozzarella.

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

MAINS

Lamb Shank R300

Slow-braised Lamb Shank served with Butternut, creamy mashed Potatoes, Peas and rich Demi-Glace.

Braised Oxtail R235

Tender Oxtail slow-cooked in a Red Wine and Tomato sauce, served with creamy mashed Potatoes.

Chicken Schnitzel R145

Gratinated Panko-crumbed Chicken Breast fried until golden. Served with French Fries and Cheese Sauce.

Hake & Chips R145

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

Local Trout Fillet R245

Pan-seared Trout Fillet finished with a Lemon Butter Cream Sauce and served with Savoury Rice.

Eisbein R270

Slow-cooked Pork Knuckle roasted until crispy. Served with mashed Potatoes, Sauerkraut and Mustard.

Curry of the Day R175

Chef's daily Curry selection served with Basmati Rice, Poppadum and Sambals..

Butterbean & Potato Curry (V/GF) R155

Hearty Vegetable Curry with Butter Beans and Potatoes, served with Basmati Rice, Poppadum and Sambals.

Moroccan Vegetable Tagine (V/GF) R145

Aromatic Vegetable Stew with Chickpeas, warm Spices and dried Fruit, finished with fresh Coriander.

(V = Vegetarian GF = Gluten Free)

GRILLS

Rump (250g) R195

Grilled Rump Steak cooked to your preference.

Beef Fillet (250g) R260

Tender Aged Beef Fillet grilled and finished to perfection.

Rib Eye (300g) R255

Juicy Rib-Eye Steak served with Marrow Bone for added richness.

BBQ Pork Spare Ribs (400g) R220

Slow-cooked Pork Ribs basted in BBQ Sauce and grilled until sticky and tender.

Served with Creamed Spinach and Butternut plus your choice of side:

- French fries
- Rice
- Potato Wedges
- Mash Potato

BURGERS

Served with French Fries and Salad Garnish

Sauce options:

Mushroom | Pepper | Cheese | Garlic | Blue Cheese

Grilled Chicken Burger R140

Juicy Chicken Fillet topped with smashed Avocado & fresh Salad.

Ground Beef Burger (180g) R155

Grilled Beef Patty with Gherkin and Relish and classic Burger Garnish.

Herbed Lamb Burger R175

Flavourful Lamb Patty served with minted Mayonnaise, and fresh Garnish.

Add Cheese & Bacon R30

SWEET TREATS

Waffle R80

Served warm with Vanilla Ice Cream and Maple Syrup.

Vanilla Ice Cream R55

Creamy Vanilla Ice Cream served with a choice of Chocolate or Toffee Sauce.

Traditional Cheese Cake R80

Cheese Cake served with a Mixed Berry Compote.

Traditional Malva Pudding R80

With Warm South African Sponge Pudding served with Butter-scotch Sauce and Vanilla Ice Cream.

Two Tier Chocolate Mousse Cake R95

Layered Dark and White Chocolate Mousse set between soft Chocolate Sponge.

PIZZA

Margherita (V) R145

Tomato base topped with Tomato, Mozzarella, Parmesan, mixed Herbs and finished with Basil.

Steak and Blue Cheese R185

Tender Beef strips with Mushrooms, Garlic and Blue Cheese, finished with fresh Rocket.

Hawaiian R150

Ham and Pineapple on a Napolitana base with Mozzarella.

BBQ Chicken R155

BBQ Chicken strips with Mushrooms, Feta and Peppadews.

Spicy Chicken R155

Cajun-Spiced Chicken with Jalapeños, Peppadews, Onion and Mozzarella.

Puttanesca R155

Classic combination of Capers, Anchovies, Olives and Red Onion on a Tomato base.

KIDDIES MENU

(Only for Kids under 12) R85

Beef Burger & Chips

Grilled Beef Patty served in a soft Bun with French Fries.

Chicken Strips & Chips

Golden Crumbed Chicken Strips served with French Fries.

Fish & Chips

100g Battered Hake served with French Fries and Tartar Sauce.

Mini Margherita Pizza (V)

Tomato base topped with Mozzarella Cheese.

Hawaiian Pizza

Ham, Pineapple and Cheese.

Kiddie's Mac & Cheese

Macaroni baked in a Cheese Sauce and gratinated with Cheddar.

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

