

RAMBLING VINE DINNER MENU

Served from 18h00 - 21h30



Starters

Soup of the day | 65 Please ask your server

Poached pear and goat cheese salad | R80

Pears poached in red wine, wild rocket, walnut and goat cheese mousse,

Beef Carpaccio | R95

Thinly sliced raw beef fillet, mustard aioli, caramelised onion, parmesan chips

Chicken Caesar salad | R95

Cos lettuce, anchovies, chicken breast, grana padana, crumbed poached egg, creamy Caesar dressing



Starters

Tofu and asparagus salad | R85

Avocado, snow peas, toasted pumpkin seeds cherry tomato vinaigrette

Peri peri chicken livers | R65

Grilled chicken liver, finished in a spicy tomato sauce with roti or toasted bread

Mussel pot | R95

Mussels poached in a tomato and caper fondue with roti or toasted bread



Main Course

Beef oxtail | R220

Braised beef oxtail, root vegetables, gremolata, served with a choice of mash potato or dumpling

Pork belly | R185

Tamarind glazed pork belly, cauliflower mash, bok choy, apple sauce

Lamb shank | R290

Slow cooked lamb shank, seasonal vegetables, mash potato

Line fish | R260

Grilled line fish, crushed potato, broccoli, shrimp beurre blanc



Main Course

Mushroom risotto | R180

Exotic mushroom, broad beans, parmesan, fine herbs

Confit baby chicken | R210

Whole baby chicken, potato fondant, sautéed vegetables, thyme jus

Aromatic curry | R190

Curry for the day (ask server) basmati rice, and traditional condiments



Pasta

Choice of gluten free, penne, linguini or tagliatelle

Spicy arrabiata | R145

Cherry tomato, chilli, basil, parmesan.

Creamy chicken and bacon | R160

Chicken breast, creamy pea sauce, bacon, parmesan

Seafood | R165

Prawns, line fish, clams, mussels in creamy white wine broth

Tofu and chickpeas | R150

coconut cream, tofu, chickpea sauce



From the grill

Grilled to your preference with a choice of a side.

500g Tomahawk | R420

350g Lamb cutlets | R305

300g Sirloin steak | R195

250g Beef fillet | R280

Seafood platter | R295

4 large prawns, 3 mussels, 3 calamari steak, 120g line fish



Sides | R40

Chunky French fries Seasonal vegetable Mash potato Greek salad Parmesan chips

Sauces | R40

Mushroom Green peppercorn Peri peri Lemon butter



Desserts

Baked strawberry & brownie cheese cake | R90

Brownie crumble, berry coulis

Chocolate mousse | R70

Mixed fresh berries compote, chocolate ice cream, chocolate soil garnish

Lemon meringue tart | R85

Sweet base tart, lemon curd, crispy meringue

Crème brûlée | R70

Vanilla bean baked brûlée, berry coulis, biscotti

Sticky toffee pudding | R85

Warm pudding serve with custard or vanilla ice cream