VIGOUR&VERVE

coffee & everything in between

BEFORE

STARTERS & SALADS

SOUP OF THE DAY R90
Served with baked herbed croutons

BEETROOT & WHIPPED GOAT CHEESE R115
Roasted & pickled baby beets with rocket, walnuts, semi dried tomatoes, balsamic glaze

CAPE QUINOA SALAD R120
Sun toasted seeds, sweet peppadews, pineapple & cranberry, finished with a zesty citrus vinaigrette

V&V CAESAR SALAD R130
Served with Cajun spiced chicken, smoky bacon, baked garlic croutons, boiled egg & homemade Caesar dressing

PERI PERI CHICKEN LIVER R90
With grilled sour dough

PEPPERED CALAMARI R95
Crispy fried calamari tentacles & tubes, seasoned with a zesty black pepper blend, served with our homemade chili sauce

CAPE VENISON CARPACCIO R190
Citrus dressing, baby leaves, shaved pecorino, capers, hazel nuts and cracked black pepper

IN BETWEENERS

CHICKEN WRAP R130
Shredded lettuce, coleslaw, pineapple, and mayonnaise served with fries or a side salad

PORTUGUESE BEEF PREGO STEAK ROLL R165
In a peri peri sauce with sauteed onions, served with fries or side salad

CLUB SANDWICH R160
Chicken, cheese, smoky bacon, tomato, avocado cheddar, mayonnaise, lettuce served with fries

V&V BURGERS

BBQ BEEF R180
CHICKEN R160
SWEET CHILLI VEGGIE R140

Lettuce, tomato, onion, pickles & cheddar cheese (without the bun if you prefer)
Served with French fries

PASTA

PENNE PASTA R105
Homemade Napolitano sauce with grated Pecorino, & peppery rocket leaves

SPAGHETTI BOLOGNESE R165
Classic Italian dish of al dente pasta & rich Bolognese ragu.

PRAWN TAGLIATELLE R195
Al dente Tagliatelle pasta tossed in deseeded chili-lime sauce & tender prawns

MUSHROOM & SPINACH R130
Penne served with creamy white sauce & freshly grated Pecorino Romano

Add chicken ***R30***
Add bacon ***R35***

PIZZA

MARGARITA R130
BACON FETA AND AVOCADO R160
NACHOS BOLOGNAISE R175
SEAFOOD R190
HAWAIIAN R150
BUTTER CHICKEN R155

BETWEENERS

HOT OFF THE GRILL

All served with a choice of French fries / Creamy mashed potato / Fragrant Basmati rice

GRILLED CHICKEN LEG QUARTER R145
CHAR GRILLED BEEF SIRLOIN R210
MIXED BRAAI PLATTER R265
(Serves 1 person)
Boerewors, lamb braai chop, chicken wings, 150g rump steak

SIDES:

PAP & SHEBA R45
CHAR GRILLED CORN R30
OVEN ROASTED VEGETABLES R55
FRESH HOUSE SIDE SALAD R45

SAUCES:

CLASSIC GREEN PEPPERCORN R35
CREAMY MUSHROOM SAUCE R35
VERY HOT PERI-PERI R35
LEMON & HERB BUTTER R35

LOCAL FAVOURITES

Authentic dishes of our region

CAPE MALAY ROTI R150
Filled with lamb & potato curry
Served with raita, sambal & french fries

BUTTER CHICKEN R170
Tender grain-fed chicken, classic fragrant spices, served with Basmati rice, poppadum & sambals

FISH & CHIPS R185
Tempura battered Hake fillet served with French fries and homemade tartar sauce

CATCH OF THE DAY R320
Grilled line fish, topped with prawns & local mussels. Served with a choice of French fries, mashed potato or fragrant rice and lemon butter sauce

V&V CHICKEN WINGS R190
Sticky BBQ / Peri-Peri / Lemon & Herb
With corn & French fries

OUR SIGNATURE CAPE MALAY CURRY R225
Free Range Chicken & Prawn in a fragrant coconut and tomato spiced broth slow cooked with Cape Malay spices, served with basmati rice, flaky roti & sambals

CUMIN LAMB & POTATO CURRY R295
Served with fragrant Basmati rice, toasted roti & sambals

CHICKPEA & LENTIL CURRY R170
With coconut milk, served with fragrant Basmati rice, toasted poppadum & sambals

PORK SPARE RIBS R310
500g sticky BBQ basted ribs served with crispy onion rings & French fries

BRAISED BEEF OXTAIL WITH BUTTER BEANS R260
Served with cream mashed potato & oven roasted vegetables

AFTERS

CAKE OF THE DAY R85
FUDGE BROWNIE R90
MALVA PUDDING R85
CRÈME BRÛLÉE R95

Allergy Notice
We use ingredients in our food that some people may be allergic to. All food is stored and prepared in a common kitchen with the risk of exposure to the allergens. We cannot guarantee that any foods or beverages are allergen free even if the allergen does not appear in the name or the ingredients listing. If you have food allergies then ask kitchen management about any specific allergens in the food before eating any food from the buffet or from the menu. Date: October 2026

All prices are in South African Rands and include VAT.
V Vegetarian · Mollusc · Egg · Shellfish · Nuts

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