VIGOUR & VERVE

coffee & everything in between

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BEFORE

STARTERS & SALADS

SOUP OF THE DAY R80
Served with baked herbed croutons

V&V HOUSE SALAD (V) R95
Featuring a vibrant mix of locally sourced greens

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

PERI PERI CHICKEN LIVER R85
With grilled sour dough

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

WEST COAST MUSSELS R150
Served in a creamy white wine sauce
As main course R230

IN BETWEENERS

CHICKEN WRAP R120
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

PORTUGUESE CHICKEN PREGO STEAK ROLL R145
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 R175
CHICKEN R155
SWEET CHILLI VEGGIE (V) R135

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

PASTA

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

MUSHROOM RAVIOLI (V) R145
With creamy white sauce and rosemary butter

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

PRAWN TAGLIATELLE R190
Al dente Tagliatelle pasta tossed in deseeded chili-lime sauce & tender prawns

MUSHROOM & SPINACH (V) R125
Penne served with creamy white sauce & freshly grated Pecorino Romano

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

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
BEEF RUMP 300G R275
MIXED BRAAI PLATTER R260
(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 R140
Filled with lamb & potato curry
Served with raita, sambal & french fries

BUTTER CHICKEN R165
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

OUR SIGNATURE V&V CHICKEN WINGS R185
Sticky BBQ / Peri-Peri / Lemon & Herb
With corn & French fries

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

CHICKPEA & LENTIL CURRY (V) 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

BEEF SPARE RIBS R310
400g 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

PIZZA

MARGARITA R130
BACON FETA AND AVOCADO R160
GRILLED VEGETABLES R140
NACHOS BOLOGNAISE R175
SEAFOOD R190
HAWAIIAN R150
BUTTER CHICKEN R155

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: May 2026

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