VIGOUR&VERVE

coffee & everything in between





SOUP OF THE DAY

Served with baked herbed croutons

V&V HOUSE SALAD 🕐

Featuring a vibrant mix of locally sourced greens

PEPPERED CALAMARI

Crispy fried calamari tentacles & tubes, seasoned with a zesty black pepper blend & served with our homemade chili sauce & charred lemon

PAN-SEARED CALF'S LIVER

Served with smoky bacon, mushroom & mustard ivory sauce, caramelized onions & grilled bread

V&V CAESAR SALAD R150

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

WEST COAST MUSSELLS

R150 Poached in a light Cape Malay curry & coconut infused sauce. Served with grilled bread

As main course

R230

R160



TOASTED SANDWICH

Choice between white, brown or wholewheat bread. Served with French fries

CHOICE OF FILLINGS

CLASSIC CHEESE & TOMATO V	R75
HAM, CHEESE & TOMATO	R90
EGG SALAD	R80
TUNA MELT	R95
CHICKEN MAYO	R105

V&V CLUB SANDWICH

Cajun chicken, lettuce, cheese, smoky bacon, tomato & caramelized onion Served with French fries



BBQ BASTED BEEF R165 **LEMON & HERB GRILLED CHICKEN** R140 SWEET CHILLI VEGGIE (V) R130

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

₹ PASTA

R75

R95

R130

R125

PENNE PASTA V

Homemade Napolitano sauce with grated Pecorino, & peppery rocket leaves

BUTTERNUT RAVIOLI

Served in a creamy garlic sauce, elevated with Parmesan, sautéed butternut cubes & a curry oil

SPAGHETTI BOLOGNESE

Classic Italian dish of al dente pasta & rich Bolognese ragu. Served with grated parmesan cheese

PRAWN TAGLIATELLE

Al dente Tagliatelle pasta tossed with tender prawns, a deseeded chilli-lime sauce, & fresh rocket

MUSHROOM RISOTTO (1)

Creamy Arborio rice simmered with a medley of earthy mushrooms & Pecorino cheese. Topped with a drizzle of truffle infused olive oil



MOT OFF THE GRILL

All served with a choice of French Fries/Creamy Mashed Potato/ Fragrant Basmati Rice

GRILLED 1/2 BABY CHICKEN	R165
CHAR GRILLED BEEF SIRLOIN	R195
MIXED BRAAI PLATTER (Serves 1 person)	R260

Boerewors, chicken wings, lamb saddle chop

BEEF	RUMP	300G	R265

SIDES:

PAP & SHEBA Stiff maize meal and tomato relish	R45
OVEN ROASTED VEGETABLES	R55
FRESH HOUSE SIDE SALAD	R45

SAUCES:

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

LOCAL FAVOURITES

Authentic dishes of our region

CAPE MALAY ROTI

R105

R165

R190

R105

R185

Filled with lamb & potato curry Served with raita, sambal & french fries

BUTTER CHICKEN

R165

Tender grain-fed chicken, classic fragrant spices, fragrant Basmati rice, poppadum & sambal

FISH & CHIPS, THE CLASSIC WAY R185

Tempura battered Hake fillet & homemade tartar sauce. Served with French fries

CATCH OF THE DAY R320

Line Fish topped with prawns & local mussels Served with a choice of French Fries/Creamy Mashed Potato/ Fragrant Basmati Rice

OUR SIGNATURE V&V CHICKEN WINGS

R185

R325

Sticky BBQ / Peri-Peri / Lemon & Herb With corn & French fries

CAPE MALAY STYLED CUMIN LAMB & POTATO CURRY

Served with fragrant Basmati rice,

toasted Roti & sambals

PORK SPARE RIBS R310

500g Sticky BBQ / Peri-Peri basted with crispy onion rings & French fries

BRAISED BEEF OXTAIL WITH BUTTER BEANS

R290

R80

R85

R75

R75

Tender beef oxtail, slow-braised & served with creamy mashed potato & oven roasted seasonal vegetables

KIDDIES

CHICKEN NUGGETS

With fries / cucumber sticks / vegetables

KIDDIES FISH & CHIPS

With fries / cucumber sticks / vegetables

R55 BUTTERED SPAGHETTI (Add bolognaise) (R40)

KIDDIES CHICKEN BURGER

With fries / cucumber sticks / vegetable

KIDDIES BEEF BURGER With fries / cucumber sticks / vegetables



CAKE OF THE DAY R85 Served with berry compote

FUDGE BROWNIE R90 Served with vanilla ice cream

MALVA PUDDING R85 Served with homemade custard

R90

Served with a sweet sticky orange sauce & vanilla ice cream

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: September 2025

