

# Café du Vin™

## DINNER MENU

<b>SHOPSKA SALAD</b>	110
Cucumber, plumb tomatoes, green pepper, red onion, grated feta & vinaigrette	
<b>FRANSCHHOEK TROUT SALAD</b>	180
Smoked salmon trout, crispy lettuce leaves, roasted bell peppers & almonds	
<b>BEEF TARTARE</b>	190
Red onions, capers, egg yolk, mushrooms, beetroot & avocado puree	
<b>BOBOTIE SPRING ROLLS</b>	95
Red wine onion marmalade & banana yoghurt	
<b>BURATTA SALAD</b>	175
Cherry tomatoes, basil, herb oil & roasted seeds	
<b>SUBLIME VEGAN BURGER (V)</b>	205
Vegan burger patty, served on seeded bun, caramelized onion, mushrooms & fries	
<b>TRUFFLED MUSHROOM RISOTTO</b>	215
Enhanced with parmesan crisps	
<b>CHICKEN SUPREME</b>	245
Polenta & sweet potato mash, sauteed vegetables & mushroom sauce	
<b>RUM SMOKED BEEF BURGER</b>	195
Homemade beef patty, topped with cheese, bacon, onion rings & fries	
<b>MOULES CLASSIQUE</b>	195
West coast, farmed mussels served in a creamy, savoury white wine sauce	
<b>CREAMY SEAFOOD PASTA</b>	285
Mussels, squid, prawns & line fish	
<b>BLACK TIGER PRAWNS (when available)</b>	245
Pan fried (3) with butter and garlic, served with yellow rice with raisins and a butter sauce	
<b>TRADITIONAL BOBOTIE</b>	190
Fragrant rice, banana, chutney and raisins	
<b>CAPE MALAY CHICKEN CURRY</b>	185
Sambal, chutney, steamed fragrant rice, yoghurt Add prawns: R80	

### FROM THE GRILL

<u>FROM THE GRILL</u>		<u>SIDES</u>	<u>SAUCES</u>
<b>BEEF FILLET</b>	300G <b>350</b>	Roasted vegetables	<b>45</b> Green Pepper Sauce <b>45</b>
<b>BEEF SIRLOIN</b>	300G <b>320</b>	Hand cut Fries	<b>45</b> Mushroom Sauce <b>45</b>
		Onion rings	<b>40</b> Sauce Béarnaise <b>45</b>
		Sweet potato mash	<b>45</b> Parmesan polenta <b>50</b>

All steaks are served with a choice of a small green salad, or hand cut fries