

Café du Vin™

STARTERS

SOUPS OF THE DAY	80
Served with homemade bread	
BOBOTIE or VEGETABLE SPRING ROLLS	90
Red wine onion marmalade & banana yoghurt	
ONE POT BLACK LENTILS (Vegetarian & gluten free)	115
Served with spinach, carrots & feta cheese	
WARM VEGETARIAN SALAD (Vegetarian & lactose free)	140
Wheat groat cooked in tomato fondue, chickpeas & sundried tomatoes	
BEEF TARTARE	160
Red onions, capers, egg yolk, mushrooms, beetroot & avocado puree	
KALE SALAD (Vegetarian & gluten free)	135
Served with almonds, apple, blue cheese & lemon vinaigrette	
DEEPFRIED PATAGONIAN CALAMARI	155
Served with lentils cooked in prego sauce, Asian salad & umami puree	

MAIN COURSES

BEEF BURGER or VEGAN BURGER	155
Served with fries	
HAKE AND CHIPS	155
Deep-fried with fries & tartare sauce	
MOULES CLASSIQUE	150
West coast, farmed mussels served in a creamy, savoury white wine sauce	
CATCH OF THE DAY	220
On a bed of buttery mash potato & spinach	
BOBOTIE	160
Fragrant rice, banana, chutney and raisins	
CAPE MALAY CHICKEN CURRY	160
Sambal, chutney, steamed fragrant rice and yoghurt	
<i>Add prawns: R80</i>	
WEST AFRICAN DISH	210
Jollof rice, chicken breast, sauteed vegetables with pomodoro sauce	
CREAMY SEAFOOD PASTA	225
Served with mussels, squid, prawns & line fish	
GRILLED GEMSBOK LOIN	275
Potato gratin, parsnip puree, seasonal vegetables & cranberry jus	

FROM THE GRILL

		SIDES		SAUCES		
BEEF FILLET	300G	290	Sauce Béarnaise	30	Green Pepper Sauce	30
BEEF SIRLOIN	300G	240	Onion Rings	30	Mushroom Sauce	30