



VINE | DULLSTROOM

LOUNGE-TO-TABLE™  
RELAXED, UNHURRIED DINING

## BOARDS

**CHARCUTERIE** | 245 (SHARED) or 130 (SINGLE)

CHEESES, PAIRED WITH CURED MEATS AND SERVED WITH MINI FOCACCIA, FRUITS & CONDIMENTS

## LUNCH & COMFORT PLATES

STRAIGHTFORWARD DISHES, DONE WITH CARE

**CHICKEN SCHNITZEL** | 160

CRUMBED CHICKEN BREAST WITH CHEESE SAUCE, SERVED WITH A FRESH SALAD, CHIPS OR MASH

**CHEESE & BACON BURGER** | 155

GROUND BEEF & CHEESE, TOPPINGS & CHIPS

**CHICKEN BURGER** | 145

CRISPY FRIED SOUTHERN-STYLE BREAST, TOPPINGS & CHIPS

**HAKE & CHIPS** | 175

GRILLED OR FRIED

**FARMSTYLE CHICKEN & MUSHROOM PIE** | 175 ☺ >30M

HOMEMADE WITH GOLDEN PASTRY. SERVED WITH CHIPS OR MASH & SEASONAL VEGETABLES

**LASAGNE** | 185 ☺ >25M

CHOOSE BETWEEN BEEF, OR AUBERGINE & COURGETTE (V)

**BOBOTIE** | 185 ☺ >25M

TRADITIONAL CAPE MALAY DISH. SPICED BEEF MINCE, RAISINS AND AN EGG-BASED TOPPING, BAKED AND SERVED WITH RICE

## PIZZAS

SERVED UNTIL 4PM

HANDMADE, THIN-BASED. PLEASE ALLOW ±25M

**FOCACCIA WITH GARLIC & HERBS (V)** | 90

ADD MOZZARELLA | 35

**MARGHERITA** | 125

MOZZARELLA, GARLIC, FRESH BASIL & OLIVE OIL (V)

**PEPPERONI** | 155

NEW YORK-STYLE WITH HONEY-BUTTER GLAZE

**PULLED BEEF** | 155

RAGU & PARMESAN CHEESE

**HAWAIIAN** | 125

MOZZARELLA, PINEAPPLE & HAM

- ADD FRESH CHILLI | +15

## SMALL PLATES & LIGHT BITES

**HALLOUMI FRIES (V)** | 105

CRISPY HALLOUMI STICKS WITH DIPPING SAUCE

**JALAPEÑO POPPERS** | 95

STUFFED WITH A SMOKEY CHEESE FILLING

**STEAK TARTARE** | 110

HAND-CHOPPED FILLET, INFUSED WITH BONE MARROW

**PORK BELLY & GAMMON SKEWERS** | 105

A CORIANDER MAYO ON THE SIDE

**BEEF CARPACCIO** | 105

WITH ROCKET, PARMESAN SHAVINGS, CAPERS & ANCHOVI AIOLI

**BITTERBALLEN** | 100

BITE-SIZED TREATS, A DUTCH FAVOURITE  
CHOOSE BETWEEN EITHER MEAT OR CAULIFLOWER (V)

**CHICKEN WINGS** | 100

FRIED SOUTHERN-STYLE WITH OUR HOMEMADE BARBECUE SAUCE

**ESCARGOT** | 105

WITH FETA, PARSLEY AND WALNUTS IN A PHYLLO PARCEL WITH A GARLIC SAUCE

**DULLSTROOM TROUT FOCACCIA** | 120

TROUT RIBBONS WITH CREAM CHEESE, BABY TOMATOES, CAPERS & ARUGULA, FINISHED WITH A BALSAMIC GLAZE

**CREAMY CHICKEN LIVERS** | 95

WITH A FRESHLY BAKED ROLL  
**ROASTED BUTTERNUT & BEETROOT SALAD (V)** | 95  
FETA, MINT, RED ONION, PUMPKIN SEEDS & BEETROOT MAYO

**GREEN SALAD** | 70

ROTATING SALAD USING THE BEST OF LOCAL MARKET INGREDIENTS, DRIZZLED WITH OUR HOMEMADE DRESSING  
- ADD TROUT RIBBONS | +55

## SIGNATURE PLATES

**LAMB CURRY** | 280

TRADITIONAL CURRY WITH CHOICE OF ROTI OR BASMATI RICE

**LAMB SHANK** | 310

SLOW-COOKED IN A RED WINE REDUCTION WITH MASH & VEGETABLE

## BEEF

▪ **FILLET** | 280 (250G) | 245 (200G)

▪ **RUMP** | 260 (300 – 330G)

▪ **SIRLOIN** | 290 (300G)

▪ **SIRLOIN ON THE BONE** | 415 (600G)  
ALL SERVED WITH MASH OR CHIPS & VEGETABLES

- ADD PEPPERCORN, MUSHROOM OR BOURBON-GARLIC SAUCE | 30

**PORK RIBS** | 270 (±500G)

SLOW COOKED & BASTED IN OUR HOMEMADE BARBEQUE SAUCE, SERVED WITH CHIPS & VEGETABLES

**PORK BELLY** | 240

SERVED WITH MASH

**PASTA** | 230 OR 220

PAPPARDELLE WITH EITHER BEEF OR MUSHROOM (V) RAGU

**BUTTER CHICKEN** | 230 🍷

SERVED ON BASMATI RICE

**TROUT** | 240 ☺ ±25M

OVEN-BAKED WITH GARLIC, LEMON & HERBS  
SERVED ON COUSCOUS WITH VEGETABLES

**MUSSELS** | 275

IN WHITE WINE SAUCE, SERVED WITH CHIPS

## SWEET TREATS

**CHOCOLATE FONDANT** | 85 ±20M

**OREO NOIR** | 90

**CRÈME BRULEE**

(TRADITIONAL OR FIG LEAF INFUSED) | 85

**CHOC MINT POD PUDDING** | 85

**WARM, SPICED APPLE CRUMBLE** | 90 🍷

**DECONSTRUCTED LEMON MERINGUE** | 85

**HOMEMADE GELATO & SAUCE** | 55

**DOM PEDRO** | 30 (EXCLUDING TOTS) 🍷

SOUTH AFRICA'S DECADENT, BOOZY ADULT MILKSHAKE

V) VEGETARIAN | (VE) VEGAN | 🥜 NUTS | 🍷 ALCOHOL