



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

EVENINGS BY AVAILABILITY

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 | 315

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

BEEF

▪ **FILLET** | 290 (250G) | 245 (200G)

▪ **RUMP** | 270 (300 – 330G)

▪ **SIRLOIN** | 295 (300G)

▪ **SIRLOIN ON THE BONE** | 335 (400G)
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 | 245

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