



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

MOROCCAN LAMB CURRY | 280 🍷
TENDER LAMB SLOW-COOKED IN AROMATIC MOROCCAN
SPICES, SERVED WITH FRAGRANT JASMINE RICE OR A ROTI

LAMB SHANK | 315
SLOW-COOKED IN A RED WINE REDUCTION WITH MASH &
VEGETABLE

BEEF

- **FILLET** | 290 (250G) | 245 (200G) | **ON BONE** 315 (350G)
- **RUMP** | 270 (300 – 330G)
- **SIRLOIN** | 295 (300G)
- **SIRLOIN ON THE BONE** | 335 (400G) | 415 (600G)
ALL SERVED WITH MASH OR CHIPS & VEGETABLES

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

GUINNESS-BRAISED BEEF | 265
SLOW COOKED BEEF CHEEKS IN A RICH SAUCE,
SERVED WITH MASH & VEGETABLES

PORK RIBS | 270 (±500G)
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 BRULÉE
(TRADITIONAL OR FIG LEAF INFUSED (SEASONAL) | 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