

# VIVAT BACCHUS

*A taste of South Africa*

**45** PER  
PERSON

## STARTERS

**Mushroom and Beetroot Frikkadel VE**  
Chakalaka

**Rooibos Smoked Snoek Paté**  
Pickled rhubarb, spring salad

**Wagyu Beef Carpaccio**  
Black truffle aioli, watermelon radish

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## MAINS

**Bobotie Spiced Cauliflower Steak VE**  
Macadamia nut 'cream', red bush tea raisins

**Pan Seared Cod**  
Cape malay leeks, asparagus, samphire

**Sirloin Steak 200g**  
Aged on the bone, baby leaves  
with Tenderstem broccoli or triple cooked chips

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## SAUCES

+4.25

**Béarnaise**  
**Green Peppercorn**

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## DESSERTS

**Malva Pudding**  
Custard

**Chocolate Fridge Tart VE**  
Rhubarb, coulis

**Selection of Seasonal Cheese**

*Please inform your waiter of any food allergies or intolerances before ordering. Dishes may contain traces of nuts. It's recommended by the food standards agency that burgers be cooked well done, especially for children, pregnant women, or those with weaker immune systems, to minimize the risk of food poisoning. Unlike steak, burgers need to be thoroughly cooked to reduce this risk. A discretionary 12.5% service charge will be added to your bill.*