

VIVAT BACCHUS

A taste of South Africa

45 PER
PERSON

STARTERS

Mushroom and Beetroot Frikkadel VE

Chakalaka

Smoked Snoek paté

Pickled rhubarb, spring salad

Freedom Hills Wagyu Beef Carpaccio

Shaved manchego, pickled shimeji mushrooms, truffle aioli

MAINS

Bobotie Spiced Cauliflower Steak VE

Macadamia nut 'cream', red bush tea raisins

Pan Seared Cod

Cape malay leeks and asparagus

Sirloin Steak 200g

Natural pasture grazing, hand-selected and aged on the bone Baby leaves served with Tenderstem broccoli or triple cooked chips

SAUCES

+4.25

Béarnaise

Green Peppercorn

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.