

VIVAT BACCHUS

A taste of South Africa

Each dish at Vivat Bacchus is a testament to our culinary heritage, invoking the comforting and diverse flavours of home, offering a true taste of South Africa.



SNACKS

Beef Biltong 7.75

A cherished symbol of South African culinary heritage, originally crafted to preserve meat by curing it with salt, air-drying it, and slicing it into thick strips.

Olives	5.5
Salted Almonds	5.5
Trio of Bread	5.5
Beef Dröewors	7.75

STARTERS

Mushroom and Beetroot Frikkadel VE	9.5/17
Chakalaka	
Burrata V	15
Braaied pepper, smoked tomato dressing	
Braai Broodjie Croquettes V	11
Heritage tomato, Mrs balls chutney	
Seared Scallops	20
Caper and apricot sauce, blood orange	
Rooibos Smoked Snoek Paté	12.5
On toast, Guava and fennel salad	
Cape Malay Crocodile Samosa	13
coconut yogurt, apricot chutney	
Wagyu Carpaccio	17
Shaved parmesan, pickled shimeji mushroom, truffle aioli	
Boerewors	13
Chakalaka	

MAINS

Pumpkin Risotto With Cashel Blue V	19.5
Roasted pumpkin, crispy sage	
Bobotie Spiced Cauliflower Steak VE	19.5
Macadamia nut 'cream', red bush tea raisins	
Grilled Maize Fed Chicken,	21
Greek salad, feta dressing	
Pan Seared Cod	26.5
Cape malay leeks, tender stem broccoli	
Lamb Shank Potjie	36
Rainbow chard, roasted root vegetables	
Apricot Harissa Glazed Chicken Breast	21
Wilted Chard, citrus dressing	
Surrey Hills Beef Burger	20
Prime rump beef, garlic mayonnaise, chips	

SIDES

Rocket and Parmesan Salad	5.5
Creamed Spinach	5.5
Roasted New potatoes	5.5
Triple Cooked Chips	5.5
Broccoli	5.5

SAUCES

Chakalaka	4.75
Béarnaise	4.75
Peppercorn	4.75
Monkey Gland	4.75

Please inform your waiter if you have a food allergy or intolerance before you order your meal. As we work with nuts there may be traces through all our dishes. The food standards agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked throughout to reduce that risk. We have to recommend that all burgers are cooked well done. A discretionary 12.5% service charge will be added to your bill.

FROM THE BRAAI

The South African braai is more than just grilling meat; it's a cultural tradition reflecting the nation's history, unity, and resilience, celebrated with friends and family.

Sirloin 200g / 300g	25 / 33
Rump Fillet 200g	25
Karoo Herb Crusted Lamb Fillet 200g	28.5
Ostrich Fillet 200g	33
Surrey Hills Fillet 200g	46
Ribeye on the Bone	
Côte de Boeuf 700g for 2 • 1kg for 3 12.5 per 100g	
Heritage Braai Selection (for 2)	90
Ostrich fillet, Sirloin, Apricot harissa chicken, Boerewors	
Mixed Braai Board	SQ
Ask the team to help build a board for the table with any of the above items	

COCKTAILS

Kaapstad Kwetsa	13.95
Vodka, ginger beer, Symmetry Spice essence, lime, mint	
The Red Bush Roman	13.95
Campari, Martini Rosso, rooibos infused rum	