

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 7.50

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
Salted Almonds 5
Trio of Bread 5.5
Beef Dröewors 7.5

STARTERS

Mushroom and Beetroot Frikkadel VE 9.5/17
Chakalaka

Burrata V 14.5
Braaied pepper, smoked tomato dressing

Braai Broodjie Croquettes V 10.5
Heritage tomato, Mrs balls chutney

Seared Scallops 19.5
Caper and apricot sauce, blood orange

Rooibos Smoked Snoek Paté 12.5
On toast, Guava and fennel salad

Cape Malay Crocodile Samosa 12.5
coconut yogurt, apricot chutney

Wagyu Carpaccio 16
Shaved parmesan, pickled shimeji mushroom, truffle aioli

Boerewors 12
Chakalaka

MAINS

Pumpkin Risotto With Cashel Blue V 19
Roasted pumpkin, crispy sage

Bobotie Spiced Cauliflower Steak VE 18.5
Macadamia nut 'cream', red bush tea raisins

Grilled Maize Fed Chicken, 20
Greek salad, feta dressing

Pan Seared Cod 25
Cape malay leeks, tender stem broccoli

Lamb Shank Potjie 36
Rainbow chard, roasted root vegetables

Apricot Harissa Glazed Chicken Breast 20
Wilted Chard, citrus dressing

Surrey Hills Beef Burger 20
Prime rump beef, garlic mayonnaise, chips

SIDES

Rocket and Parmesan Salad 5.25

Creamed Spinach 5.25

Roasted New potatoes 5.25

Triple Cooked Chips 5.25

Broccoli 5.25

SAUCES

Chakalaka 4.5

Béarnaise 4.5

Peppercorn 4.5

Monkey Gland 4.5

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 24 / 32

Rump Fillet 200g 24

Karoo Herb Crusted Lamb Fillet 200g 27

Ostrich Fillet 200g 31

Surrey Hills Fillet 200g 46

Ribeye on the Bone
Côte de Boeuf 700g for 2 • 1kg for 3 11.5 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

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 11% service charge will be added to your bill.