

# 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

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

**Lamb Shank Potjie** 36  
Rainbow chard, roasted root vegetables

**Seafood Spaghetti** 18  
Mussels, prawns, calamari

**Steak and Smoortjie flatbread** 16.5

## 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. There may be traces of nuts 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. We have to recommend that all burgers are cooked well done. A discretionary 11% service charge will be added to your bill.*