

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

## MAINS

Pumpkin Risotto With Cashel Blue V Roasted pumpkin, crispy sage	19.5
Bobotie Spiced Cauliflower Steak VE Macadamia nut 'cream', red bush tea raisins	19.5
Grilled Maize Fed Chicken, Greek salad, feta dressing	21
Pan Seared Cod Cape malay leeks, tender stem broccoli	26.5
Surrey Hills Beef Burger Prime rump beef, garlic mayonnaise, chips	20
Lamb Shank Potjie Rainbow chard, roasted root vegetables	36
Seafood Spaghetti Mussels, prawns, calamari	18.5
Steak and Smoortjie flatbread	17

## 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. 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 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) Ostrich fillet, Sirloin, Apricot harissa chicken, Boerewors	90
Mixed Braai Board	SQ
Ask the team to help build a board for the table with any of the above items	

## COCKTAILS

Kaapstad Kwetsa Vodka, ginger beer, Symmetry Spice essence, lime, mint	14.9
The Red Bush Roman Campari, Martini Rosso, rooibos infused rum	13.95