



**WELCOME TO THE VELD & VINE BISTRO, WHERE  
PASSION, SUSTAINABILITY AND THE FINEST LOCAL  
INGREDIENTS COME TOGETHER FOR A DINING  
EXPERIENCE LIKE NO OTHER.**

Our mission is to create elevated dining experiences that celebrate the region's natural bounty. We are committed to supporting local, ethical and sustainable farming practices to bring the freshest, highest-quality ingredients to your plate.

The Western Cape is a treasure trove of culinary potential

Our aim at the Veld & Vine Bistro is to craft an unforgettable experience that celebrates the best the Western Cape has to offer. We have created a menu that highlights the region's freshest ingredients, carefully chosen to support local farmers, artisans and sustainable fisheries. From free-range meat to organic vegetables and ethically harvested seafood, our choices are rooted in a commitment to both the environment and the communities that nurture these ingredients.

Every plate is a reflection of our dedication  
to quality, sustainability and ethical sourcing

Our exquisite dishes change with the seasons blending fresh, Western Cape flavours with an elegant, mediterranean influence and an inimitable, South African twist.

But it's not just about the food; we believe that dining is an experience that should delight all your senses. Our modern yet welcoming space has been designed to reflect the beauty of the Cape itself, with scenic views, inviting interiors and an atmosphere that encourages relaxation and enjoyment. Every detail, from our thoughtfully curated wine list featuring the best of the Constantia vineyards to the service we provide, is designed with one goal in mind: to make you feel at home, while indulging in something extraordinary. Enjoy your memorable dining experience!



## STARTERS

### KNYSNA CO. OYSTER

R35

Freshly shucked, served “au naturelle” or with pickled shallots and a spicy dressing.

each

### STEAK TARTARE

R145

Hand chopped prime beef fillet mixed with free range egg yolk, capers, finely diced onion and pickles.

### MINI DURBAN BUNNY CHOWS

Two toasted, brioche buns generously filled with your choice of:

Butter Chicken

R120

Lamb Curry

R130

Originating in Durban’s Indian community in the 1940s, the Bunny Chow was a practical, portable and affordable way to eat on the go. Traditionally, half a white loaf filled with vegetable curry, it rapidly gained popularity, evolving as it spread, to become one of South Africa’s iconic favourites.

### CALAMARI

R135

Crispy, fried calamari with garlic aioli, charred lemon.

### MUSSEL POT : TWO WAYS

Classic: Mussels steamed in a fragrant white wine sauce, garlic and cream sauce, finished with herbs and grilled sourdough

R120

Spicy tomato and chili: Mussels simmered in a rich tomato sauce infused with garlic, white wine and chili flakes finished with herbs and grilled sourdough.

R120

### SOUP OF THE DAY

R110

Please ask your waitron.



**CHARRED BROCCOLI AND ROASTED PEPPERS** **R110**

With citrus segments, capers, and toasted almonds, finished with a light vinaigrette and romesco sauce.

**SPRINGBOK CARPACCIO** **R140**

With shaved Parmesan cheese, passion fruit gel, drizzle of lemon juice and olive oil.

**SALADS**

**BOCCONCINI AND CHERRY TOMATO SALAD** **R135**

Creamy bocconcini and cherry tomatoes, oil and balsamic vinegar, finished with fragrant basil oil and fresh herbs.

**CAESAR SALAD** **R120**

A crisp green salad with fresh lettuce, tossed in a creamy anchovy dressing and topped with golden croutons, and grated Grana Padano.

Add chicken **R50**

Add bacon **R40**

**ROASTED CAULIFLOWER AND ALMOND SALAD (VEGAN)** **R120**

Roasted cauliflower tossed in fresh parsley and mint, topped with crunchy, toasted almond flakes and a smoky harissa lime dressing.

**TRADITIONAL GREEK SALAD** **R120**

Ripe tomatoes, cucumber, red onion, olives and feta cheese dressed with extra virgin olive oil, oregano and touch of red wine vinegar.

**ASIAN SIRLOIN SALAD** **R220**

Asian coleslaw with crispy onion, sesame seeds, with a juicy sirloin steak.



## LIGHT MEALS

### PANEER BURGER (V)

R155

Crispy coated paneer, dunked in a sweet spicy soy sauce with a tangy coleslaw and ponzu mayo on a toasted brioche bun.

### KATSU BURGER

R170

Panko crumbed chicken breast, dunked in a sweet spicy soy sauce with a tangy coleslaw and in house pickled cucumber.

### CHEESE BURGER

R170

180g Angus patty on a homemade bun with ponzu mayo, pickled cucumber, cheddar cheese and housemade smoor on a toasted brioche bun.

### VELD AND VINE BURGER

R180

Angus beef patty, crispy bacon, free range fried egg and cheddar with house-made smoor on brioche bun.

### CAMEMBERT CLASSIC

R180

Angus beef patty, crispy bacon, melted camembert, caramelised onion and housemade aioli on toasted brioche bun.

### MUSHROOM SAUCE BURGER

R180

Angus beef patty, cheddar, and a luxurious wild mushroom cream sauce on a toasted brioche bun.

### PEPPER SAUCE BURGER

R180

Angus beef patty, cheddar, and a classic brandy peppercorn sauce on a toasted brioche bun.



Bread selection: farm loaf, seed loaf, sourdough or rye.

### CHICKEN MAYO SANDWICH

R125

With creamy house made aioli, red onion and finished with a drizzle of charred lemon, with a side salad.

### BLT SANDWICH

R125

Crispy bacon, fresh lettuce, tomato layered on toasted bread with aioli.

### CHEESE AND TOMATO SANDWICH

R115

Cheddar and mozzarella sandwich with a side salad.

### HALF CHEESE PLATE

R150

Please ask our service staff about our cheese selection, served with a range of preserves, seed crackers and Melba toast.

### FISH CAKES AND POACHED EGGS

R195

On a bed of zesty tabouleh with poached eggs and bright hollandaise sauce.

### CHEESE BOARD

R250

Please ask our service staff about our cheese selection, served with a range of preserves, seed crackers and Melba toast.

### CHARCUTERIE BOARD

R375

Please ask our service staff about our cold cuts selection, served with olives and seasonal fruit and preserves.



## FROM THE BUTCHER

All meat cuts are served with a complimentary side.

### RIBEYE

R330

Richly marbled, 300g aged ribeye, flame grilled and irresistibly juicy.

### SIRLOIN

R250

Tender 300g sirloin steak, flame grilled to perfection.

### FILLET 200G

R255

Tender 200g beef fillet flame grilled to perfection.

### LAMB CUTLETS

R310

Accompanied with salsa verde, a vibrant herb sauce with fresh parsley, capers, anchovies, garlic, lemon and olive oil.

### BISTECCA FIORENTINA

R395

A Tuscan style, 600g T-bone, flame grilled and sliced to perfection.

## STEAK SPECIALITIES

### FILLET STEAK AU POIVRE

R290

Tender, 200g beef fillet, flame grilled reduced with bone marrow stock, flambéed with brandy and port, and finished with crushed peppercorns.

### MUSHROOM SIRLOIN

R285

300g sirloin steak with a creamy wild mushroom sauce infused with truffle oil.

### COWBOY RIBEYE

R360

300g ribeye with a rich buttery sauce infused with herbs, garlic, lemon, mustard and a touch of chili.



## SEAFOOD

All seafood dishes are served with a complimentary side.

### LINEFISH OF THE DAY

R290

With beurre blanc, basil caviar, paprika oil and charred greens.

### TUNA AU POIVRE

R290

Seared Yellow fin tuna finished with a classic port and brandy pepper sauce.

### GRILLED KINGKLIP

R290

With tom yum sauce, sauteed greens and pickled fennel.

### BEER BATTERED HAKE AND CHIPS

R245

Hake fillet in a crisp beer batter served with rustic chips and homemade tartare sauce.

### MUSSEL "POT": TWO WAYS

Classic: Mussels steamed in a fragrant white wine sauce, garlic and cream sauce, finished with herbs and grilled sourdough

R240

Spicy tomato and chili: Mussels simmered in a rich tomato sauce infused with garlic, white wine and chili flakes finished with herbs and grilled sourdough.

R240

### CALAMARI

R250

Crispy, fried calamari with garlic aioli and charred lemon. Served with a side of your choice.

### SEAFOOD PLATTER

R550

A selection of grilled linefish, crispy calamari and mussels, served with golden chips, housemade aioli and lemon.



## MAINS

All main dishes are served with a complimentary side

### CHICKEN WITH CAJUN CREAM SAUCE

R225

Pan-smeared chicken breast, showered with Parmesan cheese and served with a cajun cream sauce, finished with fragrant basil oil and a light salad greens.

### SPICY DURBAN LAMB CURRY

R255

Slow-braised lamb shoulder infused with a spice blend, served with sambal, fragrant basmati rice and a crisp poppadom.

### BUTTER CHICKEN CURRY

R245

Tender free-range chicken thighs simmered in a rich, creamy tomato and butter sauce with subtle spice and a hint of fenugreek. Served with sambal, fragrant basmati rice and crisp poppadom.

### PANEER MAKHANI

R245

Soft paneer cubes simmered in a rich creamy tomato and butter sauce infused with aromatic Indian spices.

### PORK BELLY

R245

12 hour slow cooked pork belly with crispy crackling, served with glazed baby carrots, fresh mint and red onion salad.



## SIDES

### ONION RINGS

R50

Panko crumbed, deep fried, crispy, onion rings.

### ROSEMARY SALTED FRIES

R45

Golden farmhouse rustic chips.

### SEASONAL GREENS (VEGAN)

R50

A medley of fresh market greens sautéed with olive oil and a splash of lemon.

### GREEK SALAD

R45

A small side classic Greek salad.

### STEAMED RICE

R40

Fluffy steamed basmati rice.

### SWEET POTATO FRIES

R45

Golden sweet potato fries lightly seasoned.



## SAUCES

### BRANDY AND PORT PEPPER SAUCE

R45

Finished with fresh cream and green peppercorns.

### COWBOY BUTTER

R45

A rich, buttery sauce infused with garlic, mustard, parsley, lemon and chilli.

### SALSA VERDE

R45

Vibrant fresh herb sauce made with fresh parsley, capers, anchovies, garlic, lemon and olive oil.

### WILD MUSHROOM

R45

A creamy, wild mushroom sauce infused with truffle oil.

### GARLIC BUTTER

R45

Silky butter enriched with herbs and garlic.

### FRANCO'S SAUCE

R45

Inspired by our friends at Magica Roma.



## DESSERTS

|                                                                                                                                |            |
|--------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>MALVA PUDDING</b>                                                                                                           | <b>R80</b> |
| A warm traditional South African sponge pudding , soaked in a rich caramel sauce and served with vanilla ice cream or custard. |            |
| <b>A ROUND OF MADELEINES</b>                                                                                                   | <b>R80</b> |
| <b>CITRUS PAVLOVA BASKET</b>                                                                                                   | <b>R85</b> |
| <b>CLASSIC CHOCOLATE MOUSSE</b>                                                                                                | <b>R80</b> |

*A discretionary service charge of 12,5% is added to your bill. The service charge is shared between the service staff and the kitchen staff.*