

VAL DE VINE

A La Carte Menu

STARTERS

- Salmon Tartare** 175
Smoked Salmon layered with Pickled Onion, Guacamole, Sesame seeds
- Pepper Crusted Beef Carpaccio** 165
Thinly sliced Beef Fillet, crusted with pepper & lightly seared, served with mixed leaves & Horse Radish
- Falafel Balls with Pita Bread** 115
Chickpea balls served with Hummus & Pita Bread
- Spicy Chicken Livers** 115
Chicken livers made with Korean Gochujang Pepper paste & a dash of cream, served with ciabatta
- Calamari Patagonia** 150/245
Tempura fried or grilled with lemon butter, served with rice

TAPAS

- Deepfried Camembert** 125
Served with a berry Coulis & Ciabatta Melba
- Bitterballen** 95
Dutch style Meatball coated in Panko crumbs & deep fried, served with Mustard
- Jalapeno & Cheese Croquettes** 85
Served with Sriracha Mayo
- Tempura Onion Rings** 65
Tempura fried Onion, served with Honey Soy or Sweet Chilli Mayo
- Mushroom Risotto Balls** 95
Panko crumbed Risotto balls served with Creamy Mushroom sauce
- Dumplings of the Day** 95
Filled Dumplings (SQ) steamed or fried served with a light Chilli Soy dipping sauce

MAINS

- Beef Fillet** 295
300g Fillet served with Potato Fries or side Salad with sauce of choice
- Beef Smash Burger** 155
Three 100g Beef Chuck patties with Cheddar Cheese, Smalec (Pork), topped with a pickle & onion relish. Served with Potato fries or Onion rings
- Pulled Pork Bao** 165
Tomato & Onion braised pulled pork, fresh Bean sprouts, honey soy sauce with coriander, sesame seeds & chopped Cashews on a soft woodfired Bao bun
- Crumbed Chicken Stir Fry** 145
Panko Crumbed Chicken breast with a ginger, garlic vegetable stirfry, topped with sweet pickled chilli
- Pork/Chicken Schnitzel** 155
Tenderised Pork chop or Chicken breast coated in Japanese breadcrumbs, served with potato fries & sauce of choice
- Vegetable Wrap** 155
Falafel balls, red & white Cabbage, red Onion, Smoked Tomatoes & baby gem Lettuce with a roasted red pepper Hummus and Tzatziki wrapped in a Corn Tortilla
- Creamy Mushroom Risotto** 165
Field Mushroom Risotto topped with Grand Padano & Truffle Oil
- Brazilian Style Pork Chicharron** 215
Crispy Pork belly rashers with a Black Bean Dip, Red Onion Guacamole and Tempura Broccoli
- Melanzane** 145
Layered Aubergine & Tomato with Parmesan, Mozzarella & Basil Pesto, baked to perfection

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Sharing Plates (Serves 3-4)

- Bar Bites Platter** 500
Chicken Wings, Sliders, Pork Ribs, Chips & Onion Rings
- Sharing Platter** 500
Bitterballen, Beef & Chicken Satays with Peanut Sauce, Beef Kofta with Hummus, Empanadas
- Charcuterie Board** 450
3 Cheeses, 3 Cured Meats & homemade pickles and preserve with ciabatta & Crackers

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OCEAN TO TABLE

Catch of the Day	285
<i>Fresh of the boat Line Fish, served with roasted vegetables, mashed Potato & Lemon Butter sauce</i>	
Seafood Risotto	320
<i>Arborio rice cooked in White Wine with Prawns, Mussels, Calamari & Line Fish</i>	
Fish & Chips	185
<i>Beer battered Hake, with Potato Fries, Tartar sauce, Mushy peas and charred Lemon wedge</i>	

PIZZAS

Meaty	185
<i>Steak, Ham, Salami, Bacon & Onion</i>	
Pulled Pork Pizza	155
<i>Pulled Pork, Bacon, Yellow Pepper, Peppadews topped with crispy Pork Rinds</i>	
Margherita	105
<i>Mozzarella, Tomato, Basil & Pecorino</i>	
Tikka Chicken	155
<i>Tikka Chicken, Spring onion & Toasted Cashew Nuts</i>	
Panchetta & Camembert	165
<i>Home cured Panchetta, Camembert, Carmalised onion & Rocket</i>	
Pesto & Buratta	145
<i>Pesto base with Buratta, Smoked Tomato & Pecorino</i>	
Vegetarian	155
<i>Peppers, Artichoke, Mushrooms, Olives & Onion</i>	

SIDES

Potato/Sweet Potato Fries	45
Side Onion Rings	45
Roasted Vegetables	55
Garden Salad	55

PASTAS & SALADS

Classic/Chicken Caesar	145/180
<i>With Bacon, Anchovies & Soft Boiled Egg</i>	
Salmon Poke Bowl	225
<i>Smoked Salmon, Cucumber, Avocado, Carrot, Spring Onion & Coconut Steamed rice topped with sesame soy dressing</i>	
Pasta Arrabiata	145
<i>Spicy Napolitana pasta topped with Parmesan</i>	
Pasta Carbonara	165
<i>Cured Panchetta, Egg & Pecorino</i>	
Macaronnes Con Chorizo	175
<i>Spanish Style Chorizo Penne Pasta with roasted Garlic & Crushed Tomatoes</i>	
Basil Pesto Pasta	135
<i>Basil Pesto, Sundried Tomatoes & Pecorino</i>	
Waldorf Salad	155
<i>Charred Reddichio, Granny Smith Apples, seedles Grapes, Blue Cheese, Yoghurt and Toasted Walnuts</i>	
Tomato Caprese	155
<i>Mixed Tomatoes, Buratta & Green Goddess Dressing</i>	

DESSERTS

Cheesecake of the Day	105
<i>Creamy Baked Cheesecake</i>	
Lemon Posset	95
<i>Served with Berries & sugar crack dust</i>	
Coffee Panna Cotta	95
<i>With cream & Dark Chocolate Shavings</i>	
Churro Balls	115
<i>Deep fried Choux dough coated in cinnamon sugar, drizzled with Chocolate Ganache</i>	

KINDLY NOTE THAT NOT ALL THE INGREDIENTS ARE NOTED IN THE MENU, IF YOU HAVE ANY FOOD ALLERGIES PLEASE CHECK WITH YOUR WAITRON OR THE MANAGER ON DUTY. OUR MENU ITEMS MAY CONTAIN TRACES OF NUT, EGG, SOYA, WHEAT AND OTHER ALLERGENS. WE ARE THEREFORE UNABLE TO GUARANTEE THE ABSENCE OF THE ABOVE INGREDIENTS IN THE MENU ITEMS. 15% SERVICE CHARGE ADDED TO GROUPS OF 10 OR MORE. (V)

