

Dinner Menu
VELD

B O T T L I E R S K O P

A True Taste of
South Africa,
Served with
Excellence

Enjoy

BEGINNINGS

Overnight Coal Roasted Soup (V, VG) 110

A daily special prepared with seasonal vegetables and fresh herbs from The Village garden

Potato And Sweet Corn Samosa (V, VG) 115

Crispy-fried corn and potato pockets served on a crunchy quinoa salad and fresh herbs, with a coriander dressing

Springbok Carpaccio (GF, D) 145

Cured Springbok carpaccio served on a bed of wild rocket, and finely shaved Parmesan, rooibos balsamic reduction and caper berries

Veld Green Goddess Salad (V, D) 110

Romaine lettuce, baby spinach, green beans, mangetout, avocado, pumpkin seeds, sprouts, and a green goddess dressing

Chicken Liver Parfait (A, D) 135

Rich chicken liver parfait, cherry guava jelly, wild rosemary lavash and micro herbs

Kaapse Prawns (S) 150

Cape Malay prawns, curry aioli, baby cucumber, gem lettuce, pickled onion, curry leaf

CHEF CREATIONS

Roasted Venison Loin (A, D) 310

Venison loin, thinly sliced and served with pickled squash purée, sautéed baby cumin carrots, blistered exotic tomatoes, with quince bordelaise sauce

Crispy Pork Belly (A, P, D) 295

Tender, slow-cooked pork belly, cauliflower-parsnip purée, braised red cabbage, charred tender stem broccoli with apple cider jus infused with mountain sage

Sustainable Line Fish (D) 295

Pan-fried line fish, herbed Parmesan and lemon-garlic risotto, sautéed red onion, aubergine, tomato, baby marrow and Salsa Verde

Butter Chicken Curry (D) 250

Tender deboned chicken fillet, aromatic spices, tomato, cream, served with basmati rice, carrot, cucumber, pineapple and a crispy poppadum

Karoo Lamb Shank (A, D) 320

Lamb shank slow roasted with rosemary, red wine, served with creamed potato, sautéed green beans

BOTANICAL GASTRONOMY

Burnt Tomato And Butter Bean Curry (GF, V, VG) 195

A smoky plant-based curry, charred tomatoes, warming spices, butter beans, fresh coriander and lemon served with warm roti

Roasted Pumpkin Risotto with Crispy Sage (V, VG) 185

Arborio rice cooked in a vegetable broth, roast pumpkin, plant based parmesan, and crispy sage

Chilli Glazed King Oyster Mushroom Stir-Fry (V, VG, D) 195

King oyster mushroom, snow peas, baby corn, bok choy, chilli, soy, green onion, chilli bean paste sauce, and fragrant basmati rice

Aubergine and Lentil Parmigiano (V, VG) 190

Layers of grilled aubergine, lentils, tomato basil sauce, vegan white sauce baked with vegan cheese

FIRE

All grilled items are accompanied by your choice of one side dish, sauce and marrow bone

300g Rib Eye steak 390

With whipped marrow bone butter, fresh herbs, lemon (D)

200g Beef Fillet 320

With whipped marrow bone butter, fresh herbs, lemon (D)

300g Venison Espetada 310

Marinated in olive oil, garlic and rosemary (GF)

Chicken Thigh Sosatie (D) 250

Marinated in yoghurt, smoked paprika, Sriracha, lemon and coriander

SIDES

Vegetable Stir Fry (GF, V, VG) 50

Baby marrow, broccoli, peppers, mushrooms, baby corn, spring onions toasted sesame seeds

Veld Garden Salad (V, D) 50

Mixed salad leaves, cherry tomato, mangetout, baby corn, chick peas, toasted pumpkin seeds, feta, radish slices, avocado with our house dressing

Char-Grilled Corn Ribs (V, D) 50
Butter, smoked paprika, garlic, parsley

Morago (V, VG) 50
Sautéed African wild spinach, onion, tomato, curry

Rustic Chips (V, VG) 50
Tossed with wild rosemary, salt, lemon zest

Mashed Potatoes (V, D) 50
Enriched with farm butter

Basmati Rice (GF, V, VG) 50
Fluffy fragrant white rice

SAUCES

Green Peppercorn Sauce (D) 45

Creamy Mushroom Sauce (D) 45

Rich Red Wine Bordelaise Sauce (A) 45

Chimichurri (V, VG) 45

ENDINGS

Banana Malva Pudding with Toasted Coconut Dukkah (N, D) 95

A classic warm South African spongy caramel pudding topped with buttery sauce served alongside aromatic cinnamon ice cream and toasted coconut dukkah

Mango Panna Cotta (GF, V, VG) 95

A luscious vanilla-flavoured coconut cream dessert set with Agar-agar, crowned with mango, a drizzle of passion fruit coulis, and a scoop of coconut sorbet

Layered Brownie Mousse Slice (N, D) 110

Brownie layered with white chocolate mousse, crispy short bread, and dark chocolate mousse topped with dark chocolate ganache accompanied by chocolate caramel ice cream

Milk Tart Crème Brûlée with Fynbos Honey and Almond Brittle (N, D) 95

Cinnamon, star anise and vanilla-flavoured baked custard cream, adorned with caramelised sugar and accompanied by a sable biscuit and fynbos honey almond brittle

Raw Vegan Brownie (GF, V, VG) 120

Raw vegan brownie paired with a refreshing strawberry mint salad and a scoop of berry sorbet

Rooibos Honey Basque Cheesecake (D) 110

Burnt Basque cheesecake infused with rooibos, fynbos honey, Cape gooseberry gel, crumble

COFFEE & TEA *

Filter Coffee / Decaf	35
Americano / Decaf	39
Flavour Your Coffee +10 <i>- Caramel, vanilla or hazelnut</i>	
Café Latte	45
Cappuccino / Red	40
Cappuccino Single	
Cappuccino / Red	48
Cappuccino Double	
Espresso Single	28
Espresso Double	32
Flat White Single	40
Flat White Double	48
Hot Chocolate with 49 <i>marshmallows</i>	

Chai	47
Dirty Chai	52
Choc Chino	52
Iced Coffee	45
Macchiato Single	40
Macchiato Double	48
Tea 32 <i>- English breakfast, rooibos, lemon, earl grey, green, chamomile</i>	

Almond or Oat Milk Substitute +12

REGULAR SHAKES *

Small 42 | Large 54

Strawberry, Chocolate, Banana
Coffee, Bubblegum, Chai or Vanilla

GOURMET SHAKES

Small 50 | Large 72

Cookies and Cream

*Vanilla ice cream with Oreos
and whipped cream*

Blueberry Cheesecake

*Blueberry cheesecake ice
cream, whipped cream & berry
compote*

Salted Caramel Toffee

*Vanilla ice cream, salted
caramel toffee with cream and
sprinkled with pecan praline*

KIDS MENU

Chicken Strips

95

Crispy fried chicken strips served with fries

Kids Burger

100

100% pure beef patty, grilled with BBQ sauce, served on a sesame seed bun with sliced cheese and fries

Kids Toasties

Toasted ham and cheese sandwich with fries

90

Toasted cheese and tomato sandwich with fries

85

Mac and Cheese

85

Macaroni baked in a rich creamy cheese sauce topped with cheddar cheese

Rainbow Ice Cream

80

A scoop of creamy vanilla, strawberry and chocolate ice cream topped with chocolate sauce and Astros

Ice Cream and Chocolate Sauce

75

2 Scoops of creamy vanilla ice cream topped with chocolate sauce, Oreo dust and sprinkles

Kids Waffle

90

A crispy baked waffle topped with creamy vanilla ice cream and golden syrup

May the warmth of
Africa accompany you
long after dinner is done

VELD

B O T L I E R S K O P