

THE  
GRILLROOM



VAL DU CHARRON

*Welcome to the Grillroom  
at Val du Charron - the show case  
of the Estate's hand crafted wines,  
the finest in local produce  
and South African Beef.*

VALDU   
CHARRON

WINE & LEISURE ESTATE

+27(0) 21873 1256 - [WWW.VDCWINES.COM](http://WWW.VDCWINES.COM)

## BREAKFAST

<b>FULL HOUSE BREAKFAST</b> Eggs, mushrooms, tomato, beef sausage & bacon served with a bread basket	R90
<b>BACON &amp; AVO OMELETTE</b> Three-egg omelette with bacon & avo, served with a bread basket	R55
<b>MUESLI, FRUIT &amp; YOGHURT</b> Fresh fruit medley with yoghurt, berry coulis and crunchy muesli	R40
<b>CHEESE &amp; TOMATO OMELETTE</b> Three-egg omelette with cheese & tomato, served with a bread basket	R48
<b>MUSHROOM, BACON &amp; TOMATO OMELETTE</b> Three-egg omelette with mushroom, bacon & tomato, served with a bread basket	R69
<b>BREAKFAST EXTRAS - add to any of the above</b> Avo, Cheddar Cheese, Bacon, Egg, Sausage, Mushrooms, Croissant	R17

## JUMP-START YOU WINELANDSEXPERIENCE

Durbanville Hills Sauv. Sparkling	R70/210
Pongracz Rose	R90/255
Pongracz Brut	R85/235
Veuve Clicquot	R1360
Bloody Mary Extra Shot	R65 R17
Charcuterie Platter - per person	R99
Cheese Platter for one	R118
Cheese Platter for two	R172

## STARTERS

<b>BEEF CARPACCIO</b> With parmesan shavings and rocket	R90
<b>GRILLED CALAMARI</b> Tubes served with lemon butter and sweet chilli jam	R78
<b>CALAMARI HEADS</b> Piquant and herb butter brushed	R108
<b>SMOKED SALMON</b> Served with avo* and capers	R109
<b>SPRINGROLLS</b> Prawn and Feta, OR Bobotie	R89
<b>VENISON SKEWER</b> Rubbed, grilled and served on a bed of rocket, with cranberry port jus	R115
<b>*KUDU PLATTER</b> Taste of Karoo, salami and carpaccio with beetroot jam and shaved dill pickle	R90
<b>CHICKEN LIVER STACK</b> Piquant sauce layered with potato chips	R71
<b>BEEF CHEEKS</b> Ragu served on mashed potato	R76
<b>MARROW BONES</b> Served with a red onion, caper and parsley salad	R69
<b>BILTONG</b> 100g Beef	R60
<b>CHARCUTERIE BOARD -per person</b> Shaved meat cuts	R99

## SALADS

<b>HOUSE SALAD</b> Mixed greens, feta, avo*, tomato, cucumber and our special dressing	R88
<b>SIRLOIN AND ROCKET SALAD</b> Dijon mustard and thyme brushed, pan-fried in butter, served on a bed of rocket	R121
<b>BLUE CHEESE SALAD</b> House salad with blue cheese and Peppadew® cream dressing	R88
<b>CHICKEN CAESAR SALAD</b> Grilled breast with cos lettuce, croutons and crispy bacon	R118
<b>GREEN SALAD</b> Fresh salad leaves, green beans, celery and parmesan shavings	R88
<b>HALOUMI SALAD</b> House salad, topped with fried Haloumi	R105

## LIGHTER FAVOURITES

Beef/Chicken Prego Roll served with fries	R110
*Boerewors & Pap with tomato & pepper relish	R105
Stir Fried Vegetable and Feta Wrap Add chicken	R87 R30
<b>GOURMET BURGERS - 200g patty</b>	single double
Classic with tomato and pepper relish	R91 R136
Crispy bacon, avo* and sweet chilli sauce	R103 R148
Blue cheese and rocket	R103 R148
Cheddarmelt	R102 R147

# Signature STEAKS

CUT		GRASS FED	GRAIN FED
RUMP - WET AGED	200g	R152	R138
	300g	R202	R175
	500g	R304	R251
SIRLOIN - WET AGED	200g	R152	R138
	300g	R202	R175
	500g	R304	R251
FILLET - WET AGED	200g	R190	R170
	300g	R245	R241
	500g	R359	R342
T-BONE - DRY AGED	500g	R248	R232
	700g	R340	R286
	1kg	R478	R445
WING RIB/RIB EYE DRY AGED	500g	R280	R225
	700g	R350	R290
SIRLOIN ON THE BONE DRY AGED	500g	n/a	R214
	700g	n/a	R285
FILLET ON THE BONE WET AGED	500g	n/a	SQ
ADD GRASS FED MARROW BONE		R25	

ALL MAIN DISHES SERVED WITH  
A COMPLIMENTARY SIDE.  
\*ONLY AVAILABLE IN SEASON



## PLATTERS

THREE PRIMAL CUTS OF BEEF FILLET, RUMP AND SIRLOIN	600g	1kg
Grain Fed	R349	R501
Grass Fed	R444	R622
GRASS VS GRAIN 2 x 300g choice Sirloins, field to fork		R376
SAUSAGE Selection of *boerewors, Persian lamb sausages and venison wors, served with tomato pepper relish and mash OR pap		R184

## GRILLROOM FAVOURITES

COUS COUS AND VEGETABLE MEDLEY Seasonal vegetables with cous cous and tomato pepper relish	R100
SALMON Served on a bed of steamed vegetables with wasabi, ginger and soya sauce	SQ
PRAWNS Butterflied and grilled, served with garlic butter and peri-peri sauce	SQ
GRILLED CALAMARI Served with lemon butter and sweet chilli jam	R175
OSTRICH Grilled medallions with cranberry port jus	R221
LAMB CUTLETS Rubbed and butter brushed	R214
LAMB RIBS Basted with honey and soya	R265
LAMB SHANK Slow braised with rosemary and infused red wine	R284
VENISON STEAK Rubbed and grilled, served with a cranberry and port jus	R202
PORK NECK Slow braised, with pap fries, pan fried mushrooms and a cranberry port jus	R164
PORK RIBS Brushed with a lemon herb butter or basted with honey soya	R259
BOBOTIE Traditional "Cape-Malay" beef mince curry, with rice	R127
CHICKEN BREASTS Served with pesto, sweet chilli jam and balsamic glaze	R127
HALF CHICKEN (Free Range) 40 Minutes Grilled, choice of peri peri OR lemon and herb	R209
BRISKET On mashed potato in its own beef jus	R138
OXTAIL Slow braised in red wine served on mash potato	R210
STEAK TARTARE Add a Cognac R42	R161

## SAUCES (MADE TO ORDER)

Blue Cheese and Peppadew® R45 // Dijon Mustard and Chives R45 // Béarnaise R45 // Madagascan Peppercorn R45 Mushroom  
R45 // Cranberry and Port Jus R45 // Trio of sauces R60

## SIDES

PAP WITH RED PEPPER AND TOMATO RELISH	R32
MASHED POTATOES WITH BEEF JUS	R43
SWEET POTATO MASH	R42
HAND-CUT FRIES	R36
POLENTA & CUMIN CRUSTED ONION RINGS	R49
BEER BATTERED ONION RINGS	R52
SPINACH AND BUTTERNUT	R41
SEASONAL VEGETABLES Sautéed or steamed	R46
GREEN BEANS SAUTEED WITH GARLIC	R45
SAUTEED MUSHROOMS	R45
SALAD Green salad or blue cheese	R45

## DESSERTS

AFFOGATO ICE CREAM Creamy homemade vanilla gelato, topped with a single espresso	R64
<b>Add a Liqueur R42</b>	
CLASSIC ICE CREAM 3 scoops of vanilla ice cream, drizzled with a Bar One chocolate sauce	R51
PECAN NUT PIE Served with fresh cream or vanilla ice-cream	R61
CRÈME BRULEE	R51
CHOCOLATE BROWNIE Home-baked, served warm with vanilla ice-cream	R59
ASSORTED BELGIAN TRUFFLES	R49
<b>Add a Cognac R42</b>	
GRILLROOM "BITESIZE" DESSERT FAVOURITES *Malva, *melkert and Amarula affogato	R72
CHOCOLATE PUDDING Fine textured, rich and dark, baked to order (±15 minutes)	R61
*MALVA PUDDING Traditional pudding served with fresh crème anglaise	R55
*MELKERT Homemade local dessert	R46

## COFFEES

FILTER COFFEE	R22
AMERICANO	R22
ESPRESSO DOUBLE	R27
ESPRESSO SINGLE	R22
CAPPUCCINO	R27
MACHIATO	R27
MOCHACCINO	R27
CAFÉ LATTE	R36
HOT CHOC	R36
SPECIALITY COFFEES	R52
TEAS (chamomile, Earl Grey, Five Roses, Rooibos)	R23
RED ESPRESSO	R27
FRUIT JUICE	R25

## CHEESE PLATTER

### SELECTED CHEESES AND PRESERVES WITH BISCUITS

For 1 person	R118
For 2-3 people	R172

\***MELKERT** - Afrikaans for "milk tart", is a South African dessert consisting of a sweet pastry crust containing a creamy filling made from milk, flour, sugar and eggs with a "Sprinkle of cinnamon".

\***MALVA PUDDING** is a sweet pudding of Cape Malay origin. It contains apricot jam and has a spongy caramelized texture. A cream sauce is often poured over it while it is hot, and it is usually served hot with custard and/or ice-cream.

\***BOEREWORS** ([:bu;revors]) a type of sausage which originated in South Africa, is an important part of South African cuisine and is popular across Southern Africa. The name is derived from the Afrikaans words *boer* ("farmer") and *wors* ("sausage").

\***KUDU** - a large antelope. Lean, gamey meat.

\***BILTONG** - A South African delicacy. Lean meat which is salted, spiced and dried in strips.

PLEASE NOTE: GRATUITY IS NOT INCLUDED. 10% GRATUITY WILL BE ADDED TO BILLS OF 6 PEOPLE OR MORE.

