

SAUCES (MADE TO ORDER)

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| 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

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| 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 house salad | R45 |

CHEESE PLATTER

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| SELECTED CHEESES AND PRESERVES WITH BISCUITS For 1 person | R118 |
| For 2-3 people | R172 |

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



DESSERTS

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| AFFOGATO ICE CREAM Creamy homemade vanilla gelato, topped with a single espresso | R64 |
| Add a Liqueur R42 | |
| 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 Add a Cognac R42 | R49 |
| GRILLROOM "BITESIZE" DESSERT FAVOURITES *Malva,*melktert and Amarula affogato | R72 |
| CHOCOLATE PUDDING Fine textured, rich and dark, baked to order (±15 minutes) | R61 |
| MALVA PUDDING Served with fresh crème anglaise | R55 |
| 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. | |
| MELKTERT | R46 |
| MELKTERT: 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". | |

BEVERAGES

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| 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 |



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

VALDU 1699
CHARRON
WINE & LEISURE ESTATE

BREAKFAST

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| FULL HOUSE BREAKFAST Eggs, mushrooms, tomato, beef sausage & bacon served with a bread basket | R90 |
| BACON & AVO OMELETTE Three-egg omelette with bacon & avo, served with a bread basket | R75 |
| MUESLI, FRUIT & YOGHURT Fresh fruit medley with yoghurt, berry coulis and crunchy muesli | R65 |
| CHEESE & TOMATO OMELETTE Three-egg omelette with cheese & tomato, served with a bread basket | R65 |
| MUSHROOM, BACON & TOMATO OMELETTE Three-egg omelette with mushroom, bacon & tomato, served with a bread basket | R65 |
| BREAKFAST EXTRAS - add to any of the above Avo, Cheddar Cheese, Bacon, Egg, Sausage, Mushrooms, Croissant | R17 |

JUMP-START YOUR VINEYARD EXPERIENCE

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| 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 | R125 |
| Cheese Platter for one | R118 |
| Cheese Platter for two | R172 |

STARTERS

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| BEEF CARPACCIO With parmesan shavings and rocket | R90 |
| GRILLED CALAMARI Tubes served with lemon butter and sweet chilli jam | R78 |
| CALAMARI HEADS Piquant and herb butter brushed | R108 |
| SMOKED SALMON Served with avo* and capers | R109 |
| SPRINGROLLS Prawn and Feta, OR Bobotie | R89 |
| VENISON SKEWER Rubbed, grilled and served on a bed of rocket, with cranberry port jus | R115 |
| KUDU PLATTER Taste of Karoo, salami and carpaccio with beetroot jam and shaved dill pickle | R90 |
| KUDU a large antelope. Lean, gamey meat. | |
| CHICKEN LIVER STACK Piquant sauce layered with potato chips | R71 |
| BEEF CHEEKS Ragu served on mashed potato | R76 |
| MARROW BONES Served with a red onion, caper and parsley salad | R69 |
| BEEF BILTONG 100g | R85 |
| BILTONG: A South African delicacy. Lean meat which is salted, spiced and dried in strips. | |
| CHARCUTERIE BOARD -per person Shaved meat cuts | R125 |

SALADS

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| HOUSE SALAD Mixed greens, feta, avo*, tomato, cucumber and our special dressing | R88 |
| SIRLOIN AND ROCKET SALAD Dijon mustard and thyme brushed, pan-fried in butter, served on a bed of rocket | R125 |
| BLUE CHEESE SALAD House salad with blue cheese and Peppadew® cream dressing | R88 |
| CHICKEN CAESAR SALAD Grilled breast with cos lettuce, croutons and crispy bacon | R118 |
| GREEN SALAD Fresh salad leaves, green beans, celery and parmesan shavings | R88 |
| HALOUMI SALAD House salad, topped with fried Haloumi | R105 |

PLATTERS

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| 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 (Subject to availability) | | R184 |

Signature STEAKS



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

LIGHTER FAVOURITES

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| Beef/Chicken Prego Roll served with fries | R110 | |
| Boerewors & Pap with tomato & pepper relish | R105 | |
| BOEREWORS ([ːbuːrevɔrs]) 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"). | | |
| Stir Fried Vegetable and Feta Wrap | R87 | |
| Add chicken | R30 | |
| GOURMET BURGERS - 200g patty | 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 |

GRILLROOM FAVOURITES

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| 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. (Subject to availability) | R275 |
| PRAWNS Butterflied and grilled, served with garlic butter and peri-peri sauce | R260 |
| 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 Basted with honey soya | R259 |
| BOBOTIE - 40 minutes Traditional "Cape-Malay" beef mince curry, with rice | R127 |

Bobotie (Afrikaans: [bɔˈbuːtjɪ]) is a well-known South African dish consisting of spiced minced meat baked with an egg-based topping.

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| 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 | R161 |

ALL MAIN DISHES SERVED WITH A COMPLIMENTARY SIDE.