



THE
GRILLROOM



VAL DU CHARRON

*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 
CHARRON
WINE & LEISURE ESTATE

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STARTERS

SPRINGROLLS R90

Three hand-made springrolls in phyllo pastry stuffed with Bobotie accompanied by tomato chutney

OR

Three spicy prawn and feta rolls with sweet chili dipping sauce

N Vegetable spring roll R75

Three hand-made springrolls in phyllo pastry stuffed with seasonal vegetables.

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

GRILLED CALAMARI R85

Tubes served with lemon butter and sweet chili jam

KUDU PLATTER R90

Taste of Karoo - Kudu skewers, salami and carpaccio with beetroot jam and shaved dill pickle

KUDU a large antelope. Lean, gamey meat.

N SMOKED SALMON ROSES R110

Smoked salmon, cream cheese, deep fried capers, avo, grapefruit & cucumber

N TRIO FROM THE SEA R150

An elegant composition of prawns, calamari tubes and heads accompanied by avocado puree, micro herbs and dill

BEEF CARPACCIO R90

Paper thin slices of grain fed beef with parmesan shavings and rocket

CHICKEN LIVER STACK R70

Served in a creamy, piquant Peri - Peri sauce on a bed of thinly sliced potato chips

N MUSHROOM RISOTTO R95

Freshly foraged mushrooms in a creamy Parmesan white wine sauce served with risotto rice

MARROW BONES R90

Oven roasted marrow bones served with red onion, capers and parsley salad

N BEEF BILTONG AND DROËWORS R85

100 grams of locally sourced dried beef biltong and skinny droëwors (sausage)

BILTONG is a South African delicacy. Lean meat which is salted, spiced and dried in strips.

SALADS

HOUSE SALAD R85

Mixed greens, feta, avocado, tomato, cucumber and crispy bacon

SIRLOIN AND ROCKET SALAD R125

Dijon mustard and thyme brushed, pan-fried in butter, served on a bed of rocket and our special dressing

CHICKEN CAESAR SALAD R130

Grilled breast with cos lettuce, croutons and fresh salad leaves, green beans, celery and Parmesan shavings

Extra anchovies R20

HALOUMI SALAD R105

House salad, topped with crispy Haloumi cheese

GREEN SALAD R85

Fresh salad leaves, green beans, celery and Parmesan shavings

N SALMON SALAD R145

Smoked salmon on a bed of iceberg lettuce, green beans, avocado, cherry tomato, sesame seeds, cream cheese and drill dressing

LIGHTER FAVOURITES

Quick, light, complete meals for the not so hungry

BEEF PREGO R115

Grass fed sirloin in Peri – Peri sauce served on an artisanal bun complimented by sweet potato/ potato fries

CHICKEN PREGO R110

Chicken breast in Peri – Peri sauce served on an artisanal bun complimented by sweet potato/ potato fries

BOEREWORS AND PAP R110

With tomato & pepper relish

BOEREWORS ([ːbuːrevors]) 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").

N LOADED BOERIE ROLL R95

Traditional South African sausage served in an artisanal bread roll with garlic butter, caramelized onion and tomato relish with beer battered onion rings

STIR FRIED VEGETABLE AND FETA WRAP R85

Served with our house salad
Add chicken R15

COUS COUS AND VEGETABLE MEDLEY R100

Seasonal vegetables with cous cous and tomato pepper relish

Signature STEAKS

SERVED WITH YOUR CHOICE OF SIDE

WET AGED

Add a grass fed marrow bone R25

CUT		GRASS FED	GRAIN FED
RUMP	200g	R165	R150
	300g	R220	R190
	500g	R331	R273
SIRLOIN	200g	R165	R150
	300g	R220	R190
	500g	R331	R273
FILLET	200g	R207	R185
	300g	R267	R263
	500g	R391	R372

DRY AGED

Served with a grass fed marrow bone

T-BONE	500g	R270	R253
	700g	R370	R312
	1kg	R521	R485
WING / RIB EYE	500g	R305	R236
	700g	R382	R316
SIRLOIN ON THE BONE	500g		R233
	700g		R311

WAGYU ^N

Add a grass fed marrow bone R25

SIRLOIN	200g		R335
	300g		R503
FILLET	200g		R395
	300g		R593

GOURMET BURGERS

Served on a bed of lettuce & tomato cloaked in an artisanal bun sprinkled with poppy & sesame seeds topped with an onion ring. Served with chips/sweet potato fries.

	single	double
200g beef patty		
Classic with tomato and pepper relish	R90	R135
Crispy bacon, avo* and sweet chilli sauce	R100	R145
Blue cheese and rocket	R110	R150
Cheddarmelt	R100	R140

^N Wagyu burger R120 R180
200g Wagyu Burger Pattie, mozzarella cheese, topped with Fig & Caramelized onion jam

^N Bunless burger R100
200g beef patty topped with feta on a bed of cabbage and rocket complimented by a summer salad, salsa and basil pesto aioli

PLATTERS

Served with two complimentary sides

THREE PRIMAL CUTS OF BEEF FILLET, RUMP AND SIRLOIN	600g
Grain Fed	R350
Grass Fed	R450
GRASS VS GRAIN	R380
2 x 300g choice Sirloins, field to fork	

GRILLROOM FAVOURITES

SERVED WITH YOUR CHOICE OF SIDE

SALMON R295
Served on a bed of sautéed vegetables with wasabi, ginger and soya sauce

GRILLED CALAMARI R175
Tubes served with lemon butter and sweet chilli jam

QUEEN PRAWNS R260
Butterflied and grilled, served with Peri- Peri or lemon butter sauce on a bed of savoury yellow rice

OSTRICH R220
Grilled medallions with cranberry port jus on a bed of sweet potato/potato mash

CHICKEN BREASTS R125
Served with pesto, sweet chilli jam and balsamic glaze

PORK RIBS R260
600 grams of ribs basted in honey soya

STEAK TARTARE R165
Freshly minced grass fed sirloin served with homemade Melba toast and the traditional accoutrements of red onion, capers, parsley, Himalayan sea salt and egg
Add cognac – R45.00

LAMB SHANK R285
Slow braised with rosemary and infused red wine

VENISON STEAK R210
Kudu steak rubbed and grilled, served with a cranberry and port jus

BOBOTIE R130
Traditional "Cape-Malay" beef mince curry served with rice savoury rice, poppadum and sambals.

LAMB CUTLETS R245
Rubbed and butter served with a whole roast garlic and sweet potato/potato mash

^N MUSHROOM RISOTTO R200
Freshly foraged assorted mushrooms in creamy, white wine and Parmesan sauce served on Risotto rice

TRY OUR *Legendary* SAUCES MADE TO ORDER

Dijon Mustard and Chives	R35
Béarnaise	R35
Blue Cheese and Peppadew®	R35
Madagascan Peppercorn	R35
Mushroom	R35
Trio of Sauces	R60

SIDES

SWEET POTATO MASH	R50
MASHED POTATOES WITH BEEF JUS	R40
PAP WITH RED PEPPER AND TOMATO RELISH	R30
HAND-CUT FRIES	R35
HAND-CUT SWEET POTATO FRIES	R40
BEER BATTERED ONION RINGS	R50
SPINACH AND BUTTERNUT	R40
GREEN BEANS SAUTEED WITH GARLIC	R45
SAUTEED MUSHROOMS	R45
SEASONAL VEGETABLES (sautéed or steamed)	R45
SALAD green or house salad	R45
N POTATO SALAD	R45
N SAVOURY RICE	R30
N COLESLAW	R45

BEVERAGES

CAFÉ LATTE	R35
CHAI LATTE	R40
MATCHA LATTE	R40
HOT CHOCOLATE	R40
TEAS	R25
Ceylon, Chamomile, Earl Grey, Green or Rooibos Teas	
RED ESPRESSO	R30
RED CAPUCCINO	R35
FRUIT JUICE	R29
SPECIALITY COFFEES	R52
CAPPUCCINO	R30
FILTER COFFEE	R25
AMERICANO	R25
ESPRESSO DOUBLE	R35
ESPRESSO SINGLE	R25
MACHIATO	R25
MOCHACCINO	R25

DESSERTS

N BLUE BERRY CHEESECAKE	R65
Individual Homemade blue berry cheese cake served with seasonal fruit & berry compote.	
CHOCOLATE FONDANT	R60
Served with fresh crème Anglaise, fine textured, rich and dark, baked to order	
GRILLROOM "BITESIZE" DESSERT FAVOURITES	R75
*Malva,*melktert and Amarula affogato	
MALVA PUDDING	R55
Bathed in custard	

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.

ASSORTED BELGIAN TRUFFLES	R65
5 artisanal decadent chocolate truffles	
AFFOGATO ICE CREAM	R65
Add a Liqueur R45	
CLASSIC ICE CREAM	R50
3 scoops of vanilla ice cream, drizzled with a Bar One chocolate sauce	
PECAN NUT PIE	R65
Served with fresh cream or vanilla ice-cream	
CRÈME BRULEE	R50
N PANNA COTA	R50
Chilled Flavoured Amarula Panna Cotta topped with berry coulis	
CHOCOLATE BROWNIE	R65
Home-baked, served warm with vanilla ice-cream	
MELKERT	R45

MELKERT is Afrikaans for "milk tart" and 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".

CHEESE PLATTER

	FOR ONE	FOR TWO
CHEESE AND CHARCUTERIE PLATTER	R160	R230
Selection of local cheeses and preserves served with variety of locally cured meats and farm-style bread		
CHEESE PLATTER FOR ONE	R120	R170
Selection of local cheeses and preserves served with farm-style bread		

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