



### Four Course Menu (R495)

*Your choice of Starter, Grillroom Favourite and Dessert*

#### STARTERS

Beef Carpaccio

*Paper thin slices of grain fed beef with Parmesan shavings and rocket*



Spring rolls

*Vegetarian or Bobotie*



Green Salad

#### GRILLROOM FAVOURITES

300g Grain-fed Sirloin



Prawns

*Butterflied and grilled served with Peri – Peri or lemon butter*



Lamb Shank

*Slow braised with rosemary and infused with red wine nestling on a bed of mash*

*Served with your choice of a side:*

Handcut Fries, Sweet Potato Mash, Creamed Spinach and Butternut or Green Salad



Mediterranean Haloumi Salad

*Mixed lettuce leaves, English cucumber, olives, cherry tomatoes, red onion, green pepper, ripe avo\* and grilled Halloumi with a red wine vinegar, oregano and olive oil dressing*

#### DESSERTS

Dame Blanche

*Three scoops of vanilla ice cream bathed in Belgian chocolate sauce*



Malva Pudding

*Bathed in custard*



Crème Brulee



Coffee or Ceylon Tea

Optional Cheese platter @ R75

\*Subject to availability. Prices correct as at 1 September 2021.



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