

GRILLROOM *Favourites*

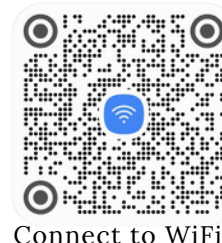
- VEGETABLE WRAP** 95
Seasonal vegetables and feta wrap served with green salad
- CHICKEN WRAP** 115
Seasonal vegetables, feta and chicken wrap served with green salad
- BEEF PREGO** 135
Grass fed sirloin brushed with Peri-Peri sauce served on an artisanal Portuguese roll complimented with potato wedges
- CHICKEN PREGO** 125
Succulent chicken breast brushed with Peri-Peri sauce served on an artisanal Portuguese roll complimented with potato wedges
- SURF & TURF** **NEW** 265
Our signature steak 200g sirloin steak served with grilled prawns with hand cut fries or rice
- COUS COUS & VEGETABLE MEDLEY** **NEW** 125
Seasonal vegetables with cous cous & pepper relish
- BOBOTIE** 185
Traditional Cape Malay beef mince curry served with a poppadum, yellow rice & sambals

Platters

- CHEESE PLATTER**
A selection of local cheese together with preserves and olives served with our farm baked bread
FOR ONE 145 FOR TWO 235
- CHARCUTERIE PLATTER**
A selection of cured meats together with preserves and olives served with our farm baked bread
FOR ONE 145 FOR TWO 235
- CRUDITÉ PLATTER**
A seasonal and stunning display of assorted fresh seasonable vegetables served with our tzatziki sauce & Mediterranean hummus
FOR ONE 125 FOR TWO 215

- BOEREWORS & PAP** **NEW** 155
With tomato and pepper relish
- NORWEGIAN SALMON** **NEW** 395
Served on a bed of sautéed vegetables with wasabi, ginger & soya sauce
- CHICKEN BREAST** 155
Served with pesto, sweet chilli jam and mediterrano balsamic reduction
- LAMB SHANK** 285
Slow braised with rosemary and infused with red wine nestling on a bed of mash
- PORK RIBS** 295
Succulent ribs marinated slow roasted and flame grilled
- LAMB CUTLETS** **NEW** 245
Rubbed with butter served with whole roast garlic & potato mash
- CALAMARI** 265
Baby calamari grilled and served with lemon butter sauce
- PRAWNS** 260
Butterflied and grilled served with Peri-Peri or lemon butter

Space for Dessert?
Our dessert menu is available to enjoy



Connect to WiFi

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MENU

STARTERS

- THREE SPRINGROLLS** 95
BOBOTIE OR SPICY PRAWN OR VEG
Three handmade phyllo pastry springrolls served with sweet chilli sauce
- GRILLED CALAMARI** 115
Calamari tubes served with lemon and sweet chilli sauce
- SMOKED SALMON ROSES** **NEW** 135
Smoked salmon roses, cream cheese, deep fried capers, avo & cucumber
- OVEN BAKED CAMEMBERT** **NEW** 95
Oven baked camembert topped with rosemary & fig preserve served with toast
- KUDU PLATTER** 155
A taste of Karoo – venison skewers, salami and carpaccio served with onion preserve & shaved pickle

- TRIO FROM THE SEA** 165
An elegant composition of prawn, calamari & mussels accompanied by avocado puree
- CHICKEN LIVER STACK** 98
Served in creamy piquant peri-peri sauce on a bed of mash
- PRAWN & AVO COCKTAIL** **NEW** 115
Cubed avocado, prawns, lettuce, cucumber, lemon, chives dressed with a Marie Rose sauce
- MARROW BONES** 95
Oven roasted marrow bones, served with red onion, capers & parsley with farm style toast
- BEEF CARPACCIO** 125
Paper thin slices of beef with parmesan shavings & rocket
- OVEN ROASTED VEGGIE STACK** **NEW** 75
Stacked seasonal oven roasted vegetables

Salads

- ESTATE SALAD** 125
Mixed lettuce leaves, crumbled bacon, cherry tomato, red onion slivers, ripe avo and crumbled feta cheese with vinegarette
- CAESAR SALAD** **NEW** 128
Grilled chicken breast, cos lettuce, avo, boiled egg, parmesan shavings, croutons dressed in our Caesar dressing
- SMOKED SALMON SALAD** **NEW** 145
Smoked salmon, on a bed of iceberg lettuce, green beans, avocado, cherry tomato, sesame seeds, cream cheese & dill dressing
- MEDITERRANEAN HALOUMI SALAD** 135
Romaine lettuce, English cucumber, olives, cherry tomatoes, red onion, green pepper, ripe avo and grilled haloumi with a red wine vinegar, oregano & olive oil dressing
- SIRLOIN & ROCKET SALAD** **NEW** 165
Dijon mustard and thyme brushed signature sirloin steak, pan fried in butter, served on a bed of rocket & our special dressing

Signature Steaks

Complimentary choice of side

GRASS V GRAIN, WHAT'S THE DIFFERENCE?

From the outside, the basics of the question seem obvious. Grass fed cattle have eaten grass and grain fed cattle, well you get the picture. But the reality is more nuanced and calculated than the names suggest, and the different feeds deliver different products with different tastes.

For a moo – cow to be categorised as grain fed it has to be finished on grain for a minimum set period of its life. Finishing on grain achieves a greater level of consistency in eating quality and premium marbling.

Grass fed cattle feed on grass throughout their entire lives.

WHAT ARE THE DIFFERENCES IN FLAVOUR?

The key word when it comes to grain fed cattle is consistency. The more control producers have over the feed for their cattle the more they can guarantee a consistent high quality product for resellers and consumers at the other end. This control also extends to the overall meat quality, the needs of different markets (highly marbled versus lower fat content) and maintain the health of the animals if pastures aren't performing say in drought conditions.

GRASS FED

For a lot of passionate beef eaters, grass – fed provides a more nuanced and complex flavour profile.

GRAIN FED

We've all said it: "That tastes like butter!" And that's what you get with the controlled feeding environment and the marbling from the increased intramuscular fat that grain fed cattle deliver. A more buttery flavour and brighter meat with whiter fat.

WET AGED

	Grass Fed		Grain Fed	
	200g	300g	200g	300g
Rump	185	230	165	205
Sirloin	195	245	175	205
Fillet	245	325	225	285

Add marrow bone 25

GRASS VS GRAIN ^{NEW} 450

2 x 300g choice sirloins, field to fork

DRY AGED

	Grass Fed		Grain Fed	
	500g	700g	500g	700g
T-Bone	345	415	305	385
Wingrib	315	395	295	365

Cut to order, weight may vary.
Served with marrow bone.

TOMAHAWK ^{NEW} 598

800g of a well marbled, rich and buttery big, thick ribeye with a long bone still attached

SPECIALITY STEAKS 300g

CHATEAUBRIAND

Signature fillet steak flambéed at the table with brandy ^{NEW} 295

BLACKENED PEPPER FILLET

Delicious combination of our signature fillet steak, blackening seasoning, butter and lime zest, cooked to perfection ^{NEW} 295

RUMP WITH CAMEMBERT & BASIL

Our signature rump steak, topped with camembert, caramelized onion & fresh basil ^{NEW} 295

LEGENDARY SAUCES

Blue Cheese & Peppadew	35
Madagascan Peppercorn	35
Cheddarmelt	35

COMPOUND BUTTER

Garlic & Herb ^{NEW}	45
Chilli ^{NEW}	45

Burgers

GOURMET

Served on a supersized handmade roll sprinkled with poppy and sesame seeds. All burgers are served with a crown of two beer battered onion rings, legendary sauce and a side of hand cut fries.

OR

Without a bun on a bed of red cabbage and rocket and basil pesto aioli.

	200g	400g
Grass Fed Beef	165	215
Succulent Lamb	175	235
Wagyu	195	255

BEYOND BEEF

Vegan and veggie burgers.

PORTOBELLO BURGER ^{NEW} 145

The ultimate Portobello Burger recipe topped with provolone cheese, caramelized red onion, and a bright, tangy romesco sauce. The heartiest meatless burgers that both vegetarians and meat eaters will love

TOPLESS GREEN BURGER ^{NEW} 145

Homemade lentil patty on mixed leaves, with guacamole, sauteed mushrooms, spring onion & parsley

STEAK ROLLS

Served on a supersized handmade roll sprinkled with poppy and sesame seeds. All steak rolls are served with a crown of two beer battered onion rings and a side of hand cut fries.

SURF & SEA ^{NEW} 295

Fresh rocket and tomato topped with our 200g signature grass fed rump steak, mozzarella, bacon, spicy mayo & prawns

BLUE CHEESE & PEPPADEW ^{NEW} 295

Fresh rocket topped guacamole, 200g signature grass fed rump steak, blue cheese, peppadew & caramelized onions

RUMP & BONEMARROW ^{NEW} 295

Fresh rocket topped with mayo, tomato, 200g signature grass fed rump steak, bone marrow, spring onion & Dijon mustard

Sides

Mashed Potato with Beef jus	40	Green Beans with Garlic	45
Hand Cut Fries	35	Mini Estate Salad	45
Onion Rings	50	Seasonal Vegetables ^{NEW}	45
Spinach & Butternut	40	Savoury Rice ^{NEW}	30

PLEASE NOTE

Some dishes may not be available during loadshedding.

The Grillroom is not a gluten or allergen free environment. While effort will be made, traces of gluten or other allergens (cow's milk, fish, shellfish, nuts, egg, sesame seeds) may appear in the final served dish. Seeds and nuts are present and used in the production of foods.