

- STARTERS -	<b>TRINCHADO</b> pan fried cubes of beef fillet, lightly spiced sauce	125
	<b>SAUTÉED PRAWNS</b> garlic, chilli, white wine, caper berry	155
	<b>CARPACCIO OF BEEF</b> deep fried shallots, parmesan, truffle dressing	140
	<b>CALAMARI TUBES</b> light garlic marinade	125
	<b>NORWEGIAN SALMON TARTARE</b> misoyaki, avocado, caviar, sesame seeds	145
	<b>OYSTERS</b> <i>(subject to availability)</i> natural   vietnamese	35   38
	<b>WEST COAST MUSSELS</b> lemongrass, white wine, garlic	145
	<b>PRAWN COCKTAIL</b> marie rose sauce, avocado, gem lettuce	155
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- SALADS -	<b>CAPRESE</b> fresh mozzarella, heirloom tomatoes, basil	155
	<b>GREEK</b> danish feta, kalamata olives, tomatoes, creamy herb dressing	105
	<b>CARAMELISED PEAR &amp; GORGONZOLA</b> honey mustard dressing	145
	<b>HOUSE SALAD</b> marinated danish feta, avocado, seed & nut sprinkle, honey mustard dressing	145
	<b>CAESAR SALAD</b> cos lettuce, anchovy, boiled egg, parmesan	135

NV-80 GRILL & BAR

- FAVOURITES -

**CHATEAUBRIAND BÉARNAISE**

charred broccolini, dauphinoise potato, béarnaise sauce

- 425 -

**SOUTH AFRICAN GAME** *(subject to availability)*

sautéed spinach, macerated pears, port wine jus

- 325 -

**NV-80 WAGYU BEEF BURGER**

mature cheddar, chips, onion rings

- 255 -

**PREGO FILLET STEAK ROLL**

red onion, chips

- 250 -

**SLOW ROAST LAMB SHANK**

mashed potatoes, baby carrots, jus

- 345 -

**SURF & TURF**

4 queen prawns, ribeye or fillet, choice of side

- 455 -

**BEEF RIBS**

800g or 1.2kg, choice of side dish

- 379 | 499 -

**VICTOR'S PORTUGUESE STEAK**

250g fillet, chips, fried egg, trinchado sauce, kalamata olives

- 370 -

- GRILLS -

GRASS FED SOUTH AFRICAN BEEF  
SERVED WITH YOUR CHOICE OF SIDE

SIRLOIN	255
RIBEYE	325
FILLET	325   425
RUMP	255
SIRLOIN ON THE BONE	390
LAMB CUTLETS	340
LAMB RUMP <i>(subject to availability)</i>	340
FREE RANGE BABY CHICKEN <i>(25 min prep)</i> peri peri or lemon & herb	295

ASK YOUR WAITER ABOUT OUR SPECIALITY CUTS

- SAUCES -

BLUE CHEESE | GREEN PEPPERCORN | MUSHROOM 52  
CAFÉ DE PARIS BUTTER | TRINCHADO | BÉARNAISE

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- SHELLFISH - SERVED WITH A CHOICE OF SIDE DISH

*traditional - lemon, garlic, olive oil & paprika*  
*NV-80 - chilli, garlic, parsely, lemon*

QUEEN PRAWNS	315
KING PRAWNS	365
LANGOUSTINES	SQ
LOBSTER	SQ
SEAFOOD PLATTER	1150   2150
<i>crayfish, langoustines, queen prawns, calamari, line fish</i>	
<i>ADD BABY KINGKLIP (25 min prep time)</i>	290



- FISH -	<b>GRILLED FISH OF THE DAY</b> lemon butter, choice of side	SQ
	<b>BABY KINGKLIP</b> <i>(subject to availability   25 min prep)</i> chili parsley, choice of side	330
	<b>MARINATED NORWEGIAN SALMON</b> grilled in teriyaki served with mash & a sweet soya & sesame dressing	355
	<b>CALAMARI TUBES</b> light garlic marinade, choice of side dish	255

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- VEGGIE -	<b>GNOCCHI ARRABIATA</b> <i>(vegan)</i> chilli, garlic, napoletana sauce, dressed greens	190
	<b>MUSHROOM &amp; TRUFFLE RISOTTO</b> wild mushrooms, parmesan, micro herbs	195

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- SIDES -	<b>NV-80 GARLIC ROLL</b>	35
	<b>RUSTIC CUT CHIPS   DEEP FRIED ONION RINGS</b> <b>SWEET POTATO   SAVOURY RICE   ROAST VEGETABLES</b>	48
	<b>SAUTÉED MUSHROOMS   CREAMED SPINACH</b> <b>GREEN SALAD   MASHED POTATOES</b>	57
	<b>DAUPHINOISE POTATOES *   VEGETABLE RISOTTO *</b> <i>* not included in complimentary sides</i>	85

## - DESSERT -

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### CHOCOLATE FONDANT

armagnac ice-cream

15 min prep time

- 105 -

### CRÈME BRÛLÉE

vanilla, hazelnut shortbread

- 95 -

### BAKED CHEESECAKE

citrus glaze, seasonal fruit salsa

- 110 -

### BANANA SPLIT

butterscotch, toasted almonds, cocoa crunch

- 95 -

### HOMEMADE ICE-CREAM & CHOCOLATE SAUCE

hazelnut shortbread

- 95 -

### LEMON TART

meringue, chocolate crèmeux

- 105 -

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