
— MINIMUM R200 SPEND ON FOOD REQUIRED PER PERSON FOR DINNER —
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

- STARTERS -	TRINCHADO	135
	pan fried cubes of beef fillet, lightly spiced sauce	
	SAUTÉED PRAWNS	165
	garlic, chilli, white wine, caper berry	
	CARPACCIO OF BEEF	145
	deep fried shallots, parmesan, truffle dressing	
	CALAMARI TUBES	125
	light garlic marinade	
	NORWEGIAN SALMON TARTARE	145
misoyaki, avocado, caviar, sesame seeds		
OYSTERS <i>(subject to availability)</i>	38 42	
natural vietnamese		
WEST COAST MUSSELS	145	
lemongrass, white wine, garlic		
PRAWN COCKTAIL	165	
marie rose sauce, avocado, gem lettuce		
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- SALADS -	CAPRESE	165
	fresh mozzarella, heirloom tomatoes, basil	
	GREEK	105 240
	mixed lettuce, danish feta, kalamata olives, tomatoes, creamy herb dressing	
	CARAMELISED PEAR & GORGONZOLA	145 265
	mixed lettuce, honey mustard dressing	
HOUSE SALAD	145 290	
cos lettuce, marinated danish feta, avocado, seed & nut sprinkle, honey mustard dressing		
CAESAR SALAD	135	
cos lettuce, anchovy, boiled egg, parmesan		

NV-80 GRILL & BAR

- FAVOURITES -

CHATEAUBRIAND BÉARNAISE

charred broccolini, dauphinoise potato, béarnaise
sauce, NV-80 house basting

- 450 -

SOUTH AFRICAN GAME *(subject to availability)*

sautéed spinach, macerated pears, port wine jus

- 325 -

NV-80 WAGYU BEEF BURGER

NV-80 house basting, mature cheddar, chips, onion rings

- 255 -

SLOW ROAST LAMB SHANK

mashed potatoes, baby carrots, jus

- 350 -

SURF & TURF

4 queen prawns, ribeye or fillet, NV-80 house
basting, choice of side

- 460 -

BEEF RIBS

NV-80 house basting, 800g or 1.2kg, choice of side dish

- 385 | 505 -

VICTOR'S PORTUGUESE STEAK

250g fillet, NV-80 house basting, chips, fried egg,
trinchado sauce, kalamata olives

- 370 -

- GRILLS -

GRASS FED SOUTH AFRICAN BEEF
SERVED WITH YOUR CHOICE OF SIDE
STEAKS SERVED WITH NV-80 HOUSE BASTING

SIRLOIN	255
RIBEYE	335
FILLET	340 440
RUMP	255
SIRLOIN ON THE BONE	395
LAMB CUTLETS	340
FREE RANGE BABY CHICKEN (25 min prep) peri peri or lemon & herb	325

ASK YOUR WAITER ABOUT OUR SPECIALITY CUTS

- SAUCES -

BLUE CHEESE | GREEN PEPPERCORN | MUSHROOM 58
CAFÉ DE PARIS BUTTER | TRINCHADO | BÉARNAISE

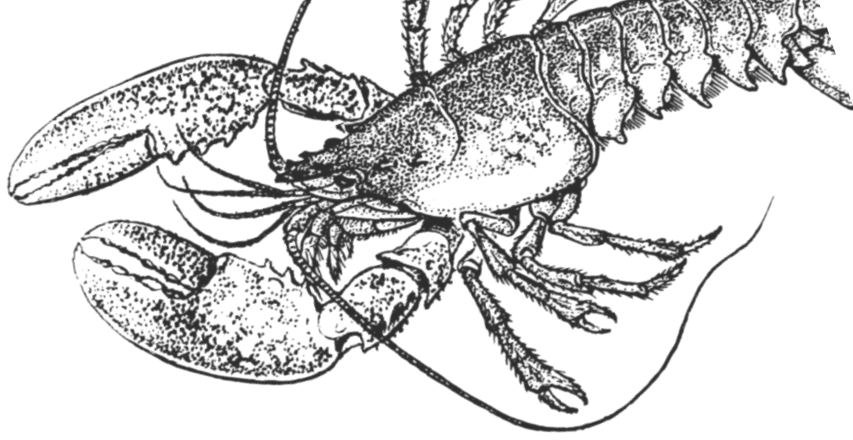
- SHELLFISH -

SERVED WITH A CHOICE OF SIDE DISH

traditional - lemon, garlic, olive oil & paprika

NV-80 - chilli, garlic, parsely, lemon

QUEEN PRAWNS	320
KING PRAWNS	365
LANGOUSTINES	SQ
LOBSTER	SQ
SEAFOOD PLATTER	1200 2200
<i>crayfish, langoustines, queen prawns, calamari, line fish</i>	
ADD BABY KINGKLIP (25 min prep time)	305



- FISH -

GRILLED FISH OF THE DAY lemon butter, choice of side	50
BABY KINGKLIP <i>(subject to availability 25 min prep)</i> chili parsley, choice of side	345
MARINATED NORWEGIAN SALMON grilled in teriyaki served with mash & a sweet soya & sesame dressing	365
CALAMARI TUBES light garlic marinade, choice of side dish	255

- VEGGIE -

GNOCCHI ARRABIATA <i>(vegan)</i> chilli, garlic, napoletana sauce, dressed greens	190
MUSHROOM & TRUFFLE RISOTTO wild mushrooms, parmesan, micro herbs	198

- SIDES -

NV-80 GARLIC ROLL	38
RUSTIC CUT CHIPS DEEP FRIED ONION RINGS SWEET POTATO SAVOURY RICE ROAST VEGETABLES	50
SAUTÉED MUSHROOMS CREAMED SPINACH GREEN SALAD MASHED POTATOES	59
DAUPHINOISE POTATOES * VEGETABLE RISOTTO * <i>* not included in complimentary sides</i>	85

- DESSERT -

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 -

- TASTING MENU -

OYSTERS

natural & vietnamese dressing
paired with: Boschendal Brut NV

SAUTÉED PRAWNS

garlic, chilli, caper berry & chenin blanc
paired with: Boschendal Chardonnay Pinot Noir

FLAME GRILLED RIBEYE

pepper sauce, roast vegetables or chips
paired with: Boschendal Nicolas

CHOCOLATE FONDANT

armagnac ice-cream
paired with: Boschendal Vin D'Or

- 570 per person -

NV-80
GRILL | BAR