
— MINIMUM R200 SPEND ON FOOD REQUIRED PER PERSON FOR DINNER —
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

- STARTERS -	TRINCHADO	165
	pan fried cubes of beef fillet, lightly spiced sauce	
	SAUTÉED PRAWNS	165
	garlic, chilli, white wine, caper berry	
	CARPACCIO OF BEEF	165
	deep fried shallots, parmesan, truffle dressing	
	CALAMARI TUBES	145
	light garlic marinade	
	NORWEGIAN SALMON TARTARE	155
	misoyaki, avocado, caviar, sesame seeds	
	OYSTERS <i>(subject to availability)</i>	52 58
	natural vietnamese	
	WEST COAST MUSSELS	175
	lemongrass, white wine, garlic	
	PRAWN COCKTAIL	168
	marie rose sauce, avocado, gem lettuce	

- SALADS -	CAPRESE	182
	fresh mozzarella, heirloom tomatoes, basil	
	GREEK	135 275
	mixed lettuce, danish feta, kalamata olives, tomatoes, creamy herb dressing	
	CARAMELISED PEAR & GORGONZOLA	155 295
	mixed lettuce, honey mustard dressing	
	HOUSE SALAD	162 302
	cos lettuce, marinated danish feta, avocado, seed & nut sprinkle, honey mustard dressing	
	CAESAR SALAD	145 305
	cos lettuce, anchovy, boiled egg, parmesan	

NV-80 GRILL & BAR

- FAVOURITES -

CHATEAUBRIAND BÉARNAISE

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

- 488 -

SOUTH AFRICAN GAME *(subject to availability)*

sautéed spinach, macerated pears, port wine jus

- 335 -

NV-80 WAGYU BEEF BURGER

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

- 268 -

SLOW ROAST LAMB SHANK

mashed potatoes, baby carrots, jus

- 395 -

SURF & TURF

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

- 465 -

BEEF RIBS

800g, NV-80 house basing, choice of sides

- 565 -

VICTOR'S PORTUGUESE STEAK

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

- 388 -

- GRILLS -

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

SIRLOIN	275
RIBEYE	365
FILLET	358 465
RUMP	275
SIRLOIN ON THE BONE	395
LAMB CUTLETS	355
FREE RANGE BABY CHICKEN (25 min prep) peri peri or lemon & herb	360

ASK YOUR WAITER ABOUT OUR SPECIALITY CUTS

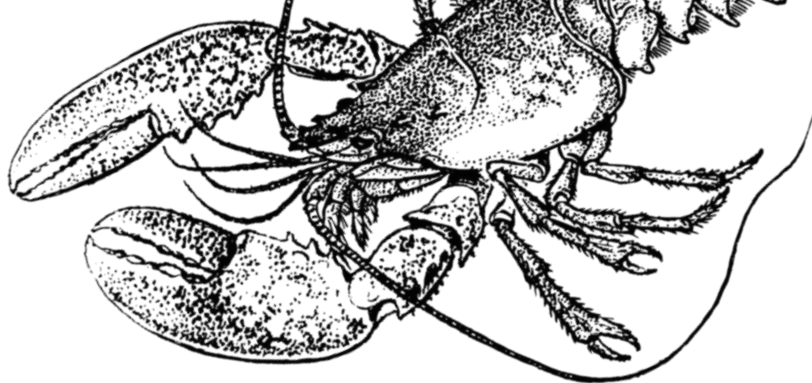
- SAUCES -

BLUE CHEESE | GREEN PEPPERCORN | MUSHROOM 68
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	325
KING PRAWNS	375
LANGOUSTINES	SQ
LOBSTER	SQ
SEAFOOD PLATTER	1395 2495
crayfish, langoustines, queen prawns, calamari, line fish	
ADD BABY KINGKLIP (25 min prep time)	320



- FISH -

GRILLED FISH OF THE DAY lemon butter, choice of side	SQ
BABY KINGKLIP <i>(subject to availability 25 min prep)</i> chilli parsley, choice of side	365
MARINATED NORWEGIAN SALMON grilled in teriyaki served with mash & a sweet soya & sesame dressing	375
CALAMARI TUBES light garlic marinade, choice of side dish	275

- VEGGIE -

GNOCCHI ARRABBIATA <i>(vegan)</i> chilli, garlic, napoletana sauce, dressed greens	195
MUSHROOM & TRUFFLE RISOTTO wild mushrooms, parmesan, micro herbs	220

- SIDES -

NV-80 GARLIC ROLL	52
RUSTIC CUT CHIPS DEEP FRIED ONION RINGS SWEET POTATO SAVOURY RICE ROAST VEGETABLES	55
SAUTÉED MUSHROOMS CREAMED SPINACH GREEN SALAD MASHED POTATOES	68
DAUPHINOISE POTATOES * VEGETABLE RISOTTO * <i>* not included in complimentary sides</i>	98

- DESSERT -

CHOCOLATE FONDANT

armagnac ice-cream

15 min prep time

- 125 -

CRÈME BRÛLÉE

vanilla, hazelnut shortbread

- 110 -

BAKED CHEESECAKE

citrus glaze, seasonal fruit salsa

- 125 -

BANANA SPLIT

butterscotch, toasted almonds, cocoa crunch

- 110 -

HOMEMADE ICE-CREAM & CHOCOLATE SAUCE

hazelnut shortbread

- 98 -

- 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

- 595 per person -

- WINTER MENU -

2 COURSES R368 | 3 COURSES R435

- STARTERS -

TRINCHADO

pan fried cubes of beef fillet, tangy lightly spiced sauce

GREEK SALAD

danish feta, kalamata olives, tomatoes, creamy herb dressing

CALAMARI TUBES

light garlic marinade

SOUP OF THE DAY

- MAINS -

QUEEN PRAWNS

6 piece, traditional or chilli-parsley

FISH OF THE DAY

grilled, lemon butter

SIRLOIN

250g, flame grilled

*Served with a choice of either roast vegetables,
mash potato, savoury rice or chips*

- DESSERT -

CRÈME BRULÉE

hazelnut shortbread

DARK & BLONDE CHOCOLATE MOUSSE

almond sable, dehydrated chocolate

CHOCOLATE FONDANT

armagnac or vanilla ice-cream

BANANA SPLIT

butterscotch, toasted almonds, cocoa crunch

AVAILABLE LUNCH: DAILY | DINNER: SUNDAY - THURSDAY