



**WELCOME TO THE VELD & VINE BISTRO, WHERE  
PASSION, SUSTAINABILITY AND THE FINEST LOCAL  
INGREDIENTS COME TOGETHER FOR A DINING  
EXPERIENCE LIKE NO OTHER.**

Our mission is to create elevated dining experiences that celebrate the region's natural bounty. We are committed to supporting local, ethical and sustainable farming practices to bring the freshest, highest-quality ingredients to your plate.

The Western Cape is a treasure trove of culinary potential

Our aim at the Veld & Vine Bistro is to craft an unforgettable experience that celebrates the best the Western Cape has to offer. We have created a menu that highlights the region's freshest ingredients, carefully chosen to support local farmers, artisans and sustainable fisheries. From free-range meat to organic vegetables and ethically harvested seafood, our choices are rooted in a commitment to both the environment and the communities that nurture these ingredients.

Every plate is a reflection of our dedication  
to quality, sustainability and ethical sourcing

Our exquisite dishes change with the seasons blending fresh, Western Cape flavours with an elegant, mediterranean influence and an inimitable, South African twist. But it's not just about the food; we believe that dining is an experience that should delight all your senses. Our modern yet welcoming space has been designed to reflect the beauty of the Cape itself, with scenic views, inviting interiors and an atmosphere that encourages relaxation and enjoyment. Every detail, from our thoughtfully curated wine list featuring the best of the Constantia vineyards to the service we provide, is designed with one goal in mind: to make you feel at home, while indulging in something extraordinary. Enjoy your memorable dining experience!



## OUR SUPPLIERS



### L.A. FARMS

Over the last twenty years this west coast, family-owned farm has created an ethical, circular farming ecosystem. Their animals are naturally integrated into their crop rotation practices: tilling the soil, enriching it and leaving no artificial waste behind. Livestock roam freely throughout the farm's natural fynbos and along the unspoilt beaches. Calves and lambs are kept with their mothers and naturally reared, until maturity, antibiotic-free and fed on homegrown, non-GMO silage in the dry months.

Their full ecosystem includes cattle, sheep, an organic vegetable garden, a fruit orchard, chickens, ducks and bees. Their long-term commitment to the land and the environment, alongside their passion for regenerative, sustainable farming translates into a depth of flavour in their exceptional quality produce.

On the rare occasion that LA farms is unable to meet our demand, we do source grass fed beef from alternate suppliers.



## THE LITTLE FISHERMAN

Passionate about sustainability and seasonality, Gary Shung King has been fishing since he was four years old. With a degree in Ichthyology and Fisheries Science from Rhodes University, he moved to Cape Town to work as a researcher in marine and coastal management. After various jobs in the industry, including six years as a fishing guide, he opened The Little Fisherman 14 years ago. Committed to the health of our oceans, all his fish are local, fast-growing species, line caught from healthy populations. This dedicated fisherman's love of the sea delivers the freshest gamefish, linefish and shellfish in season.



## OUR BOARDS

### CHEESE BOARD

R300

Thoughtfully curated by a friend of the bistro, a South African cheese judge currently completing her PhD in the sensory characterisation of cheddar, our cheese platter showcases the broad range available.

Offering a well-balanced spectrum of flavours, textures and aromas, each cheese is crafted in a boutique cheesery using traditional processes blended with South African innovation.

Please ask our service staff about our cheese selection, served with a range of preserves, seed crackers and Melba toast.

### CHARCUTERIE BOARD

R400

Please ask our service staff about our cold cuts selection, served with petite gherkins, olives and seasonal fruit and preserves.



## STARTERS

### KNYSNA CO. OYSTER

R35

Freshly shucked, served “au naturelle” or with pickled shallots and a spicy dressing.

each

### STEAK TARTARE

R195

Hand chopped prime beef fillet mixed with free range egg yolk, capers, finely diced onion and pickles, served with coral tuille.

### MINI DURBAN BUNNY CHOWS

Two toasted, housemade brioche buns generously filled with your choice of:

Butter Chicken

R170

Lamb Curry

R180

Chickpea Curry

R160

Originating in Durban’s Indian community in the 1940s, the Bunny Chow was a practical, portable and affordable way to eat on the go. Traditionally, half a white loaf filled with vegetable curry, it rapidly gained popularity, evolving as it spread, to become one of South Africa’s iconic favourites.

### CALAMARI

R120

Crispy, fried calamari with garlic aioli, charred lemon.



**CHARRED TENDERSTEM BROCCOLI AND SMOKED ROMESCO (VEGAN)** **R155**

Grilled tender stem broccoli in a smoked romesco sauce served with crispy capers, chopped almonds and a drizzle of lemon oil.

**FISH BAO BUN** **R175**

Panko crumbed line-fish goujons in a steamed house made bao bun with an Asian dressing and ponzu mayo.

**SPRINGBOK CARPACCIO** **R185**

With shaved Parmesan cheese, passion fruit gel, drizzle of lemon juice and olive oil.



## SALADS

### BURRATA & CHERRY TOMATO SALAD (V) R220

Creamy burrata with juicy, cherry tomatoes, and a drizzle of Klein Constantia olive oil.

### CAESAR SALAD R165

A crisp green salad with fresh lettuce, tossed in a creamy anchovy dressing and topped with golden croutons, parmesan crisps and grated Grana Padano.

Add chicken R75

Add bacon R55

### ROASTED CAULIFLOWER AND ALMOND SALAD R175 (VEGAN)

Roasted cauliflower tossed in fresh parsley and mint, topped with crunchy, toasted almond flakes and a smoky harissa lime dressing.

### ASIAN CUCUMBER SALAD R165

Avocado and cherry tomato tossed in a sesame and soy Asian dressing.

Add burrata R75

### AUBERGINE CARPACCIO SALAD (VEGAN) R165

Ribbons of charred aubergine tossed with mixed salad leaves, a balsamic dressing and topped with crispy onions.

Add calamari R95



## FROM THE BUTCHER

All meat cuts are served with a complimentary side

<b>RIBEYE</b>	<b>R385</b>
Richly marbled, 300g aged ribeye, flame grilled and irresistibly juicy.	
<b>SIRLOIN</b>	<b>R325</b>
Tender 300g sirloin steak, flame grilled to perfection.	
<b>A6 WAGYU 300G FLAME GRILLED SIRLOIN</b>	<b>R1250</b>
Originating from Japan, Wagyu is known for its superior marbling resulting in a smooth and buttery taste.	
<b>STEAK AU POIVRE</b>	<b>R380</b>
Tender, 250g beef fillet, flame grilled reduced with bone marrow stock, flambéed with brandy and port, and finished with crushed peppercorns.	
<b>BISTECCA FIORENTINA</b>	<b>R625</b>
A Tuscan style, 600g T-bone, flame grilled and sliced to perfection.	
<b>LAMB CUTLETS</b>	<b>R380</b>
Accompanied with salsa verde, a vibrant herb sauce with fresh parsley, capers, anchovies, garlic, lemon and olive oil.	





## SAUCES

### BRANDY AND PORT PEPPER SAUCE

R90

Finished with fresh cream and green peppercorns.

### COWBOY BUTTER

R80

A rich, buttery sauce infused with garlic, mustard, parsley, lemon and chilli.

### SALSA VERDE

R80

Vibrant fresh herb sauce made with fresh parsley, capers, anchovies, garlic, lemon and olive oil.

### WILD MUSHROOM

R80

A creamy, wild mushroom sauce infused with truffle oil.



## MAINS

### CHICKEN PARMIGIANA

R275

Crispy panko crumbed chicken breast topped with a rich napolitana sauce, melted mozzarella and parmesan and fresh basil.

### LINEFISH OF THE DAY

R320

With beurre blanc, basil caviar and charred greens.

### CALAMARI

R285

Crispy, fried calamari with garlic aioli and charred lemon. Served with a side of your choice.

### SPICY DURBAN LAMB CURRY

R325

Slow-braised lamb shoulder infused with a spice blend, served with raita, fragrant basmati rice and a crisp poppadom.

### SPICY CHICKPEA CURRY (VEGAN)

R190

Chickpeas in a fragrant, coconut-based curry sauce, served with raita, fragrant basmati rice and a crisp poppadom.

### BUTTER CHICKEN

R275

Tender free-range chicken thighs simmered in a rich, creamy tomato and butter sauce with subtle spice and a hint of fenugreek. Served with sambals, fragrant basmati rice and crisp poppadom.



## BURGERS

All burgers are served with a complimentary side.

### PANEER BURGER

R220

Crispy coated paneer, dunked in spicy XO sauce with a tangy coleslaw and ponzu mayo on a toasted brioche bun.

### KATSU BURGER

R230

Crispy panko coated chicken breast with spicy XO sauce, hoisin coleslaw and ponzu mayo on a toasted brioche bun.

### CHEESE BURGER

R200

L.A Farms 180g Angus patty on a homemade bun with ponzu mayo, pickled cucumber, cheddar cheese and housemade smoor on a toasted brioche bun.

Add cured bacon

R50

Swop cheddar for Camembert

R50



## SIDES

### ONION RINGS

R55

Panko crumbed, deep fried, crispy, onion rings.

### BEEF TALLOW FRIES

R75

Fried in beef tallow and finished with a sprinkling of rosemary salt.

### SEASONAL GREENS (VEGAN)

R55

A medley of fresh market greens sautéed with olive oil and a splash of lemon.

### GARDEN SALAD

R55

A fresh seasonal salad.



## DESSERTS

### ROSE WATER AND VANILLA BEAN PANNA COTTA R155

A silky, vanilla bean panna cotta, fragranced with rose water, served with honeycomb ice cream nestled on white chocolate crumb, fresh berries and honeycomb bits.

### CHOCOLATE TORTE R155

A decadent, 60% Valrhona, dark chocolate torte, topped with whipped butterscotch and a crispy honey tuille, served with coffee crème anglaise.

### LEMON MISO TART R155

A melt-in-your-mouth, pâte sablée boat filled with a tangy lemon and miso curd and crowned with torched Italian meringue.

### BLUE CHEESE DESSERT R175

Blue cheese mousse served on crispy kataifi topped with 4 hour soft poached pear, parmesan crumble and chopped pistachio.

### HALF CHEESE PLATE R150

Please ask our service staff about our cheese selection, served with a range of preserves, seed crackers and Melba toast.



## GELATO/SORBET

R65

Please ask our service staff for flavours of the day.

per scoop

*A discretionary service charge of 12,5% is added to your bill. The service charge is shared between the service staff and the kitchen staff.*