



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 sileage 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 (VEGAN)	R175
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

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

Swap 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

Please ask our service staff for flavours of the day.

R65

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.