



## **Main**

### **Char grilled Sirloin Steak -145**

Topped with a Café du Paris sauce served with roasted vegetables and gratinated Potatoes

Add 2x Prawns – R30

### **Le Venue Beef Burger -98**

Topped with crispy bacon, smoked cheddar and red cabbage coleslaw served with hand cut chips

### **Norwegian Salmon Fillet – 155**

Pan-fried Norwegian salmon fillet rubbed with Dukkah and drizzled with raspberry pesto, served fine green beans and apple horseradish and new potato salad

### **Balsamic and orange glazed panfried chicken - 125**

Broccoli sprouts, blue cheese, roast tomatoes and roasted butternut Quinoa Salad

### **Grilled Chicken Club Sandwich - 85**

Stacked with garlic and feta Aioli, chicken, bacon, rocket, fresh tomato, drizzled with a ceaser salad dressing.

### **Char Siu (Chinese BBQ) Pork Belly - 125**

Slow roasted Pork Belly served with wilted spinach and sushi rice

### **Roasted Veggie and Black Bean Tortilla wraps– 85 (V)**

Served with rustic tsjatsjiki



## **Salads**

### **Grilled Chicken Salad -90**

Garden greens, cucumber, grilled chicken, sundried tomato, bacon bits, feta and parmesan croutons drizzled with balsamic and olive oil

### **Biltong and Dried Cranberry salad -89**

Mixed garden greens, biltong, dried cranberries, feta cubes, cocktail tomatoes, cucumber and peppadews drizzled with basil pesto

**“V” is for Vegetarian**

### **Banting Salad -105 (V)**

Parmesan crusted Aubergine, herb roasted tomato, goat’s cheese, charred red onions and rocket served with rustic tsjatsjiki and tomato confit

### **Deep fried Camembert -95 (V)**

With homemade cranberry and peach chutney, with a roasted pear and blue cheese salad in a mason jar

### **Oyster Toppings**

Maldon sea salt and lemon -22

Basil pesto and parmesan slivers -22

Bloody Mary -22

**(Subject to availability)**



## **Desserts**

### **Cheese Board -150 (V)**

Local Farmhouse cheeses, served with watermelon, fig preserves, fresh fruits, chocolate pretzels & crackers

### **Red Velvet Cheese Cake -55**

Served with vanilla pod Crème anglaise and mix berry compote

### **Nutella Chocolate Mousse Millefeuille -55**

With Candied hazelnuts and espresso reduction

### **Vanilla pod Crème Brule – 55**

Fresh fruits and pistachio nut dust

### **Tapas Platter -75**

Ciabatta, Calamata Olives, Basil pesto and sundried tomato cream cheese

#### **ADD:**

Prosciutto -25

Salami -20

Biltong -25

Brie Cheese - 18

Mushroom and tarragon Sausage -20

Bobotie Spring rolls -20

Garlic roasted button mushrooms -18

Tomato chutney -15