



“Wilde Vy Bistro epitomises refined hospitality, born from the vision of South African chef Jürgen Snyman and Ghanaian entrepreneurs Kwasi Osei-Kusi and Charles Bucknor. United within Cape Town’s premier culinary scene, their dedication to excellence is evident in a carefully nurtured team, elevated through ongoing mentorship. The result is an exclusive sanctuary where culinary artistry and elegant ambiance converge, redefining luxury dining.

To ensure a refined and enjoyable experience for all our guests,
we kindly ask you to observe the following:

Non-Smoking

Our entire venue is non-smoking, including e-cigarettes and vaping.
We appreciate your cooperation in preserving a pristine atmosphere.

Mobile Phones

Kindly keep phone use discreet to maintain the dining ambiance
and intimate conversation.

Dietary Needs

Please advise your server of any allergies or dietary requirements before
ordering. Our seasonal menu may contain traces of common allergens
despite careful preparation.

Billing

We do not split bills. Thank you for your understanding.

Service Charge

A 12.5% discretionary service charge will be added to your bill.

Thank you for choosing to dine with us.
We look forward to delivering an unforgettable experience.



S M A L L P L A T E S (H A P P I E S)

Mussel Pâté, Port Wine, Spekboom - **R95**

Duck Liver Parfait, Brioche, Cherry Granola - **R95**

Weskus Smoked Snoek Eclair, Cured Egg Yolk - **R95**

Mushroom & Goat's Cheese Arancini,

Spiced Tomato Aioli, Basil Pesto - **R95**

C U R E D

Parma Ham, Camembert, Roasted Grapes & Sour Dough - **R125**

R A W

Citrus Cured Salmon, Ajo Blanco, Apple, Cucumber - **R128**

Weskus Oysters, Passion Fruit Habanero Sauce, Lemon

3 Oyster - **R122** OR 6 Oyster - **R240**

Beef Tartare, Spiced Tomato, Black Garlic - **R128**

S A L A D S

Woodfired Beetroot, Pumpkin, Whipped Goat's Cheese,

Seed Cracker, Orange - **R 125**

Carrots, Carrot Tahini Purée, Pickled Noem Noem,

Spiced Labneh, Dukkah - **R 120**

Kindly note that a 12,5% gratuity will be added to your final bill.



SEA

Octopus, Mussel, Vindaloo Sauce, Gnocchi, Bel Puri - **R195**

Line Fish, Saffron Provençale Sauce, Orzo,

Chargrilled Gem Lettuce, Prawn - **R230**

Whole Silverfish, Peri-Peri,

Chargrilled Broccoli, Lemon - **SQ**

LAND

Lamb Rib, Chakalaka, Putu - **R285**

Chalmar Beef Sirloin, Peppercorn Sauce,

Pickled Onion, Cauliflower Purée - **R 300**

Glazed Pork Chop, Caramelised Apple,

Mustard Sauce, Barbeque Cos

(to be shared) - **R395**

Chargrilled Flank Steak, Beef Fat Chimichurri,

Beef Fat Triple Cooked Chips

(to be shared) - **R 485**

Slow Braised Short Rib of Beef,

Cucumber Pepper Relish - **R 245**

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VEGETARIAN

Gnocchi, Pickled Shimeji, Cow Mozzarella, Gremolata - R 185
Spinach Pappardelle, Cremonzola, Courgette & Spinach Sauce,
Curry Leaf Dukkah - R 185

SIDES

Crisp Baby Confit Potatoes, Gremolata - R 85
Roasted Pumpkin, Hazelnut Beurre Noisette,
Goats Cheese - R 85
Broccoli, Romesco, Smoked Almond, Chilli - R 85
Creamed Spinach, Crispy Onion, Nutmeg - R 85

DESSERTS

Chocolate, Miso, Caramel - R115
Espresso Crème Brûlée, Apricot, Biscotti - R115
Sticky Toffee Pudding,
Vanilla Bean Ice Cream, Walnut - R115
Vegan Turmeric Latte, Coconut Ice Cream,
Pineapple - R 105

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DESSERT DRINKS

Dom Pedro - Kahlua / Amarula / Whiskey - **R 65**

Dom Pedro - Amaretto / Frangelico / Carvo / Drambuie - **R 75**

Wilde Vy Alexander Cocktail - Martell Cognac,

Creme de Cacao, Chilled Hot Chocolate - **R 140**

Ginger Bread Man Cocktail - Carvo, Frangelico, Ice Cream,

Chocolate Bitters, Black Tea - **R 125**

White Velvet - Espresso, Disaronno Velvet,

Frangelico, Vanilla - **R 135**

Irish Velvet - Baileys, Disaronno Velvet, Cream - **R 105**

White Bunny - Espresso, White Chocolate liqueur,

Frangelico, Vanilla - **R 130**

HOT BEVERAGES

Americano / Single Espresso - **R 35**

Cappuccino / Cafe Latte / Flat White - **R 45**

Double Espresso / Cortado / Macchiato - **R 45**

Hot Chocolate (Milk 45% or Dark 65%) - **R 50**

Chai Latte / Malt Drink - **R 50**

Liqueur Coffee - Irish / Kahlua / Shanky's Whip /

Jamaican / Broffie - **R 55**

Assorted Tea - Ceylon / Rooibos / Chamomile /

Mint / Earl Grey - **R 40**

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BREAKFAST MENU

MAINS

Porky Hog Muffin, Fried Egg - **R135**

Granola, Weskus Citrus Honey, Yogurt,
Berry Compôte - **R135**

Land & Sea Benedict (Bacon Or Snoek) - **R150**
Sourdough Toast, Avocado Crushed, Danish feta,
Poached Egg, Hollandaise - **R150**

Wilde Vy Farmers Breakfast - **R175**
(Boerewors, Karoo Lamb Choppie,
Stuffed mushroom, Scrambled egg,
Chakalaka thyme roasted tomatoes, Toast)

ADD ONS

Weskus Jam - **R15**

Butter - **R15**

Avo - **R35**

Bacon - **R35**

Thyme Roasted tomato - **R35**

Boerewors - **R56**

Lamb choppie - **R65**

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Kiddies Menu

BREAKFAST

Fried or Scrambled Egg, Boerewors, Bacon, Toast - **R95**

French Brioche Toast, Citrus Honey, Banana, Yoghurt - **R85**

LUNCH

Tempura Fish, Chips, Aioli - **R95**

Tomato, Linguini Pasta, Parmesan - **R75**

Beef & Cheese Burgers, Chips - **R110**

DESSERT

Chocolate Brownie, Marshmallow,

Vanilla Ice Cream, Chocolate - **R75**

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COCKTAILS

Elderflower Breeze - Hendricks Gin, Elderflower, Yuzu, Tonic - R 145

Pornstar Martini - Vanilla Vodka, Passion Fruit Puree,
Prosecco - R 135

Paloma - Tequila, Grapefruit, Lime - R 155

Elegant Affair - Hendricks Gin, Elderflower, Lemon, Dry Lemon,
Sauvignon Blanc - R 135

Old Fashioned - Woodford Reserve, Sugar,
Bitters & A Twist Of Citrus - R 130

Negroni - Hendricks Gin, Campari, Sweet Vermouth - 100

Aperol Spritz - Aperol, Prosecco, Soda - 105

Kir Royale - Creme De Cassis, Sparkling Wine - 105

Passion Fruit Caipirinha - Passion Fruit, Cachaça, Sugar - R 115

Dry Martini - Hendricks Gin, Dry Vermouth - R 120

Espresso Martini - Vodka, Coffee Liqueur, Espresso - R 120

Amaretto Sour - Disaronno Amaretto Liqueur, Lemon,
Simple Syrup, Egg White - R 120

Whisky Sour - Woodford Reserve, Lemon, Simple Syrup,
Egg White - R 120

MOCKTAILS

Passion Spritz - Passion Fruit, Soda, Lime - R 75

Shirley Temple - Grenadine, Ginger Ale, Maraschino - R 75

Virgin Mojito - Mint, Lime, Simple Syrup, Sparkling Water - R 75

No-Quila Sunrise - Orange Juice, Grenadine, Soda - R 75

Belle Etoile - Cranberry, Orange, Passion Fruit - R 75

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SIGNAL GUN WINES

Signal Gun "Sea Smoke" Sauvignon Blanc - R 70 / R 275

Signal Gun Chardonnay - R 50 / R 195

Signal Gun Blanc De Noir - R 45 / R 185

Signal Gun "Gun Smoke" Merlot - R 70 / R 275

Signal Gun Pinotage - R 60 / R 225

DURBANVILLE WINE ROUTE

SPARKLING WINE & MCC

D'Aria Love Song Rosé Sparkling Wine - R 60 / R 240

Klein Roosboom Marne Brut - R 455

Groot Phesantekraal Blanc de Blanc - R 530

Diemersdal Blanc de Blancs - R 625

WHITE WINE

Groot Phesantekraal Sauvignon Blanc - R 55 / R 210

D'Aria Sauvignon Blanc - R 235

Diemersdal Unwooded Chardonnay - R 50 / R 200

Durbanville Sauvignon Blanc - R 235

Durbanville Hills Cape Garden Chenin Blanc - R 295

Nitida Wild Child Sauvignon Blanc (Wooded) - R 375

Groot Phesantekraal Marizanne Sauvignon Blanc Reserve - R 515

ROSÉ WINE

Klein Roosboom Marianna Roos Rosé - R 60 / R 230

Maastricht Pinotage Rosé - R 275



DURBANVILLE WINE ROUTE

RED WINE

Diemersdal Cabernet Sauvignon Merlot - R 220

Meerendal Pinotage - R 320

Klein Roosboom Cabernet Sauvignon - R 340

Durbanville Hills Collectors Reserve

The Promenade Pinotage - R 310

De Grendel Shiraz - R 460

Maastricht Pinot Noir - R 580

SELECT WINES

CHAMPAGNE, MCC & SPARKLING WINES

Laborie MCC Le Grande Nectar, Paarl - R 95 / R 380

Laborie MCC Le Grande Nectar Rosé, Paarl - R 95 / R 380

Moët Et Chandon - R 1800

WHITE WINE

Buitenverwachting Buiten Blanc, Constantia - R 210

Ghost Corner The Bowline, Elim - R 630

Fryer's Cove Sauvignon Blanc, Cape West Coast - R 325

De Wetshof Calcrete Chardonnay, Robertson - R 280

Glen Carlou Chardonnay, Stellenbosch - R 370



RED WINE

Fryer's Cove Grenache / Cinsaut, Cape West Coast - R 340

KWV Roodeberg Black, Paarl - R 110 / R 440

Anura SMG, Paarl - R 450

Zevenwacht Z Reserve, Stellenbosch - R 725

Constantia Glen Three, Constantia - R 735

Kloovenburg Merlot, Swartland - R 325

Groote Post Merlot, Darling - R 425

Anura Malbec, Stellenbosch - R 400

Creation Pinot Noir, Hemel-En-Aarde Valley - R 540

Cederberg Shiraz, Cederberg - R 145 / R 570

Waterford Kevin Arnold Shiraz, Stellenbosch - R 700

KWV Mentors Cabernet Franc, Paarl - R 780

Mulderbosch Single Vineyard Cabernet Franc, Stellenbosch - R 995

PORT WINE (BY THE GLASS)

Allesverloren Cape Vintage, Swartland - R 60

De Krans Cape Ruby, Calitzdorp - R 70

DESSERT WINE

Waterford Estate Heatherleigh, Stellenbosch - R 90/R 405



BEERS & CIDERS

Amstel / Castle Lite / Windhoek Lager - R 45
Heineken / Stella Artois / Windhoek Draught - R 55
Erdinger Weiss - R 75
On Tap:
Cederberg Lager - R 65
Cederberg IPA - R 75

NON ALCOHOLIC BEERS

Devil's Peak Hero / Heineken 0.0 - R 50

CIDERS

Loxtonia Stone Fruit Non Alcohol - R 60
Loxtonia Cherry Blush / Loxtonia Stone Fruit- R 60

GIN

Cruxland Kalahari Truffle / Winter Truffle - R 50
Bloedlemoen - R 50
Drumshamboogunpowder Irish - R 55
Roku - R 55
Inverroche Classic / Amber / Verdant - R 65
Cape St Blaize Classic / Floristic / Oceanic - R 65
Hendricks - R 65
Hendricks Neptunia - R 75
Tanqueray 10 - R 75



WHISK(E)YS; BOURBON & MALTS

- Bains; Jim Beam - R 35
Jack Daniel's / Jameson - R 45
Benriach 12 - R 50
Bushmills Black Bush - R 55
Woodford Reserve - R 60
Monkey's Shoulder - R 65
Suntory Toki - R 70
The Glenlivet Founder's Reserve - R 75
Jameson Reserve Select - R 80
The Glenlivet 12 / Makers Mark 46 - R 85
Jura 12 - R 90
Sexton Irish Single Malt / Glenfiddich 12 - R 95
Laphraoig 10 - R 100
Ardberg 10 - R 110
Talisker 10 - R 120
Compass Box The Peat Monster - R 130
The Macallan 12 - R 155
Aberlour 16 / The Dalmore 12 - R 185
Lagavulin 16 - R 210
The Dalmore Cigar Malt - R 325



BRANDIES AND COGNACS

KWV 5 - R 30

Klipdrift Export - R 30

Richelieu - R 30

Klipdrift Premium - R 45

KWV 10 - R 45

Van Ryn's Potstill 12 - R 60

Martell VS - R 65

Van Ryn's Potstil 15 - R 95

Hennessy VSOP - R 120

Martell Blue Swift - R 130

GRAPPA & "CALVADOS"

Triple Three Handwerk:

Affinata Grappa / Novello Grappa - R 60

Williams Christ Kristallen Pear Liqueur - R 60

"Calvados Style" Golden Delicious - R 60

XO Grappa - R 125



VODKA

SKYY / Triple 3 Citrus - R 40

Absolut - R 45

RUM

Malibu Coconut - R 25

1000 Pounder / Havannah Club 3 - R 45

Havannah Club 7 - R 55

Kraken - R 60

Don Papa - R 75

LIQUEURS

Pimms - R 30

Cinzano Extra Dry / Bianco / Rosso - R 30

Carvo Caramel Vodka - R 35

Shanky's Whip / Kahlua / Amarula - R 40

Frangelico - R 40

Baileys / Campari - R 45

Tia Maria / Dissorano Amaretto / Dissorano Velvet - R 55

Cointreau / Drambuie - R 60

TEQUILA & MESCAL

El Jimador Blanco / Reposado - R 45

Avion Silver / Reposado - R 80

Montelebos Mescal - R 95

Espadin The Lost Explorer Mescal - R 120