

VIVAT BACCHUS

A taste of South Africa

Each dish at Vivat Bacchus is a testament to our culinary heritage, invoking the comforting and diverse flavours of home, offering a true taste of South Africa.

Ask for our Set Menu!
Available from 12-3pm
& 8.30 - close (up to 6 people)

SNACKS

Beef Biltong 5

A cherished symbol of South African culinary heritage, originally crafted to preserve meat by curing it with salt, air-drying it, and slicing it into thick strips.

Olives	4.5
Salted Almonds	4.5
Trio of Bread	5.5
Beef Dröewors	5

STARTERS

Mushroom and Beetroot Frikkadel VE	9.5/17
Chakalaka	
Burrata V	14
Braaied vegetables, smoked tomato dressing	
Braai Broodjie Croquettes V	10
Heritage tomato, Mrs balls chutney	
Seared Scallops	19
Curried sweet corn puree, biltong shavings	
Rooibos Smoked Snoek Paté	12
On toast, pickled rhubarb, spring salad	
Crocodile Goujons	14.5
Peri peri aioli	
Wagyu Carpaccio	15
Shaved parmesan, pickled shimeji mushroom, truffle aioli	
Peri Peri Prawns	13.5
Potato salad	

MAINS

Asparagus and Spring Pea Risotto V	18
Parmesan, wild garlic oil	
Bobotie Spiced Cauliflower Steak VE	18
Macadamia nut 'cream', red bush tea raisins	
Grilled Maize Fed Chicken,	19.5
Greek salad, feta dressing	
Pan Seared Cod	24
Cape malay leeks, asparagus	
Poached Sea Trout	24
Three Bean Salad	
Surrey Hills Beef Burger	19.5
Prime rump beef, garlic mayonnaise, chips	

SIDES

Rocket and Parmesan Salad	5
Three Bean Salad	5
Potato Salad	5
Triple Cooked Chips	5
Broccoli	5

SAUCES

Chakalaka	4.25
Béarnaise	4.25
Peppercorn	4.25
Monkey Gland	4.25

Please inform your waiter if you have a food allergy or intolerance before you order your meal. As we work with nuts there may be traces through all our dishes. The food standards agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Burgers cooked rare and medium rare carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked throughout to reduce that risk. We have to recommend that all burgers are cooked well done. A discretionary 12.5% service charge will be added to your bill.



FROM THE BRAAI

The South African braai is more than just grilling meat; it's a cultural tradition reflecting the nation's history, unity, and resilience, celebrated with friends and family.

Sirloin 200g / 300g	23 / 31
Rump Fillet 200g	23
Peri Peri Chicken Flattie	20
Karoo Herb Crusted Lamb Fillet 200g	26
Ostrich Fillet 200g	30.5
Boerewors 250g	15
Surrey Hills Fillet 200g	45
Ribeye on the Bone	
Côte de Boeuf 700g for 2 • 1kg for 3 11.5 per 100g	
Mixed Braai Board	SQ
Ask the team to help build a board for the table with any of the above items	

COCKTAILS

Kaapstad Kwetsa	13.5
Vodka, ginger beer, Symmetry Spice essence, lime, mint	
The Red Bush Roman	13.5
Campari, Martini Rosso, rooibos infused rum	