

lets eat!

Summer Menu

At Duo Vine we support locally based small businesses, friends and family.
All our fresh produce is of the highest standard quality and sourced locally.

All meat products are free range, hormone free and grass fed.

We offer a variety of sizes of dishes and encourage you
to enjoy them in whichever way you prefer.

Please inform us of any allergies or dietary requirements.

We will do our best to accomodate you

Small Plates

CHICKEN CROQUETTES

cream cheese, drizzle of lemon juice, chives, fresh herbs served with & avo mayo puree

R65

SWEET CORN FRITTERS

fritters with peppadew, spring onion, avo & coriander dressing

R75

SWEET & TANGY ASIAN MEATBALLS

coriander-infused beef mince meatballs on Asian slaw, rocket with hoisin sauce

R85

CAJUN BBQ CHICKEN WINGS

with fries / side salad

and dipping sauce of your choice

sweet chilli mayo / BBQ sauce / peri peri sauce / blue cheese sauce

R98

SWEET & STICKY CHICKEN WINGS

teriyaki sauce, toasted sesame seeds, peppadew & spring onion

R96



You can rest assured that every dish is being meticulously
crafted by our talented chefs to ensure it meets our exacting
standards of taste and presentation.

Please be patient as this dedication to excellence may result
in a longer wait time than anticipated.

Small Plates

CRUMBED MUSHROOMS (V)

home-made sundried tomato mayo dip

R60

CRISPY VEGETABLE PORK SPRING ROLLS

shredded pork, cucumber, cabbage, carrots, red pepper with home-made teriyaki sauce

R65

JALAPENO POPS

cheese or bacon
with sweet chilli mayo

R65

CUBED HALLOUMI & EGGPLANT SKEWERS

grilled halloumi, coriander, lemon, red onion, eggplant skewers & garlic dressing

R85

DEEP-FRIED EISBEIN CUBES

150 g crispy-fried eisbein cubes, sauerkraut & mustard mayo dipping sauce

R95

STICKY & SWEET PRAWN-PINEAPPLE SKEWERS

2 pcs of skewers, tangy sweet chilli sauce
with toasted sesame seeds, peppadews & spring onion

R115



Salads

WATERMELON, FETA & ROCKET

danish feta, calamata olives, fresh mint, roasted mixed nuts with citrus vinaigrette

R120

STEAK & CARAMELISED ONION

sirloin steak, blue cheese, avo, chives, djon mustard, mixed lettuce, radish, rocket & red onion

R140

ROASTED BEET & GOAT CHEESE

sirloin steak, avo, mixed lettuce, pecan nuts & rocket with lemon-herb dressing

R140

SHRIMP & TROUT FUSILLI PASTA

pear, cucumber ribbons, carrot, mixed lettuce, lime & coriander with tangy vinaigrette

R145

ASIAN MEATBALL

coriander infused meatballs, asian slaw, carrot ribbons, spring onion, pickled ginger, fresh mint, cucumber with hoisin dipping sauce

R140

CHICKEN CEASAR

grilled chicken breast, crunchy croutons, parmesan shavings, poached egg, fresh apple matchsticks, baby cos lettuce tossed in our signature anchovy ceasar dressing

R115

GREEK HORAITIKI

cucumber slices, capers, cherry tomatoes, danish feta, green pepper, calamata olives, red onion, served with a drizzle of olive oil & balsamic vinegar with fresh parsley

R115



• Served with fries •

Burgers

PULLED PORK BURGER

sticky pulled pork, coleslaw, cheddar cheese, gherkins, red onion marmalade & whole grain mustard

R115

BACON, AVO & CHEDDAR BURGER

beef burger topped with lettuce, tomato, gherkins, bacon, avo & cheddar cheese

R135

CLASSIC BEEF & CHEESE-BURGER

topped with lettuce, tomato, onion, gherkins & cheddar cheese

R115

BACON, PINEAPPLE & SWEET CHILLI CHICKEN BURGER

topped with mixed lettuce, red onion & tomato

R110

RIB BURGER

boneless BBQ rib patty, red onion, pineapple, lettuce & tomato

R105

BOERIE SMASH BURGER

200g boerewors patty, caramelised onions, chakalaka mayo, grilled tomato, cheddar & lettuce

R115



SPICY DURBAN BEEF BURGER

beef patty, grilled jalapeños, spicy tamarind chutney, cheddar, red onion & lettuce

R120

BATTERED HAKE & AVO BURGER

crumbed hake patty, smashed avocado, rocket, tomato salsa & lime mayo

R130

CHICKEN, MUSHROOM & HALLOUMI BURGER

grilled chicken breast, portobello mushroom, halloumi, pesto, baby spinach & tomato chutney

R115



Gourmet Sandwiches

• Selection of breads •

whole grain, rye, gluten free, ciabatta, panini

MUSHROOM & BRIE WITH SALAMI grilled brown portobello mushrooms, creamy brie, fresh rocket, avocado oil and pickled ginger Bread suggestion: Toasted ciabatta	R85
ROAST BEEF & SAUERKRAUT SANDWICH tender roast beef with homemade sauerkraut, horseradish & mustard mayo Bread suggestion: Garlic-buttered sourdough	R130
MEDITERRANEAN VEGETABLE CIABATTA hummus, grilled eggplant, sun-dried tomato, basil & tahini mayo Bread suggestion: Crusty ciabatta	R110
CHICKEN BLT SANDWICH grilled chicken breast, crispy bacon, lettuce & tomato served with caper herb & pickled cream sauce Bread suggestion: Toasted multigrain	R88
PULLED PORK & ASIAN APPLE SLAW slow-roasted pulled pork with fresh asian-style slaw in an asian dressing Bread suggestion: Toasted cranberry bread	R90
CHICKEN PESTO fresh mozzarella, tomato, basil, rocket & balsamic glaze Bread suggestion: Ciabatta	R90
KOREAN GRILLED STEAK sirloin steak apple marinade, cheddar, chilli coriander, red onion, red pepper, spring onion & ginger Bread suggestion: Ciabatta	R110
CAPRESE SANDWICH fresh mozzarella, tomato, basil, rocket & balsamic glaze Bread suggestion: Ciabatta	R80

Toasted Sandwiches

• Served with fries •

• Selection of breads •

white or brown

CHEESE & TOMATO	R50
HAM & CHEESE	R55
HAM, CHEESE & TOMATO	R60
CHICKEN MAYO WITH GHERKIN	R65
BACON & GUACAMOLE WITH GRILLED CHEESE	R70
BACON CAPRESE	R70
MINCE & CHEDDAR	R70

Sides

Chips / French Fries	R35
Creamy Garlic Mash Potato	R35
Seasonal Vegetables	R33
Side Salad	R35
Mushroom Sauce	R30
Peppercorn Sauce	R30
Cheese Sauce	R30



Mains

GRILLED RUMP STEAK (250g)	R200
GRILLED RUMP STEAK (350g)	R235
free range, hormone free and grass-fed rump steak with chips & side salad Sauce suggestion: red wine reduction with roasted garlic & thyme or spicy chimichurri	
ROASTED PORK BELLY	R180
potato mash, apple & fennel slaw with maple-dijon vinaigrette Sauce suggestion: pear & ginger chutney	
LAMB LOIN CHOPS	R275
charred sweet corn, beetroot and sweet potato with green bean mash & sweet corn purée infused with rosemary and thyme served with mint yoghurt sauce Sauce suggestion: mint-joghurt sauce or red currant & balsamic reduction	
CHICKEN SCHNITZEL (200g)	R145
crumbed chicken breast fillet with sweet potato fries, cauliflower puree & lemon-herb butter sauce or creamy mushroom sauce	
BUTTER CHICKEN	R140
served with jasmine rice, garlic & fresh coriander	
BEEF SHORT RIB (250 g)	R185
baby potatoes topped in sour cream, braised in red wine, served on a pumpkin & parika mash	
T-BONE STEAK	R255
free range, hormone free and grass fed 400 g T-bone steak with smashed parmesan garlic baby potatoes & fresh tomato, red onion, cucumber and parsley salsa	
LOWVELD GREEN BOWL	R155
thai-style green curry with coconut	
OSTRICH MEDALLIONS WITH RED WINE JUS	R225
200 g flame-grilled ostrich fillet medallions, served rare to medium accompanied by roasted butternut, grilled green beans & sautéed brown mushrooms with cauliflower puree	

• Woodfired •

Pizza

CHICKEN PESTO	R145
grilled chicken, pineapple, peppadew, mixed peppers, mushroom, baby marrow & mozzarella cheese	
TRIO SAUSAGE	R149
spicy chorizo, pork sausage, pepperoni, salami, mushroom, green pepper, mozzarella & cheddar cheese	
HAWAIIAN	R115
ham, pineapple, bacon & mozzarella cheese	
BACON & JALAPENO WITH HONEY DRIZZLE	R135
spicy chorizo, mozzarella drizzled with honey	
BARBEQUE CHICKEN & MUSHROOM	R140
grilled chicken fillet, red onion, button mushrooms, cheddar cheese & mozzarella cheese with barbeque base sauce	
PULLED PORK PINEAPPLE & BRIE	R140
slow-cooked pulled pork, grilled pineapple, red onion, rocket & mozzarella	
BEEF TRINCHARDO	R145
beef sirloin, green pepper, mozzarella, peri-peri sauce & cocktail tomatoes	

Pasta

CHICKEN & MUSHROOM LINGUINE

chicken strips, mushroom, garlic scented cream sauce, parmesan cheese linguine & fresh herbs

R115

CHICKEN BACON PENNE

basil, cream, garlic, brown onion, parmesan cheese, sundried tomato, paprika & chilli flakes

R130

PASTA ARRABBIATA SPAGHETTI

spicy beef mince, tomato sauce, olives, garlic & fresh herbs

R130

PRAWN, BABY SPINACH & TOMATO SPAGHETTI

prawn meat, mussel meat, cherry tomato, garlic, chicken stock, oregano, fresh parsley & parmesan cheese

R145

HAM & MUSHROOM ALFREDO

creamy alfredo sauce with button mushrooms, garlic, brown onion, topped with parmesan & parsley

R110

SHRIMP & SMOKED TROUT PEA PENNE

grilled prawn meat, shredded trout, garden pea's, basil pesto, cherry tomatoes & micro greens

R145



Desserts

SORBET

ask your waiter for available flavours

R60

WHISKED AWAY HOMEMADE ICE CREAM

ask your waiter for available flavours

R55

CHOCOLATE MUD CAKE

whipped cream, dark chocolate & mint leaves

R55

SUMMER CHEESECAKE

fresh seasonal berries, berry coulis & mint

R60

Mini Teacakes

CARROT CAKE

pistachio cream cheese frosting, poppy seeds & chopped pistachio nuts

R60

MOIST CHOCOLATE CAKE

whipped chocolate ganache, blueberries, blackberry & edible flowers

R60

MARBLE CAKE

R60

TIRAMISU

R60



Breakfast Menu

DAYBREAK DUO two eggs, two rashers of bacon, pork sausage, sautéed mushrooms, panko crumbed tomato & cheese, golden hash brown, with a slice of toast	R125
MINI DAYBREAK one egg, two rashers of bacon, tomato, & a golden hash brown with a slice of toast	R70
STEAK & EGG BREAKFAST a hearty 175g beef rump steak, two eggs cooked your way, roasted cherry tomatoes, avo on a bed of baby spinach & pickled onion	R150
BUILD-YOUR-OWN OMELETTE Customize with options like:	R55
Mozzarella / Cheddar cheese	R25
Ham	R22
Danish Feta	R20
Caramelized Onion	R15
Baby Spinach	R10
Mushrooms	R20
Boerewors	R25
Grilled Chicken	R20
Bacon rashers	R25
Peppers	R10
Egg (fried /scrambled /poached)	R10
Hashbrown	R10
Grilled tomato	R12
OMELETTE SELECTION	
sweet corn & bacon	R105
chorizo & mozzarella with tomato relish	R90
hummus, eggplant & tomato	R130
BOEREWORS & TOMATO RELISH BENEDICT classic boerewors paired with tangy tomato relish, two poached eggs, hollandaise sauce, cherry tomatoes & red onion served on roosterkoek	R120
SMOKED PAPRIKA & HONEY-GLAZED PORK BENEDICT two smokey honey-glazed pork rashers, two poached eggs, hollandaise sauce, rocket & red pepper served on roosterkoek	R120
CRISPY PANKO CHICKEN BENEDICT golden panko-crumbed chicken fillet, two poached eggs, hollandaise sauce, rocket & fresh avo slices served on roosterkoek	R125
EARTHY GARDEN BENEDICT (V) grilled eggplant, creamy hummus, cherry tomatoes, green pepper & basil served on roosterkoek	R90





AVO TOAST DELUXE

sliced avocado, ripe tomato, two eggs, danish feta & caramelized onion,
drizzled with balsamic reduction served on sourdough bread

R85

SWEET CORN & MOZZARELLA CHORIZO SCRAMBLE

fluffy scrambled eggs with sweet corn, mozzarella,
& basil pesto drizzle served on ciabatta bread

R110

SAVORY MINCE & EGG CIABATTA

homestyle spiced beef mince with two fried or poached eggs,
crumbed feta, fresh chives & chili oil

R95

SPICY CHICKEN LIVERS ON CIABATTA

mozambican-style peri-peri chicken livers in a creamy spicy sauce,
green pepper, brown onion & coriander

R85

SWEET POTATO & PEA PANCAKE STACK (V)

roasted sweet potato, smashed avocado, red pepper, cottage cheese,
peppadew, pea pancake, served with coriander kewpie mayo
& crispy brown onion flakes

R105

SHAKSHUKA, PORK SAUSAGE & EGG

egg poached in arabic-style tomato sauce & a pork sausage served with flatbread

R95

CLASSIC SUNRISE WRAP

scrambled eggs, crispy bacon, fries, cheddar cheese, caramelized onion
& ketchup wrapped in a toasted flour tortilla

R100

MEDITERRANEAN MORNING WRAP

grilled chicken, fresh baby spinach, feta, cherry tomatoes,
scrambled eggs & basil pesto

R110

GOURMET OATS

PEANUT BUTTER & BANANA OATS

oats with peanut butter, banana, chia seeds & roasted peanuts

R65

MIXED BERRIES & COCONUT OATS

oats with mixed berries, coconut flakes & black sesame seeds

R65

CINNAMON & APPLE OATS

warm cinnamon oats with fresh apple slices & a mint sauce drizzle

R65



R60

