

BLUVINES

DISTRICT

STARTERS | SHARING PLATES

PICKLED BEETROOT (V) (N)

CUCUMBER | ONION | DUKAH | TZATZIKI |
BALSAMIC REDUCTION

BEEF TRINCHADO

CREAM MUSSELS

CHILLI | CORIANDER | GARLIC | PAPRIKA |
CREAM

DEEP FRIED CALAMARI TENTACLES

SERVED WITH GARLIC AIOLI

SEAFOOD TRIO

CALAMARI | PRAWNS | CHORIZO | POTATOES |
GARLIC | CORIANDER

GARLIC PRAWNS

PRAWN | POTATOES | GARLIC | CORIANDER

CHICKEN LIVERS

LEMON BUTTER OR PERI PERI

SALAD

GREEK SALAD (V)

CUCUMBER | TOMATO | ONION | FETA |
ORIGANUM | OLIVE OIL

Add Chorizo `

Add Calamari Heads

Add Calamari Tubes

MAINS

MEAT DISHES

KAROO LAMB SHANK (N)

GARLIC MASH | DUKKAH SPICE | RED WINE
REDUCTION

SIRLOIN 300G (MEDIUM RARE)

PICKLE RED ONION | POACHED EGG |
TRINCHADO SAUCE & BEEF JUS

MEAT DISHES

RUMP 300G (MEDIUM RARE) 'ESPETADA'

TRINCHADO SAUCE & BEEF JUS

BEEF FILLET 200G (MEDIUM RARE)

GARLIC MASH | ROMESCO SAUCE | BEEF JUS

BEEF FILLET CURRY

MOZAMBIQUE STYLE | COCONUT CREAM |
SAVOURY RICE & POPPADOM

BEEF SHORT RIB 300G

GARLIC MASH | RED PEPPER CHUTNEY | FETA |
RED WINE REDUCTION

“Experience the exceptional taste of our premium cuts, sourced from Meatworths, a boutique butcher in the picturesque Bonnievale region. Here, cattle are lovingly raised from young to adulthood, benefiting from a unique diet that includes leftover grapes from our award-winning vineyards. This special feeding process enriches the meat’s flavor and texture, ensuring each bite is a true culinary delight.” — Head Chef Jean Michel

SEAFOOD

GRILLED KINGKLIP

ONIONS | PEPPERS | OLIVE | LEMON BUTTER SUACE

PATAGONIA CALAMARI

LEMON BUTTER OR PERI PERI

GRILLED QUEEN PRAWNS

LEMON BUTTER OR PERI PERI

PRAWN TAGLIATELLE PASTA

PRAWN CURRY

MOZAMBIQUE STYLE | COCONUT CREAM | SAVOURY
RICE & POPPADOM

BLUVINES

DISTRICT

MAINS

POULTRY

WHOLE BABY CHICKEN
LEMON BUTTER OR PERI PERI

GRILLED CHICKEN BREAST
LEMON BUTTER OR PERI PERI SERVED WITH
SAVOURY RICE

PRAWN & CHICKEN CURRY
MOZAMBIQUE STYLE | COCONUT CREAM
SAVOURY RICE & POPPADOM

VEGETARIAN OPTIONS

NEAPOLITAN GNOCCHI (V)
CONFIT BABY TOMATOES | SHAVED PARMESAN

MUSHROOM GNOCCHI (V)
OYSTER AND BROWN MUSHROOMS | PEAS |
SHAVED PARMESAN

ROASTED PICKLED BEETROOT (V) (N)
ROASTED STONE FRUIT | ONION | DUKKAH
FETA | HONEY | PINE NUTS |
BALSAMIC REDUCTION

SIDES

FRIES
SAVOURY RICE
SEASONAL VEG

DESSERT

PANNA COTTA
CALLEBAUT CHOCOLATE MOUSSE
MALVA PUDDING

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