

## LIGHT BITES

**WONTON**  
Prawn and chive wonton, served with a spicy teriyaki sauce 95

**CHARCUTERIE AND CHEESE PLATTER**  
Parma ham, salametti, Bresaola, olives, peppadews, artichokes, wild rocket and a selection of artisanal cheeses, served with toasted garlic infused ciabatta 150

**NEW AGE SASHIMI**  
Seared salmon infused with lime and soy, roast sesame seeds and lemongrass topped with Japanese mayonnaise 150

**DEEP FRIED CAMEMBERT**  
Camembert wrapped in phyllo pastry, accompanied by grilled grapes and chilli tomato compote 80

**PAN-FRIED HALLOUMI**  
Halloumi, lightly dusted with flour, pan-fried, served with merry berry and Hanepoot Jam. 85

**TRIO**  
New Age sashimi, prawn wonton and deep-fried Camembert 110

**SALAD**  
**Caesar salad**  
Cos lettuce, crispy bacon, garlic croutons, Grana Padano shavings, with soft poached egg served with an anchovy mayonnaise dressing 110  
**Buffalo mozzarella salad**  
Bocconcini balls and peas, tossed in mint olive oil, radish, fennel, tomatoes and lightly drizzled with a pomegranate vinaigrette 120

**PASTA**  
**Linguini**  
Marinated spinach, tomato, garlic, olive oil, lemon and Parmesan 140  
**Gnocchi**  
In a vegetable consommé, sautéed shimeji mushrooms, shredded basil leaves and mature Gouda 120  
**Gnocchi Napolitana**  
Pan-fried with Napolitana sauce, served with shredded basil leaves and Parmesan 120  
**Spaghetti**  
with Bolognese and Parmesan shavings 140

**PREGO ROLL**  
Marinated tender beef steak with tomato, lettuce and red onions served with a prego sauce on a Portuguese roll 135

**BURGERS**  
**Accompanied by French fries**  
**Beef Burger**  
Ground beef rump grilled with lemon and rosemary oil, accompanied by pickled cucumber, onion, tomato and rocket leaves, served with ketchup and Blu Vines peri-peri sauce 135  
**French Beef Burger**  
Ground beef on pan-fried bread, topped with chopped red onion, Parmesan and raw egg yolk (optional) 135  
**Chickpea**  
Chickpea and spring onion burger on a grilled mushroom, topped with Tzatsiki and homemade onion rings 115

## FROM THE GRILL

All grill items served with your choice of one of the sides

**SALMON**  
Seared and topped with sesame seeds, ginger, garlic soy 195

**PORK NECK**  
Flame-grilled topped with a Café de Paris butter 135

**BABY CHICKEN**  
Free range baby chicken flatty grilled with peri-peri marinade 195

**CHARGRILL (MEAT CUTS)**  
**Picanha 300gr** 220  
**Fillet 250gr** 210  
**Rump 300gr** 190  
**Rump 400gr** 235

<b>SIDES</b>		<b>SAUCES</b>	
Bashed baby potatoes	15	Béarnaise	35
Roast potato wedges	15	Brandy flambéed black pepper and pecan nut cream	25
Stir fry vegetables	20	Café de Paris	15
Tomato and onion salad	35	Blu Vines peri-peri	15
Snack olives	25	Soya and chilli dip	15
		Blu Vines barbecue	30

## DESSERT

**Grilled grapes and vanilla honey cream (seasonal) served with lemon sorbet** 105  
**Elderberry panna cotta and jelly with raspberry parfait** 60  
**Vanilla ice cream and nut praline with Bar One sauce** 60  
**Blu Vines cake of the day** 60  
**Cheese cake** 85

## WINE LIST

### MÉTHODE CAP CLASSIQUE

**Mimosa Reserve Blanc de Blanc Brut**  
Naturally bottle fermented for 5 years, golden colour with a green tinge and delicate bubbles. Lemongrass, fynbos-honey, cucumber, melon and mint leaves makes for a complex nose. Crisp palate, focused with flavours of green apple and citrus. A tight and mineral style 75 380

### WHITE WINE

**Mimosa Sauvignon Blanc**  
6 months on the lees, with no wood maturation. Fruit driven wine with guavas, figs and green peas. Fresh, crispy, long finish 45 200

**Mimosa Chardonnay**  
Nose of citrus and green apple, with hints of tropical tones whilst on the palate. Fresh mineral, rich, round, long lingering mouthfeel. French oak maturation, fourth fill, foudrè casks for 10 months on the lees 45 210

### RED WINE

**Mimosa Cabernet Sauvignon**  
Flavours of savoury mint, musky berry fruit and dark plums with full, rich tannins. Structured fruity mid-palate. Matured in neutral 225L French oak for 14 months 50 220

**Mimosa Shiraz**  
Dark fruit, earthy and tobacco flavours with round and rich structured tannins. 12 months in first fill French oak 50 230

**Mimosa Mysterium (Rhône Blend)**  
3-way Rhône style blend features Grenache, Mourvèdre and Shiraz, matured 10 months in neutral vessels, focusing on varietal characteristics. Youthful wine with red fruit flavours, elegant spice and robust earthiness 55 290

**Mimosa Reserve Natus MMX (Bordeaux Blend)**  
The first Natus was bottled in 2010, hence NATUS MMX (to be born 2010). 4-way Bordeaux style blend offers fine grained tannins, beautifully woven together. Generous cassis and blackberries featuring vanilla and spice from oak 75 380

### SWEET WINE

**Mimosa Reserve Natural Sweet**  
Full sweet wine, delicate spice and rose petal fragrances, a hint of botrytis. Turkish delight-like nose, with honeysuckle and jasmine. Tropical fruit salad on palate. Rich, full mouthfeel, zesty acid for smooth and rounded finish 50 230

## 3-WINES PAIRING WITH FOODS

Mimosa Sauvignon Blanc, Chardonnay & Shiraz paired with a trio of New Age salmon, prawn wonton & deep-fried Camembert 160

## WINE TASTING

Please visit our wine cellar for our tasting experience

**3 WINES**  
Mimosa Sauvignon Blanc, Mimosa Chardonnay and Mimosa Shiraz 30

**5 WINES**  
Mimosa Sauvignon Blanc, Chardonnay, Shiraz, Cabernet Sauvignon and Natural Sweet 55

**3 RESERVE**  
Mimosa Reserve Blanc de Blanc Brut MCC, Mimosa Reserve Natus MMX, Mimosa Reserve Natural Sweet 55

Regrettably no BYO

Blu Vine Restaurant and Mimosa Wine gift vouchers available, enquire with your waiter.

The past becomes a texture... an ambience to our present.  
paul scott

BLU

MIMOSA WINERY · FOOD · COFFEE

## DIE GEBREEKTE KOPPIE

Our story is reminiscent of the Japanese art of repairing broken pottery with gold, making the item even more valuable than before it broke... but with a local flavour.

Home of  
**MIMOSA WINES**  
presented by  
the  
**RAD FOUNDATION**

### MIMOSA WINES

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mimosawines.co.za

### RAD FOUNDATION

radfoundation.co.za  
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# Seduction for the palate. Sunshine for the soul.

The flowers of the mimosa tree are infinitely complex, made up of hundreds of individual strands that together form a single round flower.

This contrast between complexity and straightforward elegance is carried through in the Mimosa wines, which bring together a wide range of intricate flavours to create a beautifully crafted wine.

SUPPLIED  
by



Artisanal roastery, world-class café,  
steampunk inspired.

The Joy of Extraordinary Truth.

Flavour, not Bitterness.

No Sugar Required.

## SERVICE by LOCAL RAD ARTISTS

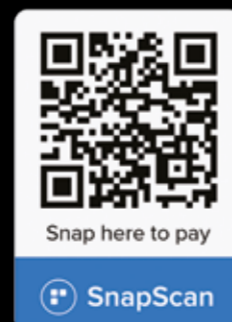


Forming part of the team on duty in the restaurant are alumni from the Rural Arts Development Foundation, a Montagu-based registered non-profit organization that introduces all forms of visual and performing arts to rural youth in an endeavour to inspire, engage and educate the children of our community.

### THE BLU VINES VISION FUND

There is 10% included in the price of menu items which will be paid to the BLUE VINES VISION fund. ALL staff members will receive 6% of the proceeds and the remaining 4% goes to the RAD FOUNDATION. These funds will be utilized to assist community youth to achieve their visual and performing arts goals.

This means that every BLU VINES customer is making a meaningful contribution to the individuals in the team, and to the RAD Foundation's projects.



If you would like to make a donation to the RAD Foundation

f Blu Vines restaurant

Instagram bluvines\_experience

#BluVinesExperience #BluVinesCoffee  
#BluVinesWine #VisitMontagu  
#BluVinesFood #Route62

## STARRING



- 01  Jonine Erasmus  
GENERAL MANAGER
- 02  James Mulligan  
CHEF and PERFORMER
- 03  Sean Bassett  
CHEF and TEAM LEADER
- 04  Knowledge Jonasi  
CHEF
- 05  Jordan Haupt  
WAITER and PERFORMER
- 06  Mark Stalmeester  
WAITER and PERFORMER
- 07  Ronald Chiripo  
GRAND BARISTA and MIXOLOGIST
- 08  Mbulelo Hohlo  
TEAM LEADER, WAITER and PERFORMER
- 09  Antio Arendorf  
WAITER and PERFORMER
- 10  Fungai Tembo  
CUSTODIAN
- 11  Elliam Nchama  
GARDENER
- 12  John Zgambo  
CUSTODIAN
- 13  Genesis Lungu  
TRAINEE CHEF and SAFETY OFFICER

## BREAKFAST

SIGNATURE DISHES	
Two poached eggs with smoked salmon and truffle infused tomato concasse, served on a pea puree	140
Egg and spinach roulade, Parma ham, rösti and béarnaise sauce	85
Avocado on toasted ciabatta, topped with 2 poached eggs (seasonal) and hollandaise sauce	100
Greek yoghurt panna cotta with homemade granola, passion fruit syrup scattered with roasted coconut	60
BluVines Patron Choice - 3-Egg omelette with grated cheese, tomatoes and sautéed seasonal mushrooms	55

BUILD YOUR OWN BREAKFAST	
Two eggs - scrambled / poached / fried / boiled	25
<b>Extras:</b>	
Croissant with jam and cheese (Allow 20 minutes baking time)	65
Bacon rashers	25
Boerewors	25
Cherry tomatoes (seasonal)	15
Parma ham	35
Sautéed mushrooms	15
Mature Gouda cheese	15
Jams - chilli tomato, merry berry cherry	10

## KIDDIES MENU

Cheese burger and chips	75
Fish fingers and chips	60
Spaghetti bolognese or napolitana sauce	75
Vanilla ice cream and nut praline with Bar One sauce	60
Milkshakes - strawberry / chocolate / vanilla	25
Kiddies tasting - white grape juice - caramel popcorn and red grape juice - Smarties	50

## HOT DRINKS

<b>Espresso Shot</b>	28
<b>Double Shot</b>	48
<b>Cappuccino</b>	32
Espresso shot blended with 1-part micro-textured milk, surface topped with foamed milk	
<b>Espresso Macchiato</b>	30
Espresso shot topped with a dollop of heated, foamed milk	
<b>Long Black/ Americano</b>	30
60°C water topped with a shot of espresso	
<b>Cortado (1:1)</b>	30
Espresso shot blended with equal part micro-textured milk	
<b>Flat White (1:3)</b>	32
Espresso shot blended with 3 parts micro-textured milk	
<b>Cafe Latte (1:5)</b>	35
Espresso shot blended with 5 parts micro-textured milk	
<b>Chai Latte</b>	35
Chai tea with 5 parts micro-textured milk	
<b>Hot Chocolate</b>	35
Hot chocolate from Nomu with 5 parts micro-textured milk	
<b>Tea</b>	30
Your choice of Earl Grey / Rooibos / Ceylon	
<b>Iced Coffee</b>	45
Espresso shot blended with 1-part micro textured milk, 2 teaspoons condensed milk and 5 blocks of ice	

## MIMOSA 8 YEAR OLD BRANDIES

<b>Mimosa 8 year old brandy in snifter glass</b>	45
<b>Black Widow</b>	55
Local distilled brandy and vanilla ice cream	
<b>Die Bokslagter</b>	55
Americano blended with locally distilled brandy topped with whipped cream	

## COLD DRINKS

<b>Milkshakes</b>	25
Strawberry / chocolate / vanilla	
<b>CBC Pilsner Beer</b>	55
<b>Budweiser, Castle Lite or Heineken Beer</b>	35
<b>Coke or Coke Light</b>	20
<b>Tonic</b>	20
<b>Lemonade</b>	20
<b>Iced Tea</b>	45
<b>White and Red Grapetizer</b>	35
<b>Red Bull</b>	45
<b>Fresh orange juice or carrot and ginger juice</b>	20
<b>Distilled Water</b>	30
Still or Sparkling	