

<b>- STARTERS -</b>	<b>TRINCHADO</b>	135
	pan fried cubes of beef fillet, lightly spiced sauce	
	<b>SAUTÉED PRAWNS</b>	165
	garlic, chilli, white wine, caper berry	
	<b>CARPACCIO OF BEEF</b>	145
	deep fried shallots, parmesan, truffle dressing	
	<b>CALAMARI TUBES</b>	125
	light garlic marinade	
	<b>NORWEGIAN SALMON TARTARE</b>	145
	misoyaki, avocado, caviar, sesame seeds	
	<b>OYSTERS</b> <i>(subject to availability)</i>	38   42
	natural   vietnamese	
	<b>WEST COAST MUSSELS</b>	145
	lemongrass, white wine, garlic	
	<b>PRAWN COCKTAIL</b>	165
	marie rose sauce, avocado, gem lettuce	
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<b>- SALADS -</b>	<b>CAPRESE</b>	165
	fresh mozzarella, heirloom tomatoes, basil	
	<b>GREEK</b>	105   240
	mixed lettuce, danish feta, kalamata olives, tomatoes, creamy herb dressing	
	<b>CARAMELISED PEAR &amp; GORGONZOLA</b>	145   265
	mixed lettuce, honey mustard dressing	
	<b>HOUSE SALAD</b>	145   290
	cos lettuce, marinated danish feta, avocado, seed & nut sprinkle, honey mustard dressing	
	<b>CAESAR SALAD</b>	135
	cos lettuce, anchovy, boiled egg, parmesan	

NV-80 GRILL & BAR

- FAVOURITES -

**CHATEAUBRIAND BÉARNAISE**

charred broccolini, dauphinoise potato, béarnaise  
sauce, NV-80 house basting

- 450 -

**SOUTH AFRICAN GAME** (*subject to availability*)

sautéed spinach, macerated pears, port wine jus

- 325 -

**NV-80 WAGYU BEEF BURGER**

NV-80 house basting, mature cheddar, chips, onion rings

- 255 -

**SLOW ROAST LAMB SHANK**

mashed potatoes, baby carrots, jus

- 350 -

**SURF & TURF**

4 queen prawns, ribeye or fillet, NV-80 house  
basting, choice of side

- 460 -

**BEEF RIBS**

NV-80 house basting, 800g or 1.2kg, choice of side dish

- 385 | 505 -

**VICTOR'S PORTUGUESE STEAK**

250g fillet, NV-80 house basting, chips, fried egg,  
trinchado sauce, kalamata olives

- 370 -

- GRILLS -

GRASS FED SOUTH AFRICAN BEEF  
SERVED WITH YOUR CHOICE OF SIDE  
STEAKS SERVED WITH NV-80 HOUSE BASTING

SIRLOIN	255
RIBEYE	335
FILLET	340   440
RUMP	255
SIRLOIN ON THE BONE	395
LAMB CUTLETS	340
FREE RANGE BABY CHICKEN (25 min prep) peri peri or lemon & herb	325

ASK YOUR WAITER ABOUT OUR SPECIALITY CUTS

- SAUCES -

BLUE CHEESE | GREEN PEPPERCORN | MUSHROOM 58  
CAFÉ DE PARIS BUTTER | TRINCHADO | BÉARNAISE

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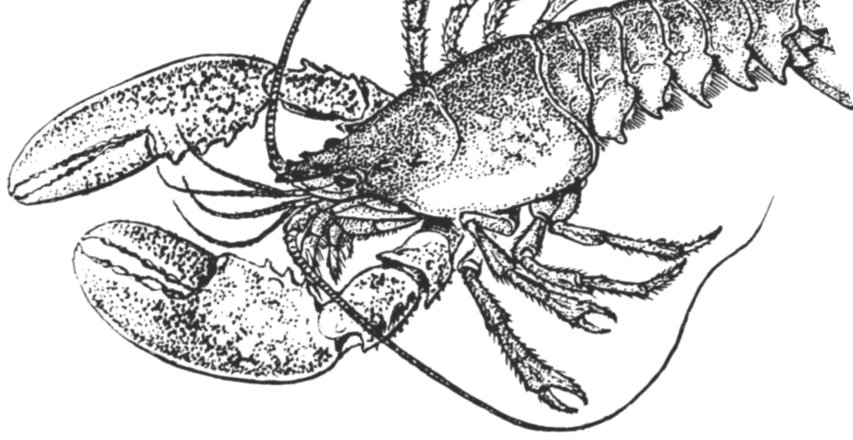
- SHELLFISH -

SERVED WITH A CHOICE OF SIDE DISH

*traditional - lemon, garlic, olive oil & paprika*

*NV-80 - chilli, garlic, parsely, lemon*

QUEEN PRAWNS	320
KING PRAWNS	365
LANGOUSTINES	SQ
LOBSTER	SQ
SEAFOOD PLATTER	1200   2200
<i>crayfish, langoustines, queen prawns, calamari, line fish</i>	
ADD BABY KINGKLIP (25 min prep time)	305



- FISH -

<b>GRILLED FISH OF THE DAY</b> lemon butter, choice of side	50
<b>BABY KINGKLIP</b> <i>(subject to availability   25 min prep)</i> chili parsley, choice of side	345
<b>MARINATED NORWEGIAN SALMON</b> grilled in teriyaki served with mash & a sweet soya & sesame dressing	365
<b>CALAMARI TUBES</b> light garlic marinade, choice of side dish	255

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- VEGGIE -

<b>GNOCCHI ARRABIATA</b> <i>(vegan)</i> chilli, garlic, napoletana sauce, dressed greens	190
<b>MUSHROOM &amp; TRUFFLE RISOTTO</b> wild mushrooms, parmesan, micro herbs	198

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- SIDES -

<b>NV-80 GARLIC ROLL</b>	38
<b>RUSTIC CUT CHIPS   DEEP FRIED ONION RINGS</b> <b>SWEET POTATO   SAVOURY RICE   ROAST VEGETABLES</b>	50
<b>SAUTÉED MUSHROOMS   CREAMED SPINACH</b> <b>GREEN SALAD   MASHED POTATOES</b>	59
<b>DAUPHINOISE POTATOES *   VEGETABLE RISOTTO *</b> <i>* not included in complimentary sides</i>	85

- DESSERT -

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**CHOCOLATE FONDANT**

armagnac ice-cream

15 min prep time

- 105 -

**CRÈME BRÛLÉE**

vanilla, hazelnut shortbread

- 95 -

**BAKED CHEESECAKE**

citrus glaze, seasonal fruit salsa

- 110 -

**BANANA SPLIT**

butterscotch, toasted almonds, cocoa crunch

- 95 -

**HOMEMADE ICE-CREAM & CHOCOLATE SAUCE**

hazelnut shortbread

- 95 -

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