

Le Venue

Tapas

Le Venue Platter	145
<i>Sticky Pork Belly, Mushroom and Bacon Roll, Thai Beef Kebab, Spicy Pork Ribs, Petit Apple Salad & an Olive Cream Cheese Dip</i>	
Cheese Platter	169
<i>Five Local Cheeses, Marinated Olives, Citrus Chutney, Pretzels, Crackers, Bread Stick & a Biltong Cream Cheese Dip</i>	
West Coast Oysters 🍷	25 ea.
<i>Oyster Platters (subject to availability)</i>	
<i>Oyster Platters are accompanied with Basil and Lime Pesto, Bloody Mary, La Vallée & Raspberry Salsa</i>	
Platter of four	90
Platter of six	135
Platter of twelve	260

Salads & Wraps

Choose your serving option as a salad or a wrap.

Biltong & Chevin	109
<i>Seven Star Baby Leaves, Sundried Tomatoes, Toasted Pecan Nuts, Cucumber Ribbons, Orange Segments, Red Onions, Avocado & Honey and Mustard Dressing</i>	
Seared Beef	102
<i>Mixed Baby Greens, Cucumber, Cocktail Tomatoes, Baby Carrots, Sprouts, Cashew Nuts & Raspberry Dressing</i>	
Smoked Salmon	124
<i>Baby Leaves, Grapefruit, Toasted Almonds, Baby Tomatoes, Radish, Cucumber & Cream Cheese Dressing</i>	
Portuguese Chicken, Strawberry & Bacon	89
<i>Baby Leaves, Cocktail Tomatoes, Cubed Feta, Roasted Almonds & Raspberry and Balsamic Vinaigrette</i>	

Burgers

All Burgers are served with a choice of either Hand Cut Chips or Sweet Potato Fries

Steak and Black Mushroom Burger	129
<i>120g Sirloin, Onion Rings, Tomato Chutney</i>	
Beef Burger	122
<i>Avocado, Crispy Bacon, Smoked Cheddar & a La Fleurette Infused Apple and Red Onion Chutney on a Toasted Sesame Seed Bun</i>	
Parmesan Crusted Chicken Burger	102
<i>Spicy Mayo, Pineapple & Toasted Ciabatta</i>	
Black Mushroom Burger	85
<i>Aubergine, Caramelized Onions, Emmental Cheese & a Sweet Chilli and Red Pepper Aioli on a Toasted Ciabatta</i>	

Lifestyle Mains

Sirloin Steak (230g) 🍷	189
<i>Grilled Sweet Potato, Rainbow Baby Beets, Mango Puree, Fine Green Beans & a Pinotage Jus</i>	
Prawn & Chorizo Tagliatelle	169
<i>Creamy Tomato Sauce, Kalamata Olives, Leeks, Basil & Pecorino Cheese</i>	
Potato Gnocchi & Exotic Mushrooms 🍷	149
<i>Sautéed Onions, Chives, Cocktail Tomato & Parmesan Cream</i>	
Crispy Pork Belly	169
<i>Bacon Mousse, Potato Gnocchi, Baby Carrots, Steamed Broccoli & Apple Cider Sauce</i>	
Medley of Seafood	189
<i>Crumbed Kingklip Fingers, Saldanha Mussels, Garlic and Lemon Patagonian Calamari, Two Prawns, Potato Wedges & a Peppadew Mayo Dip</i>	
Saldanha Mussels	129
<i>Creamy Pernod Sauce, Garlic Crouton & Fennel</i>	

Desserts

Oreo Meringue & White Chocolate Mousse	69
<i>With Summer Berries & Pistachio Dust</i>	
Chocolate Brownie Baked Cheesecake	72
<i>With Flaked Almond Brittle & Orange Segments</i>	
Crème Brûlée	69
<i>With Mango Ice Cream, Biscotti Soil & Raspberry Compote</i>	
Summer Fruit Platter & Oyster	72
<i>With Demi Sec Vibratio Sorbet</i>	

Sparkling Wines

Le Domaine	Glass 35 Bottle 121
<i>Naturally light, with finesse and freshness</i>	
La Fleurette	Glass 35 Bottle 121
<i>Sweet, fruity flavours with hints of strawberry and plum</i>	
La Chanson	Glass 35 Bottle 121
<i>A chic palate friendly sparkling wine</i>	
Non-alcoholic Le Domaine or La Fleurette	Glass 30 Bottle 110

Premium Sparkling Wines

Vibratio Demi-Sec Rosé	Glass 34 Bottle 125
<i>An off-dry, salmon coloured rosé with a vibrant expression of fruity flavours and hints of berries, plums and tropical fruits</i>	
Vibratio Demi-Sec	Glass 34 Bottle 125
<i>A vibrant example of fruity flavours with hints of pear, litchi and primary fruits</i>	
Vibratio Sauvignon Blanc	Glass 34 Bottle 125
<i>A sophisticated offering that shows off beautiful fruit flavours with hints of litchi, pineapple and granadilla</i>	

Methodé Cap Classique

Scintilla	385
<i>A luxuriously smooth symphony of the noble Chardonnay and Pinot Noir varieties—an explosion of scintillating bubbles, with an ultra fine bead and brilliant golden hue</i>	
Brut	Glass 45 Bottle 170
<i>A blend of Pinot Noir and Chardonnay with delicate yeasty tones</i>	
La Vallée	Glass 42 Bottle 167
<i>Light, distinctively off-dry and appeals to all palates</i>	
La Vallée Rosé	Glass 47 Bottle 175
<i>This refreshing Cap Classique suits all palates, for those who prefer the elegance of a fine bubbly with just a hint of sweetness</i>	
Pongracz Brut	Glass 55 Bottle 215
<i>Delicate, with yeasty tones and layers of toast and ripe fruit</i>	
Pongracz Rosé	Glass 58 Bottle 219
<i>Imparts a wonderful foamy mouthful of black berry flavours with a lingering brut aftertaste</i>	
Pongracz Desiderius	Bottle 662
<i>Charismatic signature Cap Classique, delightfully elegant, with yeasty tones and layers of toast and ripe fruit</i>	
Pongracz Noble Nectar	Bottle 240
<i>Velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp, juicy pears, and litchi</i>	

Wines

Fleur du Cap Sauvignon Blanc	Glass 42 Bottle 155
<i>On the nose the wine shows aromas of gooseberry and fig leaves with asparagus and herbaceous nuances and just a touch of delicate tropical fruit. On the palate this beautifully balanced Sauvignon Blanc shows both herbaceous and tropical fruit flavours with a smooth and extremely elegant finish.</i>	
Fleur du Cap Cabernet Sauvignon	Glass 49 Bottle 192
<i>The wine is deep ruby in colour with ripe berry, cherry and chocolate aromas with traces of vanilla and spices on the nose. On the palate this wine is rich and full-bodied with ample prune and cherry flavours and a long lasting aftertaste with a good tannin structure.</i>	
Fleur du Cap Pinotage	Glass 58 Bottle 242
<i>This wine has a deep red colour with crimson edges. On the nose it shows ripe fruit such as plums and a hint of black currant, finishing in oak spice. Full-bodied on the palate with ripe plum and other berries standing out.</i>	

Mimosa

A Mimosa is a cocktail comprising of equal parts JC Le Roux bubbly and chilled orange juice	35
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Le Venue

Breakfast

Le Venue Breakfast	84
<i>120g Sirloin Steak, Two Fried Eggs, Tomato Chutney, Portabellini Mushrooms with Smoked Paprika Wedges</i>	
Bacon & Caramelized Onion Omelette	85
<i>Blue Cheese with Sweet Chilli & Red Pepper Sauce</i>	
Create Your Own Omelette	85
<i>Three Egg Omelette Served with a Choice Between 3 of the Following Fillings:</i>	
• Button Mushroom	• Gypsy Ham
• Feta Cheese	• Peppadew
• Tomato	• Red Onion
• Crispy Bacon	
<i>*Smoked Salmon - R15</i>	
Smashed Avo & Poached Egg on Toasted Sourdough	58
<i>Served with Roasted Cherry Tomatoes</i>	
Le Venue Two Ways Eggs Benedict	90
<i>Toasted English Muffin Topped with Rocket, Fresh Dill Cream Cheese, Poached Eggs with (1) Bacon & Peppadew and (2) Smoked Salmon Topped with Raspberry Scented Hollandaise Sauce</i>	
Eggs Benedict Florentine	76
<i>Toasted English Muffin, Baby Spinach, Two Poached Eggs, Hollandaise Sauce & Prosciutto Wafer</i>	
Breakfast Wrap	66
<i>Sundried Tomato, Cream Cheese, Portabellini Mushrooms, Baby Spinach, Scrambled Eggs & Mushrooms</i>	
<i>*Add Bacon - R10</i>	
Farmers Breakfast	89
<i>Button Mushrooms, Smoked Paprika Wedges, Crispy Bacon, Beef Boerewors, Scrambled Egg & a Pesto Tomato</i>	
French Toast	69
<i>Banana, Nutella & Homemade Peanut Butter Ice Cream</i>	
Banting Breakfast	79
<i>Black Mushroom Stacked with Bacon, Tomato, Red Pepper Aioli, Emmental, Boiled Egg & Sirloin Shavings</i>	
Health Breakfast	65
<i>Plain Yoghurt, Dark Chocolate and Orange Granola, Mixed Berry Compote & Fruit Salad</i>	

Hot Beverages

Americano	20
Single Espresso	16
Double Espresso	20
Tea	20
Flavoured Tea	22
Cappuccino	25
Flavoured Cappuccino <i>Vanilla or Hazelnut</i>	30
Red Cappuccino	32
Lindt Chocolate Cappuccino	38
Café Latte	28
Hot Chocolate	30
Milo	28
Café Mocha	30
Spicy Chai Tea	30
White Hot Chocolate	30
Caramel Fudge Hot Chocolate	35

Coca-Cola	
Coca-Cola Light	
Crema Soda	
Lemonade	
Fanta Orange	
Dry Lemon	
Tonic Water	
Soda Water	20
Appletizer	
Peartizer	
Grapetizer	30
<i>Red or White</i>	

Kiddies Breakfast

Scrambled Egg and Bacon on Toast	35
Yoghurt and Muesli	29
French Toast	39
<i>Banana, Nutella & Homemade Peanut Butter Ice Cream</i>	

Served until 11:30.

Kiddies Lunch

Kiddies Cheese Burger with Chips	60
Chicken Nuggets with Chips	50

Kiddies Dessert

Kiddies Fruit Salad	35
Choc Fudge Brownies and Ice Cream	39
Vanilla Ice Cream and Chocolate Sauce with Astros	39

Please note that the Kids' Menu are for children under the age of 12 only.

Soft Drinks

Tomato Cocktail	23
Lipton Iced Tea	
<i>Lemon or Peach</i>	30
Fresh Fruit Juice	
<i>Glass</i>	18
<i>Jug</i>	55
Still or Sparkling Water	
<i>500ml</i>	18
<i>750ml</i>	30