

## Starters

<b>Grilled Chicken Wings</b> Creamy Parmesan Sauce, Smoked Paprika	<b>80</b>
<b>Barbecued Chicken Tikka</b> Smoked Vegetables, Mint Yogurt Dip, Pickled Red Onion	<b>70</b>
<b>Crispy Chili Fish</b> Green Peppers, Soya Ginger Sauce	<b>95</b>
<b>Grilled Eggplant</b> Chickpeas, Hibiscus Hummus, Confit Tomato Salsa	<b>80</b>
<b>Jollof Rice Arancini</b> Chili Jam, Horseradish Cream, Beetroot Salsa	<b>60</b>

## Specialities

<b>Wagyu Beef Burger</b> Extra Mature Cheddar Cheese, Homemade Condiments, French Fries	<b>180</b>
<b>Kathi Roll</b> Tangy Oyster Mushrooms, Sautéed Carrots, Green Pepper, Mint, Tamarind Sauce	<b>120</b>
<b>Asanka Cooked Chicken Biryani</b> Asanka Cooked Chicken, Pilau Rice, Cucumber, Red Onion Salad	<b>100</b>
<b>Grilled Tomahawk</b> (please allow 45mins) Grilled Vegetables, Onion, Tomato, Truffle Mash Potato, Chimichuri Sauce (serves 2)	<b>1000</b>

## Salads & Flatbreads

<b>Caesar Salad</b> Char Grilled Chicken, Soft Boiled Egg, Anchovies, Parmesan	<b>110</b>
<b>Prawn Salad</b> Mango Salsa, Shallots, Avocado Puree, Tangy Vinaigrette	<b>120</b>
<b>Beetroot Salad</b> Mix Leaves, Oranges, Feta Cheese, Pomegranate Dressing	<b>60</b>
<b>Pumpkin Flatbread</b> Pumpkin Purée, Mixed Cheese, Sumac Grilled Vegetables	<b>65</b>
<b>Pesto Flatbread</b> Cream Cheese, Cherry Tomato, Courgette, Pesto	<b>75</b>
<b>Chicken Flatbread</b> Onion Jam, Halloumi Cheese, Suya Spiced Grilled Chicken	<b>75</b>

## From the Grill

<b>Grilled Grouper</b> Crushed Potatoes, Salted Capers, Red Wine Citrus Sauce	<b>180</b>
<b>Char-Grilled Octopus</b> Eggplant Caviar, Sweet & Tangy Lime Purée, Mix Green Salad	<b>180</b>
<b>Char-Grilled Chicken</b> Burnt Lemon, Tomatoes, Ginger Spiced Condiment	<b>190</b>
<b>Lamb Cutlet</b> Smoked Pumpkin, Sweet Potatoes, Chimichurri Sauce	<b>320</b>
<b>Ribeye Steak</b> Grilled Courgette Irish Potatoes, Peppercorn Sauce	<b>320</b>
<b>Grilled Tiger Prawns</b> Grilled Carrots, Plantain Croquettes, Herb & Garlic Butter	<b>250</b>

## Cocktails

<b>Hummingbird</b> Citrus Vodka, Pomegranate, Grapefruit, Ginger	<b>75</b>
<b>Spicy African</b> Vodka, Triple Sec, Lemon, Cucumber, Jalapeño	<b>75</b>
<b>Venice Nights</b> Campari, Vanilla, Triple Sec, Lemon, Egg White	<b>90</b>
<b>Sombrero</b> Tequila, Lemon, Watermelon, Jalapeño, Honey, Black Pepper	<b>80</b>
<b>Love Potion</b> Akpateshie, Strawberry, Lemon, Rosemary, Triple Sec	<b>50</b>

## Desserts

<b>Cinnamon Smoked Grilled Pineapple</b> Citrus Sorbet, Rum Syrup, Green Chili Oil, Mint	<b>70</b>
<b>Mango Cheesecake</b> Mango Compote, Palm Wine	<b>65</b>
<b>Grilled Banana Bread</b> Coffee Ice Cream	<b>60</b>
<b>Chocolate and Tiger Nut Mousse</b> Praline, Pawpaw Compote	<b>60</b>
<b>Skillet Chocolate Chip Cookie</b> Vanilla Ice Cream (serves 4) (please allow 45mins)	<b>120</b>

## Side Orders

<b>Truffle Kelewele</b>	<b>45</b>	<b>Mashed Potatoes</b>	<b>40</b>
<b>Honey Roast Carrots</b>	<b>65</b>	<b>French Fries</b>	<b>25</b>
<b>Yam Chips</b>	<b>25</b>	<b>Mix Green Salad</b>	<b>30</b>
<b>Crispy Polenta Fries</b>	<b>25</b>	<b>Herb Rice</b>	<b>40</b>



## Brunch Menu

Available on Saturday 12:30 pm – 4:00 pm and Sunday 12:30 pm – 8:00 pm

# VINE

## Brunch

<b>Vine Platter</b> Waffles, French toast, Bacon, Fried Chicken, Sausage, Seasonal Fruit	<b>220</b>	<b>Lobster Mac &amp; Cheese</b> Lobster Cream, Cheddar Cheese	<b>280</b>	<b>Pumpkin Flatbread</b> Pumpkin Purée, Mixed Cheese, Sumac Grilled Vegetables	<b>65</b>
<b>Fried Chicken</b> Golden Crispy Fried Chicken Strips, Waffle, Honey	<b>120</b>	<b>Char-Grilled Chicken</b> Burnt Lemon, Tomatoes, Ginger Spiced Condiment	<b>190</b>	<b>Pesto Flatbread</b> Cream Cheese, Cherry Tomato, Squash, Pesto	<b>75</b>
<b>Buttermilk Pancakes</b> Mix Berry Compote, Cinnamon Cream	<b>80</b>	<b>Ribeye Steak</b> Grilled Squash, Irish Potatoes, Peppercorn Sauce	<b>320</b>	<b>Chicken Flatbread</b> Onion Jam, Halloumi Cheese, Suya Spiced Grilled Chicken	<b>75</b>
<b>French Toast</b> Fresh Berries, Local Honey, Crème Fraiche	<b>85</b>	<b>Wagyu Beef Burger</b> Extra Mature Cheddar Cheese, Homemade Condiments, French Fries	<b>180</b>	<b>Potato and Cheese Rösti</b> Pork Pancetta	<b>60</b>
<b>Vine Breakfast</b> Egg Frittata, Baked Beans, Sausage, Sautéed Mushrooms, Hash Browns	<b>120</b>	<b>Lamb Cutlet</b> Smoked Pumpkin, Sweet Potatoes, Chimichurri Sauce	<b>320</b>	<b>Surf and Turf</b> Rib Eye Steak, Tiger Prawns, Grilled Vegetables, Truffle Kelewele	<b>395</b>
<b>Eggs Royal</b> Toasted Bread, Smoked Salmon, Beetroot puree, Hollandaise Sauce	<b>160</b>	<b>Grilled Grouper</b> Crushed Potatoes, Salted Capers, Red Wine Citrus Sauce	<b>180</b>		

## Desserts

<b>Mango Cheesecake</b> Mango Compote, Palm Wine	<b>65</b>	<b>Grilled Banana Bread</b> Coffee Ice Cream	<b>60</b>	<b>Skillet Chocolate Chip Cookie</b> (please allow 45mins) Vanilla Ice Cream (serves 4)	<b>120</b>
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