



MENU



QUEEN VICTORIA HOTEL
& MANOR HOUSE
BY
NEWMARK

TASTING MENU

R895,00 excluding wine | R1250 including wine pairing

Thursday + Friday + Saturday + Live Piano Performance

APPETISER

Saldanha Bay Oysters, Seaweed Mignonette, Coconut Chilli [SF]

Or

Mushroom Croquette, Truffle Pearls, Crispy Leek, King Oyster [V]

Paired with L'Ormarins Brut

BEGINNING

Curried Broccoli Soup, Seeds, Coconut Milk, Masala Onion [VG]

Paired with Altydgedacht Gewürztraminer

STARTING EXPERIENCE

Salmon Gravavlax, Crispy Onion, Radish, Fennel Emulsion, Watercress, Orange Preserve [SF]

Paired with Iona Sauvignon Blanc

Or

Grilled Cumin Aubergine, Smoked Aubergine Purée, Fennel Salad, Cumin Soubise, Fermented Cucumber, Pickled Mustard Seeds [VG]

Paired with Rijk's Chenin Blanc

MAIN EXPERIENCE

Chalmar Beef Wing Rib, Oxtail Ragout, Smoked Bone Marrow, Roasted Shallots, Fynbos Mayo, Tosted Macadamias [N]

Paired with Villiera Merlot

Or

Pan-Fried Line Fish, Beurre Noisette, Caramelised Organic Cauliflower, Crispy Kale, Saldanha Bay Poached Mussels [SF]

Paired with Cape Of Good Hope Serruria Chardonnay

Or

Slow-Roasted Pumpkin, Potato Paratha, Toasted Pine Nuts, King Oyster Mushrooms, Asparagus, Baby Marrow Velouté, Parsley [VG]

Paired with Mosi Flavian Syrah

COMPLETE EXPERIENCE

Valrhona Dark Chocolate Fondant, Organic Banana, Salted Popcorn Ice Cream, Cacao Nib Brittle, Vanilla-Roasted Pear Gel, South African Cheeses, Preserves, Homemade Crackers, Petit Fours [N]

Paired with Delaire Sunburst

[V] Vegetarian

[VG] Vegan

[N] Nuts

[SF] Seafood

D A Y – 11:30 – 17:30

Soup Of the Day	125
Chef's choice - served with toast	
Prawn on Toast	215
Sesame 1↓ Miso 1↓ Citrus 1↓ Avocado	
Butternut Risotto	165
Cherry Tomato 1↓ Pumpkin Seeds 1↓ Crisp Onion	
Squid	175
Salt & Pepper Fried 1↓ Tartare Sauce	
Green Vegetable Salad	165
Caesar Salad	175
Chicken & Bacon	
Beetroot & Celery Salad	160
Fennel 1↓ Sunflower Seeds	
Rocket & Parmesan Salad	175
Toasted Pumpkin Seeds	
<u>CLASSIC - SANDWICH BURGER WRAP</u>	
<i>Served with Fries and your choice of Sourdough or Ciabatta</i>	
Club	165
Chicken 1↓ Mayonnaise 1↓ Tomato 1↓ Bacon	
North African	155
Hummus 1↓ Gherkin 1↓ Dukkah 1↓ Onion Marmalade	
Classics	145
BLT Cheese Chicken Mayonnaise	
Bunless Rainbow	195
Oyster Mushroom 1↓ Gherkin 1↓ Aubergine 1↓ Fermented Carrot 1↓ Roasted Butternut	
Chicken Burger	225
Braai Spice 1↓ Breast 1↓ Onion Relish 1↓ Homemade Mayonnaise	
Beef Burger	220
Garlic Aioli 1↓ Onion Relish 1↓ Avocado Pear	
Salmon Wrap	215
Rolled 1↓ Halved 1↓ Rocket 1↓ Fennel Mousse 1↓ Red Onion Relish	
Chicken Wrap	185
Rolled 1↓ Halved 1↓ Strips 1↓ Honey Mustard 1↓ Cheese	
Vegetable Wrap	155
Avocado Mousse 1↓ Spiced Dukkah 1↓ Roast Butternut	

DINNER – 18:00 – 22:00

STARTER

Soup of the Day	125
Chef's choice - served with toast	
Prawn on Toast	215
Sesame 1↓ Miso 1↓ Citrus 1↓ Avocado	
Butternut Risotto	165
Cherry Tomato 1↓ Pumpkin Seeds 1↓ Crisp Onion	
Squid	175
Salt & Pepper Fried 1↓ Tartare Sauce	
Green Vegetable Salad	165
Caesar Salad	175
Chicken 1↓ Bacon	
Beetroot & Celery Salad	160
Fennel 1↓ Sunflower Seeds	
Rocket & Parmesan Salad	175
Toasted Pumpkin Seeds	
<u>MAIN</u>	
Chicken Curry	205
Coconut Rice 1↓ Sambals 1↓ Papadums	
Chalmar Beef Ribeye	350
Fries or Vegetables 1↓ Red Wine Jus	
Line Fish	235
Sprouts 1↓ Greens 1↓ Spicy Broccoli Velouté	
Parpadelle Pasta	
Tomato	170
Alfredo	190
Cape Malay Cauliflower	185
Purée 1↓ Brussels Sprouts 1↓ Pickled Cauliflower	

DESSERT

Crème Brûlée	120
Green Tea Ice Cream 1↓ Caramelised Pistachio	
Salted Caramel Parfait	115
Milk Chocolate Ganache 1↓ Caramel Popcorn	
Chocolate Fondant	145
Valrhona 1↓ Popcorn Ice Cream	
Vegan Chocolate Brownie	145
Dark Chocolate Mousse 1↓ Caramelised Cacao Nibs Chocolate-Orange Ice Cream	

Dessert Wine *per 50ml serving*

Klein Constantia, Muscat Natural Sweet 2019 , Constantia	460
White peach, Citrus blossom, and orange zest – intriguing creaminess	
Delaire Graff Sunburst Noble Late Harvest , Stellenbosch	110
Honey cast notes layered with spicy tropical fruit dance on the palate	

COFFEE + TEA

Espresso, Single	22
Espresso, Double	38
Americano	36
Cappuccino	38
Cortado	40
Café Latte	40
Mocha	50
Red Cappuccino – Served with Almond Milk 1↓ Honey	65
Dilmah Tea – Display Box Available	35

SPECIALITY

Irish Coffee	85
Jameson Whiskey 1↓ Espresso 1↓ Sugar 1↓ Thick Cream	
Kahlúa Coffee	85
Kahlúa Liqueur 1↓ Espresso	
Mexican Coffee	95
Bumbu Rum 1↓ Espresso	
Dom Pedro	75
Your Choice of Liqueur 1↓ Thick Cream	

BAR - TAPAS to be enjoyed in the lounge

Frikkadels 1½ Tomato Chutney	70
Calamari 1½ Tartare Sauce	80
Marinated Prawns 1½ Indonesian Soy	95
Chevin 1½ Onion Marmalade	75
Arancini 1½ Mixed Cheese Sauce	65
Samosa 1½ Tomato Relish Mint Raita	60
Chicken Wings 1½ BBQ Spice 1½ Yoghurt	90
Potato Wedges 1½ Parmesan Crisp	55



BEVERAGE MENU

CHAMPAGNE

Billecart-Salmon Brut Réserve, Mareuil-sur-Ay 3460
Elegant and complimentary to pre-dinner foods

Pol Roger Cuvee Réserve, Epernay 2900
Golden straw hue, fiery mousse - pear and mango

Veuve Clicquot Brut | Brut Rosé, Reims 2450 | 3030
A toast to Madame Clicquot Champagne – very audacious

Dom Perignon, 2012, Hautevillers 12450
Filled with rich fruit flavours - a gentle sweetness

Moët & Chandon Brut Impérial | Brut Rosé, Epernay 2275 | 2750
Vibrant intensity of green apple and citrus fruit

METHODE CAP CLASSIQUE (MCC)

L'Ormarins Classique NV, Franschoek 105 | 520
Classic Cape Apple and Cinnamon - lingering aftertaste

Mukanya Brut Rosé NV, Franschoek 135 | 630
Pinot Noir with beautiful crisp acidity for balance

Charles Fox Cipher Blanc de Noir, 2017, Elgin Valley 580
Beautiful - no Chardonnay - Excellent white wine producing area

Simonsig Kaapse Vonkel, 2021, Stellenbosch 530
Elegance and refinement - a subtle legend in the Cape

PINOTAGE

Bellingham Bernard Series, 2020 , Paarl	750
18 months in the barrel with 6 months in the bottle	
Kanonkop Kadette, 2018 , Paarl	405
A classic style, strawberry confit, nutmeg, wood spice – medium bodied	
Kumusha, 2022 , Swartland	80 330
A wine with depth, balance, and delicious aromas – dark cherries	
Rickety Bridge, 2022 , Swartland	105 440
Nuances of prunes, coffee and leather, and delicious dark cherries	

MERLOT

Villiera, 2020 , Stellenbosch	310
Spice and mint with red berries - straight off the nose	
Hartenberg Family Vineyards, 2018 , Stellenbosch	700
Dark plum and chocolate on the nose, cinnamon – lingering finish	
Creation, 2020 , Hemel-en-Aarde Valley	730
Complex and inviting, spicy aromas, barrel oak fermentation	
Glenwood, 2020 , Stellenbosch	110 440
An elegant, medium-bodied wine - rich layers of chocolate and mulberry	

CABERNET SAUVIGNON

Anthonij Rupert, 2018 , Franschhoek	1890
Christmas cake, cassis-, violet- and spice aromatics	
Warwick The First Lady, 2022 , Stellenbosch	95 330
Dark fruits dominant with blackberry compote and black plum	
Kaapzicht Skemerling, 2019 , Paarl	865
Deep ruby with saturated opaque centre – blackcurrant and fynbos	
Rainbows' End Family Vineyards , Stellenbosch	625
Bold ripe dark fruit with a slight herbaceous finish and lingering fine powdery tannins	
Hazendal Vineyards, 2017 , Stellenbosch	750
Rich and deep aromas of Bramble, Blackcurrant	

SHIRAZ

Kleinood Tamboerskloof, 2018 , Stellenbosch	750
Excellent food pairing option - particular with duck, lamb, ostrich	
Fable Mountain Vineyards, 2019 , Tulbagh	1025
Along the Witzenberg mountain range, full bodied and silky	
Mosi Flavian, 2022 , Swartland	940
Dry, light - elegant wine with white pepper notes – leather, spice earthy with subtle tannins	

PINOT NOIR

Creation, 2022, Hemel-en-Aarde Valley **730**
Gleaming and inviting, balanced

Hamilton Russell 2021, Walker Bay **2205**
Location, location, location - fruit perfume - Vegan friendly

OTHER VARIETALS

Morgenster Cabernet Franc, 2021, Stellenbosch **460**
Full bodied and intriguing, heavily concentrated fruit

Paul Wallace Malbec, 2021, Stellenbosch **680**
Expect ripe plums, blueberries, and nuances of fynbos (local vegetation)
with a touch of dark chocolate

Idiom, Sangiovese, 2019, Stellenbosch **800**
Silky, well-balanced wine to treasure and enjoy

RED BLEND

Hartenberg, 2020, Stellenbosch **350**
Very popular portfolio this blend, herbaceous fynbos, savoury spice

Guardian Peak (SMG), 2020, Stellenbosch **575**
Medium bodied, well blended - look for the exciting rhubarb fruit

De Toren, Fusion V, 2019, Stellenbosch **2560**
Warm fruit, fleshy, ripe - mulberry flavours – beautifully balanced

Hazendal Christoffel 2019, Stellenbosch **435**
Subtle hints of cloves and lavender - accompanied black pepper

C H E N I N B L A N C

- Rijk's Touch, 2022**, Tulbagh **90 | 370**
The palate is perfectly balanced with a layered, creamy taste of orange, pomelo, and citrus peels
- Kaapzicht Family, 2022**, Stellenbosch **70 | 265**
Ripe quince, pineapple, and stone fruit – savoury undertones acidity
- Cape of Good Hope, 2022**, Riebeeekriver **385**
Attractive dried stone fruit, yellow apple, and ripe mango
- Ken Forrester The FMC, 2022**, Stellenbosch **2095**
FMC is legendary - in this chenin the apricot is royal
- Carmen Stevens, 2022**, Riebeeekriver **375**
Freshly cut winter melon - sunrise grapefruit aromas

S A U V I G N O N B L A N C

- Almenkerk Lace, 2017**, Elgin Valley **470**
Exuberant fruit of white peach and Cape gooseberry
- Iona, 2022**, Elgin **135 | 515**
Beautifully balanced wine with expressive fruit flavours and a refreshing acidity
- La Motte**, Franschhoek **300**
Aromas of tropical fruits such as passionfruit, pineapple, and guava, with citrus undertones of lime and grapefruit

C H A R D O N N A Y

- Cape Of Good Hope Serruria, 2021**, Overberg **160 | 630**
Full-bodied Chardonnay style, ripe complex citrus – creamy
- Eikendal Janina, 2022**, Elgin Valley **395**
Unwooded Chardonnay, clean purity of fruit – coconut mouthfeel
- Glen Carlou, 2022**, Paarl **490**
Slight toasted almonds, pear, green apple – full bodied
- Hamilton Russell, 2021**, Hemel-en-Aarde Valley **1980**
Full bodied, an excellent bouquet that carries through to the finish

O T H E R V A R I E T A L S

- Paul Cluver Village Riesling, 2022**, Elgin **370**
The legacy of quality wines - versatile for many palates
- Creation Viognier, 2022**, Hemel-en-Aarde Valley **450**
Wine with aroma, choose a Viognier - medium bodied
- Hazendal, Roussanne, 2022**, Stellenbosch **975**
Pale straw, intriguing wine - Fruity bursts of tangy gooseberry
- Terra del Capo, Pinot Grigio, 2022**, Hemel-en-Aarde Valley **245**
Light, crisp, and aromatically fresh with hints of stone fruit

WHITE BLEND

Neil Joubert Reserve Grenache Blanc, 2019, Paarl **505**
100% pure varietal with high alcohol content - known in Spain

AA Badenhorst Family Kalmoesfontein, 2017, Swartland **1035**
Savoury fruit, complex aromas, stunning and balanced

Hazendal Hazenwinkel White 2020, Stellenbosch **95 | 360**
Complex aromas of peas, apricots, stunning smooth palate

Buitenverwachting Buiten Blanc 2022, Constantia **70 | 235**
This full-bodied blend offers a variation of fruit characters, including ripe gooseberry, green peppers, green melon, and hints of tropical fruit

ROSÉ | BLANC DE NOIR

Steenberg, 2022, Constantia **80 | 305**
Coral pink, strawberry sherbet, and blueberry coulis

Sophie, 2022, Elgin **320**
Flavours of cranberries - fresh and vibrant finish

Spider Pig BRO/ZAY, 2022, Western Cape **400**
Coral pink, strawberry sherbet, and blueberry coulis
Dark plum and chocolate on the nose, cinnamon Cape spice

WHISKY & WHISKEY – SINGLE MALT

Lagavulin	165
Laphroaig	75
Talisker	95
Oban, 14 Year	140
Ardbeg	85
Bunnahabhain, 12 18 25 Year	95 180 715
Glenfiddich, 12 Year	70
The Glenrothes	70
The Glenlivet, 12 Year	70
Glenmorangie, Lasanta	95
Glenmorangie, Quinta Ruban	105
Glenmorangie, Nectar D'or	115
The Macallan, Siana Fine Oak	125 155

WHISKY & WHISKEY – BLEND

Ballantine's	40
Chivas Regal, 12 18 Year	45 105
Jack Daniels, Tennessee	45
Jack Daniels, Single Barrel	70
Johnnie Walker, Black	55
Johnnie Walker, Blue	330
Maker's Mark	45
Woodford Reserve	55
Bushmills, Irish	40
Jameson Irish	45
Jameson, Select	65
Jameson Caskmates	55
Monkey Shoulder	60

BRANDY

KWV, 10 15 20 Year	35 80 185
Van Ryns, 10 15 20 Year	38 90 190
Boschendal XO	80
Six Dogs XO	140

BRANDY

Hennessy, V.S.O.P X.O	100 325
Remy Martin, VSOP XO	115 320

RUM

Cachaça, Germana	48
Bacardi, White Spiced	35
Bumbu, Original XO	55 75
Captain Morgan, Spiced	35
Havana Club, Gold Añejo Reserva	35 45

GIN

Amari, Atlantic Indian	55
Bombay Sapphire	45
Hendrick's	70
Inverroche, Classic Amber Coco L'Orange	60
Musgrave, Pink	55
Six Dogs, Blue Pinotage Lime Honey	60
Tanqueray, 10	65

VODKA

Absolut	45
Belvedere	60
Cîroc	65
Grey Goose	65
Skyy	40

TEQUILA

Don Julio	105
el Jimador, Silver Gold	40
Patron, Añejo Reposado Silver	115 95 65
Clase Azul	400

LIQUEUR

Amarula	30
Baileys Irish Cream	35
Kahlúa	35
Jägermeister	40
Drambuie	45
Grand Marnier	65
Frangelico	30

APERITIF

Campari	35
Fernet Branca	45
Pernod	65
Pimm's No. 1	38
Martini, Rosso Bianco	38
Ricard	65
Aperol	65

BEERS

Corona	55
Guinness Stout, 440ml	65
Heineken	50
Heineken Zero (non-alcoholic)	45
Windhoek, Lager	45
Amstel, Lager	45
Castle, Lager Light	40
On Tap	
Devil's Peak Lager 300ml 500ml	45 80

CIDERS

Hunters, Dry	55
Savannah, Dry Light	55
Savannah, Lemon (non-alcoholic)	50

COCKTAILS

Dark & Stormy	105
Dark Rum, Lime Juice, Angostura Bitters, Ginger Beer, Coke	
Whisky Sour	105
Bourbon Whisky, Lemon Juice, Egg White	
Old Fashioned	125
Bourbon, Brown Sugar, Angostura Bitters	
Cosmopolitan	115
Vodka, Orange Liqueur, Cranberry Juice, Lime Juice	
Caipirinha	125
Brazilian Rum, Fresh Lime, Brown Sugar	
Margarita	105
Gold Tequila, Orange Liqueur, Lime Juice	
Strawberry Daiquiri	120
White Rum, Strawberry Purée, Fresh Lime, Strawberry Juice	
Negroni	135
Gin, Campari, Sweet Vermouth	
Long Island Iced Tea	175
White Rum, Gin, Vodka, Tequila, Orange Liqueur, Lemon Juice, Coke	
Mojito	165
Fresh Lime, Mint Leaves, White Rum, Sugar Syrup, Soda	
<u>NON-ALCOHOLIC</u>	
Fruit Juices, 300ml	40
Milkshake	65
Smoothie, Fruit, and Yoghurt	65
Cucumber and Mint Refresher	55
Watermelon and Pineapple Refresher	55
Green Juice Cleanser and Immune Booster	60