



BO-VINE

WINE & GRILL HOUSE

Bo-Vine Wine & Grill House is a collaboration between some wonderfully passionate guys who wanted to bring their favourite wine and food to the table. Decades of award-winning restaurants have resulted in the creation of Bo-Vine Wine & Grill House.



STARTERS

Carpaccio	140
Steak tartare	140
Marrow bone	70
Cold oak smoked salmon trout	110
Mussels	110
Salt & pepper calamari	105
Deep-fried avocado, salsa & sour cream	100
Chicken Livers	90
Spiced butternut soup	90

SALADS

Tossed house salad	90
Caesar salad	add chicken 20 120
Sirloin rocket salad	160
Caprese salad	120

LIGHTER PLATES

Bean & courgette burger	180
Wagyu burger	add cheese 20 170
180g steak sandwich	160
Southern fried free range chicken burger	160

MAINS

Linefish or kingklip	240
Tiger prawns – grilled	SQ.
Calamari – grilled	230
Hake – grilled or fried	210

Lamb rump	310
Fillet au poivre – pan fried	300

Pork ribs	Half 180 Full 280
-----------	-------------------

Roast half deboned chicken – peri peri or lemon & herb	230
--	-----

Moroccan cauli steak, couscous, and hummus	160
--	-----

Wagyu beef cheeks	230
-------------------	-----

Oxtail	260
--------	-----

Lamb shank	310
------------	-----

BEEF GRILLS

WET AGED	200g	300g	500g
Sirloin	220	260	350
Picanha	230	290	390
Ribeye		320	410
Fillet	310	380	530

DRY AGED	add Gentleman Jack marrow bone 30	600g	1kg
T-bone		380	550
Prime rib		380	550

SIGNATURE STEAKS

WET AGED	250g
Flat iron	270
Hangar steak	270

	/100g
Karoo wagyu primals	200

DRY AGED		
Bistecca fiorentina	approx. 1.2kg	750
Tomahawk	approx. 800g	620

All main courses are served with chips or side salad

Please note: Gratuity is NOT included
10% Gratuity will be added to bills of 6 people or more

SIDES

Crisp spiced maize chips	40
Sautéed mushrooms	50
Onion rings – STELLA * ARTOIS battered	40
Seasonal vegetables	40
Cauli cheese	60
Chips or mash	40
Salad	50

SAUCES

Pepper brandy	50
Béarnaise	
Mushroom	
Dijon mustard cream	

BUTTERS

Red wine & thyme	40
Masala	
Café de Paris	

DESSERT

Crème brûlée	70
Vanilla ice cream and Belgian chocolate sauce	
Chocolate fondant and ice cream	
Grappa infused panna cotta served with strawberries	
Malva pudding	
Baked cheesecake	