

S K E W E R S

BEEF SOUVLAKI

R 150

Two tender beef skewers served with tzatziki.

CHICKEN SOUVLAKI

R 145

Two juicy chicken skewers served with tzatziki.

B U R G E R S

BEEF BURGER

R 240

Toasted in-house freshly baked brioche bun, crunchy mixed leaves lettuce, house sauce, 2x grilled beef patties with BBQ sauce basting, caramelised onions, tomato slices, 2x sliced cheddar cheese, pickled dill finished with cheese sauce or mushroom sauce. Served with golden crispy fries

CHICKEN BURGER

R 220

Toasted in-house freshly baked brioche bun, crunchy mixed leaves lettuce, house sauce, 2x grilled chicken fillets with BBQ sauce basting, caramelised onions, tomato slices, 2x sliced cheddar cheese, pickled dill finished with cheese sauce or mushroom sauce. Served with golden crispy fries

W R A P S

Served with a signature side of your choice.

BEEF WRAP

R 215

Marinated beef strips, red onion, tomato, Asian slaw and house sauce.

CHICKEN WRAP

R 195

Grilled chicken fillet, avocado, red onion, tomato slices, Asian slaw and house sauce.

W I N G S

Served with a signature side of your choice.

KOREAN BBQ WINGS

R 195

Four wings tossed in sticky sweet-savoury Korean BBQ sauce.

PERI-PERI WINGS

R 195

Four wings tossed in fiery peri-peri sauce.

NACHOS

BEEF

R 275

CHICKEN

R 250

Hand-cut golden crisp tortilla chips, grilled chicken / beef fillet, fresh seasonal salsa, cheese sauce topped with a blend of mozzarella and cheddar. Served with delicate guacamole and herbed cream cheese with parmesan cheese topping.

BAO BUNS

BAO BUNS

R 145

Two traditional bao buns with BBQ Korean chicken and spicy salsa filling served with guacamole and Asian chilli oil.

RAMEN BOWLS

CHICKEN RAMEN BOWL

R 230

Chinese noodles in a slow simmered chicken broth, flame grilled chicken fillet with miso sauce basting, soft eggs and blanched veggies. Finished with mixed sesame seeds and micro herbs garnish

BEEF RAMEN BOWL

R 245

Chinese noodles in a slow simmered beef broth, pan grilled beef fillet slices with miso sauce basting, soft eggs and blanched veggies. Finished with mixed sesame seeds and micro herbs garnish

PASTA

SEAFOOD LINGUINE

R 375

Linguine with calamari, mussels, prawn tails and crab sticks in a white wine sauce finished with grated parmesan and two grilled whole prawns garnish.

BEEF PASTA

R 245

Linguine and beef strips in a Napolitano and red wine cream sauce topped with grated parmesan and pan seared mushrooms garnish.

SPICY CHICKEN ALFREDO

R 225

Penne pasta with spicy cajun seasoned cubed chicken fillets and mushrooms in a creamy white sauce, finished with grated Parmesan and fresh herbs garnish.

VEGETERIAN

CREAMY MUSHROOM AND GARLIC LINGUINE

R 225

Hand tossed linguine in a velvety garlic cream, finished with sautéed mushrooms, cracked black pepper and olive oil.

AVOCADO WITH CHIPOTLE SAUCE

R 150

Silky ripe deep-fried avocado dressed in a smoky chipotle emulsion, balanced with citrus and extra virgin olive oil. Finished with micro herbs.

SEAFOOD

SEAFOOD BOIL

R 450

Spicy calamari, mussels, prawns, crabsticks, sweetcorn and baby potatoes simmered in a spicy garlic butter sauce. Served with savoury rice

SEAFOOD PLATTER

R 450

Six prawns and six creamy mussels in garlic butter/ peri peri sauce, tender deep fried or pan grilled calamari and hake served with savoury rice and a tartar sauce.

GRILLED SEABASS

R 390

Garlic butter grilled seabass finished with a sweet mustard and sesame oil glaze, seasonal baby vegetables and savoury rice on a puree base.

GRILLED PRAWNS (8)

R 365

Juicy flame grilled queen prawns on a peri peri/ garlic butter sauce served with toasted ciabatta bread.

MEDITERRANEAN SEAFOOD PAELLA

R 350

Vibrant saffron infused rice cooked with tender calamari, crab sticks, succulent prawns and mussels garnished with fresh herbs.

GRILLED SALMON

R 300

Herbed butter grilled salmon with seasonal baby vegetables on a puree garnish.

CREAMY MUSSELS WITH ARTISANAL BREAD

R 195

Creamy garlic butter or peri-peri flavoured mussels served with lightly toasted ciabatta bread slices.

PRAWN SUMMER SALAD

R 195

Crunchy mixed leaf lettuce, cocktail tomatoes, wine infused grilled prawns, seasonal berries/ citrus segments, avocado, feta cheese, olives and caviar topping served with a citrusy dressing.

SUSHI

SHRIMP TEMPURA ROLL (6 PIECE)

R 265

SPICY SALMON / TUNA CALIFORNIA ROLL TOPPED WITH CREAMY SHRIMP TEMPURA

DYNAMITE (6 PIECE)

R 265

TEMPURA PRAWN CRUNCH, AVOCADO, TORCHED SPICY SALMON, JALAPEÑO, SRIRACHA YAKITORI SAUCE

BLUE OAKS (6 PIECE)

R 245

FRIED SHRIMP & SPICY TUNA ROLL, AVOCADO, JALAPEÑO, SPICY MAYO, PONZU SAUCE

ROLL 'N ROSE (6 PIECE)

R 245

RAINBOW ROLL AND SALMON ROSE, TERIYAKI SAUCE, SPICY MAYO

MEDITERRANEAN CRUNCH (6 PIECE)

R 230

TEMPURA PRAWN CRUNCH, AVOCADO, TORCHED SPICY SALMON, JALAPEÑO, SRIRACHA YAKITORI SAUCE

CRUNCH ROLL (6 PIECE)

R 230

CRISPY SALMON / TUNA ROLL, TEMPURA PRAWN, AVOCADO, CREAM CHEESE & YAKITORI SAUCE

SASHIMI (6 PIECE)

R 230

RAINBOW ROLL (6 PIECE)

R 220

SALMON, AVOCADO & CUCUMBER ROLL TOPPED WITH SALMON AND AVOCADO

FASHION SANDWICH (8 PIECE)

SALMON | SPICY SALMON | PRAWN

R 215

VEGETERIAN

R 165

CRISPY ROSES (4 PIECE)

R 195

SALMON ROSES WITH AVOCADO, CAVIAR, TEMPURA BITES, SWEET CHILLI & WASABI MAYO, TERIYAKI SAUCE

THE VUEZ ROLL (6 PIECE)

R 195

SALMON, CHIVES, AVOCADO, TUNA & SALMON TOPPING, GREEN ONION, SESAME, YAKITORI SAUCE

CALIFORNIA ROLLS (8 PIECE)

SALMON | SPICY SALMON | PRAWN

R 185

VEGETERIAN

R 140

NIGIRI (4 PIECE)

R 175

SALMON | PRAWN

HAND ROLL (1 PIECE)

R 120

SALMON | PRAWN

MAKI ROLL (6 PIECE)

R 120

SALMON | PRAWN

SIGNATURE LAKESIDE GRILL

The first of its kind in Venda. Guests cook selected meats and seafood at the table on sizzling grills creating an interactive lakeside dining experience

BEEF CHISA NYAMA FOR TWO

R 595

Four chicken wings, 200g chicken fillet, 300g beef chuck, 200g boerewors served with oil, spice and a side of your choice – Self grilled on the table.

SEAFOOD GRILL

R 450

1x hake fillet, 5x calamari rings, 5x mussels, 6x queen prawns served with garlic butter, tartare sauce, fish seasoning and a side of your choice – Self grilled on the table.

LAMB CHISA NYAMA

R 385

Skinny lamb chops, 150g chicken fillet, two wings and lamb chipolata served with spice, oil and a side of your choice – Self grilled on the table.

BEEF CHISA NYAMA

R 350

Two chicken wings, 150g chicken fillet, 150g beef chuck, 100g boerewors served with oil, spice and a side of your choice – Self grilled on the table.

M E A T

Served with a signature side of your choice.

RACK OF LAMB (450G)

R 420

Fragrant rack of lamb grilled with herb oil, red wine jus, creamy potato mash with seasonal baby veg accompanied with a demi balsamic reduction.

BEEF RIB (450G)

R 360

Slow braised beef rib exquisitely tender and infused with a rich savoury glaze served with fresh baby vegetables on a bed of creamy and silky mashed potatoes.

RIB EYE STEAK WITH CHIMICHURRI

R 325

Ribeye steak cooked to desired temperature topped with fresh salsa, chimichurri dollops on a puree base.

LAMB CHOPS

R 295

Flame grilled tender and juicy lamb chops on a creamy tzatziki / puree splash.

BABY CHICKEN

R 285

Grilled baby chicken brushed with barbecue, peri peri or lemon & herb sauce.

SIGNATURE SIDES

TRUFFLE PARMESAN FRIES	R 100
GARDEN SALAD	R 85
GREEK SALAD	R 75
THE VUEZ FRIES	R 60
VHUSWA WITH CHAKALAKA & FRESH SALSA	R 40
SAVOURY RICE	R 50

ADDED SIDES

LOADED FRIES	R 120
Truffle Parmesan fries topped with cheese sauce, crispy bacon bits, pickled jalapeños and fresh chopped chilli garnish	
TRUFFLE PARMESAN FRIES	R 100
Truffle mayo fries with parmesan golden fries tossed in truffle mayonnaise and finished with freshly grated parmesan.	
GREEK SALAD	R 75
Crisp cucumber, tomatoes, red onion, feta and olives — no lettuce.	
CREAMY MASHED POTATOES	R 70
POTATO WEDGES	R 60
STEAMED / SAUTÉED VEGGIES	R 60
THE VUEZ FRIES	R 60
Golden, crispy potato fries, perfectly seasoned and served hot.	

CONDIMENTS

CHIMICHURRI	R 20
MUSHROOM SAUCE	R 30
TARTAR SAUCE	R 25
FRESH CHILLI DIP	R 20
GARLIC BUTTER	R 25
PERI PERI SAUCE	R 25
CHEESE SAUCE	R 25
BBQ SAUCE	R 25
LEMON AND HERB SAUCE	R 25

DESSERT

BAKED CHEESECAKE

R 165

Velvety classic baked cheesecake with a topping of choice.
Options: Mixed berries/caramel/chocolate/ granadilla

CHOCOLATE BROWNIE WITH ICE CREAM

R 145

Fudgy chocolate brownie with gooey center served with ice cream

RED VELVET CAKE WITH CHANTILLY CREAM

R 145

BLACK FOREST CAKE WITH WHIPPED CREAM

R 145

CARROT CAKE WITH CREAM CHEESE FROSTING

R 145



THE VUEZ

BEVERAGES

H O T D R I N K S

CAPPUCCINO	R 35
RED CAPPUCCINO	R 35
LATTE	R 35
HOT CHOCOLATE	R 35
TEA	R 25
BLACK COFFEE	R 25
HOT WATER	R 18
<i>With Lemon & Honey</i>	

C O L D D R I N K S

APPLETISER / GRAPETISER	R 35
COCA-COLA	R 30
CREME SODA	R 30
FANTA ORANGE	R 30
SPRITE / SPRITE ZERO	R 30
JUICE	R 30
<i>Orange / Tropical / Cranberry / Apple</i>	
STILL WATER	R 22
SPARKLING WATER	R 22

M I X E R S

RED BULL	R 47
SODA WATER	R 28
TONIC WATER	R 28
GINGER ALE	R 28
LEMONADE	R 28
PINK TONIC	R 28
DRY LEMON	R 28

SIGNATURE COCKTAILS

VUEZ ON THE DAM

R 165

A smooth Ciroc vodka cocktail, blending watermelon, wild peach and a touch of grenadine with fresh orange and cranberry juices.

SCOTCH SOUR

R 165

A Glenfiddich 12 year cocktail, brightened with Cointreau, lemon, shaken with egg white and bitters.

KING LING

R 165

A rich cognac cocktail with elderflower, zesty limoncello, a touch of Cointreau, and crisp club soda.

THE BOB MARLEY

R 135

A vibrant, layered cocktail with a tropical rum and Malibu base, sweetened with grenadine and orange juice, and finished with a cool hint of peppermint liquor.

THE VUEZ SURPRISE

R 135

A vibrant, tropical gin cocktail where Tanqueray meets Malibu and Cointreau, sweetened with watermelon and pineapple, and tinted a vivid blue with curaçao.

THE VUEZ MARTINI

R 135

A base of gin or vodka softened with sweet vermouth infused with watermelon and strawberry, served with a side of Prosecco.

TURKISH DELIGHT

R 135

Malibu is infused with the delicate floral note of rose, the sweet essence of watermelon and wild peach, and a hint of smooth vanilla.

NEGRONI

R 135

The classic trio of Tanqueray gin, Campari, and sweet vermouth topped with Prosecco.

CARAMEL APRICOT DELIGHT

R 135

Malibu rum and wild peach brightened with lemon, softened with elderflower, and sweetened with rich caramel-apricot syrup.

THE VUEZ TREE

R 135

A crisp, Johnnie Walker Black base, brightened by limoncello and triple sec, softened with elderflower, tonic and soda.

RACHEL'S BLISS

R 135

Inverroche Amber cocktail with Cointreau, elderflower, watermelon-rose syrup and lime, topped with pink tonic and soda.

SIGNATURE COCKTAILS

ESSPRESSO MARTINI R 135

MIKAEL R 135

THE VUEZ PASSION R 135

CLASSIC COCKTAILS

LONG ISLAND ICED TEA R 165

GIN & TONIC R 165

Strawberry
Cucumber & Rosemary
Pineapple & Mint

MARGARITA R 135

Frozen or Shaken
Cucumber
Elderflower

MOJITO R 125

Strawberry
Watermelon

STRAWBERRY DAIQUIRI R 125

PINA COLADA R 125

COSMOPOLITAN R 125

APEROL SPRITZ R 125

CLASSIC VIRGIN COCKTAIL R 100

ROCK SHANDY R 100

STEEL WORKS R 100

J'ADORE BERRY BABY R 80

W H I T E W I N E



HAUTE CABRIERE

Chardonnay Pinot Noir

R 360

LANZERAC

Chardonnay

R 380

DURBANVILLE HILLS

Sauvignon Blanc

R 85

R 345

SPIER

Sauvignon Blanc

Chardonnay

R 70

R 345

R E D W I N E



VILAFONTE

Series M

R 2 850

MEERLUST

Rubicon

R 1 650

RUPERT & ROTHCHILD

Classique

R 660

SPIER

Merlot

R 95

R 395

KANONKOP KADETTE

R 95

R 395

C H A M P A G N E



LAURENT - PERRIER

Brut

Demi Sec

R 2 400

R 1 950

VEUVE CLICQUOT

Rich

Yellow Label

R 2 250

R 1 850

MOET & CHANDON

Nector Imperial

Brut Imperial

R 1 950

R 1 650

M C C



J'ADORE		R 695
GRAHAM BECK		
Brut		R 495
Bliss Nectar		R 495
SIMONSIG		
Brut		R 495
KRONE		
Brut		R 450
Night Nector		R 495
JC LE DOMAINE		R 300
JC NON-ALCOHOLIC		R 295

W H I S K E Y



GLENFIDDICH		
18 Years	R 180	R 3 190
15 Years	R 155	R 2 600
12 Years	R 100	R 1 790
JOHNNIE WALKER		
Green	R 140	R 2 150
Black	R 53	R 1 000
JAMESON		
Select Reserve	R 85	R 1 150
Standard	R 80	R 1 140

C O G N A C

HENNESSY XO		R 5 500
REMY MARTIN VSOP	R 140	R 2 390
HENNESSY VSOP	R 140	R 2 390
HENNESSY VS	R 90	R 1 590

G I N



TANQUERAY

No. 10
Imported

R 80
R 53

R 1 500
R 1 000

INVERROCHE

Amber
Classic

R 60

R 1 250

HENDRICKS

R 60

R 1 250

MALFY

Originale
Rosa

R 60

R 1 250

B E E R



WINDHOEK DRAUGHT

R 40

STELLA ARTOIS

R 40

CORONA

R 40

HEINEKEN

R 40

CASTLE LITE

R 40

C I D E R

ICE TROPEZ

R 120

BRUTAL FRUIT

R 40

SAVANNA DRY

R 40

BELGRAVIA GIN & TONIC

R 40

BERNINI BLUSH

R 40

HUNTERS DRY

R 40

TOLOKAZI

R 40

S H O O T E R S

DON JULIO REPOSADO



R 90



R 1 950

JAGERMEISTER

R 50

R 1 200

BLOW JOB

R 45

SUITCASE

R 45

SPRINGBOK

R 45

EL JIMADOR

R 45

Gold
Silver

STRAWBERRY LIPS

R 43

KAHLUA

R 43

AMARULA

R 43

C O R D I A L



LIME

R 30

KOLA TONIC

R 30

PASSION FRUIT

R 30