

THE **wine** BAR  
& RESTAURANT  
*Since*  *2003*

# DINNER MENU



## STARTERS & LIGHT MEALS

**Soup of the Day** (Enquire with your waitron) N\$ 56  
Served with home-made bread

**Trio of Mini Sliders** N\$ 115  
Smashed lemon chicken burger/Asian pork burger/Namibian cheese  
beef burger served with fries

*Recommended Wine: Chardonnay, Cabernet or Merlot*

## SALADS

**Grilled Chicken Salad** N\$ 85  
On a bed of mixed salad leaves and herbs, cherry tomatoes, cucumber  
and red onions with toasted almonds, crostini and a cumin dressing

*Recommended Wine: Sauvignon Blanc, Chenin Blanc, Chardonnay or Pinot Noir*

**Green Greek Salad** N\$ 70  
Tomatoes, cucumber, feta blocks & olives on a mixed lettuce bed

*Recommended Wine: Sauvignon Blanc, Chenin Blanc or Chardonnay*

**Kalahari Game Salad** N\$ 99  
Thinly sliced smoked game, feta cheese, papaya, avocado, sprouts, lettuce  
and rocket served with delicious vinaigrette

*Recommended Wine: Chenin Blanc, Chardonnay or Pinot Noir*



## PASTAS

### Tagliatelle Carbonara

Bacon, mushroom and garlic base with a creamy parmesan sauce mixed through the tagliatelle and topped with crostini

N\$ 80

### Windmill Pasta

Chicken breast, mushrooms and red peppers served with tagliatelle pasta in a delightful creamy sauce

N\$ 75

### Basil Pesto

Tagliatelle pasta tossed with basil pesto, balsamic roasted cherry tomatoes, lightly steamed broccoli florets and topped with parmesan shavings

N\$ 70

## FROM THE GRILL

### Beef Fillet 250gm

N\$ 175

### T-Bone Steak 500gm

N\$ 155

Served with roast vinchy carrots and mixed seasonal vegetables, choice of chips or garlic mash potatoes accompanied by either red wine or mushroom sauce

### Pork Spare Rib

N\$ 120

Marinated pork rib served with roast vinchy carrots and mixed seasonal vegetables and a choice of chips or garlic mash potatoes

### Chicken Stir-Fry

N\$ 90

Served with basmati rice, peanut sauce and a variety of vegetables (spring onions, peppers, mango and spinach) with fresh ginger and sesame seeds

### Moroccan Spiced Lamb Shanks

N\$ 145

Slow cooked lamb shanks with Moroccan spices and aubergines, served with mash potatoes and seasonal vegetables



## DESSERTS

<b>Chocolate Cheese Cake</b>	N\$40
Served with a chocolate sauce	
<b>Bar One Cake</b>	N\$ 45
<b>Warm Sticky Toffee Pudding</b>	N\$ 45
Served with vanilla ice cream	
<b>Homemade Meringues</b>	N\$ 35
Served with lemon curd, fresh cream and seasonal fresh fruits	
<b>Don Pedro</b>	N\$ 45
Made with Kahlua, Amarula or J&B Whiskey	
<i>Enjoy these with our ports and dessert wines</i>	

## BEVERAGES

### Warm Drinks

Cappuccino	N\$ 16
Latte	N\$ 16
Filter Coffee	N\$ 14
Hot Chocolate and Cream	N\$ 22
Espresso (single)	N\$ 14
Espresso (double)	N\$ 18
Tea: Mint, Rooibos, Five Roses, Earl Grey	N\$ 10

### Liquor Coffees

Filter Coffee served with a shot of Whisky	N\$ 21
Hazelnut Liqueur or Kahlua	N\$ 28 N\$ 22

*Can be served with cream or ice-cream*

## PLATTERS

**Wine Bar Cheese Platter** (3-4 Servings) N\$ 180

A selection of cheeses served with homemade pickles/preserves/chutney/ crostini/crackers/homemade breads, seasonal fresh fruits, olives and spiced nuts

*Recommended Wine: Chardonnay, Merlot, Cabernet, Pinotage or Pinot Noir*

**Meat Platter** (3-4 Servings) N\$ 375

Chicken wings, sirloin steak slices, lamb and pork chops, cheese griller, boerewors and portion of chips served with monkey gland sauce and lemon chilli sauce

*Recommended Wine: Cabernet, Shiraz, Merlot or Pinotage*

**Snack Basket** (2-3 Servings) N\$ 150

Samosas, spring rolls, chicken wings, stuffed and battered bacon wrapped Jalapenos, tempura prawns, and chips. Served with tomato sauce and lemon chilli sauce

*Recommended Wine: Chenin Blanc, Chardonnay, Cabernet, Merlot or Shiraz*

**Lite Bite Platter** (3-4 Servings) N\$ 165

Hummus and guacamole served with crudities spiced nuts, olives, chicken wings, selection of cheeses, pickles, chutneys, homemade beetroot chips

*Recommended Wine: Chenin Blanc, Chardonnay, Merlot, Pinotage or Shiraz*

## SUSHI PLATTER

### Build your own platter:

Salmon Sashimi (4pcs) N\$ 75

Nigiri-Prawn (2pcs) N\$ 65

Nigiri- Salmon (2pcs) N\$ 65

Salmon Roses (4pcs) N\$ 100

California Rolls (8pcs) N\$ 80

*With a choice of prawns, salmon or rainbow salmon roll*

Hosomaki (6pcs) N\$ 60

*With a choice of prawns, salmon, avocado and cucumber*

## CATERING PLATTERS

### Platter A N\$ 690

Sweet and sour drumsticks  
BBQ spareribs, Spicy meatballs  
Olives, Samosas, Viennas  
Cheese and fruit mini kebabs  
Mini fat cakes

### Platter B N\$ 490

Crumbed fish fingers  
Mini game kebabs  
Liver paté with home made bread  
Fruit stuffed game  
Stuffed eggs with tuna  
Spring rolls, Spinach quiches

### Platter C N\$ 1010

Smoked salmon pancake roll  
Ham filled with cottage cheese  
Vegetable mayonnaise canapes  
Harissa chicken wings  
Crumbed veal schnitzel  
Samosas, Viennas

### Platter D N\$ 905

Chicken fingers, Fish cakes  
Dill cream cheese on cucumber  
Baby boerewors sausages  
Salmon on French bread  
Spare ribs, Samosas

### Platter E N\$ 520

Spinach pancake roll with cottage cheese  
Roast beef with mustard cream and gherkins  
Calamari rings, Shrimp quiche  
Marinated mussel kebabs with seasonal fruit  
Sausage rolls

## VEGETARIAN PLATTERS

### PLATTER A N\$ 380

Cauliflower omelette  
Tomatoes filled with couscous  
Spinach quiche  
Pumpkin strudel  
Vegetable croquettes

### PLATTER B N\$380

Vegetable quiche  
Crispy stuffed marrows  
Potato rosti  
Cucumber topped with cream cheese  
Spring rolls

## PLEASE NOTE

1 Platter serves approx. 8 – 10 people  
All platter orders need to be prepaid two  
days before function.

## PLEASE NOTE

The kitchen is open Mondays to Thursdays and Saturdays until 21h30.  
Fridays until 22h00.

Gratuity for the waitrons is NOT included in the prices.

It is the policy of the Wine Bar to use and promote local produce and producers where possible. If you are a local producer and would like to see your produce on our menu or have a tasting session at the Wine Bar, please contact a member of staff.

We cater for wedding receptions, birthday parties, bachelorette parties and many more events. It is advisable to book early for these kind of functions as The Wine Bar has become a popular venue for events.

For further information kindly contact us at [info@thewinebarshop.com](mailto:info@thewinebarshop.com)

