



Welcome to our dining experience, where our style embraces the convivial tradition of sharing and encourages the enjoyment of our delectable dishes as a collective experience, uniting friends in the pleasure of savouring a shared culinary journey.

Brunch

Available Everyday 12:30 pm – 4:00 pm

Buttermilk Pancakes

Mix Berry Compote,
Whipped Cream

130

Vine Breakfast

Bacon, Scrambled Eggs, Baked Beans, Sausage,
Sautéed Mushrooms, Hash Browns, Toast

130

Fried Chicken

Golden Crispy Fried Chicken Strips,
Waffle, Golden Syrup

140

Vine Platter

Waffles, French Toast, Bacon, Pancake, Fried
Chicken, Sausage, Seasonal Fruit, Golden Syrup

260

Starters & Salads

Plantain Chips

Served with Black Eyed
Bean Hummus

75

Grilled Chicken Wings

Creamy Parmesan Sauce,
Suya Spice

130

Halloumi Fries

Chili Jam, Minted Yoghurt,
Tomato Salsa

115

Crispy Chili Fish

Green Peppers, Onions,
Tomatoes, Soya Ginger
Sauce

135

Caesar Salad

Char-Grilled Chicken, Soft Boiled
Egg, Parmesan, Capers,
Croutons, Caesar Dressing

130

Crispy Fried Calamari

Served with Bloody Mary
Mayonnaise and
Tomato Salsa

170

Specialities

Ratatouille

Made with Tomatoes, Courgette,
Carrots, Peppers, Onions,
Sweet Potato and Eggplant

160

Chicken Burger

Breaded Chicken
Served with French Fries
and Spicy Mayo

220

Crispy BBQ Pork Belly

Asian Greens, Braised Cabbage,
Apple, Honey Garlic Sauce,
Herb Rice

215

Vine Burger

Extra Mature Cheddar Cheese,
Streaky Bacon, French Fries,
Homemade Condiments,

250

Asanka Cooked Beef Jambalaya

Rice Mixed With, Kelewele, Braised Beef,
Carrots, Cucumber & Red Onion,
Bell Peppers

250

From the Grill

Char-Grilled Octopus

Served with Basil Pesto, Onion
Soubise and Chili Sweet Potato

210

Char-Grilled Grouper

Served with Ratatouille

225

Char-Grilled Tiger Prawns

Served with spiced Tartar Sauce

320

Char-Grilled Lamb Chops

Garnished with Sweet Potatoes,
Chimichurri Sauce

600

Spicy Grilled Chicken

Garnished with Sauté Potatoes,
Tomato Salsa, Hot Sauce

280

Spicy Prawn Pasta Arrabiata

Grilled Tiger Prawns, served with
Arrabiata, Fried Basil,
Smoked Bacon

320

Char-Grilled Ribeye Steak

Garnished with Grilled Irish Potatoes,
Peppercorn Sauce

380

Assorted Char-Grilled Platter

Grilled Tiger Prawns, Octopus, Ribeye Steak,
Chicken Served with Grilled Vegetables,
French Fries, Chimichurri & Green Chilli Sauce

1000 (serves 2)

Side Orders

Yam Chips

45

Mix Green Salad

45

French Fries

45

Herb Rice

50

Truffle Kelewele

60

Sweet Potato Fries

75

Egg Fried Rice

80

Vine Fried Rice

100

Calamari Salad

150

Desserts

Seasonal Fruit Bowl

50

Grilled Banana Bread

Vanilla Ice Cream

60

Mango Cheesecake

Mango Compote,
Palm Wine

80

Walnut Brownie

Warm Chocolate Sauce,
Vanilla Ice cream

85

Heritage Craft Beers

(330ml Can 5% alcohol)

Chop Life Premium Lager

A uniquely Ghanaian take on a classic craft lager, brewed using locally sourced cassava and maize. The results, a delightful combination of maltiness, dryness, and a refreshing hoppy finish.

70

Mango Tropical Ale

Expertly brewed in Ghana with carefully selected homegrown ingredients. This ale achieves a harmonious fruity balance and provides a refreshing drinking experience, perfect for any occasion.

70