

The Venture Inn

- Dis Ek -
'It's Me'

Born in Johannesburg, South Africa, I bring a unique fusion of flavours and traditions to my kitchen. With 35 years of experience, I've honed my craft to create dishes that celebrate my heritage, and my culinary journey. My menu features homemade, freshly made-to-order meals that centre around generous portions elevated quality.

Lite Bites

All light bites are served with a homemade fried dough called vetkoek

Onion Rings - 5.5 (v)

Onion rings made with a curry spiced batter, served with chilli mayo

Peri-Peri Wings - 6.5

Roasted chicken wings with peri-peri sauce

Fried Chicken Fillets - 7

Fried spiced chicken fillets with homemade sweet chilli sauce

Calamari - 7.5

Fried calamari with smoked lemon and chilli butter

Grilled Prawns - 8.5

Lemon peri-peri grilled tiger prawns

Sides

Chips - 4.5

Mixed Leaf Salad - 4.5 (ve)

Bread Board - 4.5 (v)

Cauliflower Cheese - 5.5 (v)

Baked Creamy Spinach - 5.5 (v)

Loaded Biltong Chips - 6.5

Kids

Chicken Goujons - 6

Tender chicken pieces served with gourmet chips

Fish Goujons - 6

Crispy fish goujons served with gourmet chips

Saffa Mains

Durban Vegetable Curry - 12 (ve) (gf)

Butternut beans, cauliflower, and spinach in a mild fragrant ginger and coconut curry sauce, served with yellow rice

Another Bunny - 12

My take on a legendary Durban bunny chow with a loaf of hollowed out bread filled with chicken curry with pickled chillies and chilli dressing, served with yellow rice

Sweet Chicken Sosaties - 12 (gf)

Marinated sweet chicken, with date and chilli chutney, served with yellow rice

Kerri Vis - 12.5 (gf)

Curried salted cod and prawns in a mild coconut and lemon curry, served with yellow rice

Lamb and Tomato Breedi - 15 (gf)

Charred leg of lamb braised for 36 hours in a blend of onions, tomatoes, ginger, chilli, toasted coriander, cumin, and cloves, served with yellow rice

Mains

Beef Burger - 15

230g/8oz beef burger with melted cheese, lettuce, tomato, pickle, grilled bacon, mayonnaise, served with gourmet chips

Jack Daniels and Coke Spare Ribs - Half 15/ Full 18

Slow cooked pork ribs with a smoky Jack Daniels and coke BBQ sauce and fire oil, served with gourmet chips

Grilled Sea Bass - 17.5

Fillet of sea bass grilled with a fennel and carrot salad, lemon dressing, served with gourmet chips

Grilled Sirloin Steak - 18.5

230g/8oz sirloin steak, mixed leaf salad, and peppercorn sauce, served with gourmet chips

Calamari and Prawns - 21.5

Fried calamari and lemon peri-peri grilled tiger prawns, with a fennel and carrot salad, chilli lemon sauce, served with gourmet chips

Sharing Platters

Whole Grilled Chicken - 19.5

Peri-peri whole grilled chicken, served with gourmet chips and salad. Serves Two.

Grilled Prawn Platter - 25/ 47.5

Lemon peri-peri grilled tiger prawns, with a fennel and carrot salad, served with gourmet chips. Serves Two/ Four

Seafood Platter - 39.5

Lemon peri-peri grilled tiger prawns, calamari, with a fennel and carrot salad, bread, served with gourmet chips. Serves Two

All of our dishes are prepared in a kitchen where nuts, gluten, and other allergens are present. We cannot guarantee that any food items are completely free of allergens, due to risk of cross contamination. Whilst we take every care to preserve the integrity of our vegetarian, gluten free, and nut free products, we must advise that these are handled in a multi-use kitchen environment. Please ask a member of our team for a full list of allergens. Prices shown include VAT.