

KUNJANI WINES

Starters

Chef's seasonal salad R69

Farm-fresh ingredients from our veggie and herb garden

Salmon trout and beetroot gravlax R89

Infused with citrus gin, baby beetroot, fresh avocado, orange segments, horse radish

Mains

Lamb shank R179

Chermoula-marinated, slowly cooked, served with spring onion mash and baby veg

Line fish R179

Beetroot quinoa, roasted baby beets, broccolini and salsa verde

German Charcuterie R95/R165

A selection of German sausages and cured meats with bread, piquant peppers and mustard dip

Artisanal Cheese Board R120/R210

A selection of locally sourced cheeses (Jersey & goats' milk), marinated olives, pineapple chilli and ginger preserve, breads

Dessert

Trio of artisanal wine-infused sorbet R65

Lime & Chenin Blanc, Summer berry Shiraz, Pineapple

Please Note: This Lunch Menu is served Mondays and Tuesdays 11h00 – 16h30