

## À LA CARTE LUNCH MENU

### STARTERS

#### **North-West Kudu Carpaccio R125**

Fresh radish, quail eggs, horseradish, Parmesan shavings, radish herbs, pickled vegetables  
*Recommended with Kunjani Shiraz*

#### **Marinated Octopus & Mango Salad R110**

Semi-dried tomato, red onion, cucumber ribbons, caper and olive tapende, baby herbs  
*Recommended with Kunjani Sauvignon Blanc*

#### **West Coast Coconut, Chili & Sauvignon Blanc Mussels R115/R195**

Leeks, carrots, coriander, chili sauce, served with sourdough bread  
*Recommended with Kunjani Sauvignon Blanc*

#### **Quinoa, Butternut & Avocado Stack (Vegan) R95**

White mushrooms, red onion, quinoa, roasted butternut, avocado, red pepper sauce  
*Recommended with Kunjani Stolen Chicken Rosé*

#### **Beetroot Goats Cheese Salad (Vegetarian) R95**

Roast baby beetroot, pistachio-goats cheese balls, fig compote, grapefruit  
*Recommended with Kunjani Stolen Chicken Rosé*

### MAINS

#### **Free Range Roasted Duck Breast R210**

Baby leeks, sweet potato, rainbow baby carrots, Red wine-soaked cherries, asparagus  
*Recommended with Kunjani Merlot*

#### **Line Fish R185**

Grilled artichoke, cauliflower puree, broccoli, cherry tomato, pack choi, white wine chive sauce  
*Recommended with Kunjani Chenin Blanc*

#### **Dukkha-Rubbed Karoo Rack & Braised Lamb Shoulder R205**

Red wine-braised shoulder, green beans, carrot puree, shallots, vegetable pave  
*Recommended with Kunjani Shiraz*

#### **Tortellini Pasta (Vegetarian) R165**

Tomato fondue, pea shoots, basil oil, mushrooms, Parmesan shavings  
*Recommended with Kunjani Chenin Blanc*

#### **Biltong-Spiced Sirloin R235**

300g Sirloin, King Oyster mushrooms, carrot & cauliflower quenelles, asparagus, broccoli  
*Recommended with Kunjani Cabernet Sauvignon*

#### **Sweet Potato & Chickpea Rösti (Vegan) R145**

Spicy Harissa tomato sauce, seasonal vegetables, coconut yoghurt tzatziki  
*Recommended with Kunjani Shiraz*

#### **Gourmet Beef Burger R155**

Crispy Parma ham, Camembert cheese, rustic tomato chili jam, fries  
*Recommended with Kunjani Red Blend*

## WOOD-FIRED PIZZA

### **Flat Bread R75**

Rosemary, feta, garlic, extra virgin olive oil

### **Barbara (Vegetarian) R125**

Feta, Piquante peppers, red onion, garlic, avocado

### **Sandra R145**

Bacon, salami, mushroom, Foxtail goat's cheese, rocket

### **Thulani R135**

Chicken, bacon, avocado, spinach, Chenin Blanc-soaked onions

### **Paul R130**

Ham, Brie, avocado, red onion

## PLATTERS

### **German Charcuterie R135 / R210**

A selection of German sausages and cured meats, Piquante peppers, wholegrain mustard, bread

### **Artisanal Cheese Platter R155 / R255**

Locally sourced Jersey & goat's milk cheese, marinated olives, pineapple and ginger preserve, bread

### **Mixed Platter for Two to Share R295**

Cured meats, artisanal cheese, preserves and bread

## DESSERT

### **Chocolate Nougat Mousse R90**

Pistachio crumbs, strawberry frozen yoghurt, brandy snap

### **Coconut, Lime and Passion-fruit Panna Cotta (Vegan) R90**

Seasonal fruit salsa, Pina Colada sorbet

### **Trio of Frozen Yoghurt R70**

Please enquire with your waiter for today's selection

### **Deconstructed Carrot Cake R80**

Chenin-blanc pickled carrots, white chocolate crèmeux, lime frozen yoghurt

### **Artisanal Cheese R155**

Locally sourced Jersey & goat's milk cheese, pineapple and ginger preserve, marinated olives, bread

