

STARTERS

Duck Liver Parfait R115

served with apple and wholegrain mustard marmalade and herbed Melba toast

Suggested Wine: Kunjani Chenin Blanc

Lightly Spiced Vegetable Bhaji R95/R165 (V)

basil & tomato coulis, burnt cauliflower, toasted sunflower seeds, sundried tomatoes

Suggested Wine: Kunjani Sauvignon Blanc

Bouillabaisse R145 / R235

classic Provençal seafood broth with fish, shellfish, fennel, spicy rouille, and toasted garlic bruschetta

Suggested Wine: Kunjani Stolen Chicken Rosé

Crispy Prawn Wonton R105

minced prawn, ginger, garlic and chilli in wonton pastry served with coriander and soy sauce dip, pickled vegetables, wasabi & avocado mayonnaise

Suggested Wine: Kunjani Stolen Chicken Rosé

Prosciutto & Pear Salad R110

with an olive oil herb salad, ham-wrapped & grilled pear, cashew nuts, parmesan shavings, balsamic reduction

Suggested Wine: Kunjani Chenin Blanc

MAINS

Duo of Lamb R260

phyllo-wrapped braised leg of lamb, double cutlets, pomme purée, confit onions, baby beets, rosemary jus, spinach mousse

Suggested Wine: Kunjani Merlot

Baked Line Fish of the Day R195

creamy mussels, tagliatelle, saffron sauce, asparagus, fennel, salmon caviar

Suggested Wine: Kunjani Chenin Blanc

300g Grilled Biltong-Spiced Sirloin R255

confit onions, carrots, artichoke, marrow nuggets, spinach-stuffed salt-baked potato

Suggested Wine: Kunjani Cabernet Sauvignon

Chicken & Pork Cassoulet R195

slow-cooked pork belly & chicken with white beans, pork sausage, Spanish Chorizo, vegetables

Suggested Wine: Kunjani Shiraz

Truffle-Infused Mushroom Risotto R180 (V)

kohlrabi, mushrooms, pearl onions, burnt cauliflower, peas, truffle oil, vegan parmesan (vegetarian & vegan friendly)

Suggested Wine: Kunjani Sauvignon Blanc

Kunjani Gourmet Burger R165

homemade beef patty topped with red pepper & onion relish, Boerenkaas, streaky bacon, hand cut fries, mustard & dill cucumber pickle

Suggested Wine: Kunjani Shiraz



SIDES

- Garden Salad R45
Seasonal Vegetables R45
Creamy Mashed Potatoes R35
Hand Cut Fries R40
Hand Cut Fries with Parmesan R45

DESSERTS

- Creamy Cherry & Almond Clafoutis R95
with Fynbos Mascarpone mousse
- Baked Cheesecake R85
lavender syrup, gooseberry compote, vanilla ice cream
- Chocolate Brownie Ganache R85
chocolate soil, salted caramel, vanilla ice cream
- Artisanal Cheese Platter R145
locally sourced Jersey and goats milk cheese, pineapple preserve, marinated olives

WOOD-FIRED PIZZAS

- Mike R165
variety of charcuterie, gherkins, olives, peppadews
- Kudzai R135
roasted cherry tomatoes, bocconcini, basil pesto
- Vuyo R145
barbequed chicken, mushrooms, avocado
- Lillian & Loveness R165
1/2 cold cuts, Parma ham, peppadews
1/2 traditional Margherita with cherry tomatoes & basil pesto
- Eddie R125
Avocado, bacon, Feta, fresh herb leaves

PLATTERS

- German Charcuterie R175 / R295
a selection of German sausages and cured meats, piquante peppers, mustard dip
- Artisanal Cheese Platter R145 / R265
locally sourced Jersey and goats milk cheese, pineapple preserve, marinated olives
- Charcuterie & Cheese Platter R210 / R340
aged cured meats, locally sourced cheese, preserves, marinated olives
- Vegan Platter R145 / R290
Chef's selection of Mediterranean mezze

