

STARTERS

Roast Beetroot and Aubergine Salad R105 (V)

Eggplant mousse, walnuts, beetroot crisps, vegan gouda nugget, balsamic vinaigrette

Suggested Wine: Kunjani Chenin Blanc

Venison Carpaccio R125

Olive-marinated semi-dried tomatoes, parmesan, pickled mustard seeds, onions, soft quail egg, grilled artichoke

Suggested Wine: Kunjani Sauvignon Blanc

Bouillabaisse R165 / R255

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

Suggested Wine: Kunjani Stolen Chicken Rosé

Pancetta-Wrapped Chicken Terrine R115

Gammon, pistachio nuts, truffle, confit shitake, cauliflower purée

Suggested Wine: Kunjani Stolen Chicken Rosé

MAINS

Salt-Aged Ostrich Fillet R205

Parmesan potato Dauphinoise, semi-braised veg, exotic mushrooms, baby onions, Bordelaise sauce

Suggested Wine: Kunjani Shiraz

Seafood Pasta R195

Homemade tagliatelle, tomato tapenade, spinach, salmon roe, Parmesan

Suggested Wine: Kunjani Chenin Blanc

Truffle Sweet Potato Gnocchi R185 (V)

Marinated burnt leeks, dukkah, exotic mushroom, sun-dried tomato pesto, rocket

Suggested Wine: Kunjani Merlot

Pan-Fried Duck Breast R210

Beetroot fondant, duck croquet, orange & carrot puree, artichoke, roast cherry jus

Suggested Wine: Kunjani Merlot

Cabernet-Braised Oxtail R225

Truffle mash potato, waterblommetjie, baby onions, veggies, butter beans

Suggested Wine: Kunjani Cabernet Sauvignon

Kunjani Gourmet Burger R185

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

Suggested Wine: Kunjani Shiraz

WOOD-FIRED PIZZAS

Served only on weekends and public holidays. No sharing.

Pia R165

Salami & jalapeno, sliced red onion, olives, peppadews, cherry tomatoes, and parmesan dust

Noku R155

BBQ chicken, mushrooms, bacon, avocado

Ellen R145

Avocado, bacon, feta, fresh herbs

Lillian & Loveness R175

Half cold cuts, Parma ham, peppadews, and
Half cherry tomatoes, basil pesto

PLATTERS

German Charcuterie R195 / R310

A selection of German sausages and cured meats, piquante peppers, mustard dip

Artisanal Cheese Platter R165 / R285

Locally sourced Jersey and goats milk cheese, pineapple preserve, marinated olives

Charcuterie & Cheese Platter R230 / R360

Aged cured meats, locally sourced cheese, preserves, marinated olives

Vegan Platter R165 / R290

Chef's selection of Mediterranean mezze

DESSERTS

Chai Pear Crumble R95

Braised Packham pear, almond crumble and ice cream

Lemon & Cardamom Slice R95

Soft meringue, candied lemon segments, vanilla ice cream

Sticky Date Pudding R95

Toffee sauce, mixed berry compote, mascarpone