

STARTERS

Truffle Exotic Mushroom Spring Roll (Vegan) R125 / R225

Creamy cauliflower puree, cashew nuts and herb salad

Suggested Wine: Kunjani Chenin Blanc

Savoury Gorgonzola Cheesecake (Vegetarian) R105 / R195

On dukkha crust, honey glazed baby beet,

Suggested Wine: Kunjani Stolen Chicken Rosé

Oxtail and Barley Broth R135 / R230

Bruschetta, croquette, sundried tomato tapenade

Suggested Wine: Kunjani Stolen Merlot

Prawn Wonton R155 / R240

Guacamole, pickled ginger, cucumber ribbons, salad of baby herbs & citrus infused soy sauce

Suggested Wine: Kunjani Stolen Chicken Rosé

Pear and Biltong Salad R115 / R195

White wine poached pear and thinly sliced biltong served with baby cos, parmesan, red onion, caper berries and mustard vinaigrette

Suggested Wine: Kunjani Sauvignon Blanc

MAINS

Duo of Duck R225

Anise spice braised duck leg, pan fried duck breast, pumpkin puree, leeks, apricot chutney

Suggested Wine: Kunjani Stolen Chicken Rosé

Sun Dried Tomato & Tofu Arancini R195 (Vegan)

Burnt cauliflower, basil, tomato veloute, asparagus, herb & garlic oil

Suggested Wine: Kunjani Chenin Blanc

Slow Cooked Beef Short Rib R235

Parsnip, spinach mousse, caramelised baby onion, mashed potato, red wine glaze

Suggested Wine: Kunjani Cabernet Sauvignon

Balsamic Marinated Ostrich Fillet R230

Onion potato galette, shiitake, roasted tomatoes, asparagus, jus

Suggested Wine: Kunjani Shiraz

South African Wagyu Burger R190

Sesame roll, Camembert, red onion marmalade, bacon, aioli, double fried masala potato wedges

Suggested Wine: Kunjani Merlot

Mediterranean Spiced Kingklip R225

Chickpea ragout, chorizo, asparagus spears, celeriac mash, saffron & lemon grass veloute

Suggested Wine: Kunjani Anna

WOOD-FIRED PIZZAS

Served only on weekends and public holidays. No sharing.

Queen P R165

Sliced red onion, olives, salami, peppadews, cherry tomatoes, & parmesan dust

“Niggie” Carman R175

Seafood, cherry tomatoes, pickled fennel, capers

Ntombazana Portia R155

Barbequed chicken, mushrooms, avocado

Sis Nelissa R145

Jersey feta, rocket, avocado, balsamic glaze

PLATTERS

German Charcuterie R175 / R310

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

Artisanal Cheese Platter R165 / R295

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

Charcuterie & Cheese Platter R185/ R360

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

DESSERTS

Chocolate Mocha Tart R105

Vanilla tuille, orange marmalade & chocolate shavings, vanilla ice cream

Cinnamon Spiced Apfelstrudel R95

Served with nutty praline, crème anglaise

Malva Pudding R95

Home-made Amarula custard, pineapple compote, ice cream, brandy snap

