

TO START

CHICKEN CAESER SALAD 135

romaine lettuce, anchovy aioli, bacon, parmesan crisp,
sourdough melba *D*
Kunjani Chenin Blanc

CASHEW NUT HUMMUS 130

roasted beetroot, fauxmage croquette, glazed grape *Vg / N*
Kunjani Sauvignon Blanc

PRAWN & CORIANDER WONTON 155

guacamole, pickled ginger, citrus soy
Kunjani Stolen Chicken Rosé

BEEF CARPACCIO 145

semi-dried tomatoes, pecorino, beetroot pickled egg,
artichoke, balsamic glaze *GF / D*
Kunjani Chenin Blanc

BOUILLABAISSSE 195

seafood mélange, broth, rouille, fennel, garlic bruschetta *D*
Kunjani Stolen Chicken Rosé

FROM OUR PANTRY

CHARCUTERIE PLATTER 210

curated selection of three sausages, three cured meats, pickles,
caramelised nuts, mustard dip, farm bread

LOCAL CHEESE BOARD 175

five local cheeses, homemade preserve, caramelised nuts,
farm bread

CHARCUTERIE AND CHEESE 280

curated selection of three sausages and three cured meats,
five local cheeses, preserves, marinated olives, pickles,
caramelised nuts, farm bread



MAIN COURSE

PASTA BIANCO 225

pork lardons, chicken, chives, cheese, creamy leek sauce *D*
Kunjani Chenin Blanc

MUSHROOM AND SUNDRIED TOMATO SPRING ROLL 235

creamy cauliflower purée, cashew nut, herb salad *V / N*
Kunjani Chenin Blanc

B'BOS RAINBOW TROUT 260

Saldanha Bay mussels, saffron velouté, cauliflower cous-cous, confit fennel, roe
D
Kunjani Sauvignon Blanc

DUCK, DUCK 265

seared duck breast, duck bitterballen, pumpkin purée, asparagus, apricot chutney *D / N*
Kunjani Shiraz

RIBEYE STEAK 305

roasted root vegetables, hasselback potato, cream cheese, charcutière sauce *D*
Kunjani Cabernet Sauvignon

VENISON DUO 285

braised leg strudel, grilled loin, red wine poached pear, burnt turnip, shiraz reduction *D*
Kunjani Shiraz

HOMEGROWN WAGYU BURGER 190

cos lettuce, camembert, red shallot pickle, bacon, aioli, twice fried fries *D*
Kunjani Merlot

ON THE SIDE

TWICE FRIED FRIES 40

POTATO PUREE 40

SEASONAL VEGETABLES 38

GARDEN SALAD 35



SOMETHING SWEET

ORANGE CRÉMEUX 115

hazelnut dacquoise, crunchy praline, vanilla ice cream *N / D*

COCONUT PANNA COTTA 105

tropical salsa, berry purée, macaron *D*

BLACK CHERRY FRANGIPANE 125

chocolate mousse parfait, cherry compote *D*

PIZZA

Our wood-fired pizza oven is only fired up over weekends and public holidays. Pizzas are made for individual dining pleasure.

QUEEN P 175

salami, red onion, olives, peppadews, cherry tomatoes, parmesan, jalapeno

ZELDA 175

chicken, marinara sauce, red onion, avocado, mushrooms, rocket

EDDIE 195

seafood, cherry tomatoes, pickled fennel, capers

JESSICA 155

basil, shredded bocconcini, tomato

