

## SOUPS

**WEST COAST MUSSEL BROTH 135**

Coconut milk with garlic, chilli, shallots, coriander, grilled baguette  
*Kunjani Chenin Blanc*

**HOISIN & GINGER MARINATED PORK 125**

Rich & semi-sweet broth with noodles, shimeji, pak choi, chilli, sago crisp  
*Kunjani Sauvignon Blanc*

## STARTERS

**PRAWN & GINGER WONTON 155**

guacamole, pickled ginger, citrus soy  
*Kunjani Stolen Chicken Rosé*

**BEEF CARPACCIO 145 (GF)**

Olive marinated semi-dried tomatoes, parmesan, mustard seeds,  
beetroot pickled egg, grilled artichoke, micro herbs  
*Kunjani Stolen Chicken Rosé*

**ANISEED SPICED ROASTED BUTTERNUT 115 (VG, N)**

Cauliflower puree, marinated tofu, toasted walnuts, date chutney, kale  
*Kunjani Chenin Blanc*

## FROM OUR PANTRY

**CHARCUTERIE PLATTER 210 (N)**

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

**LOCAL CHEESE BOARD 175 (V, N)**

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

**CHARCUTERIE AND CHEESE 280 (N)**

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



## MAIN COURSE

### **MARINATED, AGED OSTRICH FILLET 255 (GF)**

Potato leek rosti, roasted carrot miso, shiitake, baby onion, pickled mustard seeds, red wine reduction

*Kunjani Pinotage*

### **PAN-SEARED TUNA 265 (GF)**

Roasted crushed baby potatoes, wasabi & pea, cauliflower, burnt lime, asparagus, black forest, soft poached egg

*Kunjani Chenin Blanc*

### **SPINACH & GOAT CHEESE RAVIOLI 215 (V, N)**

Marinated burnt leeks, roasted red bell pepper pesto, walnut and herb oil

*Kunjani Sauvignon Blanc*

### **SLOW BRAISED LAMB SHANK 250**

Turmeric & chive risotto, spinach mousse, shallots, glazed carrots, braising sauce

*Kunjani Cabernet Sauvignon*

### **TRUFFLED PORTOBELLINI ARANCINI 205 (VG, N)**

Exotic mushroom, spicy marinara sauce, courgette, toasted walnuts, kale, heirloom tomatoes

*Kunjani Sauvignon Blanc*

### **HOMEGROWN WAGYU BURGER 190**

cos lettuce, camembert, red shallot pickle, bacon, soy aioli, twice fried fries

*Kunjani Shiraz*



## SOMETHING SWEET

### CREMA CATALANA 105

Spiced confit naartjie, churros, thyme

### CINNAMON-SPICED APFELSTRUDEL 110

Nutty praline, crème anglaise

### MANJARI CHOCOLATE FONDANT 115

Salted toffee, berries, mascarpone ice cream

## PIZZA

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

### PIA 175

salami, red onion, olives, peppadews, romanita, parmesan, jalapeno

### THANDISWA 175

BBQ chicken, mushrooms, bacon, avocado

### NOLUTHANDO 165

Chorizo, tomato, bocconcini, marinara, rocket and chilli

### KIZITO 155

Roasted cherry tomatoes, bocconcini, basil, balsamic reduction

