

STARTERS

CARAMELISED WALNUT & PARMESAN SALAD 155 (N / GF)

baby cos, courgette, black forest ham, capers, pear
Kunjani Stolen Chicken Rosé

BOUILLABAISSE 195

seafood melange, broth, fennel, rouille, garlic bruschetta
Kunjani Sauvignon Blanc

CRISPY PRAWN & GINGER WONTON 170

coriander, chilli, guacamole, pickled ginger, citrus soy
Kunjani Stolen Chicken Rosé

ROASTED KING OYSTER 125 (V/VG/N)

turmeric & ginger carrot puree, harrisa, crisp kale, pickled shitake, cashew, herb oil
Kunjani Chenin Blanc

SEARED OSTRICH CARPACCIO 165

caper berry, pecorino, artichoke sour dough, beets, sundried tomato, micro herbs
Kunjani Stolen Chicken Rosé

FROM OUR PANTRY

CHARCUTERIE PLATTER FOR ONE 265 (N)

curated selection of six cold cuts & sausages, pickles, caramelised nuts, mustard dip, farm bread

LOCAL CHEESE BOARD FOR ONE 245 (V, N)

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

CHARCUTERIE AND CHEESE FOR TWO 340 (N)

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



MAIN COURSE**SOUS VIDE LAMB RUMP 305**

garlic cauliflower puree, Provençal lentils, caramelised baby onion, lamb bitterballen, tender stem broccoli

Kunjani Pinotage

DUCK BALLOTINE 310

baked polenta cubes, pancetta, asparagus, shiitake, onion, sage butter

Kunjani Pinotage

KALE-DUSTED SPRINGBOK LOIN 295

roasted artichoke, baby beets, miso carrot, potato gratin, pinotage gel,

Kunjani Shiraz

ROLLED SALMON TROUT DARNE 310

celeriac, fennel, quinoa, caper berry, asparagus, mussels, roe, velouté

Kunjani Chenin Blanc

SWEET POTATO GNOCCHI ARRABBIATA 245

baked aubergine, marinated bell pepper, calamata olives, cashew nuts

Kunjani Sauvignon Blanc

PURDON WAGYU BURGER 205

sesame roll, rocket, camembert, caramelised onion, bacon, sriracha mayo, twice fried fries

Kunjani Shiraz

BEEF TENDERLOIN 295

creamed spinach, potato, shiitake, carrots, bone marrow, red wine jus

Kunjani Cabernet Sauvignon

SIDES

Creamed spinach 40

Garden salad with feta 55

Steamed vegetables 45

Twice fried fries 55



SOMETHING SWEET

VANILLA BAKED CHEESE CAKE 125 (D)

honeycomb, blackcurrant, tea pearls

BURNT LEMON TART 120 (D)

coconut crumbs, cardamom cream, meringue, crème fraiche

MANJARI CHOCOLATE FONDANT 130 (D)

salted caramel, black cherry, sesame wafer, mascarpone ice cream

ASSORTED SUMMER SORBET 110 (V/VG)

lemon basil, blueberry ginger, kiwi, berry coulis

PIZZA

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

PIA 185 (D)

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

THANDISWA 175 (D)

BBQ chicken, mushrooms, bacon, marinara sauce, avocado

NOLUTHANDO 165 (V)

jersey feta, red onion, rocket, avocado and balsamic glaze

LOVENESS 205 (D)

seafood, pickled fennel, capers, tomato, baby herbs

