

TASTING ROOM NIBBLES

SMALL PLATES

Black bean and corn taquito	R85	Lamb koftas	R65
Avocado, lime, chipotle mayo, coriander and corn salsa (G) (Sp) (Mu) (Vg) (Ga)		Yoghurt dressing, garden herbs (Sp) (S) (Ss) (Vg) (Ga) (G)	
Cauliflower wings	R70	Chargrilled chicken wings with chipotle dressing	R90
Asian dressing, spring onion, slaw (Sp) (N) (Ss) (Vg) (Ga) (Mu)		(Sp) (S) (Ga)	
Panko-coated camembert	R65	BBQ glazed pork ribs with salted chilli mayo	R95
Deep fried camembert with homemade spicy tomato-chilli jam, balsamic reduction and tortilla chips (G) (Ga) (E) (M) (Sp) (Mu) (V)		(Sp) (C) (Mu) (S) (Ga) (Po)	
		Citrus and rosemary marinated olives	R70
		with feta (Sp) (M) (V)	

SHARING PLATTERS

CK platter	R515	Charcuterie platter	R360
Pork loin ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries and asian slaw (G) (Mo) (Ss) (C) (Sp) (S) (Po) (Ga)		A selection of 5 local meats. Serves two guests each and comes with an assortment of pickled vegetables, fresh fruit, homemade bread and tomato chutney (G) (Ss) (Sp) (Po) (E)	
Garden grazer's platter	R410	Cheese and charcuterie platter	R420
Cauliflower wings, black bean and corn taquito, toasted pita bread, marinated olives with feta, chickpea hummus with dukkah spice and ciabatta (V) (Sp) (N) (G) (M) (Ss) (S) (Ga)		A selection of 3 local cheeses and 3 local meats. Serves two guests each and comes with an assortment of pickled vegetables, preserved sweet figs, homemade bread, tomato chutney, fresh fruit, and homemade sesame seed crackers (G) (M) (Ss) (Sp) (Po) (E)	
Cheese platter	R300		
A selection of 5 local cheeses. Serves two guests each and comes with pear, tomato chutney, cape red onion marmalade, preserved sweet figs, fresh fruit and homemade sesame seed crackers (G) (M) (Ss) (Sp) (V) (E)			

