



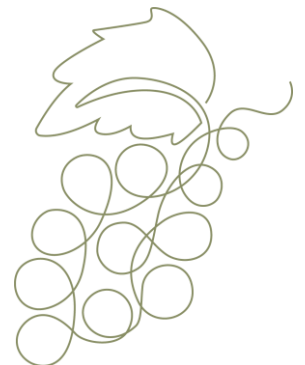
LUNCH MENU

SMALL PLATES

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

MAINS

Mushroom and lentil soup Cheese toastie, garden herbs (C) (G) (Mu) (Ss) (Sp) (V) (Ga) (M)	R195	Cauliflower wings Asian dressing, spring onion, Japanese mayo, slaw (Sp) (N) (Ss) (Vg) (Ga) (Mu) (C) (S) (G)	R155
Burrata and beetroot salad Wild rocket, roast beetroot, garden fennel, citrus, pickled red onion, rooibos dressing (S) (Sp) (M) (V) ** Add free range chicken breast ** Add rare beef	R225 R70 R115	Deep fried calamari Lemon mayonnaise (Mo) (G) (Sp) (Ga) Chorizo and mussel pot Garden peas, garlic, ciabatta, garden herbs (Mo) (G) (Sp) (Ga) (M)	R175 R280
Black bean and corn taquito Avocado, lime, chipotle mayo, coriander and corn salsa (G) (Sp) (Vg) (Ga) (Mu)	R185	Poke bowl Steamed rice, cucumber, carrots, avocado, radish, edamame beans, sesame, rare beef fillet (Ga) (G) (Sp) (Ss) (S)	R235
Green quinoa bowl Quinoa, brussels sprouts, broccoli, tree nuts, baby spinach and avocado served with a rooibos vinaigrette (Ga) (Sp) (N) (Vg)	R195		



(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (Ga) Garlic (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts (P) Peanuts (Po) Pork (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan.

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Kingklip	R275	CK beef burger	R225
Lemon butter sauce, fries, petite salad (F) (M) (Ga)		200g homemade beef burger topped with cheddar cheese, homemade BBQ sauce and caramelised onion, lettuce, fresh red onion, gherkins on a bun with jalapeno mayonnaise and rosemary salted fries on the side (G) (M) (E) (Sp) (S) (Ga)	
Creamy potato gnocchi	R275	**Add tomato chutney (Sp) (Vg) (Ga)	R30
Potato gnocchi tossed in creamy basil and parmesan sauce with semi dried cherry tomatoes, garlic, mushrooms and pine nuts, served with toasted ciabatta (Sp) (G) (M) (V) (Ga)		**Add crispy bacon (Sp) (Po)	R50
**Add chorizo (Po) (Ga)	R85	CK chicken burger	R225
**Add rare beef	R115	Flame grilled chicken breast topped with caramelised onion, Emmenthaler, BBQ sauce, lettuce, fresh red onion, gherkins on a bun with jalapeno mayonnaise and rosemary salted fries on the side (G) (M) (E) (Sp) (S) (Ga) (Mu)	
**Add free range chicken	R70	**Add tomato chutney (Sp) (Vg) (Ga)	R30
Butter Chicken	R270	**Add crispy bacon (Sp) (Po)	R50
Steamed basmati, sambals, roti (M) (Sp) (Ga) (G)		The vegan burger	R235
Simply grilled grass-fed beef fillet	R295	Vegan burger patty with caramelised onion, homemade barbeque sauce, lettuce, red onion and gherkins on a burger bun with rosemary salted fries and jalapeno mayo on the side (Vg) (G) (Sp) (Ga) (Mu) (Sp) (S)	
200g flame grilled beef with sautéed spinach, crispy baby potatoes and mustard and herb butter (M) (Sp) (Ga) (Mu)			
Chicken Schnitzel	R215		
Panko crumbed free-range chicken breast, grilled broccolini, mashed potatoes and mustard cheese sauce (G) (E) (M) (Mu)			

SIDES

French fries (Vg) (Sp)	R65	Creamed spinach (M) (Ga)	R65
Garden salad (V) (Sp) (M)	R70	Herbed mash potatoes (M) (Ga)	R60
Roasted vegetables (V) (Sp) (M) (Ga)	R70	Asian slaw (S) (Sp) (Mu) (Ss)	R55



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SHARING PLATTERS

CK platter

R515

Pork loin ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries and asian slaw
(G) (Mo) (Ss) (C) (Sp) (S) (Po) (Ga) (Mu)

Garden grazer's platter

R410

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)

Cheese platter

R300

A selection of 5 local cheeses. Serves two guests each and comes with , tomato chutney, cape red onion marmalade, preserved sweet figs, fresh fruit and homemade sesame seed crackers
(G) (M) (Ss) (Sp) (V) (E)

Charcuterie platter

R360

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) (Mu) (C)

Cheese and charcuterie platter

R420

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) (Mu) (C)

DESSERT

Eton mess sundae

R125

Vanilla bean ice cream, strawberries. Meringue and Chantilly cream
(M) (E) (Sp)

Dark chocolate brownie

R120

Served with Coconut Ice cream
(Sp) (N) (V) (G)

Turtle cheesecake

R125

With salted caramel, candied pecan nuts and chocolate sauce
(G) (M) (N)

Traditional warm malva pudding

R100

with Amarula custard (G) (E) (M) (Sp) (V)

Trio of homemade ice cream

R95

(G) (M) (E)



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