



## LUNCH MENU

### STARTERS

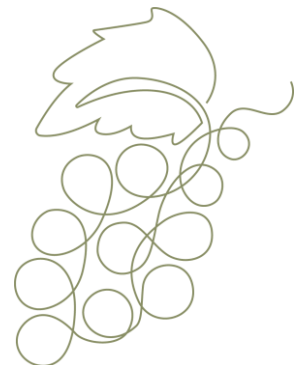
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<b>Creamy tomato soup</b>	<b>R145</b>	<b>Deep fried calamari</b>	<b>R155</b>
Garlic croutons, red pepper hummus and dukkah spice (C) (G) (N) (Ss) (Sp) (Vg) (Ga)		Glazed with Asian dressing, served with lemon mayonnaise (Mo) (G) (Ss) (S) (Sp) (Ga)	
<b>Burrata and Beetroot Salad</b>	<b>R210</b>	<b>Baby marrow and chickpea taquito</b>	<b>R145</b>
Wild Rocket, roast beetroot, garden fennel, orange, pickled red onion, rooibos dressing (Sp) (M) (V)		Avocado & corn salsa, pickled onion, jalapeno mayo and peppery salad leaves (Vg) (G) (Mu) (Sp) (Ga)	
** Add free range chicken breast	R55		
** Add rare beef	R65		

### SMALL PLATES

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<b>Baby marrow and chickpea taquito</b>	<b>R55</b>	<b>Corn riblets with Asian dressing</b>	<b>R65</b>
with jalapeno mayo, corn and pickled onion (G) (Sp) (Mu) (Vg) (Ga)		(Sp) (S) (Ss) (Vg) (Ga)	
<b>Harissa rubbed cauliflower</b>	<b>R65</b>	<b>Chargrilled chicken wings with chipotle dressing</b>	<b>R70</b>
with tomato-chilli jam, tahini dressing and dukkah (Sp) (N) (Ss) (Vg) (Ga) (Mu)		(Sp) (S) (Ga)	
<b>Panko-coated camembert</b>	<b>R60</b>	<b>BBQ glazed pork ribs with salted chilli mayo</b>	<b>R90</b>
Deep fried camembert with homemade spicy tomato-chili jam, balsamic reduction and tortilla chips (G) (Ga) (E) (M) (Sp) (Mu) (V)		(Sp) (C) (Mu) (S) (Ga) (Po)	
		<b>Citrus &amp; rosemary marinated olives</b>	<b>R65</b>
		with feta (Sp) (M) (V)	



(C) Celery (Cl) Cereals with gluten (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.

Our menus celebrate the finest ingredients that have made a short journey from source to your fork, and the wines from our very own vineyard - so when you dine with us, think of it as you helping the environment, one bite (or sip) at a time!

## MAINS

### Simply Grilled Kingklip

R260

Kalamata olive crushed baby potato (Sp) (Ga) (M)  
Lemon Butter Sauce (F) (M) (Ga)

### Creamy potato gnocchi

R255

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) (E) (N)

\*\*Add Chorizo (Po) (Ga)

R55

\*\*Add rare beef

R55

\*\*Add free range chicken

R65

### Buttermilk fried chicken breast

R185

Served with kimchi slaw(G) (M) (Sp) (Ga)

### Simply grilled beef sirloin steak

R260

200g flame grilled beef with peppercorn sauce (M) (Sp) (Ga)  
French fries (Vg)

### Green quinoa bowl

R175

Quinoa, brussels sprouts, broccoli, tree nuts, baby spinach and avocado served with a rooibos vinaigrette (Ga) (Sp) (Mu) (N) (Vg)

### CK beef burger

R215

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) (Mu)

\*\*Add tomato chilli chutney (Sp) (Vg) (Ga)

R25

\*\*Add creamy mushroom sauce (M) (S) (V) (Ga)

R25

\*\*Add crispy bacon (Sp) (Po)

R35

### CK chicken burger

R215

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 tomato chilli chutney (Sp) (Vg) (Ga)

R25

\*\*Add creamy mushroom sauce (M) (S) (V) (Ga)

R25

\*\*Add crispy bacon (Sp) (Po)

R35

### The vegan burger

R215

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)

## SIDES

French fries (Vg)

R65

Garden salad (V) (Sp) (Mu) (M)

R65

Roasted vegetables (V) (Ga)

R70

Creamed Spinach (Sp) (Ga) (M) (G)

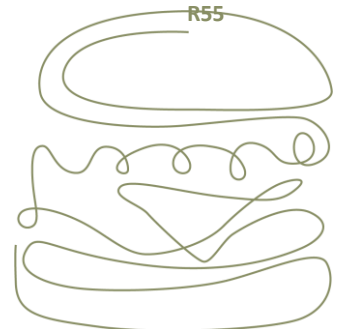
R65

Kimchi slaw (Sp) (Kalamata olive crushed baby potato (Sp) (Ga) (M)

R65

Ga)

R55



## SHARING PLATTERS

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### CK platter

R495

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

### Garden grazer's platter

R390

Harissa rubbed cauliflower, baby marrow and chickpea taquito, corn riblets with toasted pita bread, pickled vegetable, chickpea hummus with feta, homemade baba ghanoush and dukkha spice  
(V) (Sp) (N) (G) (M) (Ss) (S) (Ga)

### Cheese platter

R285

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

### Charcuterie platter

R325

A selection of 5 local meats. Serves two guests each and comes with an assortment of pickled vegetables, fresh fruit, with pear, apple and raisin chutney (G) (Ss) (Sp) (Po) (E) (M)

### Cheese & charcuterie platter

R365

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, pear, apple and raisin chutney, fresh fruit, and homemade sesame seed crackers (G) (M) (Ss) (Sp) (Po) (E)

## DESSERT

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### Gluten-free chocolate tart

R105

with vanilla bean ice cream and berries (M) (E)

### Passionfruit and coconut panna cotta

R95

With mint and coconut lime sorbet (Sp) (N) (Vg)

### Turtle cheesecake

R115

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

### Traditional warm malva pudding

R90

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

### Trio of homemade ice cream

R95

(G) (M) (E)

