

SMALL PLATES

Citrus & rosemary marinated olives with feta R35 (Sp) (M) (V)

Baby marrow and chickpea taquito R55
(G) (Sp) (Mu) (Vg) (Ga)
with jalapeno mayo, corn and pickled onion

Harissa rubbed cauliflower R40
(Sp) (N) (Ss) (Mu) (Vg) (Ga)
with tomato-chilli jam, tahini dressing and dukkah

Harissa rubbed cauliflower lettuce cups R35
(Sp) (N) (Vg) (Ga)
with lemon mayo, toasted almonds, crispy onions and rice crisps

Corn riblets with Asian dressing R35
(Sp) (S) (Ss) (Vg) (Ga)

Artichoke and ricotta ravioli R65
(G) (M) (Mu) (V) (Ga)
with burnt butter and capers

Chargrilled chicken wings with chipotle dressing R40 (Sp) (S) (Ga)

Grilled beef sirloin with truffle and parmesan R50 (M) (G) (Mu)

BBQ glazed pork ribs with salted chilli mayo R70 (Sp) (C) (Mu) (S) (Po) (Ga)

SHARING PLATTERS

CK platter R425
(G) (Mo) (Ss) (C) (Sp) (S) (Po) (Ga)
Pork loin ribs, buffalo wings, deep fried calamari, onion rings, thick cut fries and coleslaw

Garden grazer's platter R325
(V) (Sp) (N) (G) (M) (Ss) (S) (Ga)
Harissa rubbed cauliflower lettuce cups, baby marrow and chickpea taquito, corn riblets with toasted pita bread, pickled vegetable, chickpea hummus with feta, homemade baba ganoush and dukkha spice

Cheese platter R195
(G) (M) (Ss) (Sp) (V) (E)
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 and homemade sesame seed crackers

Charcuterie platter R265
(G) (Ss) (Sp) (Po) (E)
A selection of 5 local meats. Serves two guests each and comes with an assortment of pickled vegetables with pear, apple and raisin chutney

Cheese & charcuterie platter R255
(G) (M) (Ss) (Sp) (Po) (E)
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, and homemade sesame seed crackers