

## 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 R45**  
(Sp) (S) (Ss) (Vg) (Ga)

**Artichoke and ricotta ravioli R75**  
(G) (M) (Mu) (V) (Ga)  
with burnt butter and capers

**Chargrilled chicken wings with chipotle dressing R50** (Sp) (S) (Ga)

**Grilled beef sirloin with truffle and parmesan R60** (M) (G) (Mu)

**BBQ glazed pork ribs with salted chilli mayo R80** (Sp) (C) (Mu) (S) (Po) (Ga)

## SHARING PLATTERS

**CK platter R475**  
(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 R275**  
(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