

STARTERS

Panko-coated camembert R100

(G)(Ga)(E)(M)(Sp)(Mu)(V)

Deep fried camembert with homemade spicy tomato-chili jam, balsamic reduction and tortilla chips

Deep fried calamari R110 (Mo) (G) (Ss) (S) (Sp) (Ga)

Glazed with Asian dressing, served with lemon mayonnaise

Creamy tomato soup R85 (C) (G) (N) (Ss) (Sp) (Vg) (Ga)

Garlic croutons, red pepper hummus and dukkah spice

Klein Karoo hand cut venison carpaccio R110 (Ss) (Sp) (S) (Ga)

Chilli, ginger, spring onion, coriander and sesame seeds with a teriyaki dressing

CK poké bowl R85 / R120 (S) (Ss) (Sp) (M) (V)

Feta, peppers, cherry tomatoes, cucumber, olives, red onion, chickpeas and avocado pear with Asian dressing

**Add free range chicken breast R25

**Add rare beef R45

** Add serrano ham (Po) R50

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

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) (Vg) (Ga) (Mu)

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) (Ga) (Po)

MAINS

Kingklip cooked in garlic butter R230

(F) (M) (G) (Sp) (Ga)

Sautéed spinach, cherry tomatoes and couscous, with a thyme & sweet potato cream sauce

Baby marrow and chickpea taquito R145

(Vg) (G) (Mu) (Sp) (Ga)

Avocado & corn salsa, pickled onion, jalapeno mayo and peppery salad leaves

Creamy chorizo and parmesan pasta R165

(Sp) (G) (M) (Po) (Ga)

Pipe rigate pasta tossed in creamy parmesan sauce with cherry tomatoes, garlic and parsley, served with toasted ciabatta

Garden pea pesto pasta R140 (G) (M) (V) (N) (Sp) (Ga)

Pipe rigate tossed in pea pesto served with toasted ciabatta, feta cheese and pine nuts

Buttermilk fried chicken breast R155 (G) (M) (Sp) (Ga)

Creamy herb gravy and crushed potato with corn & fine bean salsa

Butter chicken R165 (M) (G) (S) (Sp) (Ga)

Cape Malay chicken curry with clove scented basmati rice, served with cucumber raita, tomato & onion salsa and poppadum

Grilled beef sirloin steak R195 (M) (N) (S) (Sp) (Ga)

200g flame grilled beef with creamy blue cheese and mushroom sauce, crispy fries and a side salad dressed with basil pesto

CK beef burger R175 (G) (M) (E) (Sp) (S) (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

**Add tomato chilli chutney R5 (Sp) (Vg) (Ga)

**Add creamy mushroom sauce R20 (M) (S) (V) (Ga)

**Add crispy serrano ham R50 (Sp) (Po)

CK chicken burger R165 (G)(M)(E)(Sp)(S)(Ga)

Flame grilled chicken breast topped with grilled pineapple, cumin boerenkaas, white BBQ sauce, lettuce, fresh red onion, gherkins on a bun with jalapeno mayonnaise and rosemary salted fries on the side

**Add tomato chilli chutney R5 (Sp) (Vg) (Ga)

**Add creamy mushroom sauce R20 (M) (S) (V) (Ga)

**Add crispy serrano ham R50 (Sp) (Po)

The Impossible burger R190 (Vg) (G) (Sp) (Ga)

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

SIDES

French fries R55 (Vg)

Garden salad R55 (V)

Honey & thyme roasted vegetables R55 (V) (Sp)

DESSERT

Gluten-free chocolate tart

R85 (M) (E)

with crème fraiché and berries

Vegan sticky toffee

pudding R70

(G) (Sp) (N)

with coconut caramel and pear

Citrus no-bake cheesecake R85

(G) (M) (N)

with burnt honey ice cream and candied citrus

Traditional warm malva pudding R75

(G)(E)(M)(Sp)(V)

with Amarula custard

Trio of homemade ice

cream R90 (G) (M) (E)