

## STARTERS

**Twice baked pecorino soufflé R95 (C) (Mu) (E) (N) (S) (V)**  
with biltong spices, compressed apple, baby salad leaves and caramelised walnuts

**Deep fried calamari R105 (Mo) (G) (Ss) (S) (Sp)**  
Glazed with Asian dressing, served with lemon mayonnaise

**Creamy tomato soup R85 (C) (G) (N) (Ss) (Sp) (V)**  
Garlic croutons, red pepper hummus and dukkah spice

**Klein Karoo hand cut venison carpaccio R110 (Ss) (Sp) (S)**  
Chilli, ginger, spring onion, coriander and sesame seeds with a teriyaki dressing

**CK poké bowl R75 / R120 (S) (Ss) (Sp) (M)**  
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 R50

## SHARING PLATTERS

**CK platter R395 (G) (Mo) (Ss) (C) (Sp) (S)**  
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)**  
Harissa rubbed cauliflower lettuce cups, baby marrow and chickpea taquito, corn riblets with toasted pita bread and cheddar puff sticks with red pepper hummus, baba ganoush and dukkah spice

**Cheese platter R195 (G) (M) (Ss) (Sp) (V)**  
A selection of 5 local cheeses. Serves two guests each and come with pear, apple and raisin chutney, cape red onion marmalade, preserved sweet figs and homemade sesame seed crackers

**Charcuterie platter R245 (G) (Ss) (Sp)**  
A selection of 5 local meats. Serves two guests each and come with an assortment of pickled vegetables with pear, apple and raisin chutney

**Cheese & charcuterie platter R255 (G) (M) (Ss) (Sp)**  
A selection of 3 local cheeses and 3 local meats. Serves two guests each and come 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) (V)**  
with jalapeno mayo, corn and pickled onion

**Harissa rubbed cauliflower R40 (Sp) (N) (Ss) (V)**  
with tomato-chilli jam, tahini dressing and dukkah

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

**Corn riblets with Asian dressing R35 (Sp) (S) (Ss) (V)**

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

**Coronation chicken lettuce cup R50 (M) (S) (C) (N) (Mu)**  
with toasted almonds, crispy onions and rice crisps

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

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

**Serrano ham and rooibos roasted grape salad R50 (Sp) (Mu)**

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

## MAINS

### SASSI line fish cooked in garlic butter R175

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

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

### Baby marrow and chickpea taquito R140

(V) (G) (Mu) (Sp)

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

### Creamy chorizo and parmesan pasta R165 (Sp) (G) (M)

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

### Garden pea pesto pasta R135 (G) (M) (V) (N) (Sp)

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

### Buttermilk fried chicken breast R145 (G) (M) (Sp)

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

### Butter Chicken R165 (M)(G)(S)(Sp)

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

### Grilled beef sirloin steak R180 (M) (N) (S) (Sp)

200g flame grilled beef with sweet soy mushrooms, crispy fries and a side salad dressed with basil pesto

### CK burger R165 (G) (M) (E) (Ss) (Sp) (S)

200g homemade beef burger or Elgin chicken breast with cheddar cheese, lettuce, tomato, caramelised onion, red onion, gherkins on a bun with jalapeno mayo and rosemary salted fries

\*\*Add tomato chilli chutney R5 (Sp) (V)

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

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

### The Impossible burger R190 (V)(G)(Ss)(Sp)

Vegan burger patty with caramelized onion, homemade barbeque sauce, lettuce, red onion, gherkins on a sesame seed bun with rosemary salted fries and jalapeno mayo on the side

## SIDES

French fries R45 (V)

Garden salad R45 (V)

Seasonal vegetables R45 (V)

## DESSERT

**Gluten-free chocolate tart R85 (M)**  
with crème fraîche and winter berries

**Vegan sticky toffee pudding R70**  
(G) (Sp) (N)  
with coconut caramel and pear

**Citrus no-bake cheesecake R75**  
(G) (M) (N)  
with burnt honey ice-cream and candied citrus

**Trio of homemade ice-cream R90**  
(G)