

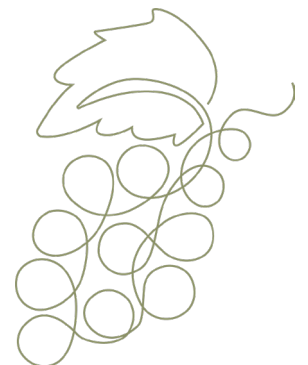
## LUNCH MENU

### SMALL PLATES

<b>Black bean and corn taquito</b>	<b>R85</b>	<b>Lamb koftas</b>	<b>R65</b>
Avocado, lime, chipotle mayo, coriander and corn salsa (G) (Sp) (Mu) (Vg) (Ga)		Yoghurt dressing, garden herbs (Sp) (S) (Ss) (Vg) (Ga) (G)	
<b>Cauliflower wings</b>	<b>R70</b>	<b>Chargrilled chicken wings with chipotle dressing</b>	<b>R90</b>
Asian dressing, spring onion, slaw (Sp) (N) (Ss) (Vg) (Ga) (Mu)		(Sp) (S) (Ga)	
<b>Panko-coated camembert</b>	<b>R65</b>	<b>BBQ glazed pork ribs with salted chilli mayo</b>	<b>R95</b>
Deep fried camembert with homemade spicy tomato-chilli jam, balsamic reduction and tortilla chips (G) (Ga) (E) (M) (Sp) (Mu) (V)		(Sp) (C) (Mu) (S) (Ga) (Po)	
		<b>Citrus and rosemary marinated olives</b>	<b>R70</b>
		with feta (Sp) (M) (V)	

### MAINS

<b>Mushroom and lentil soup</b>	<b>R195</b>	<b>Cauliflower wings</b>	<b>R155</b>
Cheese toastie, garden herbs (C) (G) (Mu) (Ss) (Sp) (V) (Ga) (M)		Asian dressing, spring onion, Japanese mayo, slaw (Sp) (N) (Ss) (Vg) (Ga) (Mu) (C) (S) (G)	
<b>Burrata and beetroot salad</b>	<b>R225</b>	<b>Deep fried calamari</b>	<b>R175</b>
Wild rocket, roast beetroot, garden fennel, citrus, pickled red onion, rooibos dressing (S) (Ss) (Sp) (M) (V)		Lemon mayonnaise (Mo) (G) (Sp) (Ga)	
** Add free range chicken breast	R70	<b>Chorizo and mussel pot</b>	<b>R280</b>
** Add rare beef	R115	Garden peas, garlic, ciabatta, garden herbs (Mo) (G) (Sp) (Ga)	
<b>Black bean and corn taquito</b>	<b>R185</b>	<b>Poke bowl</b>	<b>R235</b>
Avocado, lime, chipotle mayo, coriander and corn salsa (G) (Sp) (Vg) (Ga)		Steamed rice, cucumber, carrots, avocado, radish, edamame beans, sesame, rare beef fillet (Ga) (G) (Sp) (Ss) (S)	
<b>Green quinoa bowl</b>	<b>R195</b>		
Quinoa, brussels sprouts, broccoli, tree nuts, baby spinach and avocado served with a rooibos vinaigrette (Ga) (Sp) (Mu) (N) (Vg)			



(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

<b>Simply grilled kingklip</b>	<b>R275</b>	<b>CK beef burger</b>	<b>R225</b>
Lemon butter sauce, fries, petite salad (F) (M) (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 (G) (M) (E) (Sp) (S) (Ga)	
<b>Creamy potato gnocchi</b>	<b>R275</b>	**Add tomato chutney (Sp) (Vg) (Ga)	R30
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)		**Add crispy bacon (Sp) (Po)	R50
**Add chorizo (Po) (Ga)	R85	<b>CK chicken burger</b>	<b>R225</b>
**Add rare beef	R115	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)	
**Add free range chicken	R70	**Add tomato chutney (Sp) (Vg) (Ga)	R30
<b>Butter Chicken</b>	<b>R270</b>	**Add crispy bacon (Sp) (Po)	R50
Steamed basmati, sambals, poppadum (M) (Sp) (Ga)		<b>The vegan burger</b>	<b>R235</b>
<b>Simply grilled grass-fed beef fillet</b>	<b>R295</b>	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)	
200g flame grilled beef with sautéed spinach, crispy baby potatoes and mustard and herb butter (M) (Sp) (Ga) (Mu)			
<b>Chicken Schnitzel</b>	<b>R215</b>		
Panko crumbed free-range chicken breast, grilled broccolini, mashed potatoes and mustard cheese sauce (G) (E) (M) (Mu)			

## SIDES

<b>French fries</b> (Vg)	<b>R65</b>	<b>Creamed spinach</b>	<b>R65</b>
<b>Garden salad</b> (V)	<b>R70</b>	<b>Herbed mash potatoes</b>	<b>R60</b>
<b>Roasted vegetables</b> (V) (Sp)	<b>R70</b>	<b>Asian slaw</b>	<b>R55</b>



## SHARING PLATTERS

---

### CK platter

R515

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

### Garden grazer's platter

R410

Cauliflower wings, black bean and corn taquito, toasted pita bread, marinated olives with feta, chickpea hummus with dukkah spice and ciabatta  
(V) (Sp) (N) (G) (M) (Ss) (S) (Ga)

### Cheese platter

R300

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

### Charcuterie platter

R360

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

### Cheese and charcuterie platter

R420

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, homemade bread, tomato chutney, fresh fruit, and homemade sesame seed crackers  
(G) (M) (Ss) (Sp) (Po) (E)

## DESSERT

---

### Eton mess sundae

R125

Vanilla bean ice cream, strawberries. Meringue and Chantilly cream  
(M) (E)

### Dark chocolate brownie

R120

Served with Coconut Ice cream  
(Sp) (N) (V)

### Turtle cheesecake

R125

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

### Traditional warm malva pudding

R100

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

### Trio of homemade ice cream

R95

(G) (M) (E)

