

WELCOME TO OUR *FUN DINING* RESTAURANT

STARTERS



SOUP OF THE DAY

Check today's daily selection served with homemade artisan bread. R 75.00

WEST COAST FRESH MUSSELS

Fresh mussels, Portuguese style, served with homemade artisan bread. R 98.00 / R 175.00

ROOIBOS BEEF CARPACCIO

Rooibos smoked beef carpaccio served with parmesan shavings, pineapple, pickled red onion, baby herbs and mustard mayo. R 95.00

ASIAN STYLED FRESH GRILLED TUNA

Grilled tuna loin served with avocado, ginger, chilli, coriander baby leaves salad and saffron dill aioli. R 105.00 / R 185.00

MAIN COURSE



LAMB SHANK

Chermoula marinated and slow cooked lamb shank, served with spring onion mash potato and baby veg. R 179.00

STOLEN CHICKEN CURRY

Homemade red curry with coconut milk, chilli, ginger served with fragrant rice, sambals and papadums. R 169.00

PASTA

Prawns cooked in a white wine sauce, with chilli, garlic, spring onion and soy or Homemade vegetarian tagliatelle with mushroom, spinach and parmesan. R 165.00 / R 155.00

T-BONE STEAK

Grilled T- Bone steak, served with roast onion, sauteed mushroom and baby carrots. R 195.00
Served with brandy pepper sauce.

LINE FISH

Lemon and herb crushed potato, pea puree and green beans, baby tomato and citrus butter sauce. R 175.00

SOMETHING SWEET



CHOCOLATE MALVA PUDDING

Amarula creme anglaise, red wine glazed cherries with vanilla ice cream. R 95.00

BERRIES AND CARDAMOM CHEESE CAKE

Berries and cardamom infused crumble serve with berry coulis and strawberry ice cream. R 78.00



PLATTERS



MEAT PLATTERS

Choose from a selection of German sausages and cured meats paired with bread, picante peppers and mustard dip.

R 139.00 / R 255.00

CHEESE PLATTERS

Choose from a selection of locally sourced artisanal cheeses (Jersey or goats milk) served with homemade marinated olives, apple and ginger preserve and breads.

R 150.00 / R 275.00

KUNJANI PLATTERS

Vegetable spring rolls, spicy chickpea samoosas and falafel balls, Chef's quiche of the day, served with a sweet chilli dip and a selection of breads.

R 130.00 / R 230.00

HOMEMADE BURGERS



BEEF BURGER

Gourmet beef burger topped with crispy bacon, melted cheddar and fresh tomato. Served on a toasted sweet potato sourdough burgle roll.

R 110.00

FREE RANGE CHICKEN BURGER

Grilled Free range chicken breast topped with cheddar cheese and avocado served on a toasted sweet potato sourdough roll.

R 98.00

CHICKPEA BURGER

Homemade Chickpea, carrot and baby marrow burger patty topped with pan fried mushrooms. Served with pesto Mayonnaise on a toasted sweet potato sourdough roll.

R 99.00

Hand cut fries, cheese, garlic and mustard mayonase.
Fresh tomato served on a sweet potato sourdgough roll.

Seasonal ingredients, subject to availability.
10% service charge will be added to bills of 6 persons or more.

Our prices are inclusive of 15% VAT
NO SPLIT BILLS

