

WELCOME TO OUR FUN DINING RESTAURANT

CHEF LAMEK MNISI

The new Winter menu at Kunjani was curated under the watchful eye of Chef Lamek Mnisi, who has been at the helm of the Kunjani kitchen since its opening in November 2017. Not only did he look for high quality ingredients and innovative ideas when creating this season's menu, but he continually renews the menus so that regular patrons always find a new dish that will surprise them when visiting Kunjani.

OUR FOOD PHILOSOPHY

In line with our philosophy to only source seasonal ingredients and the very best fresh produce, we have streamlined our menu to reflect our passion for locally sourced, fresh, wholesome and healthier food options that are also sustainable. By sourcing only locally grown produce, we aim to act responsibly towards the planet and its natural resources and reduce our carbon footprint. As a result, we only source fish from the green list of South African Sustainable Seafood Initiative (SASSI), a division of the World Wide Fund for Nature (WWF).

BREAKFAST, LUNCH & WINE TASTING

Our Breakfast menu and Winter a la carte menu is available 7 days a week, including public holidays. Wine Tasting is served throughout the day, please enquire with your waiter.

KUNJANI LOYALTY CLUB

The Kunjani Loyalty Club offers a host of benefits, including great discounts on our wines, your restaurant bill and accommodation. Please enquire with management how to become a member.

FUNCTIONS & EVENTS

Kunjani is the ideal space to host an array of private functions such as birthdays, anniversaries, year-end functions, product launches and corporate workshops. Please enquire with management about availability and options.

SELF-CATERING GUEST VILLAS

Guest accommodation is available in 4 self-catering villas adjacent to the restaurant and are fully equipped with luxuries such as washers & dryers, coffee machines, wall panel heating and airconditioned bedrooms. For enquiries or to make a booking, please enquire with management.

Share your Kunjani photos on Twitter by tagging us **@kunjaniwines** and on Instagram by using **#SayKunjani**

Paul Barth & Pia Watermeyer
Kunjani Proprietors



STARTERS

Soup du Jour	R80
Chef's soup of the day & sourdough bread	
Tomato and Coconut Mussels	R105/R195
Paprika, brandy, white wine, roasted vine tomatoes, chili and coconut sauce <i>Recommended with Kunjani Chenin Blanc</i>	
Salmon and Broccolini Salad	R95
Soft poached egg, broccolini, tomatoes, baby beetroot, herb oil <i>Recommended with Kunjani Sauvignon Blanc</i>	
Marrow Bones with Spicy Kunjani Rub	R60
Roasted marrow bones, pickled vegetables, baby herbs, artisan bread <i>Recommended with Kunjani Merlot</i>	
Chef's Seasonal Salad (V)	R69
Hand selected from our veggie and herb garden <i>Recommended with Kunjani Rosé</i>	

MAINS

Six-Hour Wood-Fired Oven Roasted Lamb Shank	R195
Slow braised in red wine, mashed potatoes, root vegetables <i>Recommended with Kunjani Shiraz</i>	
Seafood Curry	R185
Prawns, mussels and line fish, homemade curry sauce, basmati rice, sambals, charred poppadum <i>Recommended with Kunjani Riesling</i>	
Line Fish	R179
Curried lentils, broccoli, spinach, roasted red peppers, white wine sauce <i>Recommended with Chenin Blanc</i>	
Mushroom & Truffle Oil Pasta (V)	R145
Garlic cream, spinach, sundried tomatoes, Parmesan shavings <i>Recommended with Merlot</i>	
Braised Duck Leg	R195
Poached pear, Port sauce, baby carrots, red cabbage <i>Recommended with Kunjani Merlot</i>	
Ribeye Steak	R210
Carrot purée, potato fondant, broccolini, roasted mushrooms and Shiraz jus <i>Recommended with Kunjani Cabernet Sauvignon</i>	
Gourmet Beef / Chicken Burger	R125
Crispy Parma ham, Camembert cheese, rustic tomato chili jam <i>Recommended with Kunjani Red Blend</i>	



WOOD-FIRED PIZZA

Flat Bread Rosemary, feta, garlic, extra virgin olive oil	R65
Sandra Bacon, salami, mushroom, Foxtail goat's cheese, rocket	R130
Barbara Feta, avocado, Piquante peppers, red onion, garlic	R115
Alex Sundried tomato pesto, 6-months matured Huguenot cheese, mushrooms, anchovies, olives, rocket	R120
Thulani Chicken, bacon, avocado, spinach, Chenin Blanc-soaked onions	R125
Paul Ham, Brie, avocado, red onion	R120
Lamek Truffle paste, Mozzarella, olive oil, mushrooms and rocket	R150

PLATTERS

German Charcuterie A selection of German sausages and cured meats, Piquante peppers, wholegrain mustard, bread	R100/R170
Artisanal Cheese Locally sourced Jersey & goat's milk cheese, marinated olives, pineapple and ginger preserve, bread	R130/R220
Mixed Platter for Two to Share Cured meats, cheese, preserves and bread	R260

DESSERT

Chocolate Malva Pudding Mixed berry compote, Amarula crème, chocolate frozen yoghurt	R80
Muscat-Poached Pear and Almond Cake Crème Anglaise and English toffee frozen yoghurt	R80
Trio of Frozen Yogurts	R70
Strawberry Bavarois Pistachio macaroon, strawberry frozen yogurt, pistachio soil, shiraz compote	R89