

KUDU

BRUNCH

KUDU BREAD ORIGINAL FAMILY RECIPE

MELTED CULTURED BUTTER, house cured bacon

MELTED SEAFOOD BUTTER, almonds

MELTED CAPE MALAY BUTTER, curried pickled shallots

BITES

KALAHARI SPICED BILTONG

SMOKED PRAWN CRULLER, miso, pickled cucumber

CONFIT LEEK TARTLET, pecorino, marjoram

OYSTERS, tomatoes dashi, wakame, trout roe

EGGS

SOURDOUGH WAFFLES

with treacle cured salmon, poached eggs, whipped avocado

with Kudu fried chicken, fried egg, kimchi, smoked maple

with poached eggs, whipped avocado, pickled cucumber

CONFIT PORTOBELLO MUSHROOMS

sourdough, poached eggs, caramelized onions

HONEY ROAST HAM CRUMPET

black pudding, poached eggs, hollandaise single / double

BOEREWORS BURGER, chipotle crisp, fried egg, caramelized onion

SHAKSHUKA, eggs, parmesan crisps, burnt kale, smoked yogurt

SOUFFLÉ PANCAKES, house cured bacon, smoked maple

CHOCOLATE BABKA PAIN PARDU, burnt vanilla mascarpone, passionfruit

BRUNCH SIDES

HOME CURED SALMON

SLAB OF BACON

WHIPPED AVOCADO AND RICOTTA

CHARGRILLED SOURDOUGH

LUNCH

STARTERS

HARISSA CHOPPED BEEF, crispy shallots, coriander

GRILLED PERI-PERI KING PRAWNS 4/6 pc with:

Peri peri sauce

Wild garlic butter

BURRATA, pineapple tomato, ginger, shiso

BRAAI

CONFIT TROUT, sea vegetables, dashi veloute

SIRLOIN CHOP ON THE BONE, kombu jus (350g)

GRILLED CHICKEN SALAD, smoked chicken, black garlic dressing, tarragon

SHARERS (FOR 2 OR MORE)

WHOLE BLACK BREAM, zhug butter rotis, mixed leaf salad (800g)

DRY AGED EX DAIRY PRIME RIB (800/1kg)

DRY AGED T-BONE (800g)

SIDES

BEEF FAT CRISPY FINGERLING POTATOES

AFRICAN CARROT, ras el hanout, goat's curd, rooibos pickled

BABY SPINACH SALAD, yuzu, truffle, parmesan

CREAMED SPINACH, smoked bacon

CHARRED SUGAR SNAPS, walnut and sesame XO

DESSERTS

DURBAN PINEAPPLE (FOR 2 OR MORE)

Cardamom brûlée, spiced pineapple, chocolate ganache, brandy canele, coconut soft serve

FIG PAVLOVA, rooibos jelly, fig and blackberry cream

COCONUT SOFT SERVE SUNDAE, miso caramel, corn crunch

KUDU "KIT KAT" TART, burnt marshmallow

OXFORD BLUE CHEESE CANELÉ, smoked honey

2020 Benguela Cove Sauvignon Blanc, Noble Late Harvest, Walker Bay

PRICES INCLUDE VAT. A 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE ALLERGIES OR ANY DIETARY REQUIREMENTS, PLEASE SPEAK TO THE TEAM PRIOR TO ORDERING. PLEASE NOTE, ALL ALLERGENS ARE WIDELY USED IN OUR KITCHEN, THEREFORE CROSS-CONTAMINATION MAY OCCUR.