

SUNDAY ROAST

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

ROASTS

served family style with Sunday trimmings

IRON AGE PORK BELLY, burnt apple purée, sunday trimmings, corn bread DRY AGED BEEF SIRLOIN caramelised onion, sunday trimmings, corn bread CELERIAC AND SHIITAKE PITHIVIER, wild garlic, pickled onion.

SUNDAY SHARERS (FOR 2 OR MORE)

HALF SOMERSET SAXON CHICKEN, vin juane, padron pepper HOT SMOKED SEA TROUT, honey mustard, crème fraîche

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