

### LUNCH

#### 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

### 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
CURED SEA TROUT, daikon, shisho, tiger's milk

# EXPRESS LUNCH

2 Courses

# STARTERS

CURED SEA TROUT, daikon, shisho, tiger's milk BURRATA, pineapple tomato, ginger, shiso

MAINS all served with beef fat fingerling potatoes

GRILLED CHICKEN SALAD, smoked chicken, black garlic dressing, tarragon SMOKED PERI MUSSELS, Chargrilled sourdough, coriander BOEREWORS BURGER, chipotle crisp, caramelized onions

#### BRAAI

POUSSIN, Kashmiri chili crisp, crème fraiche
PORK CHOP, monkey gland sauce, pickled mustard seeds
CONFIT TROUT, sea vegetables, dashi velouté
SIRLOIN CHOP ON THE BONE, kombu jus (350g)
HISPI CABBAGE, mushroom XO, pumpkin seed furikake

## 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