

## STARTERS & SALADS

PRICES EXCLUDE WINE RECOMMENDATIONS

### PRAWN 'N CORN SOUP 95

grilled prawns, blackened baby corn, green chilli oil, coriander - gewurztraminer

### CRISPY BABY CALAMARI 85

yuzu emulsion, miso caramel, pickled kohlrabi, sunchoke – sauvignon blanc

### STEAMED FRESH MUSSELS 65 / 135

cream, neethlingshof sauvignon blanc, cherry tomato, basil, chilli, spring onion, bruschetta – the six flowers

### KUDU CARPACCIO 75

edamame puree, compressed cucumber, spring onion, ponzu gel, sago crisps - merlot

### BABY BEETROOT SALAD 70

chevin, white balsamic jellies, sunflower & sesame crumble, orange, kataifi, watercress – the jackal's dance

### SPICED CHICKEN SALAD 90

baby gem lettuce, ranch dressing, feta, roast butternut, pumpkin seeds – chenin blanc

### GRILLED PEACH & PARMA HAM SALAD 110

compressed melon, ash goats' cheese, rocket, mint, raspberry dressing - gewurztraminer

### HALOUMI SALAD 80

baby heirloom tomato, balsamic pearls, walnuts, pesto aioli – unwooded chardonnay

## PLATTERS

### CHEESE PLATTER 180

superlatif brie, gorgonzola, ash goats' cheese, mature cheddar, marinated olives, honey nuts, crackers, preserves, freshly baked bread

### CHARCUTERIE PLATTER 180

parma ham, salami felino, biltong, droëwors, marinated olives, honey nuts, crackers, preserves, freshly baked bread

### CHEESE & CHARCUTERIE PLATTER 235

superlatif brie, gorgonzola, ash goats' cheese, mature cheddar, parma ham, salami felino, biltong, droëwors, marinated olives, honey nuts, crackers, preserves, freshly baked bread

## BURGERS & BATTERED

PRICES EXCLUDE WINE RECOMMENDATIONS

### CHICKEN CHILLI BURGER 135

kimchi, avocado, red cabbage slaw, edamame beans, french fries, sriracha emulsion - gewurztraminer

### SA WAGYU BEEF BURGER 160

lettuce, tomato, gherkin, onion marmalade, bacon, cheese, french fries, onion rings, mayonnaise – kcb oryx weiss

### BEER BATTERED FISH & CHIPS 135

line-caught hake, crushed peas, chips, homemade sweet chilli, tartare sauce – kcb kudu lager

## VEGETARIAN, POULTRY & SEAFOOD

PRICES EXCLUDE WINE RECOMMENDATIONS

### LENTIL BOBOTIE 110

cape malay spices, savory rice, coconut banana, tomato sambals, homemade fruit chutney - gewurztraminer

### THAI GREEN CHICKEN CURRY 135

VEGETARIAN OPTION AVAILABLE

aubergine, broccoli, water chestnuts, shitake mushrooms, bean sprouts, fragrant rice – gewurztraminer

### PAN-FRIED LINEFISH 160

saffron velouté, mussels, clams, parisienne potato, baby spinach – the six flowers

## PORK, GAME & BEEF

PRICES EXCLUDE WINE RECOMMENDATIONS

### PORK BELLY CHAR SIU 180

chilli rice fritter, baby bok choy, charred onion, sesame dressing, pickled red cabbage – the six flowers

### RAS EL HANOUT SPICED OSTRICH 185

carrot & cumin puree, charred baby carrot, pomegranate, coriander yoghurt, tabbouleh - shiraz

### BEEF FILLET 195

king oyster mushroom, romanesco, confit garlic, brown mushroom & truffle sauce, rosemary fries – cabernet sauvignon or malbec

## SOMETHING SWEET

PRICES EXCLUDE WINE RECOMMENDATIONS

### ROSE PANNACOTTA 70

pistachio halva, lavender sponge, yoghurt sorbet, dehydrated yoghurt, rose petals – maria noble late harvest

### MALVA PUDDING 70

amarula anglaise, spiced apricots, caramel ice cream, raspberries, vanilla crumb - maria noble late harvest

### DARK CHOCOLATE MARQUIS MOUSSE 75

fresh summer berries, chocolate feuillantine wafer, tonka bean ice cream, caramelized marshmallow – maria noble late harvest

### GRANADILLA & COCONUT PARFAIT 75

coconut crumble, strawberry & lime gel, berry meringues, pineapple crisps, white chocolate aero – maria noble late harvest

### DESSERT CHEESE PLATE 80

lavash, poached pear, honey nuts