

STARTERS & SALADS

PRICES EXCLUDE WINE RECOMMENDATIONS

ROASTED RED PEPPER & CHICKPEA SOUP 75

chorizo, basil pesto, goats chevin - [gewürztraminer](#)

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](#)

GRILLED ARTICHOKE & FINE BEAN SALAD 70

[DELICIOUSLY VEGAN](#)

balsamic & truffle dressing, rocket, pine nut crumble, confit cherry tomato - [the jackal's dance](#)

SPICED CHICKEN SALAD 90

baby gem lettuce, ranch dressing, feta, roast butternut, pumpkin seeds – [chenin blanc](#)

PEAR, BILTONG & BLUE CHEESE SALAD 95

pear, biltong, blue cheese dressing, candied pecans, grapefruit, watercress – [riesling or pinotage](#)

SHITAKE AUBERGINE 80

[DELICIOUSLY VEGAN](#)

miso glazed and fermented shitake mushrooms, sushi rice fritter, grilled aubergine purée, teriyaki, spring onion, sesame – [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 - [gewürztraminer](#)

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 - [gewürztraminer](#)

THAI GREEN CHICKEN CURRY 135

[VEGETARIAN/VEGAN OPTION AVAILABLE](#)

aubergine, broccoli, water chestnuts, shitake mushrooms, bean sprouts, fragrant rice – [gewürztraminer](#)

PAN-FRIED LINEFISH 160

pea risotto, porcini mushrooms, sugar snaps, confit lemon, pea shoots – [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](#)

DEBONED SPRINGBOK SHANK 185

harissa, charred cauliflower, sumac yoghurt, medjool date & pine nut salsa, pearl cous cous - [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

POMEGRANATE POSSET 70

almond biscotti, strawberry & mint, coconut gel, pineapple crisps, white chocolate soil – [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](#)

NOUGAT PARFAIT 75

spiced jellies, lime curd, ginger shortbread, honeycomb, orange sherbet – [maria noble late harvest](#)

DESSERT CHEESE PLATE 80

lavash, poached pear, honey nuts