



STARTERS

Zucchini fritter (v) R 80

Smoked tomato aioli, citrus and mint pollen

Fairview camembert (v) R 105

Deep fried camembert, homemade raspberry and tomato ketchup with smoked paprika tortilla crisps

Elgin Buffalo wings R 100

Fried free range chicken wings, gorgonzola cream and gremolata salsa

Klein Karoo Ostrich Carpaccio R 105

Pickled celery, wild rocket, Parmesan shavings, extra virgin olive oil, naartjie segments, radish and black pepper

Franschhoek trout pate R 100

Pickled red onion and coriander salad, caper berries and homemade seed loaf

Butternut salad (v) R 95

Butternut puree, roasted butternut, butternut crisps, feta cheese, pumpkin seeds, baby leaves and dried cranberries

CK salad (v) R 90

Feta / peppers / cherry tomatoes / pickled cucumber / green olives / carrot / red onion / baby potatoes / marjoram dressing

Durbanville ham hock terrine (n) R 105

Ham hock and apricot terrine, piccalilli puree, pickled cucumber and homemade seed loaf

MAINS

Quiche of the day (v)(n) R 160

Stone fruit, feta and pecan nut salad with skinny fries

Artichoke arancini (v) R 155

Rosemary crema, grilled artichoke, wild rocket, parmesan

Elgin Chicken Supreme R 165

Grilled lime dressed chicken, Israeli cous cous, feta, pickled cucumber and fresh herbs

Haddock fish cakes R 165

Wild rocket, radish and celery salsa, tartar sauce

CK burger R 170

200g Angus beef burger, guacamole, onion rings, kewpie mayo, mushroom sauce and thick cut fries

Grilled rump steak R 190

250g grilled Sparta beef rump, Gorgonzola-sage butter, tomato and red onion salad, thick cut fries

SASSI Line fish R 180

Cajun spiced line fish, Asian slaw, fennel dressed baby potatoes and citrus beurre blanc

SIDE ORDERS R 45 each

Skinny fries

Honey & thyme vegetables

Garden salad

(V) denotes vegetarian dishes. (N) indicates a dish contains nuts. If you have any specific dietary requirements, and in particular any food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

Our chefs work with as many local suppliers as possible to reduce the amount of 'food miles' before dishes arrive at your table. We're also careful not to use any endangered species of fish and aim to use those approved by the Marine Stewardship Council.



SHARING PLATES (ENOUGH FOR 2 PEOPLE)

Farmer Angus Ribs R 380

Boerewors spiced pork belly ribs, brandy and coke glaze, country slaw and sweet potato wedges

DIY tacos R 360

Soft shell tacos, sweet and sour short rib, caramelised onion, coriander and ricotta cheese

OR

Soft shell tacos, line fish, red cabbage, spring onion, coriander, red chilli, lemon crème fraîche

CK Platter R 460

Zucchini Fritters, Buffalo wings, cheese and jalapeno rissoles, Farmer Angus ribs and CK salad

CHEESE AND CHARCUTERIE PLATTERS (n)

Choose any 3 for R145, 5 for R185, or 7 for R210

All Country Kitchen cheese & charcuterie platters are served with pear and raisin chutney, cape white onion marmalade, toasted nuts and tortilla chips

Cured Meats: biltong, bresaola, chorizo, coppa, droewors, prosciutto, salami

Soft cheeses: camembert, gorgonzola

Semi hard cheeses: emmental, cumin boerenkaas, peppered kwaito

Hard cheeses: local parmesan

DESSERT

Semifreddo (n) R 55

Toasted almond, honey, orange biscotti crumbs and raspberry coulis

Vanilla panna cotta R 60

Rose mulled berries, shortbread crumble

Eddie's malva pudding R 60

Traditional South African malva pudding, salted caramel sauce and amarula ice cream

Chocolate Nemesis (n) R 55

Flourless chocolate torte, citrus anglaise, naartjie segments, shortbread crumble with vanilla ice cream.

Trio of ice cream R 55

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