

Country Kitchen Tasting Room nibbles

Garlic snails (n) R 60 Pancetta and homemade seed loaf

Marrow bones R 60 Oven roasted marrow served with gremolata and homemade roosterkoek

Crispy potato skins (v) R 60 Loaded with blue cheese crumble and coriander salsa, finished with a crème fraiche

> Kalamata olives (v) R 55 Marinated in chilli, orange, rosemary and extra virgin olive oil

Chorizo and leek R 60 Grilled chorizo, charred baby leeks, smoked tomato aioli

Snoek Pate R 60

Homemade smoked snoek pate, pickled cucumber and smoked paprika tortilla crisps

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

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

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 raison 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

(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.