

SHARING PLATTERS

SUNDOWNER R300

Variety of local cheeses, cured meats, olives, biltong & cream cheese truffles, pickles & preserves, wild rosemary focaccia, melba toast

(VE) GRAZING BOARD R180

Fresh veggie bites, sweet potato hummus, mushroom & walnut pâté, olives, toasted nuts, dried fruit, rice crackers, wild rosemary focaccia

SAFARI SNACK PLATTER R195

Beef biltong, “droë wors”, roasted nuts, dried fruit, tortilla crisps, spicy paprika bean dip

CAMEMBERT R165

Whole baked camembert, spiced nuts, cranberry jam, fresh sliced ciabatta

GOURMET PIZZAS

Handmade 30cm bases. All pizzas made with fresh tomato sauce and grated mozzarella.

Gluten Free Base R55

(VE) Nut Based Vegan Cheese R65

(VE) ROSEMARY FOCACCIA R60

Olive oil, fresh rosemary, sea salt, garlic

(V) ROSEMARY & FETA FOCACCIA R90

Olive oil, fresh rosemary, sea salt, garlic, feta

(V) CAPRESE R150

Fresh mozzarella, basil oil, cherry tomatoes

MAD MALAY R150

Curried chicken, crispy onions, red peppers, yogurt, fresh coriander, toasted almonds

F.A.B R165

Feta, avocado, bacon

(V) VEGGIE INDABA R145

Sun-dried tomatoes, roasted peppers, olives, rocket, avocado, balsamic reduction

Add: Grilled Chicken R170

RAFIKI BLUE R165

Bacon, blue cheese, caramelised onions, avocado, rocket

(V) SERENGETI SUNSET R145

Roasted butternut, feta, toasted pumpkin seeds, balsamic reduction, rocket

(V) CAPE ORCHARD R155

Blanco base, roasted pears, brie, candied pecans, rocket

DESSERTS

MALVA PUDDING R85

Traditional South African dessert. Apricot jam sponge, rich caramel sauce, Amarula custard

THE ULTIMATE CHOCOLATE BROWNIE R90

Layered choc-nut brownie & chocolate cream, chocolate cream, mint ice cream

PANNA COTTA R80

Coconut cream panna cotta, strawberry granita, rose syrup

BERRY CHEESECAKE R80

Baked cheesecake, mixed berry compote, vanilla ice cream, sable biscuit

CRÈME BRÛLÉE R85

Burnt vanilla bean cream custard, orange ice cream, black pepper crumb, dehydrated orange

HOMEMADE ICE CREAM / SORBET R35

(per scoop)

(V) UMAMI GROVE R170

Shimeji mushrooms, red onion, goats' cheese, truffle oil

HUNTER'S RESERVE R175

Blanco base, springbok carpaccio, parmesan, capers, cranberry sauce

(V) THE BLUE ROCK R160

Blue cheese, preserved fig, walnuts, balsamic glaze

CREATE YOUR OWN

Margarita R85

Gluten Free Margarita R100

Vegan Margarita R115

Basic Veggies R15

Shaved red onion, sliced tomato, fresh bell peppers, pineapple

Premium Veggies R30

Black olives, avocado purée, peppadew, preserved fig, cherry tomatoes, marinated bell peppers, sun dried tomatoes, rocket

Protein Combos R40

Chicken, mushrooms, mozzarella, bacon, feta, Boerenham, halloumi

Luxury Mix R50

Salami, brie, camembert, blue cheese, basil pesto

SMALL PLATES

Our tapa style small plates are simply plated but bursting with flavours. Perfect as a starter or light snack. Order two or more to share

RUSTIC BREADBASKET R65

Warm ciabatta and sourdough served with salted butter, marinated olives, creamy hummus, and biltong cream cheese pâté balls

BUNNY CHOW R55

Hollowed out mini bread loaf filled with your choice of curry, tomato & cucumber sambal, Mrs. Balls chutney, crispy onion straws and fresh coriander

- Butter Chicken
- Ⓥⓔ • Cashew & Chickpea Curry
- Lamb Rogan Josh

Indulge your senses with a trio of bunnies R140

HALLOUMI R65

Dusted in cornflour and deep-fried, hot honey dipping sauce

BOBOTIE CUP R50

Crisp wonton cup, with choice of **beef** or **lentil** bobotie, Mrs Balls chutney and toasted coconut

KOFTA SKEWER R70

Spiced mince kofta skewer, with herb salad and warm tortilla

- Spicy beef mince, cucumber raita, crispy onions
- Moroccan spiced ostrich mince, red onion marmalade, yogurt drizzle
- Ⓥⓔ • Butterbean & chickpea falafel, tahini, toasted sunflower seeds

CHARCUTERIE CUP R75

Skewered sliced salami and goats' cheese truffle & artisan cheese cubes, brie and preserved fig & dried fruit, marinated olives herbed tortilla crisps

