

## STARTERS

BUTTERNUT & ROAST ALMOND SOUP [v] with crisp fried onion and tortilla	60
SALT AND PEPPER SQUID Cape Malay pickle, curry emulsion, avo purée and green apple	75
OSTRICH CARPACCIO smoked ostrich thinly sliced with balsamic roast beetroot, black pepper goats cheese and rocket	85
BAKED BRIE local brie wedge wrapped in phyllo and baked, with citrus salad and tomato chilli jam	75
TRIO OF SALMON Lydenburg smoked salmon, smoked trout fillet and pâté, with lemon pepper cream cheese and crostini toast	95
PAN SNAILS snails pan fried with bacon, roquefort and parsley in a creamy garlic sauce, focaccia toast	85
TEMPURA PRAWNS 6 prawns crisp fried on ginger, avo and cucumber salad with green curry mayonnaise	90
CROCODILE KEBABS grilled with hint of lemon, spiced apricot and coconut cream sauce	85
PORK BELLY POPPERS citrus braised pork belly, radish and fennel slaw and a sugar chilli dipping sauce	75
GRILLED HARISSA SPICED HALLOUMI tomato hummus, cucumber and mint pickle	65

### TAPPAS

# KUKA ANTI-PASTI PLATTER [v] [great to share as an appetizer] grilled mediterranean vegetables, grilled halloumi, olives, basil pesto, hummus, artichokes, ciabatta bruschetta MEAT ANTI-PASTI PLATTER [generous enough for two] Italian salami, parma ham, smoked chicken 170

and hickory ham, pesto, pickles and pear

## SALADS

with crusty ciabatta

CHEF'S [v] salad greens, avocado, tomato, cucumber, bacon, Danish feta, bean sprouts and croutons with a creamy French dressing	75
CAJUN CHICKEN seasonal salad leaves with avocado, tomato, cucumber, grilled halloumi cheese, lime and curry mayo dressing and tortilla toast	92
CHOPPED GREEK SALAD salad greens with chopped cucumber, Danish feta, tomatoes, red onion and olives tossed in a creamy balsamic dressing	70





# PIZZA

	JR PIZZA'S ARE 100% HOMEMADE THIN PIZZA'S & ARE ALL SERVED LARGE	
FOCA	ACCIA — salt, garlic and rosemary — basil pesto — mozzarella, feta and pecorino	45 65 95
	GARITA [v] o base with mozzarella and basil	85
	AIIAN nd pineapple	100
REGI ham a	NA nd mushrooms	105
CARI salami	NÉ , bacon, chorizo and roast peppers	135
	R SEASONS olives, sundried tomatoes, artichokes and basil	120
	FORNIA acon and avocado	120
	A n, bacon, feta, peppadew, creamed h and avocado	130
PRAV jalaper	VN ño, chorizo and cajun grilled prawns	165
oak sn	MONE noked salmon, avocado, rocket, fraiche and deep fried capers	135
PERF spicy r	RY'S mince, red onion, jalapeño and roast peppers	125
butterr	ITERRANEAN [v] nut, artichoke, roasted peppers, feta, basil and toasted pumpkin seeds	120
$\sim$	capers, chilli, garlic, onion	12
EXTRAS	feta, olives, pineapple, peppers	20
<u> </u>	bacon, mushrooms, ham, artichokes	28
$\times$	chicken, salami, spicy mince, chorizo	35
	smoked salmon	65

FROM	THE	GRILL

ALL OUR MEAT IS 100% SOUTH AFRICAN GRAIN FED. ALL SERVED WITH YOUR CHOICE OF CHIPS, PAP AND SHEBA, SAVOURY RICE, CREAMY MASH, HEALTHY SIDE SALAD OR VEGETABLES	250g FILLET	300g RUMP
GRILLED 250g grilled and basted, with onion rings	175	170
PEPPER Madagascan green peppercorn	185	180
KUKA with emmenthal cheese, avocado, peppadews and creamy mushroom sauce	195	190
T-BONE STEAK 500g BBQ grilled with onion rings		185

### FLAME GRILLED RIBS

LEGENDARY IN THESE PARTS, OUR PORK RIBS ARE MARINATED & GRILLED TO YOUR TASTE, CUT IN RIBLETS & PLACED ON TOP OF FRENCH FRIES	500g	1kg
BASTING: our secret BBQ / honey & mustard / smokey sweet chilli	175	295

### CURRIES

ALL OUR CURRIES ARE SERVED WITH JASMINE RICE, SAMBALS AND POPPADUMS

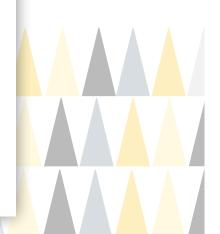
#### CHICKEN & PRAWN

yellow curry made with masala, coconut cream, honey and coriander

#### NATAL LAMB

mild or hot, made with house blend of masala, paprika, cumin and coriander seeds, curry leaves and fresh coriander



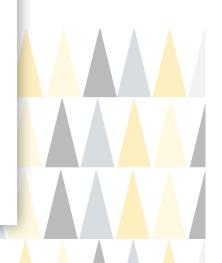


#### SEAFOOD ALL OUR SEAFOOD IS SOURCED LOCALLY FROM SUSTAINABLE WATERS, SERVED WITH YOUR CHOICE OF CHIPS, SAVOURY RICE, MASH, HEALTHY SIDE SALAD OR VEGETABLES PAN FRIED HAKE smoky spiced hake fillet topped with halloumi, 165 chorizo, spinach and zucchini ribbons with avocado aioli FRESH RAINBOW TROUT de-boned fillets, citrus, almond and herb gremolata, 155 lemon butter NORWEGIAN SALMON 235 marinated with soy, ginger, chilli and coriander, zucchini quinoa salad and prawn tempura **PRAWNS** SQ please ask your waitron for availability CHEFS SPECIALTIES 3-HOUR SLOW BRAISED SPRINGBOK SHANK braised with red wine, root vegetables, bay leaves, 185 thyme and garlic, served on creamy whole grain mustard mash KUDU FILLET grilled with pan fried local mushrooms, thyme 185 creamed mashed potato, candied baby onions and a pepper cream sauce PORK CHOP AND CRISP PORK BELLY Grilled pork chop with citrus and fennel braised 170 crispy pork belly, baby marrow ribbons, sweet potato mash and a ginger apple chutney

## DESSERTS

ICE CREAM & CHOCOLATE SAUCE 3 scoops of vanilla ice-cream with bar-one chocolate sauce	48
NUTELLA ICE CREAM 3 scoops of vanilla ice-cream topped with nutella and roasted hazelnuts	55
CHOC NUT SUNDAE 3 scoops of vanilla ice-cream with nougat, hazelnuts, maraschino cherries and topped with bar-one chocolate sauce	60
AMARULA CRÈME BRÛLÉE with crisp sugar crust	60
SALTED CARAMEL & SPICED BANANA WAFFLE homemade waffle topped with spiced banana, salted caramel and ice-cream	60
DOUBLE BAKED CHOCOLATE FONDANT with peanut butter ice cream	60
BLUEBERRY FRANGIPANE TART with homemade blueberry compote and vanilla ice cream	65
HOMEMADE NOUGAT PARFAIT homemade ice cream filled with cherries, almonds, hazelnuts and berry compote	65
SOUTH AFRICAN CHEESEBOARD Selection of 4 South African cheeses, Fox & Crow mild cheddar, Fairview brie, creamy blue and goats cheese chevin, served with onion marmalade, basil pesto and flat bread	70





BREAKFAST I LUNCH TAPPAS I DINNER COCKTAILS





OPEN DAILY 07h00 - 22h00

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APRIL 2018

## ILLY COFFEE CORNER

	<u> </u>	
ALL ILLY COFFEE ALSO AVAI	ILABLE AS DECAF	
ILLY COFFEE	normal	25
TELL COLLE	grande	35
SABIE VALLEY COFFEE	normal	22
	grande	30
	single espresso	25
CAPPUCCINO	double espresso	30
	add cream	8
ESPRESSO	single	18
44455104410	double	22
AMERICANO		26
MACCHIATO espresso topped with milk for	am	22
KUKA FRAPPE double espresso & crushed ic	e blend	28
BREWED ICE-COFFEE filter coffee poured over ice		28
ESPRESSO COFFEE MILKSHAKE espresso & ice-cream blend		36
FROZEN CAFFÉ MOCHA espresso, hot chocolate & ice-cream blend		38
CHOC-O-CHINO espresso & hot chocolate with milk + foam		36
ROCKY-CHINO espresso, chocolate & hazelni milk, foam and chocolate shav		40
CAFFÉ LATTE		32
FLAVOURED LATTE hazelnut & vanilla		35
ROOIBOS CAPPUCCINO		28
ROOIBOS CAFFÉ LATTE		30
CHAITEA LATTE		34
HOT CHOCOLATE		35
MILO		35
HORLICKS		35
		20
TEAS rooibos & five roses		20
HERBALTEAS chamomile, earl grey, green to english breakfast and chai	эа,	25