

Breads & Biltong

An ideal way to start your feasting adventure with our friendly baked breads and dried biltong selection.

Bread selection £5.95  
Herbed Beer Bread, Maize Bread & Pot Bread accompanied by biltong butter / harissa butter

Biltong selection £7.50  
Salty & Spicy dried meat including smoked buffalo droewors, sliced beef biltong & Chillli bite sticks

Starters

Crocodile Cigars £14.00  
Lightly marinated crocodile fillet with onion and coriander, wrapped in spring roll pastry, with harissa mayonnaise

Snoek Pate £8.95  
Native to South African waters, it's a lightly smoked oily fish blended with cream cheese.  
With Melba toast and sweet carrot pickle.

Game Terrine £9.95  
With Quince chutney and Biltong powder

Rooibos Smoked Salmon £11.50  
With Coriander Hollandaise and pickled cucumber.  
Smoked with Cherrywood, rich coriander hollandaise

Buffalo Mozzarella £8.00  
With confit tomato, basil and shallot dressing

Soft Shell Crab £13.50  
Deep fried in chilli, lemon and herbs

Black Mussels £7.50  
With white wine, saffron and curry cream and puff pastry

Springbok Carpaccio £9.50  
Buttermilk Rusk croutons and julienne of vegetables

Chicken Livers £6.95  
with sliced pot bread

Main

Spit Roast of the Day £18.50  
With chakalaka, a spicy African relish

Slow roasted Lamb Shank £18.50  
With cinnamon and sugar glazed butternut

Chicken Bunny Chow £16.50  
Durban Style. With Banana sambals. Bunny chow, curry served inside a hallowed out half loaf of bread, originates from the Durban Indian community

Springbok Sosaties £22.50  
Taverns in Old Cape Town were known as Sosatie and Rice houses in honour of these delicious kebabs (or skewers).

Green Bean & Tomato Bredie £14.95  
South African Stew

Vegetable Potjie £12.95  
With maize meal rice. A traditional South African dish served in a cast iron pot

Fish

Prawn Curry £18.50  
With Cape Malay yellow rice and poppadom

Fish Bobotie £16.50  
With spiced chilli chutney

Grilled Lobster - Whole £39.95  
Grilled Lobster - Half £19.95  
With spicy mashed potatoes and limes

Smoked Black Cod Fillet £28.00  
With creamed spinach, tomato, garlic and chives

Seafood Platter for 2, served hot £47.50  
Black Mussels, Kingklip skewers, Black Tiger Prawns & Lobster

Braai

All of our South African game is carefully sourced and has a much more delicate taste than its British counterparts. All of our meats are cooked traditionally and classically on a braai grill or pan roasted. To gain the best from the meat, they are best served medium rare.

Zebra Fillet 200g £24.00  
with celeriac mash and shallot marmalade

Ostrich Fillet 200g £26.50  
with Samp beans and red wine jus (based on market availability)

Springbok Loin 200g £25.50  
with wilted baby greens and juniper berry jus

Buffalo Fillet 200g £30.00  
with smoked parsnips

Rib-Eye 200g £18.00  
Rib-Eye 280g £23.50  
35 Day aged beef

Fillet 200g £21.00  
Fillet 280g £28.00  
35 Day aged beef

Bulls Head Rib 1kg £39.00  
The Ultimate Hunger Buster. For those warriors looking for a bigger challenge

Boerewors £17.00  
With Sheba sauce and mielie meal rice

Spiced Boerewors £17.00  
Chilli infused boerewors served with mielie meal rice

Pork Ribs Half rack (500g) £12.50  
Pork Ribs Full rack (+/- 1kg) £22.00

Braai Sauces  
Wild mushroom £3.95  
Zulu red chili £2.75  
Zulu japapeno £2.75  
Red wine sauce £2.75

Sides  
Cape Malay yellow rice £3.00  
Morogo £3.50  
Mielie Pap £2.95  
Samp and Beans £3.25  
Cinnamon roasted butternut £3.00  
Tomato salad £4.00  
Mixed green salad £4.50  
Fries £3.25  
Peri-Peri potato wedges £3.50

Fit for a King

Fit for a King £28.50  
A unique way of dining that allows you to cook your meat at your table on your own hot rock. Chef Stephen Boucher's secret spices. Marinated Striploin served on a Hot rock with Morogo, Samp and beans, Mielie pap, sheba sauce and habanero Zulu sauce.

Sample Boards to Share  
King vs Queen

King Shaka Game Board £85.00  
Springbok, chilli boerewors, boerewors, waterbuck and Zebra with peri peri potato wedges, chakalaka and sheba sauce

The Queen's Royal Board £75.00  
Beef from the Royal Estate of the Duke of Devonshire, featuring Rib Eye, Sirloin, Rump and Fillet with Cinnamon roasted butternut and green salad

Feasting Menu

African Dining  
Feast Experience £55.00 p/h  
(Available to tables of 4 to 20 people)

Snoek Pate, Melba toast  
Soft Shell Crab  
Crocodile Springrolls  
Game Terrine  
Buffalo Mozzarella

Pork Rib Rack  
Spicy Boerewors  
Wildebeest Sosaties  
Zebra, Samp and Beans  
Mielie Pap  
Prawn Curry, Cape Malay rice

Chef's Dessert Selection

A discretionary service charge of 12.5% will be added to your total bill



## Spirit of Africa

£49 p/h



Minted Pea Soup with corn croutons

Smoked mackerel with coriander and pineapple salad

Feta, tomato and olives, pea cress and pancetta



Spit Roast of the Day with miele meal and peri peri jus

Harissa marinated hake fillet with wilted mixed greens

Vegetable bake with stuffed baby peppadews



Blackberry Panacotta

Seasonal fruit selection

Koeksisters



Includes VAT. Excludes service.



## Essence of Africa Menu

£49 p/h

Pumpkin Veloute  
with beer croutons

Smoked Salmon Pate  
with melba toast

Ballantine of Chicken and Duck  
with tomato relish



Spit-Roast of the Day  
with corn maize meal rice, red onion jus

Grey Mullet, Chilli Crust  
with wilted baby greens

Butternut Bredie



Passionfruit Panacotta

Dom Pedro

Milk Chocolate Tart  
with strawberry syrup