Breads & Biltong		Main	
An ideal way to start your feasting adventure with our friendly baked breads and dried biltong selection.		Spit Roast of the Day With chakalaka, a spicy African relish	£18.50
Bread selection Herbed Beer Bread, Maize Bread & Pot Bread accompanied by biltong butter / harissa butter	£5.95	Slow roasted Lamb Shank With cinnamon and sugar glazed butternut	£18.50
Biltong selection Salty & Spicy dried meat including smoked buffalo droewors sliced beef biltong & Chilli bite sticks	£7.50	Chicken Bunny Chow Durban Style. With Banana sambals. Bunny chow, curry served inside a hallowed out half loaf of bread, originates from the Durban Indian community	£16.50
Starters	0	Springbok Sosaties Taverns in Old Cape Town were known as Sosatie and Rice houses in honour of these delicious kebabs (or skewers).	£22.50
Crocodile Cigars Lightly marinated crocodile fillet with onion and coriander, wrapped in spring roll pastry, with harissa mayonnaise	£14.00	Green Bean & Tomato Bredie South African Stew	£14.95
Snoek Pate Native to South African waters, it's a lightly smoked oily fish blended with cream cheese. With Melba toast and sweet carrot pickle.	£8.95	Vegetable Potjie With maize meal rice. A traditional South African dish served in a cast iron pot	£12.95
Game Terrine With Quince chutney and Biltong powder	£9.95	Fish	
Rooibos Smoked Salmon With Coriander Hollandaise and pickled cucumber. Smoked with Cherrywood, rich coriander hollandaise	£11.50	Prawn Curry With Cape Malay yellow rice and poppadom	£18.50
Buffalo Mozzarella With confit tomato, basil and shallot dressing	£8.00	Fish Bobotie With spiced chilli chutney	£16.50
Soft Shell Crab Deep fried in chilli, lemon and herbs	£13.50	Grilled Lobster - Whole	£39.95
Black Mussels With white wine, saffron and curry cream and puff pastry	£7.50	Grilled Lobster - Half With spicy mashed potatoes and limes	£19.95
Springbok Carpaccio Buttermilk Rusk croutons and julienne of vegetables	£9.50	Smoked Black Cod Fillet With creamed spinach, tomato, garlic and chives	£28.00

£6.95

Seafood Platter for 2, served hot £47.50

Black Mussels, Kingklip skewers, Black Tiger Prawns & Lobster

Chicken Livers

with sliced pot bread

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 ar	ad shallot marmalade	

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

	ok Loin 200g	£25.50
with wilted b	paby greens and juniper berry jus	

Buffalo Fillet 200g

Spiced Boerewors

Mixed green salad

Peri-Peri potato wedges

with smoked parsnips

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

£30.00

£17.00

£4.50

£3.25

£3.50

Fillet 200g	£21.0 0
Fillet 280g	£28.00
35 Day aged beef	

Bulls Head Rib 1kg	£39.00
The Ultimate Hunger Buster. For those warriors looking	2,
for a bioger challenge	

Boerewors	£17.00
With Sheba sauce and mielie meal rice	,

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
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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

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 boerwors, boerwors, 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

(Available to tables of 4 to 20 people)

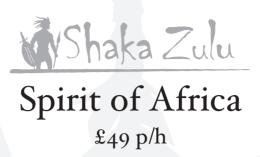
£55.00 p/h

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

Pork Rib Rack
Spicy Boerwors
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



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

AVAVAVAVAVAVAVAVAVA

Blackberry Panacotta

Seasonal fruit selection

Koeksisters

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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