



KLOOF STREET HOUSE

STARTERS

- Vegetarian antipasti platter for two...
- Roasted chilli and garlic prawns with toasted ciabatta...
- Soup of the day with cheese toast...
- Pan fried patagonian calamari, aioli and harissa...
- Butternut, spinach and feta spring rolls, dukkah spiced sweet chilli sauce...
- Oysters, shallot mignonette, cucumber and apple granita
half dozen or dozen...
- Baked camembert with onion marmalade and beetroot cranberry chutney...
- Chalmar beef fillet tartare with smoked tomato chutney
- Gorgonzola and wild mushroom arancini with aioli, pesto and napolitana...

SALADS

- Roasted beetroot, deep fried goat's cheese, herb salad, almonds, toasted seeds and shiraz balsamic dressing...
- KSH caprese salad, marinated exotic tomatoes, avocado, fior di latte, basil pesto and balsamic reduction...
- Caesar salad with cos lettuce, parmesan, croutons and boiled egg...
- KSH table salad of mixed leaves, avocado, boiled egg, plum tomato, feta and toasted pine nuts

SIDES

- Buttered mash... Truffled mash...
- Butternut and sweet potato mash with crème fraîche and crispy onions...
- Creamed spinach with parmesan...
- Seasonal vegetables...
- Caesar side salad...
- Truffled parmesan polenta chips...
- Rustic cut fries...



Some dishes may contain traces of seeds, nuts and other allergens, please notify your waiter of any serious allergic reactions you may have.
A service charge of 12.5% will be added to tables of 6 guests or more

Menu and Prices subject to seasonal change



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MAINS

Chalmar beef with smoked marrow bone butter and rustic cut fries
250g Fillet... 300g Sirloin... 250g Rib eye...
pepper, mushroom or béarnaise sauce...

Slow roasted lamb shoulder with flatbread, roasted aubergine, tahini and sumac...

Osso buco, parmesan mashed potato and gremolata...

Ostrich fillet, butternut purée, gorgonzola frittata, balsamic onion and waldorf salad...

Grass fed beef burger with truffled wild mushrooms, rocket and camembert...

Butter chicken curry served with roti, cucumber raita, tomato sambal and cauliflower mango atchar...

Norwegian salmon with sweet braised fennel, kale and sauce vierge...

Kingklip with truffled cauliflower mash, wilted spinach and garlic dill butter...

Bouillabaisse - line fish, salmon, prawns, calamari, mussels, garlic toast and aioli...

Potato gnocchi with roasted butternut, mushroom, baby spinach, gorgonzola cream & toasted walnuts...

Lentil artichoke bake with carrot and cumin purée, avocado, onion bhaji, chevin and mixed seeds...

Baked aubergine parmigiana with avocado, rocket and parmesan...

DESSERTS

Dark chocolate fondant, homemade toasted marshmallow and marshmallow ice cream...

Salted caramel cheesecake served with popcorn ice cream...

Sticky malva pudding served with vanilla ice cream, grilled pineapple and pistachio...

Vanilla crème brûlée, homemade shortbread, orange ice cream and berry compote...

A selection of South African cheeses, handmade crackers, pecan nut & fig preserve and pear chutney

Chefs recommend a dessert wine

Waterford Heatherleigh, Stellenbosch

Groot Constantia Grand Constance, Constantia



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