



**KRAAL**

RESTAURANT



## STARTERS

- Mussels simmered in a Thai red curry sauce served with apple, fennel and coconut salad | R95
- Tempura prawns on sesame, honey marinated cucumber and chilli salad complimented by a papino and soya jam | R95
- Deconstructed California roll consisting of sushi rice, marinated salmon, cucumber, nori sheets, radish, avocado, sesame seeds served with a chilli, ginger, soya and wasabi dressing | R135
- Smoked butternut crème brûlée, bobotie cigar, accompanied by a citrus salad and spicy dried peach chutney | R65
- Avocado panna cotta with grilled prawns, confit tomato, complimented by a chive and lime aioli, lime coral and pomegranate mayonnaise | R95
- Grilled calamari tossed in a lemon, garlic and coriander sauce, topped with crispy fried, peppered squid heads | R70
- Twice baked smoked salmon soufflé served on beetroot carpaccio, saffron aioli and topped with crème fraîche | R90
- Fried halloumi cheese on olive tapenade, finished with an apricot infused hummus | R70
- Barbeque chicken wings on shoestring fries drizzled with a blue cheese yoghurt | R55

## SALADS

- Chickpea, pearl barley, cucumber, peppadew, walnut, wild rocket and fried halloumi salad with a cucumber coriander and yoghurt dressing | R95
- Spiced grilled sweet potato, broccoli, sugar snap peas, lightly charred baby corn, baby spinach and peppered chicken with a mustard, orange and poppy seed dressing and topped with sweet potato crisps | R85
- Chunky Greek salad consisting of garden greens, green peppers, cucumber, Kalamata olives, tomato and marinated feta cheese | R70
- Tomato and roast beetroot salad topped with crumbled ricotta, radish, pickled carrots, soya marinated seared beef, watercress, finished with a lemon grass and coriander dressing | R90
- Crispy fried calamari with pickled vegetable ribbons, avocado, smoked avocado mousse and lemon grass gel | R85

## SIGNATURE DISHES

- Chunky pulled braised tender lamb shank set on parmesan risotto, wilted baby spinach, exotic mushrooms, roast pearl onion, olives and complimented by a flavourful mushroom jus | R190
- Boneless lamb curry served with basmati rice and traditional accompaniments | R165
- Slow wood oven roasted pork belly on sautéed sriracha spiced cabbage, ginger flavoured carrot puree, roast parisienne apples, bacon praline enhanced with a cider and sage jus | R165
- Red wine, slow braised oxtail with pap and tomato tart, roasted root vegetables | R180
- Rich crispy, beer and coca cola slow baked beef short rib served with flavourful samp, complimented by a beer, honey and onion jus, onion puree with a carrot and mango achaar side accompaniment | R165
- Matured beef sirloin topped with fried onions, creamy spicy chicken livers, crème fraîche, butternut crisps, served on crushed new potatoes and creamy spinach stuffed peppadews | R155
- Tender beef shin simmered in tomato based sauce atop herbed capellini pasta, grilled asparagus, buttery crushed green peas, olive tapenade and peppadew flavoured mascarpone | R145
- Pan seared ostrich fillet coated in toasted macadamia nut powder, parsnip puree, fondant sweet potato, roast cauliflower soil and drizzled with a sherry, cocoa and macadamia nut jus | R180
- Partially deboned half chicken, coated in jerk spice and grilled to perfection served on corn, pineapple, pepper and avocado salsa, fried plantain, topped with a jalapeno and tomato relish and roast corn hummus | R135
- Tandoori marinated chicken breast on cumin seed, dhanian and lime basmati rice, coriander battered onion rings and drizzled with a coriander mint yoghurt, served with a side salad of pickled pineapple, red onion, roast baby brinjal and cauliflower | R135
- Traditional rich seafood paella with chicken, chourico, clams, mussels, calamari and prawns cooked in a saffron stock with complimenting vegetables | R185



Parmesan, ricotta cheese and herb crusted linefish, tossed fine green beans, confit tomato petals, crispy tomato skins and asparagus drizzled with a smoked creamy roast red pepper sauce | R160

Grilled sole served on broccoli puree, wilted baby spinach, beetroot dust, sautéed baby potatoes and finished with a champagne and passion fruit beurre blanc | R180

Homemade cumin paneer, spinach, chickpea, lentil and mushroom curry served with fragrant jasmine rice and accompaniments | R105

## PASTA

Chourico, vine tomatoes, roast red pepper, spring onion, parsley, white wine and brie tossed with fettuccine pasta and drizzled with a chilli balsamic glaze | R95

Sauteed prawns in a smoked salmon cream sauce with charred leeks, peas, asparagus and chervil tossed with penne pasta topped with slivers of smoked salmon and parmesan shavings and finished with beetroot foam and leek ash | R135

Zesty lamb and feta meatballs in a fresh tomato sauce on spaghetti, drizzled with a tahini and dukkah yoghurt, roast cauliflower florets and fried halloumi cubes | R125

## FROM THE GRILL

### BEEF

Fillet	200 <sup>gram</sup>	R150
Fillet	300 <sup>gram</sup>	R180
Rump	300 <sup>gram</sup>	R145
Rump	500 <sup>gram</sup>	R195
T-bone	500 <sup>gram</sup>	R175

### PORK

Ribs	500 <sup>gram</sup>	R160
Ribs	750 <sup>gram</sup>	R220

### LAMB

Loin chops	300 <sup>gram</sup>	R165
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### MEAT PLATTER

R235

Lamb chop	100 <sup>gram</sup>
Rump	100 <sup>gram</sup>
Pork ribs	150 <sup>gram</sup>
Boerewors	100 <sup>gram</sup>
Chicken kebab	
Beef short rib	

## FROM THE OCEAN

Linefish	R140
Grilled hake	R115
Calamari	R120
Grilled prawns	S.Q
Surf and Turf ( <i>Rump, Calamari and prawns</i> )	R175

### SEAFOOD PLATTER

S.Q

Hake, prawns, mussels, calamari, squid heads, tempura prawns, served with savoury rice and potato wedges

**\* All meat and fish dishes served with our homemade parmesan and truffle oil potato wedges and rustic roast vegetables**



## SIDE ORDERS

Spinach and butternut	R25
Greek side salad	R25
Chips	R30
Potato mash	R25
Rice	R25
Pap and Chakalaka	R35
Parmesan and truffle oil potato wedges	R40
Roasted rustic vegetables	R30

## SAUCES

Smokey barbeque, tomato and jalapeno relish	R30
Blue cheese and bacon sauce	R30
Pink peppercorn and cognac sauce	R35
Roast garlic sauce	R30
Smokey cheese, chives and dehydrated burnt onion sauce	R30
Mushroom sauce	R30
Bourbon, hay ash and barbeque sauce	R35

## RUSTIC PIZZAS

### Margherita

Napolitana sauce, mozzarella cheese, cherry tomatoes and fresh basil | R75

### Cheese & Nyama

Napolitana sauce, mozzarella cheese, chilli, mixed peppers and beef mince | R105

### Calypso Charm

Napolitana sauce, mozzarella cheese, peppadew, pineapple, spring onion and cajun chicken | R105

### Joburger

Napolitana sauce, mozzarella cheese, mushroom, feta cheese, bacon and fresh avocado | R115

### Pork-U-Pine

Napolitana sauce, mozzarella cheese, pineapple pieces and ham | R90

### Vegetarian

Napolitana sauce, mozzarella cheese, mixed peppers, olives, mushrooms and red onion | R90

### BBQ Pork

Napolitana sauce, mozzarella cheese, pulled barbeque pork, pineapple and jalapeno relish, pickled red onion and sherry vinegar reduction | R135

### Pyro Blaze

Napolitana sauce, mozzarella cheese, sriracha spiced beef, peppadews, roast garlic, fried onion rings and rocket | R140

### Carne-e-Wors

Napolitana sauce, mozzarella cheese, barbeque chicken, bacon, pepperoni, boerewors, mushrooms and spring onions | R145

## DESSERTS

Burnt honey and lavender crème brûlée served with rooibos tea macerated pears and sweet honeycomb | R70

Deconstructed Frangelico tiramisu, coffee flavoured jelly and homemade caramelised popcorn | R75

Lemon tart on a creamy rosemary custard topped with black pepper meringue kisses with lemon and vodka sorbet | R60

Individual red velvet cheesecake served with peanut butter ice cream and chocolate soil | R65

Mango, cardamom and turmeric panna cotta served with liquorice flavoured Turkish delight | R65