

# KUNJANI RESTAURANT

## WELCOME TO OUR FUN DINING RESTAURANT

### CHEF LAMEK MNISI

The new Winter menu at Kunjani was curated under the watchful eye of Chef Lamek Mnisi, who has been at the helm of the Kunjani kitchen since it's opening in November 2017. Not only did he look for high quality ingredients and innovative ideas when creating this season's menu, but he continually renews the menus so that regular patrons always find a new dish that will surprise them when visiting Kunjani.

### OUR FOOD PHILOSOPHY

In line with our philosophy to only source seasonal ingredients and the very best fresh produce, we have streamlined our menu to reflect our passion for locally sourced, fresh, wholesome and healthier food options that are also sustainable. By sourcing only locally grown produce, we aim to act responsibly towards the planet and its natural resources and reduce our carbon footprint. As a result, we only source fish from the green list of South African Sustainable Seafood Initiative (SASSI), a division of the World Wide Fund for Nature (WWF).

### BREAKFAST, LUNCH & WINE TASTING

Our Breakfast menu and Winter a la carte menu is available 7 days a week, including public holidays. Wine Tasting is served throughout the day, please enquire with your waiter.

### KUNJANI LOYALTY CLUB

The Kunjani Loyalty Club offers a host of benefits, including great discounts on our wines, your restaurant bill and accommodation. Please enquire with management how to become a member.

### FUNCTIONS & EVENTS

Kunjani is the ideal space to host an array of private functions such as birthdays, anniversaries, year-end functions, product launches and corporate workshops. Please enquire with management about availability and options.

### SELF-CATERING GUEST VILLAS

Guest accommodation is available in 4 self-catering villas adjacent to the restaurant and are fully equipped with luxuries such as washers & dryers, coffee machines, wall panel heating and airconditioned bedrooms. For enquiries or to make a booking, please enquire with management.

Share your Kunjani photos on Twitter by tagging us **@kunjaniwines** and on Instagram by using **#SayKunjani**

Paul Barth & Pia Watermeyer  
Kunjani Proprietors



## BREAKFAST

<b>Farm Breakfast</b>	R95
Eggs of your choice with bacon, mushroom, tomato and home-baked bread	
<b>Omelette</b>	R95
Cheese, bacon, mushroom, tomato and home-baked bread	
<b>Eggs Benedict</b>	R110
Poached eggs, bacon and hollandaise sauce	
<b>Eggs Royale</b>	R115
Poached eggs, salmon and hollandaise sauce	
<b>German Charcuterie</b>	R100
A selection of German sausages and cured meats served with bread, Piquant peppers and wholegrain mustard	
<b>Artisanal Cheeses</b>	R130
A selection of locally sourced cheeses (Jersey/Goat's milk), marinated olives, pineapple, pear, chilli and ginger preserve and breads	
<b>Strammer Max</b>	R95
Open sour dough toasted sandwich with Gouda, Black Forest ham, and fried eggs	
<b>Artisanal Breads, Cheese &amp; Preserves</b>	R55
<b>Savi Sparkling Wine</b>	R225

## HOT BEVERAGES

Americano / Hot Chocolate	R30
Cappuccino / Macchiato / Red Cappuccino	R35
Latte / Chai Tea	R38
Espresso – Single / Double	R25/R35
Mocha	R48
Assorted Teas	R25

**Breakfast is served daily from 9h00 – 11h00**