



## **FOOD**

It is tradition for food to be shared, that is why we serve our food in sharable plates. This does not only encourage community but love, because you know someone loves you when they give you their last bite.

### **Bread**

Mealie Bread with butter

### **Small Plates**

#### **Ucurry wamazambane**

Potato rosti, curry sauce, coriander chutney, amasi and rice crisp

#### **Iqanda, Isibindi noshatini**

Tartlet with roasted tomato relish, chicken liver and biltong cured yolk creme

#### **Isibindi nechakalaka**

Butter basted ox liver, yellow lentil chakalaka, onion jus

#### **Istambu nobhontsisi**

Lamb stew with sugar beans and samp

#### **Isijingi**

Pumpkin porridge, roasted pumpkin, peach gel, brown butter ice cream

### **The full menu R395 per person sharing**

## **Dessert**

### **Isijingi**

**R90**

Sweet pumpkin porridge, cinnamon tuile, orange caramel, pumpkin pieces.

### **Incwancwa**

**R80**

Fermented maize porridge with lemon and lime, toasted coconut, lemon ice cream



*Emazulwini*



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