



SAMPLE MENU

Snacks

Milk bread, cape malay butter	R 90
Marinated olives	R 70
Dalewood camembert	R 70
Richard Bosman saucission	R 85

Tapas menu

Smoked pork neck, caramelised apple puree, fennel, radish	R 125
Smoked cauliflower, burnt butter, hazelnuts	R 120
Abalobi raw fish taco, romesco, corn, pineapple, pickled jalapeño	R 180
Kale salad, peanut dressing, soy onions, pumpkin seeds	R 115
Gnocchi, mushroom, Dalewood Huguenot cheese, chives	R 155
Abalobi roast fish, cabbage, tonkatsu broth, XO	R 140
Free range korean fried chicken, gochujang	R 120
Mason baby gem lettuce, white anchovy dressing, parmesan	R 80
FFMM steak, Canettevallei asparagus, velouté	R 230

Dessert

Dark chocolate crèmeux, orange, vanilla ice cream	R 110
Burnt banana, Peanut butter miso ice-cream, brandy caramel sauce	R 80



Chef's menu

First set

Smoked cauliflower, burnt butter, hazelnuts

Smoked pork neck, caramelised apple puree, fennel, radish

Abalobi raw fish taco, romesco, corn, pineapple, pickled jalapeño

Second set

Abalobi roast fish, cabbage, tonkatsu broth, XO

Mason baby gem lettuce, white anchovy dressing, parmesan

Gnocchi, mushroom, Dalewood Huguenot cheese, chives

FFMM steak, Canettevallei asparagus, velouté

The full menu R 505 per person.

We are a non-smoking restaurant including electronic cigarettes. Please be mindful of your fellow diners.

We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh and subject to change, we will not be able to accommodate all requests. Onion, garlic and salt forms the base of our food preparations.

@spekenbone www.spekenbone.com