



K U D U

Wednesday to Sunday - 6pm-10pm

Chef's Cocktail
Sangoma 8

Staff Monthly Pick
Mantlepiece Cinsault 23

We recommend choosing one dish from each section

Snacks

Kudu Bread - (for two)
with melted lardon butter, sumac 6
with melted seafood butter, baby shrimp 6.5
with both butter 9.5

Marinated olives 3.5

Farmer's spice biltong 5.5

Parmesan churros, brown crab mayo 5.5

Peri peri duck hearts, dukkah, apricot 6.5

White asparagus, taramasalata, wild garlic, rock samphire 6.5

Chicken liver parfait, onion ash cracker 7

Small Plates

Octopus potjie, red pepper, jersey royals, samphire 8.5

Home cured trout, cucumber, gin pickle, crème fraiche 9

Spiced onion tatin, taleggio, garlic chives 9

Ricotta dumplings, duck bone broth, wild garlic, shiitake 8.5

Medium Plates

Confit duck, maitake, jerusalem artichokes, spring greens 13

Cod, curry cauliflower, sea beet 14

Braai onion squash, goats curd, dandelion, cavolo nero 11

Onglet, hispi cabbage, enoki, potato mousse - (for two) 18 each

(side for the table)

Radicchio salad, pecorino, apple 8.5

Beet and potato bake 6.5

Desserts

Pineapple tatin, miso caramel, coconut anise ice cream 7

Malted chocolate ganache, sesame ice cream, chocolate crumble 7