



K U D U

Wednesday to Sunday - 6pm-10pm

Chef's Cocktail  
Elderbei 7

Monthly Staff Pick Wine  
Graham Beck Blanc de Blancs 2013

We recommend choosing one dish from each section:

### Snacks

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

Marinated nocellara olives 3.50

Farmer's spice biltong 5.5

Parmesan churros, dhanya 5.5

Peri Peri duck hearts, apricot, dukkah 6.5

Chicken liver parfait, leek ash cracker 7

### Small Plates

Mussel potjie pot, courgettes, basil, jersey royals 8.5

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

Burrata, pickled beetroot, raisins, pine oil 9

Ricotta agnolotti, smoked tomatoes, violet artichokes 8.5

Duck and pork terrine, biltong scratchings, gribiche 8.5

#### **(side for the table)**

Brussels sprouts, mint, chili, lime 6.5

### Medium Plates

Confit duck, girolles, salsify, minestra nera 13

Cod, curry cauliflower, samphire 14

Braai onion squash, goats curd, dandelion, cavolo nero 10

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

### Desserts

Spiced pumpkin tart, miso and charcoal ice cream, salted caramel 7

Malted chocolate ganache, sesame ice cream, chocolate crumble 7