

# KUDUGRILL



## SNACKS

Grilled potato flatbread, coppa, wild garlic **7**

Smoked short rib croquette, green goddess aioli **4 each**

Lamb cutlet, lemon, dukkah **4.5 each**

Padron peppers, labneh **6**

Kalahari spiced biltong **7.5**

## STARTERS

Cape malay trout, smoked crème fraîche, jalapeno **11.5**

Harissa beef tartare, crispy shallots, coriander **12.5**

Onion and beer tarte tatin, truffle mousse, pickled fennel **12.5**

Delicata squash, ras el hanout, burrata curds, pecan pesto **13**

Grilled prawns, peri peri sauce **16.5**

## BRAAI

Mauve aubergine, black garlic, smoked yoghurt **18**

Pork chop, monkey gland sauce **24**

Poussin, mango gochujang glaze, buttermilk, herbs **26**

Squid, garlic noisette, olives, capers, samphire **27**

Lamb potjie, dauphinoise, charred swiss chard **28**

## FEAST (FOR 2 OR MORE)

Whole black bream, zhug butter rotis, mixed leaf salad 600g **45**

Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise (800g) **76**

Dry aged t-bone, beer pickle onion, treacle bordelaise (850g) **86**

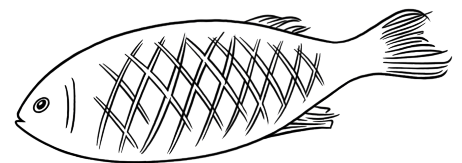
## SIDES

Baby spinach salad, yuzu, truffle, parmesan **5.5**

Grilled carrots, barbecue glaze, chermoula **5.5**

Purple sprouting broccoli, tahini, smoked almond xo **6**

Beef fat crispy fingerling potatoes **6**



## DESSERTS

Melktert choux bun, jasmine ice cream, kumquat **8.5**

Chocolate ganache, chocolate soil, charred marshmallow, malt ice cream **8.5**

Malva pudding, coffee pears, nuttikrust, chocolate coconut ice cream **8.5**