

# KUDUGRILL



## SNACKS

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

Smoked short rib croquette, green goddess aioli **4 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

Hispi cabbage, mushroom xo, celeriac purée, wild rice furikake **18**

Pork chop, monkey gland sauce **24**

Poussin, kashmiri chilli crisp, baby gem **26**

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

Monkfish, mazavaroo, capers, samphire **30**

## FEAST (FOR 2 OR MORE)

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

Lamb shoulder, guinness jus, mint, pink peppercorn **58**

Dry aged ex dairy prime rib, beer pickle onion, treacle bordelaise 800g **78**

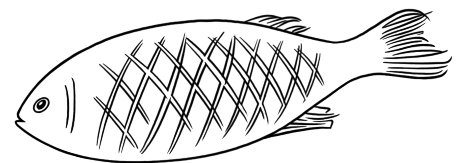
## SIDES

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

Spiced honey glazed carrots, ricotta **6**

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**