



## Starters

- Vegetable Soup (V)** R48  
Fresh ingredients, seasonal vegetables with crusty baked bread and butter
- Pan Seared Calamari** R70  
Baby calamari with a spicy chorizo and feta filling set on a roasted red pepper purée, homemade lime and chili aioli
- Chicken Liver Parfait** R65  
Chicken liver infused with Madeira and port, Seville orange and rooibos compote, accompanied by toasted brioche
- Goat's Cheese Salad (V)** R85  
Fairview goat's cheese, candied beetroot, roasted pear, sugared walnuts and truffle infused honey
- Karoo Lamb Ribs** R75  
Cured, deboned sout ribbetjie, spiced aubergine croquette, served with a harrissa, cucumber, mint and yoghurt tzatziki
- Asian Pork Belly** R70  
Crispy belly of pork, star aniseed, cloves and coriander, chiffonade of Asian vegetable, hot and sour sauce
- Avocado Salad** R75  
Fresh avocado, with an avocado pesto, poached egg, spiced white beans, radish and green beans, accompanied by an artichoke salad and lemon aioli

## Main Course

- Braised Beef Shin** R145  
Slow cooked shin of beef, simmered in pinot noir, served with creamy garlic and chive mash, buttered spinach and a fresh chimichurri dressing
- Fresh Fish of the Day** R155  
Sustainable local line fish, pan seared fillet, spiced fishcake, braised baby gem, curried lentils and salsa verde
- Grilled Sole** R165  
Served with a shrimp, lemon and parsley butter and herb roasted baby potatoes
- Slow Cooked Belly of Pork** R140  
Kimchi, pak choi, garlic and ginger roasted potatoes, soy and honey dressing



# KIPLING'S BRASSERIE

<b>Lamb Neck Fillet</b>	R165
Slow cooked Karoo lamb, with mirepoix vegetables, tomato bredie purée, crispy aubergine and an olive and red pepper dressing	
<b>Char Grilled Steak</b>	R175
Grilled sirloin steak, red wine braised baby onion, roasted field mushroom, slow roasted tomato, garlic, horseradish and chive butter	
<b>Brown Mushroom (V)</b>	R90
Roasted field mushroom, spiced lentils, harrissa, hummus, cumber, mint and yoghurt	
<b>Feta, Red Pepper and Sundried Tomato Tart</b>	R85
Green bean, rocket and parmesan salad	

## Durban Style Curries

*All curries served sambals, yoghurt and cucumber raita*

<b>Lamb Biriyani</b>	R115
Cooked with fragrant herbs and spices, lentils and basmati rice	
<b>Lamb Curry</b>	R110
On the bone, served with basmati rice and puri	
<b>Chicken Curry</b>	R80
Cooked with peas and potato	
<b>Spicy Vegetable Curry (V)</b>	R75
Cooked with fresh seasonal vegetables served with rice or puri	

## Sides

Roasted Field Mushroom	R30
Buttered Green Beans	R25
Kiplings House Salad	R30
Hand Cut Chips	R30
Mushroom Souce	R30
Pepper Sauce	R30



# KIPLING'S BRASSERIE

## Dessert

<b>Orange and White Chocolate Cheesecake</b> Orange sorbet and Chantilly cream	R55
<b>Homemade Ice Cream</b> Blackberry swirl, red velvet, brownie and lime fudge	R40
<b>Milk Tart</b> Butterscotch sauce and cinnamon tuille	R45
<b>Double Chocolate Brownie</b> Berry coulis, ganache and hazelnut gelato	R45

