



Tapas to share

Bread and olives (V, VG) \$9

Vetkoek (traditional fried bread), marinated mixed olives, olive oil, balsamic glaze.

Trio of house-made dips (V) \$12

*Hummus, sundried tomato pesto, roast capsicum & fetta, Vetkoek (traditional fried bread). **

Old Mates Kitchen biltong (GF, DF) \$11

Dried, cured meat: choice of Peri Peri, original, sliced fatty, or droewors.

Meat platter (GF, DF) \$24

Selection of African and continental meats, chutney.

Cheese platter (V, GF available) \$26

Selection of African and local cheese, dried fruits, chutney, crackers.

Kabobs (GF) \$15

*Chicken marinated in North African spices, skewered and grilled, Suya dipping sauce. **

Traditional Mozambique prawns (GF) \$21

Peri Peri marinated prawns, lime aioli, lime wedge.

A-maize balls ('Pap') (V, VG available) \$13

West African spiced maize balls, chakalaka pickle, lime aioli.

Boerewors (GF, DF) \$15

Flavoured South African sausages (garlic, chilli, 'No.7'), coleslaw, chutney.

Safari bowl (V, VG available, GF) \$16

*Lettuce, tomatoes, cucumbers, onion, feta, herb & citrus dressing. Add biltong \$5, chicken \$5 *, prawns (GF) \$7.*

Saucy meatballs (GF, DF) \$16

Lightly spiced meatballs, sweet & spicy Napoli sauce.

Fried bread Boerewors sliders (DF) \$19

Boerewors patty, kale, beetroot, slaw, bbq sauce. Add cheese \$2 (blue, cheddar, brie).

Fried bread vegan sliders (V, VG) \$16

Vegan mince patty, slaw, beetroot, kale, lime aioli.

Pork rib fingers (GF, DF) \$21

Sticky BBQ sauce glazed ribs.

Desserts

Donut bites \$9

Deep-fried, house-made donuts, cinnamon sugar.

Nutella filled donuts \$12

*Deep-fried, house-made donuts, Nutella filling, cinnamon sugar. **

Koeksisters \$12

Traditional South African pastry infused in sweet syrup & spices, chantilly cream.

Peppermint crisp tart \$12

Caramel & peppermint tart, chantilly cream.

Please order at the bar

*Contains nuts