



# KLOOF STREET HOUSE

## STARTERS

Roasted chilli and garlic prawns with toasted ciabatta... R145

Soup of the day with cheese toast... R75

Pan fried patagonian calamari, aioli and harissa... R95

Oysters, shallot mignonette, cucumber, mint and apple granita  
half dozen... R140 dozen... R275

Whole baked camembert with onion marmalade.... R95

Chalmar beef fillet tartare with smoked tomato chutney...  
for 1... R95 for 2... R195

Gorgonzola and wild mushroom arancini with aioli, pesto and napolitana... R75

Mussel pot with white wine, herbed crème fraîche and toasted ciabatta... R85

## SALADS

Roasted beetroot, dukkah & pistachio crusted goat's cheese, herb salad, almonds,  
toasted seeds and balsamic reduction... R80

KSH caprese salad, marinated exotic tomatoes, avocado, burrata,  
basil pesto and an aged balsamic dressing... R110  
add bacon... R30

KSH salad, mixed leaves, avocado, boiled egg, plum tomato, feta and toasted pine nuts...R95  
add chicken...R30

## SIDES

Buttered mash... R30 Truffled mash... R35

Roasted butternut and sweet potato with cardamom yogurt... R45

Seasonal greens, romesco sauce and balsamic reduction... R45

Kloof Street House side salad... R40

Truffled parmesan polenta chips... R45

Rustic cut fries... R30



Some dishes may contain traces of seeds, nuts and other allergens, please notify your waiter of any  
serious allergic reactions you may have

A service charge of 12'5% will be added to tables of 6 guests or more

Menu and Prices subject to seasonal change



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## MAINS

Chalmar beef with smoked marrow bone butter and rustic cut fries

250g Fillet... R230 300g Sirloin... R195 250g Rib eye... R195

pepper, mushroom or béarnaise sauce... R30

add two grilled prawns... R70 add truffled mushrooms... R45

Tahini lamb rack with gremolata baby potatoes, herb dressed courgette and brinjal... R295

Osso buco, parmesan, mashed potato and gremolata... R180

Grilled ostrich fillet, crushed butternut, walnut & apple salsa, curry jus and saffron crème fraîche... R190

Oven roasted free range chicken breast, thyme & wild mushroom cream reduction,  
sauteéd spinach and polenta fries... R165

Grass fed beef burger with grilled mushrooms, onion marmalade, rocket, camembert and aioli... R130  
add bacon... R30 add avocado... R30

Grilled norwegian salmon with herb risotto and lemon buerre blanc... R195

Kingklip with truffled cauliflower mash, wilted spinach and garlic dill butter... R195

Seafood tagliatelle with prawns, kingklip, mussels, calamari, saffron and tarragon cream... R195

Potato gnocchi with roasted butternut, baby spinach, sage & pumpkin seeds with parmesan cream... R135

Quinoa moussaka with smoked baba gonoush, parmesan, exotic tomato basil salad  
and aged balsamic dressing... R125

Vegan herb risotto, romesco sauce and grilled tenderstem broccoli... R120

## DESSERTS

Dark chocolate fondant, homemade toasted marshmallow and marshmallow ice cream... R80

Salted caramel cheesecake served with popcorn ice cream... R75

Sticky malva pudding served with vanilla ice cream, grilled pineapple and pistachio... R70

Vanilla crème brûlée, orange ice cream and berry compote... R80

A selection of South African cheeses, handmade crackers, pecan nut & fig preserve and pear chutney  
for 1... R85 for 2... R165

### Dessert wine

Waterford Heatherleigh, Stellenbosch... R85

Groot Constantia Grand Constance, Constantia... R190



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