

Serving heritage on every plate

!KHWATTU RESTAURANT

Please join us on our journey as we explore San food culture. On this path we're discovering the incredible knowledge the San have of indigenous plants – this shapes everything we make.

Our menu invites you to taste the stories of the San, from the Old Time to the present.

As the seasons change, so do our dishes, allowing you to delight in the best of the harvest.

Much of what you eat has been grown or gathered here at !Khwattu, but we've also tracked down some exceptional local producers. These artisanal makers share our values and we're delighted to showcase their produce to you.

Seasonal, local, treading lightly on the land – it's the way of the San.

Hot Drinks

COFFEE

Espresso	S 20	D 30
Americano	20	
Cappuccino	25	
Latte	30	
Iced Coffee	28	
Decaf	+5	
Almond / Oat Milk	+10	

Red Cappuccino	28
Rooibos Latte	30

LOOSE LEAF TEA | 25

Rooibos

English Breakfast

Earl Grey

Silver Moon

!Khwa ttu Wellness Blend a medicinal herbal tea

TWG TEA | 25

Sencha Green

Bourbon Vanilla Rooibos

HOT CHOCOLATE | 38

Afrikao 75% Chocolate with milk

Cold Drinks

JuicyB | 38.50

Pressed in Cape Town

Apple
Naartjie
Mango

FizzyB | 38.50

Pure juice & carbonated water

Apple
Grape

RBT Ice Tea | 45

Sparkling Rooibos brewed in Paarl

Lemon
Hibiscus
Cranberry

Tea of Life Kombucha | 42

Naturally fermented tea

Ginger
Rose Geranium
Rooibos Lemongrass

Craft Sodas | 38

Made by The Fair Taste, No added sugar

Cape Cola Naturally flavoured Cola
Lemi Lemi Ginger Lemonade

Pura Soda | 25

Lower sugar, preservative & colourant free

Seville Orange
Pomegranate
Lemon & Elderflower
Cucumber and Lime

Milkshakes 35 | 48

Madagascan Vanilla
Afrikao 75% Dark Chocolate
True Strawberry

Mixers 200ml | 18

Lemonade
Club Soda
Tonic Water
Grapefruit Tonic
Bitter Lemon

Darling Brew | 38

Locally and sustainably made

Light Lager
Slow Beer Lager
Rogue Pony Pale Ale
Bone Crusher Wit Beer
Apple Bomb Non-Alcoholic | 36

Charlie's Brewery | 36

Sandveld Lager
Boathouse Crystal Weiss
Harbour APA

Loxtonia Ciders | 38

Sparkling Apple
Stone Fruit
African Sundowner, Baobab
Easy Apple Non-Alcoholic

Water | 20

Still/Sparkling 440ml

OUR DRINKS | Our drinks also tell their own story. All are carefully selected for their unique and delicious taste. They are sourced from suppliers dedicated to keeping their impact and carbon footprint as low as possible. We've hunted down a cola that won't harm you (or the planet) and juice boxes that contain only juice. **Made by Nature, chosen for you – it's the way of the San.**

Breakfast

Served from 09:00 – 11:30

'Mielie Pap' Organic Yellow Lowerland Maize, Honey Toffee, Nut Praline	68
Nduja on Toast Home-made Salami Spread with Chilli & Paprika served on Farm Bread	35
Eggs on Toast Tomato Relish, Whole Wheat Farm Bread	45
Venison Sausage, Two Fried Farm Eggs Bacon, Tomato Relish, 'Potbrood'	90
Poached Eggs Wild Garlic Mayo, Oyster Mushrooms, Spinach, 'Potbrood'	72
Mosbolletjie French Toast Honey, Bacon, Sour Cream	75
Roasted Pear Strained Yoghurt, Nut and Spice Crumb	55
Add	
Dry Cured Bacon	25
Mushrooms	19

OUR DISHES | Contained in our menu are the stories of the many different people who've dedicated themselves to creating and growing the exceptional produce that we are privileged to use in our kitchen. **Picked with care from people we trust – it's the way of the San.**

Lunch

Served from 12:00 – 16:00

Cheese and Meat Platter Serves 2	130
Venison Charcuterie, Kokerboom's Steenbras Camembert, Red Mill Gouda & Black Winged Stilt Blue Cheese served with farm preserves, Afrida's dried Fruit Chutney, Nduja & 'potbrood'	
Salted Hake, Leek & Potato Stew, Garden Weed Pesto with a Wild Garlic Herb Bread	85
Grilled Chicken Breast & Confit Chicken	125
Mead and Wild Rosemary Marinade, Roast Cauliflower, Biltong Spice & Spring Onion	
Smoked Snoek Fritters	75
Kale, Apple & Red Onion Salad, Blue Crane Blue Cheese Cream, Crushed Pumpkin Seeds	
Smoked Aubergine, Kelp Noodles	108
Mushrooms, Umami Broth & Garlic Crisps	
Braised Game	105
Roast Onion, Askoek Crumble, Crushed Heerboon	
Roosterkoek	58
Locally produced Cheese, Tomato Onion 'Smoor'	
!Khwa ttu Venison Burger	110
Kelp Gull Cheese Mayo, Whole Grain Mustard, Onion, Potato Crisps, Kapokbos Salt	

OUR DISHES | Contained in our menu are the stories of the many different people who've dedicated themselves to creating and growing the exceptional produce that we are privileged to use in our kitchen. **Picked with care from people we trust – it's the way of the San.**

Sides

- "Askoek" | 28
Fire Oven Baked Bread,
'Kaiings' & Sandveld Honey Butter
- Chargrilled Broccoli | 45
Honey, Lime & Chili Dressing, Pumpkin Seeds
- Roasted Butternut | 48
Fynbos Balsamic, Crumbled Feta, Foraged Greens
- Yellow Maize Fries | 35
Crispy fried Organic maize, Wild Garlic Mayo
- Veld Salad | 28
Garden Greens, Seasonal Veld Leaves, Feta

Dessert

- Carrot Cake Toast | 58
Caramelized Apple Sorbet, Pastry Cream,
- Hot Chocolate Pudding | 55
Strained Yoghurt, Spiced Nuts, Orange Oil
- Baked Frozen Lemon Lemon Curd | 48
Ice Cream , Meringue

Fawns & Foals

Macaroni And Cheese | 48

Chicken Strips | 75
with Potato Crisps

Fish Fingers | 78
with Potato Crisps

Steamed Carrots | 30

Potato Chips | 28

Vanilla Ice Cream | 28
with Afrikao Chocolate Sauce

Wine List

Sauvignon Blanc

Cloof Duckitt	140
Groote Post Sea Salter	290

Chenin Blanc

Darling Cellars Arum Fields	110
Groote Post Estate Produced	160

Chardonnay

Groote Post (Unwooded)	175
Darling Cellars Quercus Gold	110

White Blends

Groote Post Old Man's White Blend	135
Blake's 16Mile 'Swemgat'	110

Rosé

Darling Cellars Pyjama Bush	110
Groote Post Pinot Noir	140

Our wine list highlights some of the exceptional wines available locally. .

Wine List

Merlot

Darling Cellars Reserve Six Tonner | 120

Pinotage

Darling Cellars Chocoholic | 120

Ormonde Basson 2018 | 200

Shiraz

Cloof Very Sexy Shiraz | 160

Neil Ellis Groenkloof Syrah | 170

Cabernet Sauvignon

Darling Cellars Terra Hutton 2020 | 125

Red Blends

Roan Ranger | 150

Homtini Fairview | 415

Ondine Cabernet Franc | 330

MCC

Darling Cellars Brut Blanc De Blanc | 200

Groote Post Brut Rosé | 290

Aurelia | 280

Corkage

| 50

Our wine list highlights some of the exceptional wines available locally.

A little something special

DIGESTIVES

Voorkamer 7 Years Old Cape Brandy	35
Kwv 10 Year Brandy	25
Boplaas Whisky	35

GIN	25
Darlington Craft Gin	

LIQUEURS & SPIRITS

Amarula	20
---------	----

COCKTAILS

Rosyntjebos	50
Darlington Craft Gin, Grapefruit Tonic, Rose Geranium, Rosyntjebos Currants	
Balderjan	50
Darlington Craft Gin, Tonic, Wild Mint	
Brandy & Buchu	58
Voorkamer Cape Brandy, Buchu, Ginger Ale	
Marula Express	55
Marula Cream Liqueur, Espresso, Honey	