

Serving heritage on every plate

!KHWA TTU 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 !Khwa ttu, 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	
Flat White	32	
Latte	30	
Iced Coffee	28	
Decaf	+5	
Almond / Oat Milk	+10	

Red Cappuccino	28	
Rooibos Latte	30	
	25	

LOOSE LEAF TEA

Rooibos		
English Breakfast		
Earl Grey		
Silver Moon		
!Khwa ttu Wellness Blend	a medicinal herbal tea	

TWIG TEA

Sencha Green		
Bourbon Vanilla Rooibos		

HOT CHOCOLATE

Steamed milk & Afrikao Chocolate 55% / 75%

| 25

| 54

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

Cape Cola Naturally flavoured Cola
Lemi Lemi Ginger Lemonade
Ginger Beer Theonista
Cream Soda Theonista

Milkshakes 42 | 58

Madagascar Vanilla
Afrikao 55% / 75% Dark Chocolate
True Strawberry

Mixers 200ml | 18

Lemonade
Club Soda
Tonic Water
Grapefruit Tonic
Bitter Lemon
Ginger Ale

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

Maize Flapjacks, Oyster Mushrooms | 68
Wilted Spinach & Tomato Chutney
Add two eggs | 20

Veldkool, Bacon, Eggs | 92
Cheesy Mayo, Multi Seed Bread

Heerboon Hummus, Avocado | 65
Multi Seed Bread

Eggs on Toast | 45
Tomato Chutney, Farm Bread

Venison Sausage, Two Farm Eggs | 95
Bacon, Tomato Relish, Crushed Heerbone
"Potbrood"

Red Pepper & Onion "Smoor", Poached Eggs | 85
"Potbrood" Toast & Nduja Butter

Mosbolletjie French Toast | 88
Roasted Pear, Bacon, Strained Yoghurt

Ginger and Fennel Macerated Apples | 78
Kokerboom Yoghurt, Nut & Seed Granola

Add

Dry Cured Bacon | 25
Mushrooms | 28

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 | 160
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, | 85
Garden Weed Pesto with a Wild Garlic Herb Bread
- 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
- Grilled 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

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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 Curd | 48
Ice Cream, Meringue

Fawns & Foals

Macaroni And Cheese | 48

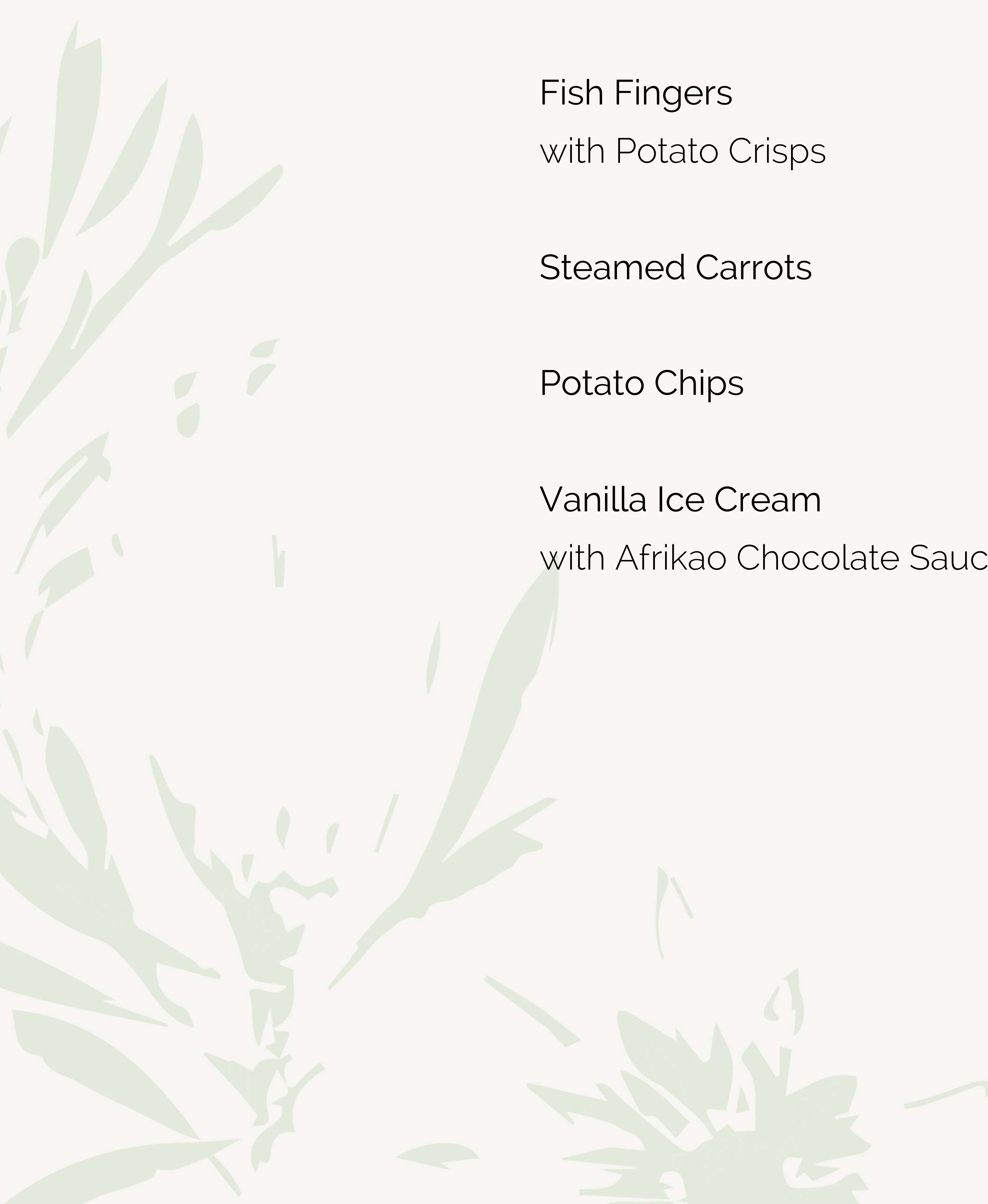
Chicken Strips | 75
with Potato Crisps

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

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

