



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

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

Durban Style Curries

All curries served sambals, yoghurt and cucumber raita

Lamb Biriyani	R115
Cooked with fragrant herbs and spices, lentils and basmati rice	
Lamb Curry	R110
On the bone, served with basmati rice and puri	
Chicken Curry	R80
Cooked with peas and potato	
Spicy Vegetable Curry (V)	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

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

