



MENU

SILKWORKERS ANTIPASTI 155

Grilled marinated artichokes, stuffed brinjal, pickled veg, olives, bocconcini, cherry tomato, basil pesto, berrie, nuts, and dried apricot, roasted beetroot humus. Served with fire baked focaccia

ADD 55

Coppa, salami, pastrami / glazed pork belly bites / lamb meatballs / selection of all three

SLOW BRAISED KAROO LAMB & SAMP 195

Samp with sweet potato, served with a rosemary and garlic infused lamb jus

PORT GLAZED PORK BELLY 185

Houtkapers soetpatat with naartjie and fynbos honey, crackling, fire-roasted potatoes, vegetable caponata

CHICKEN PARMIGIANA R165

Napolitana, bechamel sauce, mozzarella, and parmesan cheese. fire-roasted potatoes, vegetable caponata and basil pesto

MELANZANE NAPOLI 145

Fire-grilled eggplant, with tomato, mozzarella, and parmesan gratin, fire-roasted potatoes, vegetable caponata