



84 DORP STR. STELLENBOSCH

Snacks

Milk bread, Burnt whipped butter	R85
Marinated Olives, Chilli, Coriander	R70
Dalewood Camembert	R70
Richard Bosman Sausage	R85

Tapas menu

Raw Yellowtail, Egg noodles, Lettuce, Parmesan, Black rice vinegar dressing	R100
Raw Yellowtail Onigiri, Yuzu dressing, Egg yolk, Olive oil	R155
Flame Roasted Aubergine, crispy Garlic, Mint	R90
Pork and Spring Onion Dumpling, Miso	R105
Kale salad, Peanut dressing, soy Onions, Pumpkin seeds	R95
Potato Gnocchi, Mushroom, Huguenot cheese sauce, Chives	R115
Roast Fish, Coconut , crispy Ginger, Macadamia	R115
Korean fried chicken, gochujang	R100
Roasted Pumpkin, Vindaloo curry sauce, crispy Onions	R90
Flame grilled Sirloin, Jerusalem Artichoke, Garlic	R170

Dessert

Orange Chiffon cake, cardamom custard, brandy snap	R 100
Ouma's sweets-	
Chocolate Rice Krispy treat, Fudge, Fig and Coconut cluster	R 60



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Chefs Menu

First set

Flame Roasted Aubergine, crispy Garlic, Mint

Raw Yellowtail, Egg noodles, Lettuce, Parmesan,
Black rice vinegar dressing

Pork and Spring Onion Dumpling, Miso

Second set

Roast Fish, Coconut, crispy Ginger, Macadamia

Roasted Pumpkin, Vindaloo curry sauce, crispy Onions

Potato Gnocchi, Mushroom, Huguenot cheese sauce, Chives

Flame grilled Sirloin, Jerusalem Artichoke, Garlic

The full menu R 385 per person.

We are a non-smoking restaurant. Please be considerate to fellow diners when using your mobile phone

We will always try to accommodate your food allergies, but our menu is small, seasonal, fresh and subject to change, we will not be able to accommodate all requests. Onion, garlic and salt forms the base of our food preparations.

@spekenbone www.spekenbone.com