



EST. 2012

KLOOF STREET HOUSE

Happy New Year!
2025/6

CANAPES

Tuna tartare, crispy nori, sesame, avocado, lime creme fraiche

Apple chip, gorgonzola, apricot, almond

Taco cup, guacamole, mango salsa, jalapeno, prawn meat

Oysters, lime pearls, green apple salsa, mango, cucumber

STARTERS

Parma ham wrapped baked camembert,
candied walnuts, beetroot & cranberry chutney & crostini

Seared Norwegian salmon, shaved crudo salad,
root vegetable puree, coriander oil & fresh herbs

Ostrich tartare, pickled gooseberries, anchovy dressing, wonton chip

Spiced beetroot carpaccio, seaweed powder, candied walnuts, cashew nut cream cheese -
spring onion croquette, apple thyme dressing, nut-based mozzarella *vegan friendly

MAINS

Pan-fried line fish, tiger prawn, west coast mussels in tom yum coconut sauce,
steamed baby potatoes, courgette ribbons, basil and lime salad

Chalmar beef fillet, rooibos butter, grilled tiger prawn,
grilled seasonal vegetables, roasted garlic mashed potatoes

Roasted duck breast, red wine jus,
charred radicchio, beetroot, fig, celeriac puree, anchovy crumb

Whole roasted aubergine, tabouleh salad,
lemon, tahini yoghurt, roasted chickpeas *vegan friendly

SWEETS

Lime & basil chocolate tartlet, vanilla basil whipped ganache,
strawberry extra virgin olive oil, lemon basil micro herbs

Salted caramel popcorn cheesecake, vanilla bean ice cream

Selection of local cheese, homemade crackers, pear chutney & fruit

Coconut ice cream, pineapple, cashew praline,
macerated strawberries, toasted coconut flakes, basil oil *vegan friendly



*Dietary requirements must be noted prior to booking so we may accommodate.

Some dishes may contain traces of seeds, nuts and other allergens. Please notify your waiter of any serious allergic reactions you may have.

A discretionary service charge of 12.5% may be added to your bill.