



K A S H E W

SMALL PLATES

- Mac'n Cheese Bombs (v) 95
Deep fried macaroni, mature cheddar & Parmesan cheese with smoky tomato & sour cream
Spicy Chicken Livers 105
Chilli chicken livers, served with flat bread
Saucy Wings 180
Six chicken wings, tossed in a ginger Korean sauce and fries
Asparagus, Feta, Lemon & Dill (v) 135
Roasted asparagus with salty feta, fresh dill & tangy lemon dressing

SALADS

- Village Salad 110
Cucumber, tomatoes, olives, onion, mixed peppers & feta cheese
Caesar Salad 135
Cos lettuce, boiled egg, sundried tomatoes & anchovy dressing, tossed & served with herbed croutons
Add chicken R35 | Bacon R35 | Anchovies R25
Grilled Chicken Salad 145
Grilled herb chicken breast, mixed greens, cucumber, cherry tomatoes, feta cheese & balsamic vinegar dressing
Smoked Salmon, Avocado & Feta Salad 190
Smoked salmon, mixed lettuce leaves, avocado, soft-boiled egg, dill & lime dressing
Jo's Cranberry Salad 110
Assorted lettuce, red onion, avocado, mango, cranberries & flaked almonds with balsamic vinegar dressing

SIGNATURE DISHES

- Pork Belly 225
Slow roasted pork belly, apple & spring onion, crushed potatoes, wilted greens & crackling
Grilled Baby Chicken (Peri-Peri / Lemon & Herb) 225
Flame grilled whole baby chicken with French fries
Tomahawk Steak 325
450g flame grilled tomahawk served with French fries or a side salad, bone broth jus or chimichurri sauce
Beef Oxtail & Steamed Buns 245
Slow braised oxtail cooked in a delicious rich red wine sauce with garlic herbed steamed bread
Grilled Salmon 350
Grilled Norwegian salmon on bok choy, broccoli, red cabbage, carrots, mixed peppers with a lime & honey soy sauce
Beer Battered Fish & Chips 160
Fried hake in a beer batter, tartare sauce served with French fries
Beef Fillet 295
250g salt & pepper dry aged beef fillet, salted mushroom purée & bone broth reduction
Lamb Curry 275
Slow cooked lamb, in a curry sauce made with aromatic spices, served with basmati rice, roti & papadums
Kashew Shisanyama 190
Wors, brisket, drumstick served with pap & chakalaka
Garlic Honey BBQ Grilled Chicken Burger 145
Grilled chicken breast, smoky, fresh toppings, pickles, home baked buns, served with French fries
Wagyu Beef Burger 170
Wagyu beef, mixed greens, onion chutney, avocado, mayonnaise, melted cheddar cheese, served on a brioche bun & served with French fries
Grilled Cauliflower Steak 135
Char-grilled cauliflower brushed with mild cumin sauce, served with chickpeas, star anise infused stewed sultanas and raisins, and fragrant basmati rice
Eggplant Involtini 150
Eggplant stuffed with fresh basil, ricotta & Parmesan cheese served with two cheeses in rich tomato sauce

PLATTERS

All platters are served with a choice of a side

Seafood Board 800

6 grilled prawns, 6 mussels, grilled hake medallions, deep fried calamari & onion rings

(Serves 2-4 people)

Carnivore Board 700

300g BBQ pork ribs, 150g Boerewors, 4 beef kebabs, 6 crumbed chicken wings, 6 Korean saucy wings

(Serves 2-4 people)

Ribs & Wings 270

300g flame grilled pork loin ribs with BBQ sauce & 6 deep fried crumbed chicken wings

SIDES

Fried Rice 38 | French Fries 38 | Green Salad 30 | Roasted Vegetables 38 | Mash 35

Pap 20 | Chakalaka 25 | Mushroom Sauce 25 | Black Pepper Sauce 25 | Cheese Sauce 25



K A S H E W

PIZZA

Margherita (v) <i>Homemade napolitana sauce on a thin crusted base with mozzarella & basil leaves</i>	110
Hawaiian <i>Homemade napolitana sauce on a thin crusted base with mozzarella, ham & pineapple</i>	140
Mediterranean <i>Homemade napolitana sauce on a thin crusted base with mozzarella, grilled chicken, peppadews, calamata olives & spring onion</i>	170
Beef Mexicana <i>Homemade napolitana sauce on a thin crusted base with mozzarella, chilli ground beef with roasted peppers & fresh rocket</i>	185
Smoky Chorizo <i>Homemade napolitana sauce on a thin crusted base with mozzarella topped with chorizo, avocado, feta & pickled jalapeño</i>	195

SANDWICHES

Caprese <i>Grated mozzarella mixed with pesto & tomato slices on toasted bread</i>	105
Chicken Mayo <i>Grilled chicken breast, mixed with mayonnaise on toasted bread</i>	105
Bacon Egg & Cheese <i>Crispy bacon, fried egg & melted cheese on toasted bread</i>	165
Sandwiches served on Ciabatta, Rye or Sourdough Bread	

FILLINGS & CO

Cajun Chicken Wrap <i>Grilled cajun chicken breast, mixed greens, tomatoes, cucumbers, in a tortilla wrap served with french fries</i>	130	Beef Prego <i>Tenderised beef fillet, marinated in an aromatic blend of peri-peri prego sauce on a Portuguese roll, with a side of French fries or side salad</i>	150
Chicken, Peppadew, Avo Quesadilla <i>Flour tortilla filled with avocado & diced grilled chicken breast, peppadew, served with sour cream</i>	140	Chicken Prego <i>Grilled chicken breast, marinated in an aromatic blend of peri-peri prego sauce on a Portuguese roll, with a side French fries or side salad</i>	130
Three-cheese Quesadilla (v) <i>Flour tortilla filled with cheddar, mozzarella & feta cheese served with guacamole and sour cream</i>	125	Chicken Strips & Spicy Couscous <i>Grilled chicken breast, marinated in an aromatic blend of peri-peri prego sauce on a Portugese roll, with a side French fries or side salad</i>	115
Beef Bao Bun <i>Pulled smoky BBQ brisket, chunky slaw in a bao bun</i>	175		
Chicken Bao Bun <i>Sticky crispy chicken with chunky slaw</i>	140		

PASTA

Napolitana Pasta (v) <i>Italian plum tomatoes, fresh basil & garlic</i>	115
Mediterranean Pasta (v) <i>Basil pesto, fresh cherry tomatoes, kalamata olives, grilled vegetables & Danish feta</i>	125
Carbonara Pasta <i>Carbonara made with egg yolk, Parmesan cheese, cured bacon or macon & black pepper</i>	150
Seafood Pasta <i>Hake, mussels, prawns & calamari tubes & heads in a creamy white wine sauce</i>	260

DESSERTS

Kashew Kisses <i>Caramel peanut ice cream with chocolate sauce & peanut brittle</i>	115
Cheese Board <i>Artisanal cheeseboard (serves two)</i>	250
Mixed Spice Malva <i>Spiced malva pudding with vanilla custard</i>	95
Pistachio Fondant <i>Pistachio fondant with cardamom ice cream and raspberry sauce</i>	120
Slice of Cake <i>Cake of the day</i>	85
Tiramisu <i>Coffee dipped ladyfinger biscuits, layered with a mascarpone whip & flavoured with cocoa</i>	75

Kosher & Halal Disclaimer: Kashew (Kitchen) is not Kosher, or Halal-certified. We do not have halal or kosher friendly meals. However, we do have vegetarian meal options. Please speak to one of our managers, who would be able to discuss and suggest to you our available options.

Allergen Disclaimer: Our kitchen uses nuts, dairy, allium, pork, shellfish, egg, wheat & other products that may contain trace elements of these and other allergens which despite our best efforts may still be present. Please notify us of any allergies or dietaries before placing your order.