



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 (v)** 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 (v)** 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

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

SANDWICHES

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

FILLINGS & CO

<b>Cajun Chicken Wrap</b> <i>Grilled cajun chicken breast, mixed greens, tomatoes, cucumbers, in a tortilla wrap served with french fries</i>	130	<b>Beef Prego</b> <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
<b>Chicken, Peppadew, Avo Quesadilla</b> <i>Flour tortilla filled with avocado &amp; diced grilled chicken breast, peppadew, served with sour cream</i>	140	<b>Chicken Prego</b> <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
<b>Three-cheese Quesadilla (v)</b> <i>Flour tortilla filled with cheddar, mozzarella &amp; feta cheese served with guacamole and sour cream</i>	125	<b>Chicken Strips &amp; Spicy Couscous</b> <i>Grilled chicken strips, served with spicy couscous &amp; Danish feta</i>	115
<b>Beef Bao Bun</b> <i>Pulled smoky BBQ brisket, chunky slaw in a bao bun</i>	175		
<b>Chicken Bao Bun</b> <i>Sticky crispy chicken with chunky slaw</i>	140		

PASTA

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

DESSERTS

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