

## Starters

	half dozen	dozen
Maldon oysters	14.00	25.00
Prestige oysters	15.00	27.00
shallot vinegar, tabasco & lemon		
Spiced prawns	9.95	
ginger, curry leaves, tomato, coriander & peri peri		
Cape Malay pickled fish	8.95	
12 spices, garlic, shallots & chilli, served chilled with lemon oil & coriander shoots		
Mussel chowder	6.75	
traditional chowder with corn & saffron		
House made biltong & Masai mara	6.50	
Kifto	7.50	
an African version of steak tartare using venison and a blend of spices, lemon & berberé		
Springbok, kudu & ostrich terrine	9.50	
sauce gribiche & toasted brioche		
Carpaccio of ostrich	8.95	
goats cheese & peppadew, horseradish		
Dora wat	8.50	
Ethiopian braised chicken in berberé - a spicy red pepper sauce		
Braised lamb shank samoosa	6.50	
with rose harissa mayonnaise		
Green lentil & banana salad	6.50	
with bell peppers, balsamic, coriander & chilli		

## Mains

Spit roasted dorper lamb	16.50
with chakalaka & roasting juices. Marinated lamb leg spit roasted for 7 hours served with chakalaka a spicy African vegetable relish	
Bobotie & steamed rice	15.75
a traditional Cape Malay dish consisting of curried mince meat baked with a custard topping with a blend of spices, chutney & herbs	
Cape Malay chicken curry	14.50
Cape Malay cooking is legendary and whilst based on Malaysian cooking it is far more than that because it has taken the best from local South African food, added a good dollop of Indian flavour and style. This recipe comes from a family in the Bo-Kaap.	
Goats cheese tarte fine	12.50
with shallot & cauliflower puree	
Plateau de Fruits de Mer	
includes lobster, langoustines, fresh prawns, oysters, crevette grises, winkles & mussels	
1-2 persons	30.00
4 persons	50.00
6 persons	70.00
Roast cod & buttered beans	18.50
with cardamom & curry	
Kingklip 220g	20.00
with lemon butter & samphire	
Half poached native lobster	
with harissa mayonnaise, lemon & watercress	
half	16.50
whole	30.00
Whole roasted crayfish	24.50
warm potato salad, herbs & walnut dressing	

## Braai

Shaka Zulu sample board 900g	70.00
springbok, ostrich, kudu, boerewors with monkey gland sauce, mint & peanut chutney & chakalaka	
Malay-spiced springbok loin	24.00
with cinnamon pumpkin fritter & roasted garlic jus	
Cumin crusted ostrich fillet	20.00
roasted beetroot, shallots & thyme	
Grilled boerewors sausage	14.50
coarsely ground beef & lamb with toasted coriander, pepper, nutmeg cloves & allspice served with mint & peanut chutney	
Pork & lamb sosaties	16.00
marinated with onion, garlic, curry, tamarind, apricot & sherry grilled on skewers over charcoal	
Red Poll Beef from the Royal Estate at Sandringham	
sourced exclusively for Shaka Zulu. Red Poll is a rare British breed that has been reared on the Sandringham Estate for many generations it has an exquisite and unique flavour from mature meat of a very individualistic old breed	
Fillet 250g	26.00
Sirloin 300g	23.00
served with one of the following sauces: red wine / mignonette pepper / monkey gland	
Speyside Highland Rib 350g	24.50
served on the bone with pickled girolles & garlic, red wine sauce	
all steaks are served with peri peri fries	

## Sides

Baked butternut with rosemary	3.75
Msamba	4.75
sautéed spinach with roasted peanuts, tomato & onion	
Zulu cabbage	3.75
bell pepper, tomato & curry	
Roasted shallots & garlic	3.75
Mieliepap	3.50
with thyme & sea salt	
Rice pilaf	3.50
Baked baby potatoes	3.75
with ras el hanout	
Peri peri fries	2.95