## Shaka Zulu

### Biltong Selection £9.50
Salty & spicy dried meat including Droewors, sliced beef Biltong & chilli snap sticks

### Elephant & Shak Bread £5.95
Freshly baked bread with Masai Mara dip & smoked sea salt

### Vegetable Antipasto £7.50
Grilled courgettes, artichokes, red peppers, dressed tomatoes, lemon olive oil

### Olives © £4.50
Lightly marinated olives in pickled sweet balancers chilli and golden thyme

### SEAFOOD

#### Colchester Rock Oysters £14.95
Six Colchester Rock Oysters on crushed ice with a shetland vinaigrette

#### Half Lobster & Avarua Caviar £18.50
Half a Scottish lobster, Avarua caviar & mayonnaise

#### Seafood Platter £45.95
For two persons. Served on crushed ice with Cornish Crab, Shetland mussels, Maldon oysters, Armondi clams, cressettes, cockles and whelks, Champagne vinaigrette, pink sauce & Zulu red chilli (including half a lobster £35.00)

#### Cape Malay Pickled Mullet £11.50
Spicy, garlic & chilli, served chilled with lemon oil & coriander sheets

### STARTERS

#### Smoked Paté £8.95
Natives to South African waters, it’s a lightly smoked oily fish blended with cream cheese. Served with watercress

#### Crocodile Cigars £14.00
Lightly marinated crocodile fillets with onion & coriander wrapped in spring roll pastry, with barbass mayonnaise

#### Smoked Chilli Crocodile £14.00
With smoked salt, soy & pineapple chutney

#### Baby Rocket Salad £6.95
With sun dried tomato pesto

#### Shaka Zulu Smoked Salmon £14.95
With cressanda Hollandaise & pickled cucumber

#### Smoked Duck Salad £9.95
Baby lamb lettuce & a honey & ginger dressing

#### Lamb Samosas £7.95
Served with barbass mayonnaise

#### Peri Peri Chicken Wings £8.50
Eight juicy spicy chicken wings in a rich tomato & onion relish

#### Wild Boar & Ostrich Terrine £9.50
Pork knuckle, poached for four hours, pressed with fillets of ostrich & served with a sweet papaya salsa & a cicatina wafer

#### Venison Carpaccio £9.90
Lightly marinated in olive oil & black pepper, sliced wafer thin & served with parmesan crisp & basilico jelly

#### Masala Seared Tuna Loin £13.50
Cape Malay mango ajar & baby pea shoots

#### Mixed Baby Leaf Salad £8.50
With aged balsamic glaze & fresh tomatoes

### Fine Quality Beef

#### Veal Cutlet 300g £29.50
#### Fillet 280g £32.50
#### Ribeye 280g £26.50
#### Sirloin 280g £26.00
#### Wagyu Rump 55 Day Aged 200g £35.00
#### Sirloin on the Bone 350g £26.00 (for two)
#### T-Bone 900g £65.00 (for two)
#### Chateaubriand 350g £60.00 (for two)

All steaks served with Bearnaise sauce & straw potatoes. Add an extra sauce for £3.95. Port wine, Zulu red chilli, peppercorn jus, Bearnaise sauce. All our beef has come from British Herd, it is at least 24 months old & is dry aged for a minimum of 14 days

### GAME MEATS

#### Zebra Fillet 220g £28.00
#### Ostrich Fillet 220g £28.00
#### Cheremoula Wild Boar Tenderloin 260g £26.00
#### King Shaka Game Board £38.00
Springbok, chilli, boerswor & boerswor, ostrich & Zebra with straw potatoes, compot tomato & red wine jus

#### Slow Cooked Buffalo Short Rib £25.00

#### Crocodile Steak 250g £28.00

#### Springbok Loin 220g £28.00

All game served with red wine jus & straw potatoes. Add an extra sauce for £3.95. Port Wine, Zulu Red Chilli, Peppercorn Jus, Bearnaise Sauce

### MAINS

#### Spit Roast of the Day Market Price
With chakalaka, a spicy African relish

#### Crocodile & Beef Potjie £32.95
With Cape Malay yellow rice

#### Ribs Half/Full Rack £15.50/16.00
With barbecue sauce

#### Spiced Pumpkin Ravioli £5.00
With curried red onion, sugar snaps & toasted pumpkin seeds

#### Vegetable Potjie £12.95
A traditional, spiced South African dish served with Cape Malay yellow rice

#### Chicken Bunny Chow £18.50
Durban style chicken curry served in a boiled out half loaf of bread, with chilli sambal & homemade bailous yogurt. The word bunny derives from the word bunny, which in Durban was the term for an Indian trader. The dish was adapted by British settlers & the Zulu inhabitants

#### Chicken & Apricot Skewers £17.50
With peach chutney

#### Boerswor £17.00
With waldorf salad & horseradish sauce, served plain or spicy

#### Lamb Bobotie £18.50
Traditional South African dish consisting of curried mince, baked with egg bound topping & a blend of Cape Malay spices, served with yellow rice

### FISH MAINS

#### Six Grilled Tiger Prawns £30.00
With Cape Malay rice, garlic & chilli oil

#### Pan-Fried Baby Squid £18.50
With Cajun glaze & peppers

#### Coconut Crusted Halibut £25.00
With barbecued broccoli & tamarind dressing

#### Dukka Crusted Kingklip Fillet £22.00
Served with romesco & a chardonnay sauce

#### Cajun Spiced Red Snapper £19.50
Baby kale, chilli & lemon oil

#### Grilled Salmon £19.50
Welsh green, tomato & coriander reduction

#### Grilled Whole Lobster £56.00
Buttered new potatoes & baby watercress salad

### SIDES £3.95

<table>
<thead>
<tr>
<th>Buttered New Potatoes</th>
<th>Cape Malay Yellow Rice</th>
<th>Baby Mixed Leaf Salad</th>
<th>Sugar Snaps &amp; Red Onion</th>
<th>Roast Cinnamon Butternut</th>
<th>Peri-Peri Fries</th>
<th>Ratatouille</th>
<th>Buttered Kale</th>
<th>Sweet Potato Mash</th>
<th>Baby Rocket Salad</th>
<th>Fat Chips</th>
</tr>
</thead>
</table>

A discretionary service charge of 12.5% will be added to your total bill. © Vegetarian option. All weights are uncooked & approximate. Allergen information available on request