

QUNU

S A X O N

On behalf of the Qunu team, a very warm African welcome to our tranquil sanctuary in the heart of Sandhurst. We are honoured to have you dine with us, and we look forward to delivering a highly memorable culinary experience to you.

Our kitchen brigade has designed this menu using the freshest and finest ingredients available to capture the essence of summer in Africa. Every morning, fresh produce is handpicked from Sarapana - our fruit, herb and vegetable garden - and featured across the menu to showcase our homegrown seasonal favourites. We work closely with our knowledgeable sommeliers, who are available to suggest beautiful wine pairings to enhance the enjoyment of your meal.

We trust your culinary adventure with us captures your imagination and inspires your senses.

Warm regards

JANE-THERESE MULRY
Executive Chef

  @thesaxonhotel

Qunu pays homage to its South African roots, being named in honour of the small rural town that our beloved elder statesman, former President Nelson Mandela loved to call home, we hope you will too.

Your home in Africa.

LOBSTER, CORN AND CHAMPAGNE butter poached lobster, melon, sweetcorn and champagne beurre blanc, charred corn, dill oil GF	385
SWEETBREADS, ONIONS AND PINE NUTS pan fried sweetbreads, white onion risotto, pickled onions, pine nuts and watercress GF	270
MUSHROOMS AND HEMP grilled king oyster mushroom, mushroom tartare, hemp nut tabbouleh, cigar of mushroom paté cigar, rooibos gel V	225
RAINBOW TROUT, FENNEL AND VANILLA fennel and vanilla cured trout, nashi pear, peppered walnuts, ponzu dressing GF/DF/N	290
PORK BELLY, RADICCHIO, APPLE confit pork belly, grilled radicchio, parma ham, spicy apple chutney GF	275
HOUSE TERRINE OF OX TONGUE, PORK, SMOKED CHICKEN orange pickled butternut, honey parsnips, crostinis, carrot ketchup, garden leaves GF	280
SCALLOP, BEETROOT AND CITRUS scallop ceviche, beetroot and citrus dressing, tomato and grapefruit jelly, bronze fennel GF/DF	325
CAULIFLOWER AND CASHEW textures and flavours of cauliflower and cashew V/GF	225

SAXON SARAPANA VEGETABLE AND LEAF GARDEN	190
daily harvest of raw vegetable shavings, picked herbs, eggless baobab mayonnaise GF/DF/V	
FRENCH ONION SOUP	200
brioche croûtons, gruyère cheese, parsley V	
OXTAIL, BEANS AND SAMP	265
braised oxtail, parmesan buttered samp, bean salsa, curried chili mango atchar GF	
CAVIAR	(SQ)
sturgeon caviar, beluga vodka, egg white, egg yolk, parsley, crème fraiche, blinis	
STEAK TARTARE	265
hand-cut fillet steak, tossed with capers, chives, onions, egg yolk, mustard, gherkins, crostinis	

BEEF, HORSERADISH AND WATERCRESS	385
roasted fillet and braised short rib of beef, truffle potato, charred onion, watercress, horseradish, side of garlicky beans GF	
CHICKEN, BLACK GARLIC AND HAZELNUT	340
slow cooked chicken breast and thigh, black garlic gnocchi, shimiji mushrooms, toasted hazelnuts N	
TRUFFLE, FIG AND BLUE CHEESE	285
mushroom and truffle purée, blue cheese and fig, mozzarella cream, pickled butternut, cardamom and saffron dressing V	
KINGKLIP, LEEKS AND POMME PURÉE	365
oven roasted kingklip, creamed leeks, lemon pomme purée, garden greens, chowder sauce GF	
SPRINGBOK, SAGE AND LAVENDER	365
herbed springbok loin, macadamia nut purée, glazed peaches, lavender jus N/ GF	
DUCK, TAMARIND, BUTTERNUT AND CHERRIES	340
tamarind glazed breast of duck, butternut and sweet potato, long stem broccoli, sun-dried cherries GF	
LAMB RUMP, MAIZE, LEMON GREMOLATA	365
oven roasted lamb rump, charred maize meal, cumin and mint amasi and asparagus	
SALMON, MUSSELS AND PICKLES	330
crispy skin salmon, pickled mussels and cucumber, puffed wild rice, tempura celery leaf, seaweed and activated charcoal GF	

STEAK DIANE	385
beef medallions, flambéed tableside, brandy, mushrooms, mash potato and garden vegetables GF	
SEAFOOD PLATTER	PER PERSON/1150
east coast lobster thermidor, garlic prawns, canadian scallops, grilled linefish, calamari garden vegetables, lemon butter, peri-peri sauce GF	
TASTE OF DURBAN	310
tandori seabass, butter chicken, lamb curry, coconut rice, sambals and snacks GF	
RACK OF LAMB	365
rack of lamb, potato fondant, minted peas, seared red onion, basil and tomato salsa GF	
WET AGED PORTERHOUSE 330 GRAM	375
herb basted sirloin, smoked bone marrow, hand cut fries, truffle mayonnaise, rocket and parmesan	
BEEF WELLINGTON	385
fillet of beef, mushroom and spinach, puff pastry, celeriac pureé, roasted parsnips	

SAXON TORTE	235
manjari 64% chocolate, lime whip, seasonal berries, vanilla custard GF	
CARAMEL, BANANA, HAZELNUT	205
caramel mousse, banana crème, vanilla ice cream, hazelnut sable, hazelnut sponge, caramel N	
PASSION AND MANGO	205
passion crème, mango sorbet, milk sponge, gooseberry	
HONEY AND APPLE	205
honey cremeux, oat cake, honeycomb ice cream, compressed apple, apple gel N	
COCONUT AND PINEAPPLE	205
coconut milk rice pudding, pineapple sorbet, compressed pineapple, pineapple gel GF/DF/V	
CRÈME FRAICHE, PEACH AND APRICOT	205
crème fraiche mousse, apricot sorbet, elderflower poached peaches, peach gel, crispy meringue GF	
YUZU, SESAME AND BLUEBERRY	205
yuzu crème, black sesame sponge, tahini ice cream, honeycomb, blueberry gel	
TRIPLE SORBET	185
guava, lemon, cherry GF/DF/V	
WHITE CHOCOLATE AND STRAWBERRY	205
white chocolate crème, strawberry parfait, strawberry aero, macerated strawberries GF	

We have selected the best local cheeses for your enjoyment. Each serving weighs 40g and is served with red onion marmalade, olive tapenade, fig jelly, seed crackers and crusty baguettes.

SOUTH AFRICA

DALEWOOD BRIE SUPERLATIF 85

Paarl, Western Cape

soft and pillowy cow's milk cheese with a velvety white rind. the aroma is milky and slightly 'fungal', with a buttery, earthy and 'mushroomy' flavour.

DALEWOOD LANQUEDOC 90

Paarl, Western Cape

made from cow's milk, this semi-soft, washed-rind, surface-ripened cheese has subtle bacon-and-egg-like flavours. the creamy pâté has a delicate complexity with a subtle melting texture.

DALEWOOD HUGUENOT (WORLD CHEESE AWARD 2017/2018) 95

Paarl, Western Cape

this award-winning semi-hard, brushed-rind cow's milk cheddar is slow-matured for twelve months to offer medium-full character with nutty overtones.

GANZVLEI BLUE MOON 85

West of Knysna, Eastern Cape

due to the higher fat quantity of the raw jersey milk used, this cheese can dry out more than other blues whilst still holding its structure. A medium to full strength blue from the unbelievable free range cows of Chris Metelerkamp. Wild cheese making at its best. A dense, creamy, dusty blue.

- KAROO SUNSET** 80
 Langbaken, Williston, Karoo, SA.
 raw jersey cow milk, one of South Africa's only true washed rind cheeses. Plenty of pink and orange *brevibacterium* action on the rind from Francy Schoeman's washing skills. Intense, different from anything else in the country and always worth having on the board.
- HIGHVELDER CLASSIC** 90
 Belnori, Bapsfontein, Gauteng
 hailed as the best goat's milk cheese maker in south africa, this matured classic from bapsfontein is super-creamy and mild in flavour.
- GONEDSA - 8 TO 12 WEEKS** 85
 Doornkraal Cullinan, Gauteng District
 this exclusive cheese is manufactured using the traditional "ou-hollandse" style, taught by our ancestors. It is rare to have a 3-month gouda style hard cheese so packed with flavour. a cheese to enjoy at any time of day.
- BLACK PEPPER CACCIOTTA** 90
 Darling, Free State
 Udderly delicious, this farm-style cheesery specializes in hand-crafted soft European style cheeses. caciotta is creamy and smooth when only matured for a couple of weeks, and becomes nutty and rich after six weeks or more.