

# CRANE & FEATHERS

## STARTERS

### SOUP OF THE DAY R85

Kindly ask your waitron about which soup we have.

### PORK BELLY CROQUETTES R95

Caramelised onion, mustard aioli.

### CHICKEN LIVERS R95

Italian tomatoes, chilli, toasted artisan bread.

### CAJUN CHICKEN BON APPETISER R95

Avocado mousse, salsa, feta, crisps.

### ASIAN DUMPLINGS R135

With Asian dipping sauce.

### BEEF TONGUE R120

Truffled cauliflower, variations of onions, peppercorn sauce.

### SEAFOOD COCKTAIL R199

Crisp salad leaves, prawns, calamari, mussels, avocado.

### TUNA CEVICHE R190

Roasted cashew nuts, lemon juice, orange zest.

### FRESH OYSTER (EACH) R40

Sauce vierge or pineapple coriander granita, and chilli oil.

### FISH CAKES R85

Our homemade fish cakes, made from our fish of the day, severed with tartar sauce.

## LIGHT MEALS

### CHICKEN SLIDERS R135

Lettuce, tomato, chicken, cheese, gherkins, red onions.

### CHICKEN WINGS R95

Piri Piri & Sticky.

### BEEF WAGYU SLIDERS R150

Lettuce, Wagyu Pattie, marinated tomato, cheese, caramelised onion.

### CRISPY CALAMARI R135

Piri Piri, lemon butter sauce.

### CREAMY MUSSEL POT R145

Coconut, garlic, ginger, chilli, artisan bread.

### SPICY PRAWN & CHORIZO R140

Hummus, cherry tomatoes, crispy chickpeas, minted yoghurt.

### CRAYFISH THERMIDO R355

Cream, egg fried rice, baby crayfish, prawns.

### EGG-NOODLE STIRFRY R115

Grilled chicken, carrot julienne, cabbage, citrus zes, noodles.

### TORTILLA CRUNCH R105

Fried tortilla, crispy balsamic onions, crème fraîche, pulled pork.

## SALADS

### PRAWN & AVOCADO SALAD R155

Crisp salad leaves, avocado, olives, red onion, feta, cherry tomatoes, prawns.

### PANZANELLA SALAD R165

Croutons, cherry tomato, buffalo mozzarella, fresh basil leaves, red onion.

### CAPRESE SALAD R195

Buffalo mozzarella, tomato, pesto, fresh basil leaves, balsamic reduction.

### PANCETTA SALAD R145

Crisp salad leaves, tomato, red onion, pancetta, avocado, mixed nuts.

### COUSCOUS SALAD R145

Avocado, tomato, feta, greens, onion, calamari, couscous.

### GREEK SALAD R85

Crisp salad leaves, olives, feta, red onion, cherry tomato, cucumber.

### CHICKEN COBB SALAD 165

Chicken, bacon, sweetcorn, avo, boiled egg, blue cheese, cucumber, crouton, creamy cajun dressing.

### PAKORA CRUNCH SALAD R135

Baby spinach, pomegranate, orange supreme, mixed nuts, mixed seeds, chicken pakora.

# SUSHI

**SASHIMI** 4 PIECES  
TUNA R85  
SALMON R110

**CALIFORNIA ROLL** 4 PIECES  
TUNA R85  
SALMON R110  
PRAWN R105  
WAGYU R110  
CRAB STICK R95  
Seaweed, Rice, Cream Cheese

**RAINBOW ROLL** 4 PIECES  
TUNA R90  
SALMON R120  
PRAWN R110

**INARI SUSHI** 4 PIECES  
TUNA R95  
CRABSTICKS R95  
SALMON R110  
WAGYU R110

**CUCUMBER ROLL** 4 PIECES  
TUNA R95  
SALMON R110  
PRAWN R105

**CRANE ORLANDO** 4 PIECES  
TUNA R95  
SALMON R110  
Seaweed, Rice, Crab Sticks, Avocado,  
Spring Onion

**WASABI PARCEL** 4 PIECES  
SALMON R120  
PRAWN R110

**CRUNCH** 4 PIECES  
TUNA R85  
SALMON R110  
PRAWN R105  
WAGYU R110  
CRAB STICK R95  
Seaweed, Rice, Avocado, Cream  
Cheese. A deep-fried delight.

**FLAKE ROSES** 4 PIECES **R110**  
Salmon, Avocado, Caviar, Mayo

**DRAGON ROLL** 4 PIECES **R120**  
Seaweed, Rice, Tempura Prawn,  
Avocado

**SUSHI OF THE DAY** **R110**  
Kindly ask your waitron on what's  
available for today.

**DE BOWL SUSHI** **R180**  
TUNA OR TEMPURA PRAWN OR SALMON  
Spring Onion, Avocado, Cucumber,  
Sesame Seeds, Caviar, Pineapple, Red  
Onion

**VOLCA WAGYU SUSHI** **R145**  
Wagyu, Vierge, Rice, Wasabi, Avocado

**WAGYU BEEF TARTAR** **R155**  
Sticky rice, spring onion, gherkins,  
mustard

## SUSHI PLATTERS

**CRANE SUSHI PLATTER**  
**R385**  
12 PIECES  
4 Tuna California  
4 Flake Roses  
4 Prawn Wasabi Parcels

**FEATHERS SUSHI PLATTER**  
**R625**  
24 PIECES

4 Sashimi Tuna / Salmon  
4 California Rolls  
4 Tuna Crunch  
4 Wasabi Parcels  
4 Assorted Inari  
4 Prawn Dunk

**ROYAL SUSHI PLATTER**  
**R850**  
24 PIECES

4 Prawn inari  
4 Flake Roses  
4 Volca Wagyu  
4 Salmon Rainbow  
4 Tempura Prawn  
4 Tuna Crunch  
Caviar

# VEGAN

## STARTERS

**SPICY ASIAN TOFU** **R89** **V**  
Shimeji mushrooms, soy sauce, sesame, fried rice.

**CRANES QUINOA (BUDDHA BOWL)** **R145** **V**  
Quinoa, roasted red peppers, mixed nuts/basil,  
chickpea, cucumber.

**LENTIL BOWL** **R95** **V**  
Avocado, cherry tomatoes, spinach, carrots, red onion.

**BLACK PEPPERCORN TOFU** **R125** **V**  
Artichoke, hummus, marinated tomato, basil, petit salad.

## MAINS

**CAULIFLOWER BUDDHA BOWL** **R165** **V**  
Roasted cauliflower, chickpeas, grilled tofu, cilantro, curried  
dressing, basmati rice.

**THE VEGAN CRANE** **R189** **V**  
Pan roasted artichoke hearts, parsnips, exotic mushrooms,  
onions, bulgur wheat, spinach, tahini.

**SIGNATURE KING OYSTER** **R155** **V**  
Truffled cauliflower, basil, spinach, crispy chickpeas, semi-  
dried tomatoes, chilli flakes.

**ISIJINGI (SWEET PUMPKIN MAIN)** **R115** **V**  
Sweet pumpkin, pecans, almonds, charred sweetcorn,  
blueberry, truffled cauliflower, chilli oil.

# MAINS

## DUO OF CHICKEN R265

Brined supreme, sous vide thighs, herbed mash, thesis of carrots, tomato, jus.

## NESTED DUCK R305

Home made sweet potato gnocchi, crispy wheel, bok choy, baby carrots, radish, jus.

## GRASS FED BEEF FILLET R305

Oxtail wontons, king oyster mushroom, caramelised cauliflower, dust, carrots, merlot jus.

## PORK BELLY R225

Seasonal baby vegetables, buttered bulgur wheat, bacon sauce.

## OXTAIL R320

Roasted veg, velvety mash potato, red wine jus.

## BEEF SHORT RIB R295

Mushroom samp 'risotto', thesis on onion, shimeji, beef jus.

## TRIO OF LAMB R325

Herbed crusted loin, rack, shoulder wrapped in spinach, pomme puree, lamb jus.

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## PASTA

### HOMEMADE SPINACH TAGLIATELLE PASTA R165

Basil pesto, Parmesan, truffle oil, micro herbs.

### FETTUCCINE AGLIO E OLIO R125

Cherry tomato, basil, Italian parsley, Parmesan.

### RISOTTO SQ

Kindly enquire with your waitron about our daily risotto.

### SEAFOOD PASTA R225

Prawns, calamari, mussels, creamy prawn bisque, chilli flakes, Parmesan.

### CRANE MEDITERRANEAN PASTA R195

Roasted vegetables, white wine (optional on request), Italian tomato, cream.

### NONNA'S PASTA R185

Pine nuts, roasted peppers napolitana, garlic, Parmesan cheese, cream.

### CHICKEN ALFREDO R195

Cream, butter, chicken, peppers, mushroom.

### CRANE'S ALFREDO R210

Cream, butter, chicken & bacon, peppers, mushroom.

### CHICKEN BASIL PESTO PASTA R195

Penne pasta, basil pesto, chicken, chilli, touch of cream.

### WAGYU BOLOGNAISE R215

Minced sauce, Italian tomato, chilli, basil leaves, Grana Padano shavings.

### WAGYU MEATBALL PASTA R215

Wagyu meatballs, Italian tomato, Grana Padano shavings.

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## LOCAL FLAVOURS

### DURBAN LAMB CURRY R145

Lamb, rice, crisp & condiments.

### TRIFE R115

250g of tripe served with any side of choice, recommended served with Zulu artisanal bread (JEQE).

### INHLOKO R115

250g of inhloko served with any side of choice, recommended served with Zulu artisanal bread (JEQE). avocado, crispy balsamic onion.

## GRILLS

### **BABY CHICKEN R245**

550g of free-range baby chicken, served piri piri or lemon and herb and paired with a the side of your choice.

### **360G LAMB CHOPS R295**

360g of lamb chops paired with the side of your choice.

### **RIBEYE ON THE BONE SQ**

Ribeye on the bone dry aged for 21 days, served with the side of your choice.

### **T-BONE SQ**

T-bone steak dry aged for 21 days, served with the side & sauce of your choice.

### **TOMAHAWK SQ**

Premium cut of tomahawk steak, dry aged for 21 days and served with the side & sauce of your choice.

### **450G PORK CHOPS R295**

450g of pork chops, bacon dust, side of your choice. We recommended with apple sauce.

### **PORK RIBS - 400g R245 / 800g R415**

400g of pork ribs, served with the side of your choice.

### **CRANE & FEATHERS MEAT PLATTER (FOR 4) R1350**

Beef, pork chops, wors, pork ribs, lamb kababs, baby chicken, green beans, chakalaka, chive buttered corn on the cobb.

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## WAGYU

WAGYU SELECTION MARBLE RATE 4/7

### **RUMP STEAK SQ**

Premium cut of wagyu Rump Steak, seven 7 days wet aged and served with the side of your choice.

### **SIRLOIN STEAK SQ**

Premium cut of wagyu Sirloin Steak, seven 7 days wet aged and served with the side of your choice.

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## BURGERS

### **BEEF WAGYU BURGER R225**

Toasted Brioche bun, lettuce, marinated tomato, Wagyu patty, cheese, potato crisps.

### **CRANE RIB BURGER R185**

Toasted Brioche bun, pork ribs, gherkins, red onion, lettuce, in-house smoked cheddar.

### **CRANE PULLED PORK BURGER R195**

Toasted Brioche bun, crisp slaw, red onion, lettuce, aioli.

### **CHICKEN BURGER R155**

Toasted Brioche bun, chicken breast (crumbed or grilled), lettuce, tomato, red onion, sliced jalapeno, coleslaw,

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## COMBO'S

**CHICKEN & PRAWN R295**

**BEEF FILLET & PRAWN R345**

**CHICKEN & CALAMARI R265**

**PORK RIB & WINGS R325**

**CALAMARI & PRAWN R275**

**JUNIOR MEAT PLATTER R299**

**PORK RIBS & PRAWN R395**

2 Lamb kababs, 2-bone ribs, 3 wings & side.

# SEAFOOD

## SIGNATURE SPICED KINGKLIP R295

Chive mash, emulsion, minted peas, herbed oil, Beurre Blanc, micro herbs.

## CRAYFISH PLATTER R999

Three baby crayfish, egg fried rice, saigo chip, padella sauce.

## GRILLED PRAWNS R330

Piri Piri, Lemon Butter sauce, fries.

## PADELLA PRAWNS R380

Grilled prawns, Padella sauce.

## NORWEGIAN SALMON SQ

Seared salmon, Asian exotic vegetables, Sesame Seeds, coconut soy.

## CATCH OF THE DAY SQ

To keep our fish fresh, we are led by what our fish mongers harvest on the day, kindly ask waitron for what the catch of the day is.

## SEAFOOD PLATTER (FOR 4) R1500

8 grilled prawns, 2 Crayfish, catch of the day, mussel pot, crispy calamari, 2 sauces, 3 sides of your choice.

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# ON THE SIDE

## SIDES

Chips **R35**

Isijingi **R35**

Roasted vegetables **R35**

Wilted Spinach **R35**

Mushroom Samp **R35**

Parmesan Samp **R35**

Egg fried Rice **R45**

Chive Buttered Corn on The Cobb **R45**

Green Beans **R45**

Chickpeas & Rice **R45**

Lentils **R45**

## SAUCES

**R35**

Bacon

Peppercorn

Garlic Lemon Butter

Piri Piri

Padella

Apple

Creamy Cajun Dressing

Coconut Soy

Asian Dipping

Mushroom

Siracha Aoili

Redwine Jus

# DESSERTS

## CRANE COCONUT ISLAND R135

Coconut panna cotta, toasted coconut and banana, rum and pineapple gel, hazelnut tuile, vanilla ice-cream.

## DECONSTRUCTED SPICED TART R110

Cinnamon, cardamon, chocolate shortbread, sorbet.

## VANILLA POD CRÈME BRÛLÉE R105

Seasonal fruits, berry coulis, vanilla ice-cream.

## DARK CHOCOLATE FONDANT R130

Berry puree, orange marmalade and vanilla ice-cream.

## CAKE OF THE DAY R105

Ask your waitron on today's flavour.

## Dessert of the day R105

Ask your waitron on today's dessert.