

MENU

Small plates

Chilli lime prawns, harissa, courgette 'amazi' 24

Trevally ceviche, apple, fennel, oyster cream 24

Crumbed prawn bites, curry leaf mayo 19

Crispy chilli squid, sambal aioli 19

🌿 Green heirloom tomato, goat's feta, bagna cauda 23

🌿 Marinated eggplant, cumin, baby tomato 16
with house made flat bread

🌿 Carrot hummus, crispy chick peas, bo-kaap dukkah 14
with house made flat bread

🌿 Burrata, pistachio butter, olive oil 21
with house made flat bread

OKUMNANDI

P O N S O N B Y

Big Plates

Off the braai

Boerewors, homemade chutney and mustards 24

Skirt steak, Worcester chimichurri, braai spices 32

Lamb loin, mint and sumac marinade 34

Free range Peri Peri chicken breast, chilli crème fraiche 30

Bunny Chow (serves two) 36
*traditional lamb curry with our house blend of spices,
served in an artisan cob loaf*

Sides

🌿 Shoestring fries, peri peri salt, aioli 9

🌿🌿 Brocollini, preserved lemon, pine nut mousse 16

🌿 Green goddess salad, seasonal greens, crunchita lettuce 13

Dessert

Milk tart, whipped cream (simple and sweet) 12

Buttermilk Panna cotta, honey and ginger, pear 12



@okumnandinz



/okumnandinz

🌿 = Vegetarian

🌿🌿 = Vegan

DRINKS

Beer

Brothers Beer Lager - Glass	10
Brothers Beer Lager - Jug	35
Brothers Beer Lager	10
Brothers Beer Pale Ale	10
Brothers Beer Pilsner	10
Brothers Beer IPA	10
Brothers Beer Little Brother Lager	8
Brothers Beer Hazesteria Hazy Pale Ale	10
Heineken	12
Heineken Light	10
Corona	11
Cider	10

Sparkling and Champagne

MIONETTO, <i>Italy</i>	11	45
<i>Prestige Prosecco DOC Treviso Brut NV</i>		

Perrier Jouet Le Grand Brut, <i>France</i>	20
--	----

Rose

AIX Provence Rose 2019, <i>Provence</i>	11	50
Man O' War Pinque Rosé 2020, <i>Waiheke</i>	12	55

Chardonnay

Tony Bish Fat'n'Sassy 2019, <i>Hawke's Bay</i>	11	50
--	----	----

Sauvignon Blanc

Jules Taylor 2020, <i>Marlborough</i>	12	55
Dog Point 2020, <i>Marlborough</i>	14	65

Pinot Gris

Zephyr 2020, <i>Marlborough</i>	12	55
---------------------------------	----	----

Other White wines

Astrolabe Chenin Blanc 2020, <i>Marlborough</i>	12	55
Fallen Angel Riesling 2019, <i>Marlborough</i>	11	50

Pinot Noir

Spencer Block 2010, <i>Central Otago</i>	13	60
De Bortoli Regional Reserve 2018, <i>Yarra Valley</i>	11	50

Malbec

Malbec Tapiz 2018, <i>Mendoza</i>	13	60
-----------------------------------	----	----

Other Reds

Flores de Callejo Tempranillo 2019, <i>Spain</i>	14	65
Head "Cellar Reserve" Shiraz 2018, <i>Barossa</i>	14	65



DRINKS

Cocktails

Gin Fizz 16

*Gin, lemon, simple syrup and soda water
topped with egg white*

Candied Lemon 16

*Vodka, lemon juice, sour lemon & lime soda,
lemon syrup and a hint of jalapeno*

Amarula Cream Espresso Martini 18

*A shot of espresso shaken with Amarula Cream,
Kahlua, Vodka and a simple syrup*

Spicy Watermelon Margerita 16

*Blend of watermelon, tequila, jalapeno,
lime and sugar syrup*

Vanilla Caprioska 16

*A simple muddled lime, sugar, topped
with Vanilla Galliano and Vodka*

Classic Negroni 16

*Gin, vermouth rosso, Campari,
garnished with orange peel*

Premium spirits

Grey Goose Vodka 12

Patron Café (tequila - coffee) 9

Patron Normal (silver) 12

Woodford Reserve (Bourbon whiskey) 12

Whiskey Rye (Wild Turkey) 9

Roku Gin 12

Scape Grace Gin 12

Liqueur

Amarula (Cream liqueur) 9

Aperol 9

Non-Alcoholic

Ginger Beer 8

Antipodes Sparkling Water 11

Soft drinks 5

Mocktail 10

OKUMNANDI

P O N S O N B Y



@okumnandinz



/okumnandinz