



small plates

No.5 paratha	14
Moroccan spiced lamb skewers, cucumber labnah	24
charred octopus, agria, burnt capsicum, crayoli	24
pickled beetroot, sourdough	16
cumin potatoes, confit garlic, Kashmiri aioli	14
ghee confit cauliflower, chickpea, vadouvan	16
Pinot Noir marinated olives	13

sharing plates

350g sirloin, green sauce, black garlic, fried onion	48
Cape Malay market fish, lemon butter, coriander oil	33
cured duck breast, braaied kūmara, citrus jus	38
charred pumpkin, buffalo feta, chamomile pickled butternut	27

cheese and charcuterie

daily selection of locally sourced cheese and cured meats served with pickles, olives, sourdough	32
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Inspired by the vibrant spices and aromatic herbs of Modern Indian and African cuisine. Our menu showcases bold and dynamic flavours that intrigue the palate and hypnotise the soul.

N°5
CHURCH
LANE

RESTAURANT & BAR