



**FOR KING
GOOD**

TEMPTING, TANTALIZING, TASTEFUL

Forking Great Comfort Food.

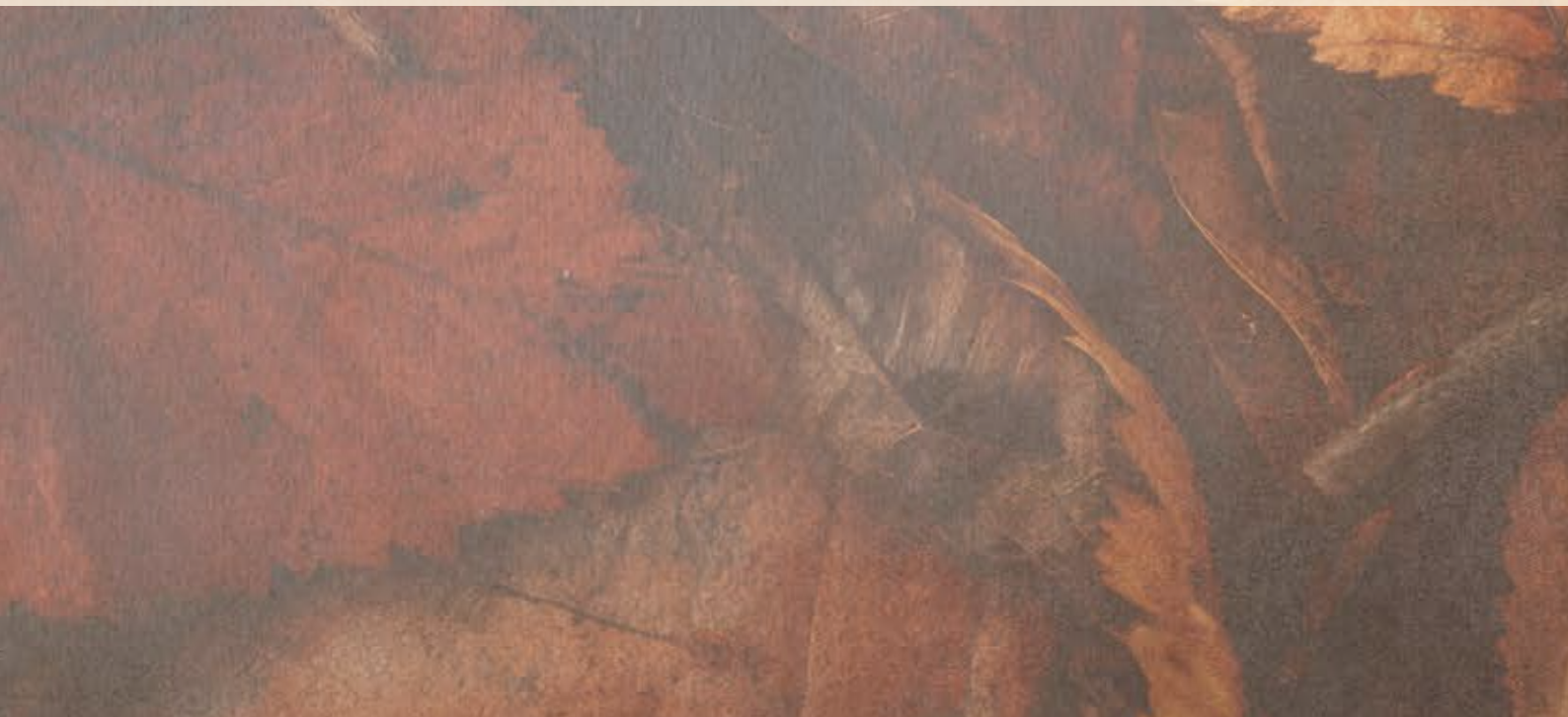
Winter
MENU

**Service Charge**

For tables of 8 or more, a discretionary 10% service fee will be added. We believe great service should always be earned — if we missed the mark, please let management know and we'll happily review it with you.

Food Allergies & Dietary Requests

Got an allergy or dietary requirement? Please let our team know before ordering. Although we take every precaution, all dishes are prepared in a shared kitchen and may contain traces of allergens.



Welcome

Welcome to Forking Good — where things are a little less serious, a lot more fun, and most importantly... really, really good.

What started as a simple idea quickly became a passion project built on flavour, personality, and a bit of attitude. After plenty of debating — and some truly questionable name ideas — one thing became clear: subtle just wasn't us.

And so, Forking Good was born. Bold, cheeky, memorable, and exactly the point.

Built on more than 25 years of industry experience, we believe the secret to success is simple: quality, consistency, and service. Everything we do is about creating great food, great experiences, and a place where people love to come together.

Of course, the journey came with plenty of blood, sweat, tears, and more than a few grey hairs. But thanks to the incredible support of friends, family, and the community, we officially opened our doors on 17 July 2025.

So whether you're here for a quick bite, a long lunch, or just curious about the name — welcome.

Sit back, dig in, and enjoy.

This is Forking Good.

Forking Good

DRINKS

THE HOT STUFF

Espresso	Single R28 / Double R36
<i>Small, strong, gets the job done.</i>	
Americano	R36
<i>Perfect any time of day.</i>	
Cappuccino	R42
<i>The crowd favourite. Smooth, frothy, no nonsense.</i>	
Grande Cappuccino	R48
<i>Same vibe, just more of it.</i>	
Red Cappuccino	R44
<i>Rooibos, no caffeine, all comfort.</i>	
Cortado	R36
<i>Short, smooth, and seriously underrated.</i>	
Macchiato	R30
<i>Strong with just a cheeky touch of milk.</i>	
Hot Chocolate	R45
<i>Rich, velvety, winter approved.</i>	
White Hot Chocolate	R48
<i>Sweeter, creamier, dangerously easy to drink.</i>	
Horlicks	R45
<i>Old-school comfort in a cup.</i>	

FEELING FANCY?

Latte	R39
<i>Your everyday go-to. No drama, just good coffee.</i>	
Salted Caramel Latte	R45
<i>Sweet, salty, and a little addictive.</i>	
Gingerbread Latte	R48
<i>Warm spices, cosy vibes, basically dessert.</i>	
Chai Latte	R42
<i>Spiced, smooth, and properly comforting.</i>	
Turmeric Latte	R48
<i>Golden, earthy, and good-for-you-ish.</i>	
Matcha Latte	R48
<i>Clean energy. No crash, no nonsense.</i>	
Sweet & Strong	R52
<i>Double espresso, condensed milk — this one bites back.</i>	
TEA	
Chamomile / Earl Gray / Green	R40
Ceylon / Rooibos	R30

MAKE IT YOURS

Almond / Oat Milk	R12	Cream	R15
Extra Shot	R18	Marshmallows	R10

*Go on...
you deserve it.*

COLD STUFF THAT HITS DIFFERENT

Forking Freezos

Classic - Coffee / Chocolate / Caramel / Strawberry R62

Cold, creamy, dangerously drinkable.

Loaded - Bar One Bomb / Nut Job / Mango Madness R68

Not here to be healthy.

Smoothies

Berry Nice - Strawberry, berries, banana, yoghurt, honey. R79

Berry Good Blend - Granola, Greek yoghurt, berries, honey.

The Nutty One - Banana, peanut butter, milk, honey.

Mango Unchained - Mango, pineapple, orange, yoghurt.

Fresh Juices

Orange / Mango / Strawberry / Fruit Cocktail / Cranberry / R40
Gingerade / Green Machine.

Fresh. No funny business.

Vota Water

Still / Sparkling 500ml R26 1ltr R43

Classic Shakes

Vanilla Vibes / Choc Overload / Strawberry Swing / R48
Banana Cream Dream

Premium Shakes

Oreo Smash - Crushed Oreos in creamy vanilla base. R58

Salted Caramel Bomb - Caramel sauce, sea salt & whipped cream.

Peanut Butter Bliss - Rich peanut butter with choc drizzle.

BRUNCH, BUT BETTER

Mimosa Jug- Orange juice & bubbly — brunch essential. R199

Aperol Spritz Jug - Light, bitter, dangerously refreshing. R299

Pink Bellini Jug - Peachy, bubbly, made for long lunches. R260

Bloody Mary Jug - Vodka, spiced tomato mix, lemon & celery. R260

Breakfast

FORKING GOOD BREAKFAST

Prefer plant based? Swap your eggs for tofu scramble.

Breakfast Board (For 2-3) R290
Croissants, egg muffins, bacon, cheese, preserves & fresh fruit.

Short Rib Hash R140
Slow braised short rib, caramelised potato hash, eggs, chimichurri.

Chorizo Glow Bowl R125
Chorizo, roasted sweet potatoes, peppers & onions, poached eggs, paprika hollandaise.

Breakfast Waffle R95
Bacon, maple syrup, fried egg.

Rise & Dine R65
Bacon, sausage (beef/chicken/pork), egg, tomato, sourdough.

Breakfast Forkcast R120
Bacon, sausage (beef/chicken/pork), eggs, mushrooms, hashbrown, tomato, sourdough.

Chorizo Shakshuka R143
Rich tomato sauce, chorizo, basil, poached eggs, flatbread.

Traditional Shakshuka (V) R105
Rich tomato sauce, basil, poached eggs, flatbread.

Omelette (Build Your Own) R90
Choice of 3: Cheddar, mozzarella, bacon, ham, salami, onion, tomato, mushrooms, peppers, feta.

BENEDICTS

Served on toasted English muffin with hollandaise.

Bacon R115 Ham R115
Spinach (V) R90 Smoked Salmon R160

LIGHTER BITES

Avocado Smash Reloaded R110
Avo, cherry tomatoes, feta, poached eggs, micro herbs on rye.

Protein Scramble R95
Scrambled eggs, baby spinach, mushrooms and roasted peppers on rye.

Breakfast Wrap R70
Scrambled eggs, bacon, cheese.

Berry Good Bowl R80
Granola, Greek yoghurt, honey, berries.

FLAKY & FORKING GOOD

Butter Me Classic R60
Fresh croissant, butter, preserves, cheddar.

Bacon Me Crazy R85
Fresh croissant, bacon, scrambled egg, cheddar.

The Dirty Bird R95
Fresh croissant, fried chicken, hot honey dressing.

Truffle Shuffle R95
Fresh croissant, scrambled eggs, creamy mushrooms, parmesan and truffle oil.

HOT & HEAVY – WINTER BOWLS

Comfort food that doesn't mess around.

Not Your Granny's Oats R72
Creamy oats, brown sugar butter, toasted almonds, banana brûlée & maple drizzle.

Berry Boujee R78
Vanilla oats, warm berry compote, coconut flakes, honey & double cream yoghurt.

The Protein Punch R83
Oats loaded with peanut butter, banana, granola crunch, honey & yoghurt.

Sticky Situation R105
Warm milk kos, koeksister chunks, caramel drizzle & cinnamon sugar. Sweet, sticky... and you knew what you were getting into.

PIMP YOUR PLATE

Bacon	R25	Banana brûlée	R18
Berry compote	R20	Peanut butter	R15
Protein scoop	R25	Extra egg	R12
Cream / yoghurt	R15		

BREAKFAST BLISS

Sweet Tooth R70
French toast, berry & lime compote, vanilla rooibos labneh

Biscoff French Toast R95
Biscoff, banana, cream

Flapjack Stack R70
Flapjacks, maple syrup, berry compote, crème Chantilly

GO ALL IN!

Bacon (3 rashers)	R29
Pork / Beef Sausage	R32
Grilled Chorizo	R38
Smoked Salmon	R58
Extra Egg	R12
Tofu	R20
Halloumi	R36
Feta Cheese	R24
Cheddar / Mozzarella	R21
Smashed Avo (Seasonal pricing)	R30
Grilled Tomato	R12
Sautéed Mushrooms	R20
Wilted Spinach	R18
Croissant (plain)	R19
Hashbrowns (2)	R22
Chips (120g)	R25
Caramelised Onions	R15
Chili / Jalapeños	R10

Starters

Dukkah Halloumi (V) R105
Crispy fried halloumi coated in dukkah spice, finished with a honey drizzle & roasted red pepper yoghurt.

NEW Crispy Wings R115
Buttermilk fried wings tossed in smoked paprika and garlic crumb, served with a creamy blue cheese dip.

NEW Flatbread & Dips (V) R105
Warm toasted flatbread with hummus, tzatziki & taramasalata.

Pork Burnt Ends R125
Sticky glazed pork belly bites served with labneh & salsa verde.

Grilled Zucchini & Feta Rolls (V) R85
Charred zucchini ribbons rolled with feta, basil and toasted pine nuts.

Charred Cauli (V) R85
Roasted cauliflower, smoky red pepper sauce and toasted almond crumble.

Calamari & Chorizo R155
Grilled calamari, crispy chorizo, finished with gremolata yoghurt & tomato salsa.

Chili Garlic Prawn R175
Prawns sauteed in garlic butter, chili flakes and white wine, served with toasted flatbread.

NEW Grilled Corn Riblets (V) R85
Flame-grilled corn ribs tossed in smoked spice and olive oil with a parmesan sprinkle.

Liver and Spice R105
Chicken livers with onion, garlic & chili in a rich tomato sauce, served with toasted ciabatta.

Snails R115
Snails in a rich garlic butter & melted cheddar cheese, finished with smoked paprika, served with toasted ciabatta.

NEW Loaded Falafel Bowl (V) R95
Crispy falafel, hummus, fresh tomato, cucumber, pickled onion and tahini dressing.

Winter done Right

Hearty, slow-cooked comfort dishes and warming drinks for the colder months.

SOUPS

French Onion Soup R105
Rich, slow caramelised onions simmered in a deep beef broth, finished with toasted ciabatta and melted cheese.

Roasted Butternut & Coconut Soup R110
Velvety roasted butternut blended with coconut cream and warm winter spices. Finished with toasted pumpkin seeds and herb oil. Served with toasted ciabatta.

Slow-Cooked Beef & Red Wine Soup R125
Tender beef, root vegetables and herbs slow simmered in a rich red wine broth. Served with toasted sourdough.

Creamy Potato & Bacon Soup R115
Silky potato soup enriched with cream, caramelised onion and crispy bacon bits. Finished with chives and cracked black pepper. Served with toasted sourdough.

HEARTY MAINS

Slow-Braised Oxtail R325
Fall off the bone oxtail braised for 8 hours in a rich red wine jus, served with creamy mashed potato.

Beef Rogan Josh R285
Slow cooked beef in a fragrant Kashmiri style curry, layered with warming spices and tomato richness. Served with basmati rice and sambals.

Lamb Curry R295
Tender lamb simmered in a bold Durban style curry packed with warmth, spice and depth. Served with basmati rice and sambals.

Take Home Soups

500ml R95 1ltr R175

Maafe Lamb Shank R290
Tender lamb shank cooked in Senegalese style peanut sauce. Served with creamy polenta.

Beef Short Rib R245
Melt in your mouth short rib braised red wine sauce. Served with creamy mashed potatoes & grilled vegetables.

Butter Chicken R160
Tender chicken cooked in a creamy tomato aromatic curry sauce topped with onion pickle.

Seafood Chowder R350
Creamy fish chowder with potatoes, corn and herbs.

HOT DRINKS

Spiced Winter Red R80
Our take on classic glühwein. Dry red wine gently warmed with orange peel, cinnamon, clove and star anise.

Hot Toddy R75
Whisky stirred with honey and fresh lemon, topped with steaming hot water and a hint of spice.

Spiked Amarula Hot Chocolate R75
Rich hot chocolate blended with Amarula and finished with whipped cream.

Irish Coffee R75
Freshly brewed coffee, Irish whiskey, brown sugar and cream.

Spiced Rum Apple Warmer R75
Warm pressed apple with dark rum, cinnamon and citrus.

Lemon Winter Warmer R80
Bella Baci gin, limoncello, honey, lemon, cinnamon and rosemary.

Salads

Not Your Basic Greek (V) <i>Feta, olives, cucumber, cherry tomatoes & pickled red onion with fresh mint — no boring leaves, all flavour.</i>	R95		
Crunchy Asian Slaw (V) <i>Crisp red cabbage, carrot, ginger & sesame with a punchy dressing.</i>	R80	Proper Chicken Caesar <i>Grilled chicken, bacon, egg, crunchy croutons and a bold anchovy dressing.</i>	R160
Loaded Chicken Chop <i>Grilled chicken, avocado, charred corn, tomato and smoky cauliflower, tossed in a creamy whipped dressing.</i>	R135	Sticky Steak Salad <i>Soy & honey glazed steak strips, fresh greens, pickled cucumber & ginger.</i>	R155
NEW Smoked Salmon Power Bowl <i>Smoked salmon ribbons, avocado, cucumber, pickled onion and fresh greens with a zesty dressing.</i>	R170	NEW Warm Winter Bowl <i>Chicken, quinoa, roasted pumpkin, spinach, cranberries and maple Dijon dressing.</i>	R150

NEW

Signature Burgers

Juicy 200g beef patty loaded toppings and zero regrets. Served with rustic fries

The Big Fork <i>Crispy bacon, melted cheddar, FG pickles, crispy onions & smoked beef jus dip.</i>	R160	NOT BEEF? NO PROBLEM. Garlic Parm Crunch <i>Buttermilk fried chicken breast tossed in a creamy garlic parmesan sauce, lettuce & pickles</i>	R150
Bacon Jammer <i>Crispy bacon, sweet onion jam, melted cheddar, crispy onions, smoky BBQ mayo.</i>	R160	The Double Fungi (V) <i>Grilled portobello, truffle oil, melted cheddar, pickles and Asian slaw.</i>	R110
Truffle Trouble <i>Sauteed mushrooms, Swiss cheese, truffle aioli, rocket & parmesan.</i>	R170	Cluckin' Good chicken burger <i>Grilled chicken breast, melted cheddar, pickles and Asian slaw.</i>	R120
Holy Guacamole <i>Guacamole, jalapeños, melted cheddar, fresh pico de gallo & FG sauce.</i>	R145	NEW Beyond Plant Based Burger (V) <i>A juicy flame grilled plant-based patty that eats like the real deal, rocket, tomato, pickles and FG sauce.</i>	R145
Dirty Forker <i>Crispy bacon, double cheddar, fried egg, hash brown, crispy onions & FG sauce.</i>	R180		

FORKING GOOD BAOS

Steamed buns packed with bold flavors, killer sauces and all the juicy bits.

Forkin' Rib Which <i>Slow braised short rib pulled, pickles, tomato and lime relish.</i>	R130
Porky Diablo <i>Pulled pork BBQ glazed and Asian slaw.</i>	R130
Chicken Smash <i>Crispy chicken, chili jam and Asian slaw.</i>	R110
NEW Crispy Fungi (V) <i>Grilled portobello, truffle oil, melted cheddar, pickles and Asian slaw.</i>	R110

OLD SCHOOL FAVORITES

Bangers and Mash <i>Pork bangers, creamy mash and brown onion gravy.</i>	R98
Ox liver <i>Ox liver, bacon, onions, creamy mash & brown onion gravy.</i>	R98
Chili Con Carne & spuds <i>Spicy chili con carne served in a large baked potato topped with cheddar cheese.</i>	R130
NEW Cluck Strips <i>Crispy chicken strips served with fries and cheese sauce.</i>	R89

Main DISHES

SEAFOOD

The Fisherman's Catch

Beer-battered hake, fried golden and crunchy, served with tartar sauce. No nonsense, just damn good fish.

R170

Blackened Tuna Boss

Spice-crusting tuna, seared rare, with smoky corn purée & fresh avocado salsa. Big flavour, zero apologies.

R335

Salmon Like You Mean It

Perfectly seared salmon with a silky dill & white wine cream sauce.

R335

Prawn Star

Juicy grilled queen prawns in garlic butter, chili flakes & white wine. Messy fingers encouraged.

R280

Calamari Crush

Tender calamari (grilled or fried), with lemon garlic aioli. Simple, addictive, and dangerously easy to finish.

R195

The Big Daddy Seafood Platter

Grilled prawns, calamari (grilled or fried), hake fillet (grilled or fried) & garlic mussels.

R395

CHICKEN

½ Chicken

Zest & herb or peri-peri.

R160

Classic Chicken Schnitzel

Golden crumbed breast, parmesan, truffle mushroom sauce.

R170

NEW Creamy Tuscan Chicken

Chicken breast filled with sundried tomato, spinach topped with creamy garlic sauce.

R175

Korean Fried Chicken

Deboned chicken cubes, dunked in Korean BBQ Sauce topped with sesame seeds and spring onion served with sriracha mayo.

R185

SIDE HUSTLES

Rustic fries	R35	Creamy mashed potato	R40	Onion rings	R40
Sweet potato fries	R45	Seasonal roast vegetables	R42	Mediterranean Rice	R38
Zucchini fries	R45	Roast baby potatoes	R45	Side Greek Salad	R48
		Pap & Gravy	R39	Side Asian Red Slaw	R48

Hot of the Fork

A Forking Good Steak – juicy and flame grilled just right.

CLASSIC CUTS

Rump	200g	R175	Sirloin	200g	R195	Fillet	250g	R295
	300g	R235		300g	R255	T – Bone	500g	R325
						Prime Rib (Bone on)	450g	R345

Butter Rocher:

Anchovy & Coffee Butter / Biltong Bone Marrow / Garlic & Chive Butter

R25

Sauces:

Red Wine Jus / Cheese Lava / Truffle Mushroom / Brandy Black Pepper

R30

RIBS

Forkin' Ribs – Famous Pork Ribs
500g R250
1kg R470

NEW Lamb Ribs R380
500g Sticky lamb ribs.
Tender, messy and worth it.

NEW Beef Ribs R275
500g beef ribs. Big bold and messy.

Signature Dishes

NEW Dirty Steak Board

A loaded steak board built for two.... Or one if you're brave. Juicy steak, bone marrow boats, chimichurri, cheese sauce, fries and flatbread.

R350

Add Prawns R85

Espatada Picanha

500g Flame grilled picanha on the skewer, basted in garlic butter and Maldon salt. Served with rustic fries and onion rings.

R352

Lamb It Up

Tender lamb chops served with creamy orzo and topped with chimichurri.

R315

NEW Rosemary Lamb Rump

250g Grilled lamb rump finished with a rich rosemary pan jus served with creamy mash.

R275

Surf & Turf

Grilled sirloin steak topped with garlic butter, chili flakes & white wine grilled prawns. Served with rustic fries.

R280

Pizza

Gluten free base available R35

Garlic Focaccia <i>Olive oil, garlic, origanum.</i>	R55
Garlic Cheese Focaccia <i>Olive oil, garlic, mozzarella, cheddar, feta, blue cheese.</i>	R109
Flat white <i>FG white pizza sauce & mozzarella.</i>	R105
Veg Out <i>Mushrooms, onions, peppers, sundried tomato, spinach, artichokes.</i>	R155
The Quartet <i>Ham, mushrooms, artichokes, olives.</i>	R150
Forkin' Loaded <i>Bacon, ham, salami, mushrooms, onions, garlic.</i>	R169
Hot Pepperoni <i>Classic pepperoni with hot honey drizzle.</i>	R150
Spice Me Up <i>Mince, onions, green peppers, chili, fresh coriander.</i>	R165
Rustic Rooster <i>Garlic butter base, marinated chicken, mushrooms, spinach, feta.</i>	R160
Meat Feast <i>Bacon, chorizo, pulled beef.</i>	R170
Sicily <i>Anchovies, onions, capers, olives.</i>	R145
NEW Nordic Fork <i>Crème Fraiche, smoked salmon, capers, red onion, fresh dill, rocket.</i>	R195
NEW Prosciutto Punch <i>Tomato base, mozzarella, prosciutto, parmesan shavings, rocket, balsamic glaze.</i>	R205

FORKING PLATTERS

Serves 4 -6

NEW Snack Attack Platter <i>Crispy chicken tenders, juicy meatballs, grilled beef skewers with jalapeno poppers and chips.</i>	R635
Meaty Feast <i>The ultimate combo of pork ribs, beef ribs, beef skewers, boerie bites, onion rings and chips.</i>	R995
Chicken Lovers Platter <i>Wings, chicken tenders, chicken skewers, onion rings and chips.</i>	R615
NEW Grazing Board <i>A laid-back spread of biltong, drywors, cheeses, crunchy bites, fresh fruits and dips. Made for sharing.</i>	R745
NEW Grilled Veg Platter (V) <i>Grilled zucchini and feta rolls, aubergine, crumbed mushrooms, corn riblets and hummus. Served with flatbread.</i>	R425

Pasta

Gluten free pasta available R25

Beef Ragù <i>Forking Good signature minced beef, rich tomato sauce and herbs. Served with Spaghetti.</i>	R135
Aglio e Olio Supreme <i>Simplicity at its best. Olive oil, garlic, chili, grilled chicken, olives, roasted pepper, aubergine. Served with Linguine.</i>	R150
Seafood <i>Medley of prawns, fresh mussels, clams & calamari in a delicate white wine & dill sauce. Served with Spaghetti.</i>	R280
NEW Spicy Napoli (V) <i>Rich tomato sauce, chili, garlic and herbs. Served with Penne.</i> ADD: Olives, mushrooms and spinach	R110 R25
NEW Chicken Alfredo <i>Chicken, mushrooms, cream and parmesan. Served with Fettuccine.</i>	R150
Green Goddess <i>Chicken strips, creamy parmesan sauce, white wine, basil pesto, chili, peppadews. Served with Fettuccine.</i>	R150
Grilled Vegetable (V) <i>Medley of grilled seasonal vegetables in a rich spinach & olive sauce. Served with Penne.</i>	R135
Carnivores Gnocchi <i>Potato gnocchi in a rich tomato and red wine ragu, tender beef and fresh basil.</i>	R230
Spinach & Feta Ravioli (V) <i>Spinach & feta ravioli, tomato & basil sauce topped with brown butter & parmesan shavings.</i>	R210

Young Chums

Hey little chefs – you get your very own biscuit to decorate any way you like... Then it's time to munch your creation.

Little Forkin' Cheeseburger <i>Mini beef burger, melted cheddar and skinny fries.</i>	R85
Cheeky Chicken Strips <i>Crispy chicken tenders with skinny fries and a cheese sauce.</i>	R95
Mini Pizza <i>Wood-fired mini pizza with mozzarella, ham, mushroom.</i>	R99
Baby Fork Ribs <i>150g BBQ pork ribs and skinny fries.</i>	R119
Little Pasta Bowl <i>Penne pasta with mild tomato sauce or creamy cheese sauce.</i>	R75

NEW

Get Waffled

Golden, crispy and absolutely worth it.

Classic Maple

Golden waffle, maple syrup & touch of butter.

R59

Bar One Bomb

Golden waffle stacked with bar one sauce & vanilla ice cream.

R89

Nutty Waffle

Golden waffle, peanut butter, chocolate drizzle & vanilla ice cream.

R89

Cinnamon Sugar Rush

Golden waffle, cinnamon sugar dust, whipped cream.

R75

Berry Nice Waffle

Mixed berries, berry coulis & cream.

R89

After Dinner Favourites

Ask your waiter about our indulgent Don Pedros and boozy coffees – we've got your night cap covered.

Desserts

Volcano Cake

A decadent molten chocolate dessert that erupts with silky richness the moment you break into it, served with ice cream – dangerously good!

R90

Carrot & Caramel Malva

A South African favourite reimagined — spiced carrot malva soaked in caramel sauce, topped with custard.

R80

Homemade Chocolate Brownie

Slow-baked, and irresistibly moist — a classic brownie with a tender crumb and molten soul, served with ice cream.

R90

Apple Crumble Pie

Tender baked apples with a buttery pastry crumble topping, served warm with cream.

R75

Lemon Pie

A zesty twist on a classic — smooth baked lemon filling on a biscuit base, crowned with clouds of cream and a glazed lemon slice dipped in white chocolate.

R90

Salted Caramel Cheesecake

Light, creamy cheesecake infused with ribbons of salted caramel, finished with handcrafted peanut brittle shards for a sweet-salty sensation.

R98

FORKING GOOD

Churros

Red Velvet Cream Cheese Churros

Crispy red velvet churros rolled in cocoa sugar, served with a cream cheese dip. A winter romance you probably shouldn't start.

R115

Choc Bomb Churros

Golden cinnamon churros served with a Bar One Sauce dip — just dip, bite, repeat, regret nothing.

R110

Classic Salted Caramel Churros

Golden cinnamon churros served fresh with a salted caramel dip that sticks to your fingers and your memory.

R95

Extra Dip Shot

Cream Cheese / Salted Caramel / Bar One Sauce

R20



