

JONKERSHUIS EATERY

STARTERS -----

BRUSCHETTA	garlic & olive oil rub variety tomato fior de latte mint & basil oil	58
PEA & ASPARAGUS RISOTTO	crème fraiche pea shoots mint olive oil parmesan	78
HOT SMOKED SNOEK PATE	orange & pineapple marmalade micro greens crispy puri	68
LOCAL BLACK MUSSELS	chardonnay spicy masala & mango cream coriander baguette	80
HAND CUT CARPACCIO	chilli ponzu & lime coriander crème fraiche beets sesame	98
ANGRY BEEF SAMOSAS	quick fried peach & cumin chutney coriander	58

ON A BOARD

ALL OUR MEAT & CHEESE ARE LOCALLY SOURCED

CURED MEAT 140 sgl 260 dbl

ostrich salami | beef bresaola | dry aged coppa
spicy pickles | house relish | fresh baguette

AGED CHEESE 130 sgl 240 dbl

Gonedsa gouda | Simonsberg simonzola | Dalewood camembert
House relish | rosemary salted lavash | baguette toasts

SALADS -----

CLASSIC FRENCH	cos plum tomato onion cucumber mustard vinaigrette	58
ROASTED BEETS & GOATS CHEESE	rocket sticky sugared walnuts reduced balsamic	88
BROCCOLI & CAULIFLOWER	balsamic mushrooms avocado seeds feta vinaigrette	80
Add: crispy bacon lardons		24
BABY SPINACH	spring onion blue cheese avocado nuts pear buttermilk dressing	80
Add: grilled Malay spiced chicken breast		32
Add: crispy bacon lardons		24
FARMED SMOKED SALMON TROUT	baby greens shaved fennel micro herbs	128
	pickled cucumber & red onion horse radish crème fraiche lemon dressing	

SIDES -----

FRIES CRISPY POTATO GARLIC MASH FRAGRANT RICE	30
FRENCH SALAD OVEN ROASTED CINNAMON BUTTERNUT WILTED GREENS	40



SEE OUR **CHALK BOARDS** FOR DAILY ADDITIONS
Our team of chefs source fresh & seasonal produce daily.
We support organic, free-range & sustainable practices.



ANY VARIATIONS TO THIS MENU WILL CAUSE A TIME DELAY
PLEASE INFORM US OF ANY FOOD ALLERGIES

MAINS -----

FRESH SPAGHETTI fresh herb cream field & exotic mushroom parmesan	98
Add: crispy bacon lardons	24
SODA BATTERED HAKE FILLET quick fried fries house tartare sauce	118
SUSTAINABLE FISH FILLET always fresh changes daily	STB
PANKO CRUMBED CHICKEN BREAST whipped mash wilted greens mushroom sauce	128
HAPPY HOGS STICKY PORK BELLY black lacquer potato puree apple bok choy	144
VENISON medium rare new potato baby vegetable garden Cabernet & berry jus	198
CHAR GRILLED BEEF FILLET garlicky buttered green beans fries 180g 250g 180 228	
Choose a sauce: Classic béarnaise porcini & exotic mushroom green peppercorn	
GRILLED BEEF BURGER medium garnish pickle BBQ basting sriracha mayo fries	88
Add: mature gouda 20 grilled back bacon 20 a sauce 25	

.... CLASSIC CAPE MALAY

Cape Malay dishes are renowned for their fruity, mild & full-bodied flavours.
It's all about local spices & flavours, not about chilli, served with traditional sambals.

CURRY CHOICES...

KAROO LAMB 178 | CHICKEN BREAST 128 | SEASONAL VEGETABLE & LENTIL 110

Cape Malay spices | fragrant basmati rice | fresh coriander | quick fried poppadum | roti

OVEN BAKED BOBOTIE 115

Spiced minced beef | egg custard | sultana & almond turmeric rice | cinnamon butternut

THE ESTATE TASTING PLATE 188

oven baked bobotie | Karoo lamb curry | chicken breast curry | angry beef samosa
Sultana & almond turmeric rice | oven baked cinnamon butternut | quick fried poppadum

DESSERTS -----

THE JONKERSHUIS CHEESECAKE oven baked pineapple & orange relish	68
CINNAMON MILKTART apricot & vanilla pod compote	48
TRADITIONAL MALVA PUDDING caramel sauce vanilla pod ice cream fudge bits	56
GRAPPA & VANILLA POD PANNA COTTA summer berries	68
G.F. CHOCOLATE NEMISES chocolate & espresso soil vanilla pod ice cream	62
G.F. COCONUT & ORANGE CAKE almond orange syrup mascarpone nut brittle	64

THE JONKERSHUIS DESSERT PLATE 82

TRADITIONAL MALVA PUDDING caramel sauce | vanilla pod ice cream

CINNAMON MILKTART apricot & vanilla compote

G.F. COCONUT & ORANGE CAKE almond | orange syrup | mascarpone | nut brittle

10% SERVICE CHARGE APPLIES TO TABLES OF 8 OR MORE