

JONKERSHUIS EATERY

THE WOODSTOCK BAKERY BREAD BOARD 38

Artisanal petit baguette | citrus olives | flavoured butter

STARTERS

HERITAGE TOMATO BRUSCHETTA	tomato butter Constantia grape seed oil basil & mint	58
VARIETY BEETROOTS	sweet walnuts ash goats chevin micro herbs Fynbos reduction	84
HOT SMOKED SNOEK PÂTÉ	apricot relish micro greens sourdough crostini	76
BLACK MUSSELS	steamed to order masala & chardonnay cream onion coriander	88
ANGRY BEEF SAMOSAS	quick fried spiced pineapple preserve	62

ON A BOARD locally sourced

CHARCUTERIE 148 sgl 268 dbl

Ostrich salami | beef bresaola | dry aged coppa | pickles | relish | artisanal baguette

FROMAGE 136 sgl 246 dbl

Aged gouda | blue | camembert | relish | artisanal baguette

SALADS

FRENCH	crisp cos plum tomato onion cucumber mustard vinaigrette	68
QUINOA & VEGGIE	baby spinach seeds avo cashew nuts lime & honey dressing	78
Add:	<i>grilled chicken breast or honey bacon lardons or preserved tuna or ash goats chevin</i>	32
BLUE CHEESE	spinach spring onion broccoli grapes almonds blue cheese dressing	88
Add:	<i>grilled chicken breast or honey bacon lardons</i>	32
CLASSIC CAESAR	crisp cos parmesan garlic croutes soft egg anchovy dressing	76
Add:	<i>grilled chicken breast or crispy bacon</i>	32
CURED FARMED SEA TROUT	greens beets avo pickled mustard citrus crème fraîche	110

SIDES

FRIES CRISPY POTATO FRAGRANT RICE MASH POTATO TOBACCO ONION RINGS	35
FRENCH SALAD GARLIC GREEN BEANS CINNAMON BUTTERNUT RAINBOW CARROTS	42

See our **CHALK BOARDS** for daily additions
We support organic, free-range & sustainable practices

ANY VARIATIONS TO THIS MENU WILL CAUSE A TIME DELAY

PLEASE INFORM US OF ANY FOOD ALLERGIES

10% SERVICE CHARGE APPLIES TO TABLES OF 8 OR MORE

MAINS

SPINACH & RICOTTA RAVIOLI	squashed & blistered tomato cream spinach parmesan	110
BROCCOLI & HOUSE PESTO RIGATONI	toasted almonds garlic wild rocket parmesan	90
Add: grilled chicken breast or crispy bacon		32
EXOTIC MUSHROOM & BACON SPAGHETTI	cream herbs parmesan	128

[Zucchini tagliatelle available on request]

FREE-RANGE CHICKEN	oven roasted zucchini crispy potato porcini & mushroom sauce	138
SODA BATTERED HAKE FILLET	quick fried fries house tartar sauce	122
SUSTAINABLE FISH FILLET	always fresh changes daily	STB

CHAR-GRILL FAVOURITES

KARAN RIBEYE 250g	21 day aged tobacco onions peasant potato smoky béarnaise	198
FILLET AU POIVRE 180g	garlicky green beans fries green peppercorn reduction	198
VENISON 200g	med-rare cauliflower & nutmeg puree crispy potato porcini & berry jus	224
PORK BELLY	honey & 5 spice glaze hot smoked belly croquette buttered carrots	162
GRILLED BEEF BURGER	medium garnish pickle BBQ basting sriracha mayo fries	96

Add: gouda 20 | bacon 24 | sauce: béarnaise or green peppercorn or exotic mushroom 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 188 | CHICKEN BREAST 140 | SEASON VEGETABLE & CHICKPEA 110

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

OVEN BAKED BOBOTIE 124

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

THE ESTATE TASTING PLATE 198

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

DESSERTS

THE JONKERSHUIS CHEESECAKE	oven baked lemon & cardamom curd	68
G.F. CHOCOLATE NEMESIS	chocolate & espresso soil vanilla pod ice cream	68
CINNAMON MILKTART	plum apricot & raw honey preserve	48
TRADITIONAL MALVA PUDDING	caramel sauce vanilla pod ice cream fudge bits	58
VANILLA POD PANNA COTTA	summer fruit compote	72

CAPE MALAY DESSERT PLATE 88

TRADITIONAL MALVA PUDDING | CINNAMON MILKTART | CHOCOLATE SAMOSAS