

# JONKERSHUIS EATERY

## THE WOODSTOCK BAKERY BREAD BOARD 42

Artisanal petit baguette | citrus olives | flavoured house butter

## STARTERS

HERITAGE TOMATO BRUSCHETTA	tomato butter   Constantia grape seed oil   basil & mint	62
BEETROOTS	pumpkin seeds   goats chevin   greens   crème fraiche   Fynbos reduction	78
<i>Add: farmed smoked salmon trout</i>		42
HOT SMOKED SNOEK PÂTÉ	apricot relish   micro greens   sourdough crostini	76
ANGRY BEEF SAMOSAS	quick fried   spiced pineapple preserve	64

## ON A BOARD locally sourced

**CHARCUTERIE 158 sgl 268 dbl**

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

**FROMAGE 140 sgl 250 dbl**

A selection of 3 cheeses – ask your server | house relish | artisanal baguette

## SALADS

FRENCH	crisp cos   plum tomato   onion   cucumber   mustard vinaigrette	68
QUINOA & RAW VEG	spinach   seeds   avo   cashew nuts   feta   lime & honey dressing	86
<i>Add: grilled chicken breast</i>		32
BLUE CHEESE	spinach   spring onion   broccoli   pear   almonds   blue cheese dressing	88
<i>Add: grilled chicken breast or honey bacon lardons</i>		32
CLASSIC CAESAR	crisp cos   parmesan   garlic croute   soft egg   anchovy dressing	78
<i>Add: grilled chicken breast or honey bacon lardons</i>		32

See our CHALK BOARDS for daily additions

We support organic, free-range & sustainable practices

The Western Cape is experiencing a SEVERE water crisis!

We have implemented many water saving measures

Kindly assist us in conserving water, thank you for your understanding

We support GreenHome - 100% biodegradable food packaging

# MAINS

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<b>SPINACH &amp; RICOTTA RAVIOLI</b> squashed & blistered tomato   cream   spinach   parmesan	<b>114</b>
<b>EXOTIC MUSHROOM &amp; BACON SPAGHETTI</b> cream   herbs   parmesan	<b>128</b>
<i>[ zucchini tagliatelle available on request ]</i>	
<b>FREE-RANGE CHICKEN</b> oven roasted   zucchini   crispy potato   porcini & mushroom sauce	<b>138</b>
<b>SODA BATTERED HAKE FILLET</b> quick fried   fries   house tartar sauce	<b>126</b>
<b>KARAN RIBEYE</b> 250g   21 day aged   garlic buttered green beans   fries   smoky béarnaise	<b>210</b>
<b>PORK BELLY</b> honey & 5 spice glaze   hot smoked belly croquette   buttered carrots	<b>168</b>
<b>GRILLED BEEF BURGER</b> medium   garnish   pickle   BBQ basting   sriracha mayo   fries	<b>98</b>
<i>Add: gouda 20   bacon 24   sauce: béarnaise or green peppercorn or exotic mushroom 25</i>	

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## CLASSIC CAPE MALAY

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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 196 | CHICKEN BREAST 146 | VEGETABLE & CHICKPEA 118**

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

### OVEN BAKED BOBOTIE 128

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

### THE ESTATE TASTING PLATE 210

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

# SIDES

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<b>FRIES   CRISPY POTATOES   FRAGRANT RICE</b>	<b>35</b>
<b>FRENCH SALAD   GARLIC GREEN BEANS   CINNAMON BUTTERNUT   BUTTERED CARROTS</b>	<b>42</b>

# DESSERTS

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<b>THE JONKERSHUIS CHEESECAKE</b> oven baked   lemon & cardamom curd	<b>68</b>
<b>G.F. CHOCOLATE NEMESIS</b> chocolate & espresso soil   vanilla pod ice cream	<b>70</b>
<b>CINNAMON MILKTART</b> plum apricot & raw honey preserve	<b>50</b>
<b>TRADITIONAL MALVA PUDDING</b> caramel sauce   vanilla pod ice cream   fudge bits	<b>62</b>

**PLEASE INFORM US OF ANY FOOD ALLERGIES**

**ANY VARIATIONS TO THIS MENU WILL CAUSE A TIME DELAY**

**10% SERVICE CHARGE APPLIES TO TABLES OF 8 OR MORE**

**PLEASE ENSURE YOUR DOG IS A ON LEAD @ ALL TIMES**