

JONKERSHUIS EATERY

Exceptional wines • Casual dining • Honest food

THE WOODSTOCK BAKERY BREAD BOARD 48

Artisanal petit baguette | marinated olives | flavoured butter

STARTERS

VARIETY TOMATO BRUSCHETTA	tomato hummus fynbos reduction micro herbs	68
HOT SMOKED SNOEK PÂTÉ	spiced apricot relish crispy croûte micro herbs	82
LOCAL MUSSLES	steamed to order French style fresh herbs charred baguette	110
ANGRY BEEF SAMOSAS	quick fried coriander sweet tomato & herb relish	64
KUDU CARPACCIO	beets baby greens seeds parmesan mustard crème fraîche	110
CHICKEN LIVER PARFAIT	white grape relish toasted petit baguette	78

ON A BOARD locally sourced

CHARCUTERIE 178 sgl 328 dbl

Ostrich salami | beef bresaola | dry aged coppa | pickles | house preserve

FROMAGE 148 sgl 278 dbl

Chefs selection of 3 cheeses – ask | crispy lavash | house relish

| Served with Woodstock Bakery petit baguette |

SALADS

TOMATO & FETA	cos onion cucumber olives bell peppers herb vinaigrette	86
QUINOA & ROASTED VEG	spiced chickpeas seeds olive oil cabernet balsamic	98
<i>ADD: blue cheese</i>		30
CHICKEN BREAST	greens apple avo chevin red onion walnut citrus vinaigrette	96
CLASSIC CAESAR	baby gem garlic croûte soft egg parmesan anchovy dressing	80
<i>ADD: chicken breast OR crispy bacon lardons</i>		38

FRESH PASTA

OLIVE & TOMATO SPAGHETTI	squashed & fresh tomato basil chilli parmesan	118
VARIETY MUSHROOM SPAGHETTI	herb cream roasted garlic parmesan	124
<i>ADD: pancetta lardons</i>		38

Zucchini tagliatelle available on request: 15 surcharge

Jonkershuis Eatery is situated in the historical core

PLEASE adhere to the estate rules | Keep off the grass & no bicycles in this area

| We support organic, free-range & sustainable practices |

MAINS

ROASTED CHICKEN BREAST	crispy potato broccoli mops mushroom sauce	140
SODA BATTERED HAKE FILLET	quick fried fries house tartar sauce	138
PORK BELLY	honey glaze onion summer veg potato orange & pancetta sauce	182
SIRLOIN AU POIVRE	200g garlic green beans fries peppercorn sauce	170
RIBEYE	300g 21 day aged buttered rainbow carrots crispy potato béarnaise	250
SEARED KUDU FILLET	carrots two ways croquette panned mushrooms berry jus	228
OPEN FLAME BEEF BURGER	medium cos tomato pickle BBQ basting fries	110

ADD: Gouda 20 | Bacon 24 | Sauce 25

JONKERSHUIS 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 sambals.

CURRY CHOICES:

KAROO LAMB 210 | CHICKEN BREAST 158 | VEGETABLE & CHICKPEA 128
Cape Malay spices | basmati rice | fresh coriander | quick fried poppadom | roti

CLASSIC OVEN BAKED BOBOTIE 150

Spiced minced beef | egg custard | sultana & almond turmeric rice | caramelized pumpkin

THE ESTATE TASTING PLATE 238

Baked bobotie | Karoo lamb curry | chicken breast curry | angry beef samosa
Sultana & almond turmeric rice | quick fried poppadum | caramelized pumpkin

SIDES

Fries Crispy potatoes Basmati rice	35
Tomato & feta salad French salad Wilted greens Buttered carrots	42

DESSERTS

ALEXANDER AVERY FINE CHOCOLATES	local botanical six flavours	95
CINNAMON MILKTART	sultana & raw honey preserve	50
TRADITIONAL MALVA PUDDING	caramel sauce vanilla pod ice cream fudge bits	62
G.F. CHOCOLATE NEMESIS	chocolate & espresso crumb vanilla pod ice cream	70
THE JONKERSHUIS CHEESECAKE	oven baked lemon & cardamom curd	72
SUMMER PANNA COTTA	fresh berry compote vanilla syrup	70
CLASSIC CRÈME BRÛLÉE	vanilla pod house biscuit	68

See our **CHALK BOARDS** for daily additions

Please inform us of any food allergies | variations will cause a time delay
| 12,5% service charge will be added to tables of 8 or more guests |