

JONKERSHUIS EATERY

Exceptional wines • Casual dining • Honest food

THE WOODSTOCK BAKERY BREAD BOARD 48

Artisanal petit baguette | citrus olives | flavoured butter

STARTERS

ROASTED CAULIFLOWER SOUP	nutmeg parmesan baguette	62
SMASHED AUBERGINE BRUSCHETTA	variety tomato olive chutney	68
HOT SMOKED SNOEK PÂTÉ	spiced warm apricot relish crispy croûte micro herbs	82
LOCAL MUSSELS	steamed to order onions masala cream baguette coriander	110
ANGRY BEEF SAMOSAS	quick fried coriander sweet tomato & herb relish	65

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	88
QUINOA & ROASTED VEG	spiced chickpeas cashews citrus dressing	105
ADD gorgonzola		30
SPINACH & ROCKET	seeds broccoli celery avo pear onion gorgonzola buttermilk dressing	98
ADD chicken breast OR crispy bacon lardons		38
CHICKEN	greens pickled onion avo goats cheese macadamia nuts soft egg masala aioli	110

FRESH PASTA

OLIVE, TOMATO & RICOTTA RAVIOLI	burnt caper butter baby spinach parmesan	128
FRESH SPAGHETTI	mushrooms herb cream roasted garlic parmesan	126
with pancetta lardons		140

[zucchini tagliatelle available on request @ 15 surcharge]

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

MAINS

ROASTED CHICKEN BREAST crispy potatoes root veg mushroom sauce	142
SODA BATTERED HAKE FILLET quick fried fat fries house tartar sauce	128
PORK NECK pork croquettes green beans pancetta apple onion mustard sauce	182
FILLET AU POIVRE 200g garlic green beans fat fries peppercorn sauce	210
BUTCHERS CUT 300g fat fries smoky béarnaise	STB
SEARED KUDU FILLET mash mushrooms root veg red wine jus	238
BEEF BURGER medium cos plum tomato pickle BBQ basting fat fries	110
ADD gouda 20 bacon 26 sauce 25	

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 220 | CHICKEN BREAST 162 | VEGETABLE & CHICKPEA 130
Cape Malay spices | savoury rice | fresh coriander | quick fried poppadom | roti

CLASSIC OVEN BAKED BOBOTIE 150

Spiced minced beef | egg custard | savoury rice | toasted almonds | roasted squash

| THE ESTATE TASTING PLATE 242 |

oven baked bobotie | Karoo lamb curry | chicken breast curry
angry beef samosa | savoury rice
roasted squash | quick fried poppadom

SIDES

FAT FRIES CRISPY POTATOES SAVOURY RICE MASH	35
FRENCH SALAD ROASTED SQUASH GARLIC GREEN BEANS ROOT VEG	42

DESSERTS

ALEXANDER AVERY FINE CHOCOLATES six local botanical flavours	98
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
APPLE CRUMBLE toffee apple sauce vanilla pod ice cream	68

Please inform us of any food allergies

Any variations to this menu will cause a time delay

12,5% service charge will be added to tables of 8 or more guests