

# JONKERSHUIS EATERY

## THE WOODSTOCK BAKERY BREAD BOARD 38

Artisanal petit baguette | citrus olives | flavoured butter

### STARTERS

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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 PATE	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

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FRENCH	crisp cos   plum tomato   onion   cucumber   mustard vinaigrette	68
QUINOA & VEGGIE	baby spinach   seeds   avo   cashew nuts   lime & honey dressing	78
<i>Add:</i>	<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
<i>Add:</i>	<i>grilled chicken breast or honey bacon lardons</i>	32
CLASSIC CEASAR	crisp cos   parmesan   garlic croutes   soft egg   anchovy dressing	76
<i>Add:</i>	<i>grilled chicken breast or crispy bacon</i>	32
CURED FARMED SEA TROUT	greens   beets   avo   pickled mustard seeds   crème fraîche	110

### SIDES

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FRIES   CRISPY POTATO   FRAGRANT RICE   WHIPPED MASH POTATO	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

# MAINS

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<b>SPINACH &amp; RICOTTA RAVIOLI</b> squashed & blistered tomato   cream   spinach   parmesan	<b>110</b>
<b>BROCOLLI &amp; HOUSE PESTO RIGATONI</b> toasted almonds   garlic   wild rocket   parmesan	<b>90</b>
<i>Add: grilled chicken breast or crispy bacon</i>	<b>32</b>

*[Zucchini tagliatelle available on request]*

<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>122</b>
<b>SUSTAINABLE FISH FILLET</b> always fresh   changes daily	<b>STB</b>

## CHAR-GRILL FAVOURITES

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<b>KARAN RIBEYE</b> 250g   21 day aged   tobacco onions   peasant potato   smoky béarnaise	<b>192</b>
<b>FILLET AU POIVRE</b> 180g   garlicky green beans   fries   green peppercorn reduction	<b>198</b>
<b>VENISON</b> 200g med-rare   cauliflower & nutmeg puree   crispy potato   porcini & berry jus	<b>224</b>
<b>PORK BELLY</b> honey & 5 spice glaze   hot smoked belly croquette   rainbow carrots	<b>162</b>
<b>GRILLED BEEF BURGER</b> medium   garnish   pickle   BBQ basting   sriracha mayo   fries	<b>96</b>
<i>Add: gouda 20   bacon 24   sauce: béarnaise or green peppercorn or exotic mushroom</i>	<b>25</b>

## 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 138 | SEASON VEGETABLE & CHICKPEA 110**

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

## OVEN BAKED BOBOTIE 124

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

## 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 poppadum

# DESSERTS

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

## CAPE MALAY DESSERT PLATE 88

TRADITIONAL MALVA PUDDING | CINNAMON MILKTART | CHOCOLATE SAMOSAS

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