

STARTERS

TOMATO SALAD	58
seasonal tomatoes, buffalo mozzarella, mint, basil, balsamic reduction	
FRIED CALAMARI	48
Patagonian tubes & tentacles, rocket, summer salsa, garlic, chilli & coriander vinaigrette	
BEEF SAMOOSAS	36
cucumber, pineapple & bell pepper relish	
BEEF FILLET CARPACCIO	56
marinated zucchini & field mushrooms	
DUCK LIVER TERRINE	52
bacon & pistachio, greens, apricot relish, toasted ciabatta	

PASTAS

PENNE GENOVESE	68
basil pesto, baby potatoes, green beans & Parmesan - with sliced chicken breast	82
SPAGHETTI WITH PRAWNS	98
garlic, chilli, chardonnay, rocket, sun-dried tomato, tomato salsa	
BACON & FIELD MUSHROOM TAGLIATELLE	88
garlic, sauvignon blanc, thyme, cream & Parmesan	
SPINACH & RICOTTA CAPALETTI	82
roasted tomato & basil sauce	

GOURMET SALADS

CAESAR	58
cos lettuce, egg, bacon, croutons, Parmesan, real anchovy dressing - with grilled chicken breast	69
CHICKEN	64
baby leaves, grilled chicken breast, cucumber, tomato, tarragon & mint mayonnaise - with avocado (seasonal availability)	69
ROASTED BUTTERNUT	56
baby leaves, bell pepper couscous, feta, pumpkin seeds, honey & apple cider vinaigrette	
SEARED SALMON TROUT & BEETROOT	78
rocket, cucumber, red onion, baby potatoes, horseradish crème fraîche dressing	
BABY SPINACH	58
bacon, grated egg, goats feta, roasted tomatoes, bruschetta, sweet cider vinaigrette	

JUNIORS

KIDS GOODIE BAG	48
cheese roll, juice, crisps, fruit roll & gift	
HOT DOG	24
fries	
CRUMBED HAKE	27
fries & dipping mayonnaise	
CHEESE SARMIE	26
fries	

MAINS

Our chef, Laurence, sources fresh fish daily; Please see our special boards

SMOKED SALMON TROUT FILLET	118
served medium, grapefruit & orange hollandaise, steamed broccoli, mashed potato	
BLACK TIGER PRAWNS	210
lemon butter, steamed basmati rice	
PARMESAN & HERB CHICKEN BREAST	82
porcini & seasonal mushroom sauce, wilted greens, fries	
ROLLED PORK NECK	110
filled with apple & celery, sautéed green beans, mashed potato, Dijon & whole grain mustard cream jus	
300g GRILLED SIRLOIN BÉARNAISE	105
fries, glazed carrots	
ROASTED BEEF BAGUETTE	78
sliced sirloin, rocket, mustard dipping jus, fries	
PRIME BEEF BURGER	56
sweet basting sauce, fries - with bacon & cheddar cheese	68

DESSERTS

MILK TART	28
apricot preserve	
MALVA PUDDING	32
vanilla ice cream	

CAPE MALAY SPECIALITIES

Spices are essential to Cape Malay cuisine - these spices are combined masterfully in many different ways to create the most interesting variety of flavours and aromas. Shihaam, our Cape Malay specialist, has introduced her prized recipes which have been in her family for generations

TASTING PLATE	120
bobotie, chicken curry, lamb curry, beef samoosa, cinnamon butternut, sultana & almond rice, poppadum, sambals	
LAMB CURRY	112
cardamom, coriander, masala spice, basmati rice, poppadum, roti & sambals	
CHICKEN CURRY	98
gharum masala, tumeric, fragrant basmati rice, puri, roti & sambals	
SEASONAL VEG & LENTIL CURRY	82
gharum masala, tumeric, fragrant basmati rice, puri, roti, yoghurt & sambals	
BAKED BOBOTIE	80
curried beef mince, savoury egg custard, roasted butternut, sultana & almond yellow rice, sambals	

BAKED CHEESECAKE	38
lemon curd	
VANILLA ICE CREAM	28
chocolate OR caramel sauce	
FLOUR-LESS CHOCOLATE BROWNIES	38
vanilla ice cream	

A 10% service charge will be added to tables of 8 or more guests

BREAKFASTS

Served from 09h00 – 11h30 daily

*Please note: any variation from this menu
will cause a time delay*

FRESH CROISSANTS butter & jams	18	EGGS FLORENTINE toast, 2 poached eggs, wilted baby spinach, smoked salmon trout, hollandaise	56
BAKED SCONES strawberry jam & cream	22	EGGS PROVENÇAL toast, 2 poached eggs, wilted spinach sautéed black mushroom, hollandaise	62
HOMEBAKED GRANOLA Bulgarian yoghurt & seasonal fresh fruit	39	FARMERS 2 scrambled eggs, fresh tomato, sauteéd mushrooms, seed toast	38
THE GROOT CONSTANTIA 2 scrambled eggs, bacon, mushrooms, Grabouw wors, grilled tomato, toast	58	FRENCH TOAST cinnamon sugar & maple syrup - with bacon	30 42
EGGS BENEDICT toast, bacon, 2 poached eggs, hollandaise, served with grilled tomato	62	BASKET OF TOAST served with butter & jams	20
		JUNIOR BREAKFAST scrambled egg, slice of bacon on white toast	20

We only use Free-Range eggs

HOT DRINKS

Our coffees are freshly ground & made to order. Enjoy!

AMERICANO (LONG ESPRESSO)	12	MACCHIATO	12
AMERICANO DECAF	14	LATTE	18
ESPRESSO	10	CHOCOCCINO	22
DOUBLE ESPRESSO	16	MILO	18
JUNIOR CAPPUCCINO	4	HORLICKS	18
CAPPUCCINO	14	HOT CHOCOLATE	18
CAPPUCCINO DECAF	16	LOCAL TEA	12
CAPPUCCINO WITH CREAM	18	FLAVOURED TEA	12

We accept Visa. Mastercard, Amex & Diners Club. Regret no Cheques accepted

JONKERSHUIS
Groot Constantia Wine Estate

