

BREAKFAST

Served from 09h00 – 11h30 daily

Please note that our breakfasts are made to order, any variation from this menu will cause a time delay to your breakfast. Many thanks for your understanding.

CROISSANTS		EGGS BENEDICT	65
- plain, butter and jam on the side	22	2 poached eggs, bacon, grilled tomato, hollandaise, ciabatta toast	
- bocconcini, tomato, basil pesto	46	EGGS FLORENTINE	72
- ham & Emmental	42	2 poached eggs, smoked salmon trout, baby spinach, hollandaise, ciabatta toast	
- scrambled egg, bacon	42	EGGS PROVENÇAL	65
- smoked salmon trout, cream cheese, avocado (seasonal), red onion & capers	72	2 poached eggs, black mushroom, baby spinach, hollandaise, ciabatta toast	
HOMEBAKED GRANOLA	54	CIABATTA FRENCH TOAST	
Bulgarian yoghurt, seasonal fruit		- cinnamon sugar & syrup	34
BIRCHER MUESLI	44	- cinnamon sugar, syrup & bacon	45
oats, grated apple, cracked almonds, Bulgarian yoghurt		BASKET OF TOAST	
THE GROOT CONSTANTIA	68	3 ciabatta, 2 seed, butter, jam	30
2 scrambled eggs, bacon, mushrooms, pork sausage, grilled tomato, ciabatta toast		rye toast, 2 slices, butter, jam	22
FARMERS	45	JUNIOR BREAKFAST	
2 scrambled eggs, mushroom, fresh tomato, seed toast		- scrambled egg, white toast	24
		- scrambled egg, bacon, vienna, tomato, white toast	34
		- french toast, cinnamon sugar, syrup, banana	28

We only use free range eggs



HOT DRINKS

Our coffees are freshly ground & made to order

AMERICANO (LONG ESPRESSO)	13	MACCHIATO	12
AMERICANO DECAF	15	LATTÉ	18
ESPRESSO	13	CHOCOCCINO	22
DOUBLE ESPRESSO	18	MILO	18
JUNIOR CAPPUCINO	6	HORLICKS	18
CAPPUCINO	15	HOT CHOCOLATE	18
CAPPUCINO DECAF	17	LOCAL TEA	12
CAPPUCINO WITH CREAM	18	FLAVOURED TEA	15

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

JONKERSHUIS
Groot Constantia Wine Estate

Groot Constantia is the oldest wine producing estate in SA, celebrating over 325 years of the Cape's heritage and history. In an effort to preserve this rich heritage we kindly ask to respect the following:

Don't climb any trees | All pets on leashes | No bicycles in the Historical core | Don't feed the baboons

STARTERS

TOMATO & BOCCONCINI	48
basil & mint, bruschetta, Cabernet balsamic reduction	
FRIED SALT 'N PEPPER CALAMARI	49
citrus salsa, spicy aioli	
RUSTIC CHICKEN LIVER & PORT PÂTÉ	38
toast, onion & shiraz relish	
BEEF SAMOOSAS	36
pineapple, capsicum & cucumber sauce	
REAL BEEF FILLET CARPACCIO	62
peppered greens, Parmesan shavings, Willow Creek olive oil	
SALADS	
MARKET GREENS	48
baby greens, summer peas, avocado (seasonal), Parmesan, garlic vinaigrette	
ROASTED SQUASH	68
rocket, couscous, pumpkin seeds, sultanas, feta, yoghurt & tahini dressing	
GORGONZOLA	72
baby greens, pecans, pear, avocado, tomato, Willow Creek olive oil	
- with bacon	82
CHICKEN	78
greens, cucumber, goat feta, avocado (seasonal), toasted almonds, roasted tomato, tarragon & mint mayonnaise dressing	
SEARED SALMON TROUT	86
baby greens, roasted beetroot, potato, cucumber, red onion & capers, buttermilk & wholegrain mustard dressing	

JUNIORS

PENNE PASTA	26
- plain with butter	
	32
- pomodoro	
	38
- basil pesto	
TOASTED SARMIES	26
- cheese	
	30
- cheese & tomato	
	34
- cheese & ham	
	32
- chicken mayonnaise	
CRUMBED HAKE STICKS	38
cucumber sticks, fries	
BEEF BURGER	38
lettuce, sliced tomato, fries	
HOT DOG	28
fries	
ICE CREAM CONE	18
sugar cone, vanilla ice cream	
PASTA	
BAKED SPINACH & RICOTTA CANNELONI	82
roasted bell pepper & squashed tomato sauce, Parmesan cream	
SUMMER PENNE	72
(served at room temperature) black olives, rosa tomatoes, torn basil & mint, basil pesto, crumbled feta, Willow Creek olive oil	
- with free range chicken breast	88
BACON & TOMATO TAGLIATELLE	82
ripe red chilli, fresh basil & Italian parsley, Parmesan shavings	
PRAWN RIGATONI	98
sun-dried tomato & chilli pesto, Chardonnay, rocket, roasted tomato	

One bill per table



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

MAINS

*Our chef, Laurence, sources seasonal produce daily.
Please see our specials board for daily additions*

FINE-CRUMBED HAKE FILLET	92
240g, citrus tartare, fries	
FRANSCHHOEK SALMON TROUT	138
seared medium, Niçoise style, citrus hollandaise	
PANNED BLACK TIGER PRAWNS	160
summer rice, passion fruit butter	
PARMESAN & HERB-CRUMBED FREE-RANGE CHICKEN BREAST	88
baby spinach & ricotta filling, creamed mash, sautéed greens, porcini & mushroom cream sauce	
PEPPER FILLET	148
250g, sautéed greens, fries, Madagascan green peppercorn sauce	
MARINATED SIRLOIN	112
250g, sautéed greens, fries, sauce Béarnaise	
PURE BEEF BURGER	70
200g, greens, sliced tomato, sautéed onions, sweet tomato & onion relish, fries	
- with cheddar cheese & bacon	
OR pepper sauce OR mushroom sauce	84

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
that have been in her family for generations*

LAMB CURRY	124
cardamom, coriander, masala spice, basmati rice, poppadum, roti, tomato salsa	
FREE-RANGE CHICKEN BREAST CURRY	114
gharum masala, turmeric, coriander, basmati rice, puri, coriander yoghurt, tomato salsa	
VEGETABLE & LENTIL CURRY	82
gharum masala, turmeric, coriander, basmati rice, puri, roti, tomato salsa, vegetable atchar	
PRAWN CURRY	120
gharum masala, turmeric, basmati rice, puri, coriander crème fraîche	
TASTING PLATE	128
baked bobotie, chicken curry, lamb curry, beef samoosa, cinnamon butternut, sultana & toasted almond yellow rice, poppadum, sambals	
BAKED BOBOTIE	88
curried beef-steak mince, savoury egg custard, cinnamon butternut, sultana & toasted almond yellow rice, poppadum, chilli & coriander chutney	

DESSERTS

MILK TART	32	BRULÉED LEMON TART	38
sultana, apricot & muscat preserve		crème fraîche	
BAKED CHOCOLATE TART	42	VANILLA POD ICE CREAM	36
mascarpone, caramelized pear		chocolate sauce OR iced berry sauce	
ALMOND AND APPLE TART	38	CHEESE BOARD	88
vanilla-pod ice cream		3 local cheeses, relish, biscuits	
BAKED CHEESECAKE	44		
passion fruit & lime curd			