



Starters

Extra portion of home baked bread with spread R20 / person

- ✔ **Today's Soup** 60
 Freshly homemade soup. Your waitron will inform you.
- ✔ **Jemima's Potato Skins** 60
Ⓞ Spiced crispy potato skins served with sweet chilli sauce and sour cream.
- Starter Bobotie** 80
 Tasty traditional bobotie made with Cape Malay spices served in a poppadom and drizzled with a tomato and cucumber salsa and toasted coconut.
- ✔ **House Salad** 95
Ⓞ A scrumptious selection of earthy goodness, tossed together with olives, feta cheese, sunflower seeds, vine ripe tomatoes, nuts etc.
- African Caviaar** 90
 Roasted marrow bones served with flat bread and a papaya chilli marmalade.
- Klein Karoo Caprese** 90
 Jemima's take on an old favourite. Pressed tomato timbale with local goats cheese balls, fresh rocket, anchovies and spiced olives complete with a basil, shallot and white balsamic dressing.
- Ⓞ **Duck Liver Parfait** 110
 Naturally healthy livers transformed into a silky smooth parfait, blended with the regions finest liqueurs served with orange preserve, Jerepigo jelly and toasted Karoo 'mosbolletjies'.
- Ⓞ **Dukkah Crusted Fillet Tataki** 120
✔ Pan seared beef or ostrich fillet, crumbed in home-made dukkah, sliced in thin slivers and served with a fresh anchovy herb salad, finished with an olive chutney and balsamic dressing.
- Ⓞ **Smoked Salmon Trout Carpaccio** 120
✔ Served with a fresh herb salad and caperberries, finished with a dill, sesame and mustard seed dressing with drops of caviaar.
- Lamb Arancini** 140
 Diced lamb and risotto balls, served on a bed of peperonata.
- Smoked Salmon & Prawn Timbale** 150
 Served on a bed of wild rocket leaves.

Lite side of life

- Bacon & Blue Cheese Salad** 120
 Baby salad mix with blue cheese, apple, cranberries and bacon with a sweet balsamic dressing.
- Ⓞ **Moroccan Chicken Couscous Salad (served cold)** 120
 Chicken breast sliced and seared in Moroccan rub and served in a timbale style with couscous, sundried tomatoes, celery, red pepper, chickpeas, carrots, red onion and peaches. Topped with a fresh lemon juice and yoghurt dressing.
- ✔ **Butternut Salad (served cold)** 120
Ⓞ Roasted butternut, slivers of red onion, feta cheese, pecan nuts, pitted olives and cherry tomatoes piled together with a splash of basil vinaigrette and toasted pumpkin seeds.
- Half Shell Black Mussels** 120
 Half shell mussels laced between julienne vegetables and a creamy white wine sauce. Served with a warm garlic and herb butter pot bread.
- Bangers & Mash** 120
 Succulent grilled pork sausages served with creamy mash potatoes and onion marmalade meat jus.
- Zucchini Balls** 110
 Zucchini, ricotta, parmesan and basil pesto balls served with rice pasta and peperonata.
- Ⓞ **New Baby Potato Salmon Salad** 150
 Macerated new potato salad, tossed with smoked salmon trout, young spinach leaves and toasted pine nuts. Tossed together with a dill and mustard vinaigrette and parmesan shavings.
- Handmade Game Pie** 130
 Old fashioned style game pie with root vegetables in a rich hearty sauce, served with creamy mashed potatoes and a family secret pear chutney.
- Ⓞ **Tapas for 2** 240
 A selection of drumsticks, lamb arancini, pork cocktail ribs, vegetable samoosa and bobotie spring rolls, served with a selection of cheeses, olives, fruit preserves, dips, nuts, homemade bread and crispy Jemima's potato skins.

Mains

- ✔ **Roasted Butternut & Capsicum Cheese Cake** 140
 Rustic cheesecake with a capsicum and yoghurt topping, stir fried vegetable and mozzarella samoosas served on a bed of peperonata.
- Sirloin on the Bone** 180
 450g Sirloin, pan fried in garlic butter and served with a side dish of your choice.
Add a Pizza Topping for R50
- Catch of the day** 220
 Fresh line fish pan fried in butter and lemon juice served with a side dish of your choice.
- Whole Lamb Shank** 220
 Braised in a red wine and root vegetable sauce served on a bed of thyme and slow roasted garlic mash potatoes.
- Duo of Karoo Lamb** 240
 Slow roasted pulled lamb in a basket of blanched cabbage, served with grilled lamb loin chops and parmesan crusted potato gratin.
- Jemima's Beef Fillet** 240
 200g Beef medallion stuffed with blue cheese and green fig and wrapped in pancetta. Served on a bed of creamy garlic and thyme mashed potatoes and a port and cranberry sauce.
- ✔ **Jemima's Confit of Duck** 240
 Crisp, partially deboned half a free range duck served on a bed of wild mushroom and coriander risotto and enhanced with a port and cranberry sauce. Sticky vegetable spring rolls served on the side.

The above is served with your choice of homemade potato chips, basmati rice, parsley new potatoes or potato and parmesan gratin.



Service Fee is not included - We recommend 12 - 15%
 All our dishes are freshly prepared on a daily basis. It may be possible that due to popular demand your choice may not be available. We will do our utmost to substitute your order.

Mains

- Jemima's Meat Sampler... Tandem 200g** 200
 Two 100g's of fillet grilled to perfection. Choose two of the following: - ostrich - beef - venison served with a sauce of your choice.
- Jemima's Meat Sampler... Trilogy 300g** 240
 a trio of ostrich, venison and beef grilled to perfection and served with one sauce of your choice

The above is served with your choice of homemade potato chips, basmati rice, parsley new potatoes or potato and parmesan gratin.
- ✔ **GRILLED STEAKS**
 - Beef Fillet 200g 200
 - 300g 240
 - Ostrich Fillet 200g 200
 - 300g 240
 - Venison Fillet 200g 200
 - 300g 240
- Sauces** 30
 Madagascar peppercorn / Mushroom & mozzarella / Port & cranberry / Gorgonzola béchamel / Jemima's monkey gland / Garlic butter
- Side Dishes**
 - Basmati Rice 20
 - Parsley Coated Baby Potatoes 30
 - Fresh Seasonal Vegetables With Pumpkin Fritter 35
 - Homemade Potato Chips / Green Salad 35
 - Potato & Parmesan Gratin 40
 - Small Jemima's Salad 40

Sweet Endings

- Ⓞ **Trio of Ice-Cream** 60
 Accompanied with full cream chocolate sauce.
- Jemima's Bread & Butter Pudding** 80
 Our signature pudding laced with Van Der Hum liqueur and served with cointreau flavoured praline ice-cream.
Kir Royale R50 / glass.
- Meringue Tower** 80
 Meringue tossed with banana and caramel sauce topped with whipped cream and homemade fudge ice cream.
Klein Constantia Vin de Constance R100 / glass
- Ⓞ **Chocolate Salami** 80
 70% Valrhona dark chocolate mixed with preserved fruits and whole nuts, served with local goats cheese, berry compote and cayenne pepper spiced ice cream - sensational!
Ratafia R50 / glass
- Ⓞ **Granny Apple Tart Tartin** 80
 Apple and pecan nut upside down tart with a vanilla crème brulee and served with homemade cinnamon ice-cream.
Sweepie Special R50 / glass
- Vanilla Pod Crème Brulee** 80
 Using Madagascar vanilla pods, served with a sorbet and fresh seasonal fruits.
Sparkling wine R45 / glass



*Learn the rules like a pro
 so you can break them like an artist*

Pablo Picasso

WINE LIST

Cap Classique & Sparkling Wine

Boplaas Pinot Noir	45	180
Krone Rosé Brut	45	240
Weltevrede The Ring		360
Simonsig Kaapse Vonkel		300
Pongracz Desiderius		500

Champagne

Billecart-Salmon Brut Réserve		1200
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Sauvignon Blanc

La Motte	45	210
First Sighting	45	150
Durbanville Hills Rhinofields	69	220
Groote Post Kapokberg		200
Springfield Life From Stone		260
Waterford		280
Ataraxia		195
Gabriëlskloof		180

Chenin Blanc

Ken Forrester Petit	35	180
Mulderbosch Steen op Hout		190
Cederberg		220
Kaapzicht Kliprug Bush Vine		280

Chardonnay

Weltevrede Lemon Zest	45	140
Diemersdal Unwooded	35	185
Louisvale Chavant (Lightly Wooded)	60	210
Mulderbosch		230
De Wetshof Finesse		260
Joubert Tradauw R62		290
Durbanville Hills Rhinofields		300
Ataraxia		410

White Blends

Alchemy by Hartenberg	45	140
Pierre Jourdan Tranquille		160
Buitenverwachting Buiten Blanc		160
Nederburg Ingenuity White		380

Not so Dry

Leopard's Leap - Lookout Semi-Sweet	45	165
Paul Cluver Gewürztraminer		180
Hartenberg Occasional Riesling		240

Rosé

De Grendel Rosé	45	185
Boschendal Blanc de Noir		165
Longridge The Emily		150
Fairview Rose Quartz		210

Pinot Noir

Groote Post Kapokberg		410
Paul Cluver		290
Ghost Corner		450
Meerlust		590

Cabernet Sauvignon

M•A•N Vintners "Ou Kalant"	45	150
Warwick - The First Lady		210
Glen Carlou		250
Tokara		280
Hartenberg		340

Pinotage

South Africa in a bottle

Brampton	45	180
Beyerskloof		220
Diemersfontein		260
Raka		240

Merlot

Leopard's Leap	45	180
Guardian Peak		200
Plaisir de Merle		280
Hartenberg		310
Longridge		395

Shiraz / Syrah

Saronsberg Provenance	45	190
Delaire		280
La Motte		370
Boschkloof		350

Red Blends

La Motte Millennium		220
Cederberg Merlot / Shiraz		250
Joubert Tradauw R62		300
Ernie Els "The Big Easy" Red		400
Meerlust Rubicon		600
Hartenberg Mackenzie		1500

Dessert Wine

Pierre Jourdan Ratafia	per 50ml	60
Fleur de Cap Noble Late Harvest		50
Klein Constantia Vin de Constance		100

Owners Selection

Ataraxia Pinot Noir		600
Hartenberg Gravel Hill Shiraz		1100
Kaapzicht Steytler Vision		900
Longridge Ekliptika		1300

Spirits

SHERRY

Full Cream	25ml	35
Medium Cream		35
Dry		35

PORT

Boplaas Cape Ruby	25ml	35
Boplaas Tawny White		35
De Krans Cape Vintage		35
De Krans Tawny		35

APERITIFS

Caipirinha	25ml	60
Huis Aperitif		60
Kir Royal		60

GRAPPA & DIGESTIVE DRINKS

Grundheim Boegoe Blitz	25ml	40
Dalla Cia Grappa		40
Jägermeister		30
Underberg		25
Wilderer Wilderer Grappa		40

Hot Drinks

Coffee Regular / Decaf		25
Single Espresso		15
Double Espresso		18
Café Latte		28
Cappuccino		28
Ceylon Tea		16
Rooibos / Earl Grey		16
Hot Chocolate		28
Irish Coffee		35
Dom Pedro		35

Cool Drinks

Coke, Coke light, Coke Zero, Tab, Sprite, Fanta, Cream Soda		18
Mixers		15
Lemonade, Dry Lemon, Soda, Tonic, Ginger Ale		
Appletiser & Grapetiser White / Red		22
Ice Tea		22
Lemon, Peach, Mango		
Mineral Water 300ml Still / Sparkling		18
Mineral Water 750ml Still / Sparkling		35