

JONKERS

HUIS 1817

MENU

SMALL PLATES

Grilled Mushrooms	35
Deep Fried Aubergine Sticks with herbed Cream Cheese	45
Meat Balls in Tomato Relish and Bruschetta	55
Bao Bun with Pulled Pork or Crispy Prawn	55
Fish Croquettes	60
Mushroom Risotto	40

SALAD & SOUP

Soup of the Day	75
Quinoa Salad with Butternut, Feta and Pumpkin Seeds	95
Jonkers Huis Salad Baby leaves with tomato, cucumber, peppadew, blue cheese, fig preserve and dices bacon or chicken	130

FOOD & WINE PAIRING

Please inquire about our food & wine pairing options



WELTEVREDEN
STELLENBOSCH

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MAINS

Soy Glazed Pork Belly	180
with Garlic Paste Black Lentils served with a medley of greens and charged baby onions	
Dukha Rubbed Rump Steak	190
served with aubergine spears, pancho crumbed cauliflower florets and snap peas and an herb butter sauce	
Fillet of Herb Crusted Hake	175
served on a bed of creamy fennel and artichoke linguini and parmesan shavings	
Sweet Potato and Butternut Gnocchi	135
with toasted pine kernels and fried sage	
Lamb Curry	155
with Roti, Toasted Coconut and Sambal	
Jonkers Huis Beef Burger	145
Double beef patties with bacon, onion marmalade and mozzarella cheese served with hand cut chips	

DESSERT

Warm Chocolate Pudding	70
with Ganache and Vanilla Bean Ice Cream	
Maple Poached Pear	65
with Granola Crumble and Chantilly Cream	
Old Fashioned Sago Pudding Brûlée	65
with Home-made Custard	



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