

# JONKERS

HUIS 1817

## BREAKFAST

8H00 - 11H00

EGGS BENEDICT 95

English muffin with creamed spinach, hollandaise sauce, sautéed mushrooms (v) / bacon  
*add smoked salmon (additional charge R45)*

ENGLISH BREAKFAST 105

Two eggs (fried, scrambled or poached), glazed tomato, mushrooms, pork or beef sausage & pot brood

SMOKED SALMON CROISSANT 95

With poached or scrambled egg, fried caper berries & herbed crème fraiche

JONKERSHUIS BREAKFAST 85

Poached egg & avocado / grilled artichokes on home made bread  
*add crispy pork belly pieces (additional charge R35)*

SOUTH AFRICAN BREAKFAST 85

Two eggs (fried, scrambled or poached), grilled boerewors, slap pap & smoked tomato relish

TWO EGG OMELETTE 95

Mushrooms, ham, cheese & fragrant herbs

PANNA COTTA GRANOLA 70

Toasted almond flakes, fruits & raw honey

BUTTERMILK FLAPJACKS 80

With blue berry syrup, sour cream & date butter

## PIZZAS

11:00 - 6:30

PARMA HAM & PARMESAN 145

Parma ham, tomato & rocket with balsamic reduction

CAPRESE 110

Mozzarella, roasted cherry tomatoes & basil pesto

MICHAELANGELO 140

Bacon, fig preserve & feta

## LUNCH

11H00 - 18H30

### SMALL PLATES

Bao bun with pulled pork or grilled prawn 60

Deep fried aubergine with herbed cream cheese 45

Garlic & chilli prawns 75

Flat bread with hummus 55

### SALADS

HEIRLOOM SALAD 110

Pickled heirloom beetroot with crème fraiche & Panko crumbed feta & orange dressing

CAJUN PATAGONIA SQUID SALAD 105

With olives, red onion, home made croutons & garlic mayo

CLASSIC WALDORF SALAD 95

With a touch of cranberries, toasted walnuts & a fresh lemon dressing

### MAINS

GRILLED FILLET OF BEEF 210

On cumin sweet potato & butternut dressed with rocket & soy butter

*Recommended pairing: Bertha Shiraz*

LINE FISH 185

With three bean & artichoke salad topped with granadilla butter sauce

BURGER 145

Traditional Jonkershuis burger with home made bun, double beef patties, onion marmalade, bacon & melted mozzarella cheese with hand cut chips

LAMB CURRY 190

Served with herb yoghurt, tomato sambal and warm roti with toasted coconut flakes

MUSHROOM RISOTTO 120

with parmesan shaving and truffle oil

*Recommended pairing: Bertha Shiraz*

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## PAIRINGS

### BERTHA WINES & SMALL PLATES

200

Tasting experience of four Bertha Wines  
each paired with the perfect small plate

Bao Bun with Grilled Prawn  
Paired with Bertha Rosé

Deep Fried Aubergine with herbed cream cheese  
Paired with Bertha Sauvignon Blanc

Curried Hake  
Paired with Bertha Reserve Sémillon

Teriyaki Pork Skewer / Mushroom Risotto (v)  
Paired with Bertha Shiraz

## DESSERT

Coffee Crème Brûlée 65

White Chocolate Mousse with crumbed pistachio nuts 65

Meringue with Fresh Cream & mixed berries 60

Selection of Marnella macarons 60

## TASTING

### BERTHA WINE TASTING

65

Tasting experience of four Bertha Wines

Bertha Sauvignon Blanc  
Bertha Rosé  
Bertha Reserve Sémillon  
Bertha Shiraz

### BERTHA WINES &

90

### MARNELLA MACARON PAIRING

BERTHA SAUVIGNON BLANC  
Paired with a passion fruit & lime macaron

Bertha Rosé  
Paired with a strawberry & basil macaron

Bertha Reserve Sémillon  
Paired with a pistachio macaron

Bertha Shiraz  
Paired with a dark chocolate ganache macaron

### CHEESE & CHARCUTERIE

Cheese Platter with Dips & Crackers 180

Cheese & Charcuterie Platter 250



BERTHA

WELTEVREDEN 1692  
STELLENBOSCH

MARNELLA

ART DU MACARON

# JONKERS

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## COFFEE

Espresso	22
Americano	28
Cortado	28
Flat white / double	32
Latte	32
Hot Chocolate	35
Ice Latte	32
+ decaf	2
+ almond milk	8

## TEA

Rooibos, Black Tea or Earl Grey	25
Green tea	25
Red flat white	32
Red latte	32

## RAW JUICE

Carrot, apple & orange	42
Apple, cucumber & mint	42
Beetroot, carrot, celery	42
Raw orange juice	35

## SMOOTHIES

Mango added orange juice, yoghurt, honey	45
Berry added banana, raw apple juice, honey	45

## MILKSHAKE

Vanilla / Strawberry / Dark chocolate / Coffee	40
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## SODA & SOFT DRINKS

Coke, Coke Zero, Sprite	27
Grapetiser / Appletiser / Ice tea	32

## MINERAL WATER

Still or Sparkling 350ml	23
Still or Sparkling 750ml	40

## WINE WHITE

Bertha Sauvignon Blanc	22	45 / 165
Bertha Semillon	28	70 / 210
Kleine Zalze Chenin Blanc	28	200
De Wetshof · Chardonnay	32	350

## WINE RED

Bertha Shiraz	32	50 / 190
Kleine Zalze Merlot	2	270
Simonsig Cabernet Sauvignon Shiraz Blend	8	300
Kanonkop Kadette Cape Blend		300
Kanonkop Kadette Pinotage		320

## WINE ROSÉ

Bertha Merlot Rosé (Dry)	32	40/165
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## MCC / SPARKLING

Hill & Dale Brut/Rosé	42	280
Simonsig Kaapse Vonkel Rosé	42	420
Graham Beck Brut/Rosé	42	460
Pongracz Brut	35	420

## COCKTAILS

Margarita	45	70
Strawberry Daiquiri	45	70
Piña Colada		70

## NON ALCOHOLIC

Elderflower, Cucumber & Mint	40	45
Passion Fruit Bellini		40
Savanna Lemon, Hunters Chilled	27	38

## CIDERS & BEERS

Savanna dry/light	40	38
Black label/ Castle light	23	32
Heineken / Buffelsfontein lager	40	35
Windhoek lager		35