

BAKERY

Whether it's a healthy cold pressed juice, an artisanal flowering tea, freshly roasted coffee or even a Champagne cocktail we have the perfect accompaniment for your breakfast.

"I worship scones and danishes. If I never had another meal, I wouldn't care as long as I could eat pastries and jelly doughnuts."

Gene Simmons

JANE AUSTEN

Scones: Dripping with butter, fresh organic cream & artisanal jam & served with cheddar cheese.
R50

VOLTAIRE

Croissant made in the French tradition of butter, love & time.

Choose from:

With artisanal jam & cheddar cheese	R40
With scrambled egg & crispy bacon	R60
With nutella cream	R55
With gypsy ham & cheese	R65

LOIS LANE

Waffles with the filling to delight you.

Choose from:

Crispy bacon & banana with maple syrup	R85
Nutella cream	R80
Mixed berry compote	R70

TIGGER

Our delicious oversized American-style crumpets.

Choose from:

Crispy bacon, & banana served with maple syrup	R105
Nutella cream	R70
Mixed berry compote	R90

CLARICE

Quiche's of the day vary, so please ask your waitron for our specials.
R70



IT TAKES A LITTLE TIME



VEGETARIAN

HEALTH BREAKFAST

"Sometimes I've believed as many as
six impossible things before breakfast."
Alice in Wonderland

GOLDSLOCKS

Oats with banana, goji berries, seasonal berries & cinnamon sugar.
R55

HOLLY GOLIGHTLY

Seasonal fruit & organic low-fat yoghurt with home-made organic muesli.
R88

PELAGIA

Open-faced frittata served with cherry tomatoes, mushroom, grilled halloumi, & green
peppers, topped with basil pesto & served with a side salad.
R100

ELIZABETH COSTELLO

Poached eggs, halloumi, cherry tomatoes, sautéed mushrooms,
sweetcorn fritter & artisanal toast.
R95

OMELETTE

SNOWY

A 3 egg omelette (or egg-white omelette).
R55

Choose your fillings

Mozzarella cheese R15	R15 Bacon
Cheddar cheese R15	R18 Mushrooms
Feta R15	R15 Halloumi
Tomato R10	R10 Onion
Avocado R25	R10 Peppers

BREAKFAST

"There is no sincerer love than the love of food."
George Bernard Shaw

TINTIN

Farm fresh eggs, scrambled & accompanied by artisan toast.
R45

NEVILLE LONGBOTTOM

A simple breakfast of 2 rashers of bacon & an egg, a slice of toast & grilled tomatoes.
R55

MR DARCY

2 Rashers of bacon, 2 eggs, 2 pork sausages, 2 slices of toast & grilled tomatoes.
R95

VELVET

A soft, home-made roll bursting with bacon, egg, basil pesto & grilled roma tomatoes.
R65

T.S GARP

A full breakfast, for the hungry. 2 Rashers of bacon, 2 eggs, 2 pork sausages, 150g sirloin,
grilled mushrooms, grilled tomatoes, chips & 2 slices of toast.
R125

MISS MONEYPENNY

A ciabatta draped with egg, grilled tomato & avo, topped with a tangy,
home-made onion marmalade.
R85 | **With bacon R95**

CELIE

Eggs Benedict, toasted artisan sour dough draped with your choice of bacon, smoked salmon or naked
(vegetarian), poached egg & home-made hollandaise sauce.
Naked R75 | **Bacon R85** | **Add mushroom & avo R110** | **Salmon R145**

GOURMET SANDWICHES

GROFF

Sliced grilled zucchini with roasted red peppers, topped with Brie cheese & Hemingway's onion marmalade.
R85

JUDY BLUME

Smoked salmon & mixed greens, topped with cream cheese & chives.
R170

BEALE

Grilled chicken & guacamole sandwich topped with Peppadews & smoked mozzarella.
R100

HANNIBAL

Our gourmet steak sandwich. Grilled rare fillet topped with Brie cheese, pine nuts & served with a home-made bacon & onion marmalade.
R145

SCAMPER

Gourmet toasted sandwiches with truffle fries.

Grilled cheddar cheese.	R45
Grilled cheese & tomato.	R48
Toasted bacon & egg.	R60
Grilled chicken mayonnaise.	R65
Toasted bacon, egg & cheese.	R65
Toasted ham, cheese & tomato.	R70

"The History of every major Galactic Civilization tends to pass through three distinct & recognizable phases, those of Survival, Inquiry & Sophistication, otherwise known as the How, Why, & Where phases.

For instance, the first phase is characterized by the question 'How can we eat?'

the second by the question

'Why do we eat?' and the third by the

question

'Where shall we have lunch?'

Douglas Adams, The Restaurant at the End of the Universe

LIGHT MEALS/STARTERS

— Available from 12:00 am —

MR RAMSAY

Our delectable platter! Includes prawns, calamari, halloumi, Camembert & bruschetta. Grilled or fried.
Either a starter platter to share or a full portion for one.

R245

ATTICUS FINCH

Two people share this antipasto starter platter, offering a selection of Brie, cheddar, olives, sliced chicken, pastrami, rooibos & vanilla smoked beef carpaccio, smoked salmon & fresh baked artisan bread.

Either a starter platter to share or a full portion for one.

R220

BILBO

A platter of 4 grilled prawns & fresh calamari rings grilled or beer battered.

Either a starter platter to share or a full portion for one.

R115

WALLACE

Grilled halloumi served with a sweet chilli sauce.

R80

HORTON

Crispy almond crusted Camembert served with a tangy berry coulis.

R105

WOODY ALLEN

Bruschetta – smoked salmon & cream cheese.

R110

SALAD

ZORBA

Traditional Greek salad, with feta, olives, tomatoes & red onion.

R90

MR GOOD

Mixed baby greens tossed with red onion, cucumber, rocket, radish, & julienne peppers, served with a fresh, light, citrus dressing.

R70 | With Chicken R100

HEIDI

Roasted beetroot & asparagus salad served with slow roasted red onion & marinated goat's cheese.

R125

SCARLETT O'HARA

Baby spinach, poached pear & blue cheese salad, candied walnuts, red onion & carrot shavings.

R145

MADAME BOVARY

Baby spinach topped with oven dried tomato, grilled red onion & butter fried halloumi.

R150

GOURMET BURGERS

All our gourmet burgers consist of a 250gr home-made, cheese-filled patty.
Our burgers are served medium rare, so if you would like yours a little more 'done', please tell your waiter.
This will take us a little longer to make.

BETTY

Kicking it old school, this burger is no less delicious for being the simplest of our burgers.
R110 | With cheese R125 | With bacon & onion jam R115

VERONICA

A delicious beef burger, served with grilled Portobello mushrooms & smoked mozzarella.
R135

PIPPIN

A mouthwatering beef burger served with bacon, egg & cheddar.
R135

DIEGO

A succulent burger served with cheddar, guacamole, fresh salsa & a cheesy jalapeño sauce.
R130

HEMINGWAY'S WHOPPER TOPPA

A decadent beef burger layered with grilled pineapple, cheddar, crispy bacon & a bacon & onion jam.
R145

GAMBIT

Grilled chicken breast hamburger, served with provolone cheese & a home-style ranch dressing.
R110

ZHIVAGO 🕒

Butternut-base veggie patty with grilled mushrooms & tomato, topped with smoky, melted mozzarella.
R90

FISH

PINOCCHIO 🕒

A classic beer battered Hake & chips.
Hake R140 | Kingklip R195

LYSANDER 🕒

7 Succulent prawns grilled in a lemon butter sauce & served with hand-cut chips.
R145

GUS ORVISTON 🕒

Asian glazed Kingklip, accompanied by grilled calamari, served with fresh summer greens, radishes & topped with sesame seeds & a fresh citrus dressing.
R210

"Cooking is like love. It should be entered into with abandon or not at all."
Harriet Van Horne

FROM THE GRILL

MACBETH

Grilled chicken breast with oven roasted in-season vegetables & salad.
R125

KATNISS

300g Sirloin served with truffle fries, topped with a béarnaise sauce.
R180

HUCK

250g Seared fillet served on pomme fondant or truffle fries, served with a red wine jus.
R195

HOLMES 🕒

Grilled organic lamb chops with a cucumber, mint infused shoe-string topping, served with truffle fries or salad.
R210

TORI 🕒

Confit pork belly, topped with crispy crackling & dehydrated apples served with seasonal vegetables & truffle potato bake.
R155

PASTA

SONNY 🕒

Pasta Aglio Olio, with garlic, olive-oil, basil & chilli.
R90

AGLIO E OLIO 🕒

Pan fried cherry tomatoes, feta cheese, wild rocket & Kalamata olives tossed with basil pesto.
R108

CORLEONE 🕒

Linguine pasta served with seasonal veg, home-made basil pesto & roasted pine nuts.
R105

MUGSY 🕒

Mixed wild forest mushrooms with ricotta, salted cream & truffle essence.
R130 | With Chicken R150 | With Fillet R195

VINCENZO

A fresh organic take on spaghetti bolognaise.
R90

KEYSER

Tender fillet strips served with a cream based sauce, topped with cracked black pepper.
R150

COSTELLO

Fresh linguine with grilled prawns in a spicy coriander & lime sauce.
R145

"Life is a combination of magic and pasta".
Federico Fellini

DESSERTS

"I know one thing about the place I came from," I say. "We didn't eat dessert."
"Then you came from a horrible & backward place & must stay here out of self-preservation."
Josin L. McQueen, Arclight

🕒 IT TAKES A LITTLE TIME

CHRISTOPHER ROBIN

Mixed berry, fridge cheesecake in a jar.
Garnished with macarons & mini meringues.

R100

TRIS

Mixed trio of fridge & baked cheesecakes.

R85

LOLITA

Re-imagined crème brûlée with a Hemingway's twist.

R75

ANNE OF GREEN GABLES

Deconstructed lemon meringue pie, served with shortbread ice cream.
Garnished with a home-made macaron.

R75

MISS HAVISHAM

Mini chocolate fondant, with salted caramel, decadent chocolate ganache, & white chocolate shards.
Garnished with a home-made macaron & mini meringue.

R75

PIPPY LONGSTOCKING

Iced dark chocolate & coconut fudge brownie, served with coconut sorbet & a shot of Piña Colada.
Garnished with a home-made macaron.

R75

LADY CHATTERLEY

A slice of cake of the day, or mini cake served with either tea or coffee.
Our cakes vary, so please ask your waiter for today's special.

SQ

BELLE

Chocolate ganache & vanilla ice cream.

R50

HIGH TEA

A little magic, a little mystery, some delectable treats &
the best people, make for the most interesting tea party!

🕒 IT TAKES A LITTLE TIME

ROYAL WINDSOR

SAVOURY

Cucumber-Watercress Tea Sandwich
Mini Gourmet Quiche Of The Day
Classic Egg Salad Sandwich
Mini Salmon & Cream Cheese Croissants
Mini Scones With Jam & Cream

SWEET

Macarons
Baby Meringues
Mini Crème Brûlée
Chocolate Mousse Cups
Cheesecake In A Jar
Mini Cake To Share

Welcome Cocktail
Standard Tea & Coffee

R250 P/P

(VEGETARIAN PLEASE SPECIFY)

ALICE IN WONDERLAND

SAVOURY

Mini Scones With Jam & Cream
Mini Gourmet Quiche Of The Day
Open Sandwich
Tea Sandwich
Mini Salmon & Cream Cheese Croissants
Prawn & Avo Mousse Shots
Duck Pancakes

SWEET

Truffles
Macarons
Pavlova To Share
Cheesecake In A Jar
Teacup Cake Pops
Chocolate Profiteroles
Mini Cake (to share)

Welcome Cocktail
Mini Milkshake OR Infused Ice Tea
Standard Tea & Coffee

R300 P/P

(VEGETARIAN PLEASE SPECIFY)

ISABEL

SAVOURY

Open Sandwich
Miniature Quiche
Caprese skewers
Salmon Filled Mini Croissant
Mini Scones With Jam & Cream

SWEET

Macarons
Baby Meringues
Chocolate Brownies
Chocolate Mouse Cups
Cheesecake In A Jar
Red Velvet Cupcakes With Cream Cheese Icing

Welcome Cocktail
Mini Milkshake OR Infused Ice Tea

R280 P/P

(VEGETARIAN PLEASE SPECIFY)

ADD A GLASS OF

Tanzanite Sparking Wine	R60
Mimosa	R45
Carrie Cosmo	R60
Pink Lady G&T	R60
Pims In A Jar	R60
Mulderbosch Rose	R35
Spier Sauvignon Blanc	R45
Mont du Toit Merlot	R50

ADD A POT OF

Teapot (serves 2)

Flower Tea	R35
Dandelion Tea	R45

FRESH JUICE

Using organically grown, fresh, local produce, our Chefs prepare juices that vary due to seasonality.

R45 per glass
R110 for 1.5L jug

DECADENT & DELICIOUS

"Happiness. Simple as a glass of chocolate or tortuous as the heart. Bitter. Sweet. Alive".
Joanne Harris, Chocolat

DESSERT FREAK SHAKE FOR TWO

Double Chocolate
Vanilla Caramel
Peanut Butter & Banana
Red Velvet Strawberry Shortcake
R105

MILKSHAKES

Chocolate, Vanilla, Banana, Strawberry, Nutella
R35

SPICY VANILLA MILKSHAKE

A velvety smoothie made with coconut milk, vanilla, almond butter & sweetened with dates.
R40

BELGIAN CHOCOLATE MILKSHAKE

R45

WHITE CHOCOLATE STRAWBERRY MILKSHAKE

R45

HOT CHOCOLATE BLANC

R35

HOT CHOCOLATE NOIR

R35

RED BUSH CAPPUCCHINO

Short R30 | Tall R35

CHAI LATTE

R35

CHAI FREEZOCHINO

R45

FREEZOCHINO

R45

COFFEE

'If it wasn't for the coffee, I'd have no identifiable personality whatsoever.'
David Letterman

ESPRESSO

An aromatic kick start to your day!
Short R20 | Tall R26

EXTRA SHOT OF ESPRESSO

R12

CORTADO

A shot of espresso with a shot of steamed milk.
R22

AMERICANO

An espresso topped up with hot water.
Short R22 | Tall R28

CAPPUCCHINO

An espresso topped up with thick bodied steamed milk or organic farm fresh cream.
Short R24 | Tall R32

CAFE LATTE

A single shot of espresso served in a latte glass & topped up with steamed milk.
R30

CAFE MOCHA

A single shot of espresso served in a latte glass, topped up with steamed milk & chocolate.
R32

DECAFF AMERICANO

Short R24 | Tall R30

DECAFF CAPPUCCHINO

Short R26 | Tall R28

SOFT DRINKS

Coke, Fanta, Sprite, Tab, Coke Zero, Coke Light
R23

Appletiser, Grapetiser
R33

Still Water, Sparkling Water
R20

Sir Juice

Orange Juice, Mango Juice
R30

Red Bull
R50

LIPTON ICE TEA

Peach, Lemon, Green Ice Tea
R25

TEA

"You can never get a cup of tea large enough or a book long enough to suit me".

C.S. Lewis

Five Roses	R18
Rooibos	R18
Green Tea	R25
Chamomile	R25
English Breakfast	R25

ARTISANAL FLOWER TEAS

Flower teas, or blooming teas, are so called because the hand-woven tea blossoms like a spring flower when steeped, releasing the aroma which so enhances the tea drinking experience. Flavours vary so ask your waiter what we are serving today.

Teapot R35 (serves 2)

DANDELION LOOSE-LEAF TEA BLENDS

Handcrafted luxury loose-leaf tea blends, with a conscience. Components are sourced & harvested locally, ensuring a fresh product that's delicious as well as kind to the earth. Made in SA.

Masala Chai
Chocolate Innocence
Naartjie Pekoe
Mzansi Summer
Chai de Vivre
Strawberry Lemonade

Teapot R45 (serves 2)

— HIGH TEA @ HEMINGWAY'S —

High tea at Hemingway's is an unparalleled experience designed with you and your guest's delight in mind. A beautifully designed menu awaits, with all the little treasures that make for a luxurious, beautiful taste adventure. Elegance with a twist of mischief & total decadence.

— PARTIES & FUNCTIONS @ HEMINGWAY'S —

Make your next function extra special! Whether a slick, sophisticated corporate event or a rambunctious bachelorette Café Hemingway's can't wait to host you!

— CHEFS TABLE @ 10 Dining Street —

For your very own, personal fine wine and dining experience, book the Chef's Table. Our Head Chef will spoil you with a fine dining and tasting experience to exceed all expectations and imagination.

— CAKES @ HEMINGWAY'S —

Cake is an expression of love, a confectionary love-letter, if you will. And for anyone who has ever watched the time, effort and patience that go into the creation of one of our beautiful creations, there can be no doubt that love is a central ingredient! Everybody needs an amazing cake to celebrate their special event, so let our team of dedicated pastry Chef's create one of our masterpieces for your next celebration, dinner party, or just because cake is wonderful and life is delicious.



PHILOSOPHY

a fusion of fine dining & bistro. The ethos that defines Café Hemingway's is one of the artisan and artisanal food.

Artisan <ahr-tuh-zuh-n> Definition: A person or company that makes a high quality or distinctive product in small quantities, usually by hand or using traditional methods.

Our highly experienced chefs are committed to food that is fresh & a menu that is sourced as organically & seasonably as possible. We believe that fresh ingredients & attention to detail make the most delectable food, which is best enjoyed slowly... in a leisurely fashion with great company. As our food is freshly made, it may take up to 30 minutes to be served, so we invite you to relax with a pot of beautiful flower tea, or something exotic from Bar Hemingway's.




Join our internationally acclaimed Chefs, as they take you on a journey of sensual, gastronomic delight.

Café Hemingway's. Life is delicious!

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