

Lunch Menu

starters

Crispy Potato Skins

N V

Served with homemade sweet chilli sauce and sour cream

R45

Jemima's Soup

N

Freshly prepared soup served with home baked bread (your waitron will tell you more...

R45

Organic Duck Liver Parfait

N

A silky smooth parfait blended with the regions finest liqueur served with orange preserve and toasted Karoo "mosbolletjies"

R65

Fried Camembert and Ostrich Duo

N V

Camembert cheese crumbed in sesame seeds, lightly fried and served on a bed of ostrich gizzard topped with balsamic onion marmalade
OR replace ostrich with green fig preserve and homemade fruit chutney

R75

West Coast Mussels

Half shell mussels laced between julienne vegetable and white wine cream sauce served with warm garlic herb butter terracotta pot bread

R80

Carpaccio

G

Thin slices of ostrich or beef fillet cured in fresh herbs with lemon zest and black pepper topped with fresh rocket, red onion and parmesan shavings

R80

salads

Jemima's Salad

G N V

A scrumptious garden selection tossed with local produce which includes olives, feta cheese, toasted nuts and seeds served with our own special salad dressing

R60

Beetroot and Red Wine Risotto with Haloumi

Beetroot risotto layered with seared Haloumi cheese

R70

Tower of Butternut

N

Roasted butternut, slivers of red onion, feta cheese, pecan nuts, pitted olives and cherry tomatoes piled together with quail eggs, a splash of basil vinaigrette and toasted pumpkin seeds

R75

Moroccan Chicken Couscous Salad

N

Chicken slices seared in Moroccan rub and served on a bed of couscous with a mix of tomatoes, celery, red pepper, chickpeas, red onion, carrots and peaches. Served with a light yogurt dressing

R80

Smoked Salmon Trout and Baby Spinach Salad

N

Macerated new potato salad tossed with smoked salmon trout, young spinach leaves, toasted pine nuts and quail eggs tossed with a dill and mustard vinaigrette with parmesan shavings

R98

pastas

All pastas are made with tagliatelle

Pan Fried Vegetables

V

With crumbed feta cheese tossed with basil pesto and sweet chilli sauce

R70

Chicken Fillet Pieces

With pan fried vegetables tossed with a fresh basil and sweet chilli sauce topped with parmesan shavings

R80

Salmon and Mussel Duet

Smoked salmon and half shell mussels laced between julienne vegetables and a white wine cream sauce topped with fresh coriander and coarse black pepper

R85

tapas

From the Earth ...

N V

Selection of cheese, olives, fruit preserve, hummus spread, julienne vegetables and mozzarella spring rolls served with homemade bread, dips and deep fried potato skins

R90

From the Pasture ...

N

Chicken liver pate, smoked chicken, marinated chicken drumsticks, cocktail ribs and lamb bobotie spring rolls served with homemade bread, dips and deep fried potato skins

R90

light meals

Sandwich On The Go

home baked toasted "roosterkoek" served with deep fried potato skins. Choose one of the following:

V

Vegetarian - vine ripe tomatoes, grilled peppers, fresh basil tossed with olive oil and Maldon salt, topped with mozzarella bocconcini balls

R65

Chicken - oak smoked chicken slivers with ripened brie cheese topped with cranberry compote

R70

Antipasto - farm cured meats, green fig and rocket leaves, topped with mozzarella bocconcini balls

R70

Salmon - thin slices of smoked salmon trout with smooth cottage cream cheese, capers on a spread of peppered avocado

R80

Hake Gougons

Parmesan, parsley and bread crumbed hake fillet pieces served with sautéed new potatoes and a chunky tartar sauce

R70

Bangers and Mash

Succulent grilled pork sausages served with creamy mash potatoes and onion marmalade meat jus

R70

Pan Fried Chicken Fillet

G

Topped with basil pesto, cherry tomatoes and mozzarella cheese. Served with pan fried vegetables and creamy mash potatoes

R80

mains

Jemima's Bobotie

N

A tasty traditional dish made of 100% Karoo lamb mince and Malay curry spices. Served with sambals, basmati rice and poppadums.

R95

Gourmet Ostrich / Beef Burger

STRIPS of fillet lightly pan fried served on a "roosterkoek" with pan fried vegetables served with a dollop of homemade cherry tomato chutney and crispy potato skins on the side

R95

Stroganoff

Beef or ostrich strips smothered in a creamy mushroom sauce with sauteed onions and sweet pepper served with basmati rice, hand cut chips or baby potatoes

R95

Venison Pie

Old fashioned style venison pie with root vegetables in a rich hearty sauce, served with creamy mashed potatoes, oven roasted beetroot and a homemade pear chutney.

R98

grills

Served with your choice of one side dish. Choose one of the following side dishes: parsley coated new potatoes, potato gratin, basmati rice or hand cut potato chips

T-Bone: 500g

R130

Beef Fillet: 200g

R130

Beef Fillet: 300g

R160

Ostrich Fan Fillet: 200g

R160

Ostrich Fan Fillet: 300g

R180

Venison: 200g

SQ

Venison: 300g

SQ

Can't make up your mind... ? Have a Trilogy

100g of each of the meat selection that we have on offer with your choice of three of the following sauces

R180

Sauces

Madagascar peppercorn, mushroom & mozzarella, port & cranberry, gorgonzola bechamel or Jemima's monkeygland

for the little one's

R60 per kid

including one scoop of ice cream!

One porkie made into a juicy sausage with a jug of gravy

Ba ba black sheep... tender grilled chops

Chicken on a stick with a sticky sauce

Bread crumbed baby hake strips with creamy mayo, yum, yum

Mamma mia! Spaghetti and tomato sauce with cheese oozing on top

... the above can be served with some serious veggies / rice / mashed potatoes (my favourite) or hand cut chips

sweet endings

Trio of Ice Creams

Served with thick chocolate sauce

R45

Jemima`s Caramel and Banana Meringue Tower

Crushed meringue layered with banana slices and caramel sauce topped with fudge ice cream

R55

Chocolate Marquise

Dark chocolate and mint semi fredo served with a scoop of peppermint crisp ice cream

R60

Bread & Butter Pudding

Deluxe raisin and Van der Hum liqueur bread and butter pudding served with whiskey praline ice cream

R60

beverages

Cool drinks

Coke, Tab, Coke Zero, Sprite, Fanta, Cream Soda

R17

Fruit juice

R18

Mixers

Lemonade, Dry Lemon, Soda, Tonic, Ginger Ale

R15

Appletiser

R22

Grapetiser

White / Red

R22

Ice Tea

Assorted flavours available

R22

Rock Shandy

R30

cocktails

U ask we make!

R48

Per Glass

Per Bottle

sparkling wine & methode cap classique

Karoo Classique Pinot Noir Rose Brut

A vibrant copper salmon colour-reflecting the fresh red berry fruit of strawberries, frambois and light leesy flavours. Aromatic complexities of fruit and lees and a fresh "mousse" and full middle palate makes this wine everlasting on the aftertaste.

R30

R150

Kaapse Vonkel Brut

Lovely floral aromas, mouthwatering berry flavours of red grapes and a touch of Chardonnay citrus freshness.

R170

white wine

Leopard's Leap Sauvignon Blanc

A melange of grapefruit and lime, with playfull undertones of passionfruit and fresh interludes of greenpepper

R25

R120

Ken Forrester Petit Sauvignon Blanc

A youthful wine showing fresh ripe melon with a mellow, round, mild and honeysuckle fruit palate, and a refreshingly long finish

R25

R120

La Motte Sauvignon Blanc

Distinct intensity of gooseberry, green apple, lime and pineapple to reveal it varietal characteristics.

R30

R170

Leopard's Leap Chardonnay

Creamy gooseberry aromas with subtle mineral and limey undertones. Tropical fruit and lime flavours

R25

R130

Ken Forrester Petit Chenin Blanc

A youthful wine showing fresh ripe melon with a mellow, round, mild and honeysuckle fruit palate and a refreshingly long finish.

R25

R130

Leopard's Leap Semi-Sweet

Gracious grapefruit and orange zest on the nose creates curiosity as hints of peach join in a carnival of fruit aromas.

R25

R110

red wine

Leopard's Leap Lookout Rose

Purple hints of followed by pomegranate, raspberry and pink marshmallow aromas.

R25

R130

Leopard's Leap Merlot

Wild mushroom to start with, then predominant dark fruit flavours. Rich with notes of chocolate and a cedar wood finish.

R25

R140

Ken Forrester Petit Pinotage

Huge dollops of ripe berry fruit on the nose. Soft and rich on the palate, with a delicious fruit concentration.

R25

R140

Leopard's Leap Shiraz

Aromas of berry fruit such as cherry and raspberry with soft hints of white pepper complemented by subtle by subtle undertones of blackberry and floral notes.

R25

R140

Leopard's Leap Cabernet Sauvignon

Full of rich blueberry and plum flavours, with mocha undertones. On the palate the wine is elegant with a ripe, dry tannin structure and a lingering aftertaste.

R30

R150