

Dinner Menu

Starters

Soup of the day

V Freshly homemade soup (Your waitron will inform you)

R45

Crispy Potato Skins

N V Paprika spiced deep-fried potato skins served with sweet chilli sauce and sour cream

R45

Jemima's Salad

G N V A scrumptious selection of earthy goodness tossed together; including olives, vine ripe tomatoes, sunflower seeds, mixture of nuts and feta cheese etcetera, served with a fashionable dressing

R60

Duck Liver Parfait

N Naturally healthy livers transformed into a silky smooth parfait, blended with the regions finest liquers served with orange preserve and toasted Karoo 'mosbolletjies'

R64

Klein Karoo Caprese

Pressed tomato timbale with local marinated goats cheese balls, fresh rocket, anchovies and spiced olives complete with a basil, shallot and white balsamic dressing

R64

West Coast Mussels

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

R80

Smoked Salmon Trout Carpaccio

G N Served with fresh herb salad, caperberries and pickled quail eggs finished with a dill, sesame and mustard seed dressing with drops of caviar

R95

Dukkah Crusted Fillet Tataki

G Pan seared beef or ostrich fillet carpaccio crumbed in homemade dukkah, sliced in thin slivers and served with a fresh anchovy herb salad, finished with an olive chutney and balsamic dressing

R80

Extras

Portion of home baked bread with spread

R15

Mains

Roast Butternut and Capsium Cheesecake

V Rustic cheesecake with a sun dried tomato and yoghurt topping, stir fried vegetable and mozzarella samoosas served on a bed of ratatouille sauce

R120

Catch of the day

Fresh line fish pan fried in butter and lemon juice served with a side dish of your choice

R160

Jemima's Confit of Duck

Crisp, partially deboned half a free range duck on a wild mushroom and corriander risotto served with a spoonful of braised red cabbage and enhanced with a port and cranberry sauce

R180

Whole Lamb Shank

G

Braised in a light red wine and root vegetable sauce served on a bed of creamy thyme and slow roasted garlic mash potato

R180

Karoo Lamb Skewer

Grilled loin cutlets with Turkish apricots and onions, roasted sweet potato wedges enhanced with a mint flavoured tzatziki sauce

R180

Jemima's Meat Sampler - Tandem 200g

Two 100g of fillet grilled to perfection (ostrich – venison – beef) served with two sauces of your choice Served with your choice of homemade potato chips, basmati rice, parsley new potato or potato & parmesan gratin

R180

Jemima's Meat Sampler - Trilogy 300g

A trio of ostrich, venison and beef grilled to perfection and served with three sauces of your choice Served with your choice of homemade potato chips, basmati rice, parsley new potato or potato & parmesan gratin

R190

G

Grilled Steaks

Beef T-Bone 500g

R140

Beef Fillet 200g

R180

Beef Fillet 300g

R190

Ostrich Fillet 200g

R180

Ostrich Fillet 300g

R190

Venison Fillet 200g

SQ

Venison Fillet 300g

SQ

Sauces

Madagascar peppercorn
Mushroom & mozzarella
Port & cranberry
Gorgonzola béchamel
Jemima's monkeygland

R25

Side Dishes

Fresh seasonal vegetables with pumpkin fritter

R25

Basmati rice or parsley coated new potatoes

R20

Potato & parmesan gratin or homemade potato chips

R30

Green salad

R25

Sweet Endings

Meringue Tower

Meringue tossed with banana and caramel sauce topped with whipped cream and homemade fudge ice cream
Klein Constantia Vin de Constance R100 per 50ml glass

R55

Jemima's Bread & Butter Pudding

Our signature pudding laced with Van Der Hum liqueur and served with whisky praline ice-cream
Kir Royale R45 per glass

R60

Trio of Ice-Cream

Served with full cream chocolate sauce

R45

Chocolate Salami

N 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 R60 per 50ml glass

R70

Granny Apple Tart Tatin

Apple and pecan nut upside down tart with a vanilla crème brulee and served with homemade cinnamon ice-cream
Sweepie Special R25 per 50ml glass

R60

Crème Brulee

Rose scented crème brulee served with Crème de Cassis sorbet and seasonal fresh fruits drizzled with prickly pear syrup
Sparkling wine R30 per glass

R65

Spirits

Sherry

<i>Full Cream</i>	R25
<i>Medium Cream</i>	R25
<i>Dry</i>	R25

Port

<i>Boplaas Cape Ruby</i>	R25
<i>Boplaas Tawny White</i>	R25
<i>De Krans Cape Vintage</i>	R25
<i>De Krans Tawny</i>	R25

Aperitifs

<i>Capperinia</i>	R60
<i>Huis Aperitif</i>	R35
<i>Kir Royal</i>	R45
<i>Ratafia</i>	R60

Grappa & Digestive Drinks

<i>Boegoe Blitz</i>	R15
<i>Dalla Cia Grappa</i>	R40
<i>Jägermeister</i>	R18
<i>Underberg</i>	R25
<i>Wilderre</i>	R30
<i>Wit blitz</i>	R20