

THE restaurant

AT NEWTON JOHNSON

The Restaurant is a Modern and Ethical eatery where we bring the freshest of local ingredients to the plate. Our main goal is to set a relaxed atmosphere and introduce you to the finest wines, served with an unforgettable meal.

2 course@R310

3 course@R385

12% service charge will be added to tables of 6 or more. No split bills. We are a non-smoking restaurant. We would be happy to accommodate your dietary requirements where possible

www.newtonjohnson.com

therestaurant@newtonjohnson.com

(021)2002148

Art in the restaurant supplied by
Rossouw Modern. 3 Harbour Road, Hermanus



therestaurant_nj



Newton Johnson Wines

STARTERS

Sandford Farm Salad

Garden greens, broccoli & fermented cauliflower

West Coast Mussels

Gnocchi, foraged beach herbs & pickled seaweed

Lightly Smoked Gembok Tartar

Slow cooked egg yolk, fermented parsnip,
potato crisps with onion & ale puree

MAINS

Roast Fermented Cauliflower

Jerusalem artichoke & brulee onions

Roast Yellowtail

Fricassee spring vegetables, sapphire & fennel

Hot Smoked Pork belly

Jerusalem artichoke & pomme puree

SIDES

Hand cut fries, miso & roast garlic mayo R50

DESSERT

Fynbos Honey Curd

Burnt meringue, apricot & white chocolate crème

Isabelo, Valrhona Chocolate Torte

Coconut sorbet & blueberries

Cheese board

Local cheeses, fresh bread & green fig