

CONTACT DETAILS
011 706 2387
info@junipas.co.za
www.junipas.co.za

• Breakfast Meals •

OPERATING HOURS
Mon 07:00 - 17:00
Tues - Thurs 07:00 - 21:00
Fri & Sat 07:00 - 22:00
Sun & Public Holiday 08:00 - 16:00

Served until 12:00 daily

Quicky..... R40

Two poached eggs, set on your choice of our toasted artisan bread, drizzled with extra virgin olive oil and a pinch of Maldon salt

Petite Scramble..... R40

Two egg scramble, served on your choice of our toasted artisan bread

• for egg white scramble add.....R10

Fruit & Muesli Trifle..... R60

Seasonal fruit served with muesli and yoghurt topped with honey

Oats..... R45

Creamy oats topped with cinnamon, stewed fruit compote and drizzled with honey

Eggs Benedict..... R85

Our artisanal homemade English muffin, toasted and topped with gypsy ham and poached eggs, served with a citrus Hollandaise sauce

Salmon Florentine.....R95

Potato latke topped with wilted spinach, smoked salmon and poached eggs, served with a citrus Hollandaise sauce

Salmon Fishcake..... R95

Salmon fishcake, two poached eggs, wilted baby spinach, served with a citrus Hollandaise sauce

Anchovy Toast..... R55

Your choice of our artisan bread toasted and served with anchovy paste and fresh tomato slices

Flap Jack Stack.....R65

A traditional Flap Jack stack with blueberries, a homemade blueberry syrup and topped with Chantilly cream

Scrambled Croissant.....R60

Two egg scramble served on our award winning croissant

Junipa's Classic.....R90

Two eggs (fried, scrambled or poached), grilled tomato, sautéed button mushrooms, beef chippolatas, bacon or beef rashers, and your choice of our artisanal toast

Mushrooms on Toast.....R95

Our artisanal sourdough bread toasted and spread with a wild mushroom duxelle, topped with thyme infused mushrooms, crème fraîche, two poached eggs and parmesan shavings

Omelette

Folded two egg omelette with your choice of our artisanal toast with the following fillings:

- for an egg white omelette add..... R10
- Baby spinach and feta..... R65
- Tomatoes, mushrooms, onions and green peppers..... R65
- Ham, mushroom and mozzarella..... R75
- Breakfast bolognaise..... R75
- Smoked salmon, crème fraîche and dill.. R95
- Chorizo, red onion, mozzarella and green peppers..... R75

French Toast..... R55

Two slices of Junipa's Kitke bread, dipped in egg and grilled

- to add an extra topping we suggest bacon or beef rashers, grated cheese or grilled banana, (please refer to the sides options for your selection)

Junipa's Signature Crème Brulée

French Toast..... R55

Junipa's award winning croissant sliced and baked in an orange zest, cinnamon and Crème Brulée custard and topped with caramelized sugar

Baked Beans..... R55

Stewed BBQ and green pepper baked beans set on your choice of our artisan toast, two eggs of your choice, (fried or poached), and topped with gratinated parmesan and crème fraîche

Breakfast Bolognese..... R60

Two eggs, (fried or poached), with our own breakfast bolognese sauce set on your choice of artisan toast

Chicken Livers..... R65

Savoury chicken livers set on your choice of our artisan toast and served with two eggs, (fried or poached)



• From Our Bakery •

Croissant..... R25

Our award winning croissant warmed and toasted, served with butter and preserves or grated white cheddar cheese,

• or served with strawberries and Nutella,

add..... R25

Flavoured Croissant..... R30

Our award winning flavoured croissant: chocolate, cinnamon, almond, marmalade and white chocolate or cheddar cheese, warmed and toasted to perfection

Danish Pastry..... R30

Your choice from our daily selection, (please ask your waitron for the daily selection)

Buttermilk Scone..... R35

Served with butter, preserves, Chantilly cream and grated white cheddar

Muffin..... R25

Your choice from our daily selection, (please ask your waitron for the daily selection)

• Add butter and preserves..... R10

• Add grated white cheddar cheese..... R15

**Visit our on-site bakery
for today's yummy
specials**

Junipa's bistro

Junipa's Bistro, is committed to "Keeping it Real" by providing honest, wholesome and alternative options to the ever growing "**Carb Conscious Diner**". We will be replacing the classical carb dishes and sides with alternatives that are just as tasty and most times even tastier, where you will feel there is no compromise on your plate...

We have developed three alternative options for breakfast

- **Cauliflower Rösti**

Two cauliflower and parmesan röstis, topped with an orange and chive crème fraîche

- **Courgette Fritter**

Two courgette and mozzarella fritters topped with an orange and chive crème fraîche

- **Our Own "Carb Conscious" Loaf**

Two slices of our own "carb conscious" alternative to bread, wheat free, gluten free, carb free and still delicious

Happy Eating !

. Carb Conscious Breakfast.

Options

Quicky (Carb Conscious Friendly)..... R55

Two poached eggs, set on your choice of cauliflower röstis, courgette fritters or two slices of our carb conscious loaf toasted, drizzled with extra virgin olive oil and a pinch of Maldon salt

Petite Scramble

(Carb Conscious Friendly)..... R55

Two egg scramble, served on your choice of cauliflower röstis, courgette fritters or two slices of our carb conscious loaf toasted

• for egg white scramble add..... R10

Cauliflower Rosti

(Carb Conscious Friendly)..... R65

Two cauliflower and parmesan röstis grilled golden brown, two eggs (fried, poached or scrambled), bacon, served with an orange and chive crème fraîche

Nutty Granola

(Carb Conscious Friendly)..... R85

Homemade toasted granola with an assortment of nuts, spices and coconut oil, set on thick creamy Greek yoghurt and topped with assorted seasonal berries

Courgette Fritter

(Carb Conscious Friendly)..... R65

Two courgette and mozzarella fritters grilled golden brown, two eggs (fried, poached or scrambled), bacon, served with an orange and chive crème fraîche

Junipa's Classic

(Carb Conscious Friendly)..... R95

Two eggs (fried, scrambled or poached), grilled tomato, sautéed button mushrooms, beef chippolatas, bacon or beef rashers, served with your choice of a cauliflower rösti, a courgette fritter or a slice of toasted carb conscious loaf

Mushrooms (Carb Conscious Friendly)..... R100

Your choice of cauliflower röstis, courgette fritters or two slices of our carb conscious loaf toasted and topped with thyme infused mushroom, crème fraiche, two poached eggs and parmesan shavings

Eggs Benedict**(Carb Conscious Friendly)..... R 95**

Your choice of cauliflower röstis, courgette fritters or two slices of our carb conscious loaf toasted and topped with gypsy ham and poached eggs, served with a citrus Hollandaise sauce

Salmon Florentine**(Carb Conscious Friendly)..... R105**

Your choice of cauliflower röstis, courgette fritters or two slices of our carb conscious loaf toasted and topped with wilted spinach, smoked salmon and poached eggs, served with a citrus Hollandaise sauce

Breakfast Bolognese**(Carb Conscious Friendly)..... R 65**

Two eggs (fried or poached), our own breakfast bolognese sauce set on your choice of cauliflower röstis, courgette fritters or two slices of our toasted carb conscious loaf

Chicken Livers**(Carb Conscious Friendly)..... R 75**

Savoury chicken livers set on your choice of cauliflower röstis, courgette fritters or two slices of our carb conscious loaf toasted and served with two eggs (poached or fried)

Omelette (Carb Conscious Friendly)

Folded two egg omelette and your choice of a cauliflower rösti, a courgette fritter or a slice of our carb conscious loaf toasted with the following fillings

- for an egg white omelette add..... R 10
- Baby spinach and feta..... R 70
- Tomatoes, mushrooms, onions and green peppers..... R 70
- Ham, mushroom and mozzarella.... R 80
- Breakfast bolognese..... R 80
- Smoked salmon, crème fraiche and dill..... R100
- Chorizo, red onion, mozzarella and green peppers..... R 85

• A Little On The Side •

Options

Bacon..... R25

Grilled Bacon

Chippolatas..... R20

Grilled chippolatas

Cherry Tomatoes..... R25

Grilled cherry tomatoes

Salmon..... R35

Smoked salmon

Cauliflower Rösti..... R25

Two cauliflower and parmesan röstis, topped with an orange and chive crème fraiche

Courgette Fritter..... R25

Two courgette and Mozzarella fritters topped with an orange and chive crème fraiche

Beef Rashers..... R25

Grilled beef rashers

Tomato..... R10

Grilled tomato

Haloumi..... R25

Grilled Haloumi

Avocado..... R30

Sliced avocado (available in season)

Cheese..... R15

Grated white cheddar

Mushrooms..... R25

Sautéed mushrooms

Our Own "Carb Conscious" Loaf..... R25

Two slices of our own "carb conscious" alternative to bread, wheat free, gluten free, carb free and still delicious served with butter or grated white cheddar

• Hot Beverages •

All our coffees are made with beans freshly roasted on the premises

- **Americano & Filter**..... R18
- **Café Latte**..... R24
- **Espresso single**..... R16
- **Espresso double**..... R20
- **Belgian Hot Chocolate**..... R28
(Belgian chocolate, cream, hot milk, foam)
- **Café Mocha**..... R28
(Single espresso, Dutch cocoa, hot milk and foam)
- **Cappuccino**.....R20• **Large**.. R24
- **Macchiato**..... R18
(Espresso stained with hot foamed milk)
- **Red Espresso**..... R20
- **Red Cappuccino**..... R26
- **White Hot Chocolate**..... R38

"Bulletproof Coffee"

We are proud to announce the introduction of "Bulletproof Coffee" at Junipa's

1 x cup Americano coffee
1 tbsp butter and,
1 tbsp coconut oil

To make a delicious cup of creamy coffee to compliment the "Carb Conscious Diner"

R30

• Iced Coffees •

- **Iced Latte**..... R25
(Original syrup, single espresso, milk, ice cubes, foam)
- **Iced Mocha**..... R28
(Single espresso, Dutch cocoa, cream, milk, ice cubes)
- **Coffee Smoothie**..... R45
(Double espresso, frozen yoghurt, original syrup)
- **Iced Café**..... R25
(Americano, ice, original syrup blended)
- **Freezochino**..... R35
- **Chocolate Freezo**..... R35

• Tea •

- **Chai Tea**..... R35
- **5 Roses Tea**..... R18
- **Loose-Leaf Silken Tea Bag**.....R20
 - Earl Grey Finest
 - Rooibos
 - Pomegranate Oolong
 - Green Lemongrass & Ginger

Junipa's
bistro

• Meals •

Served from 12:00 daily

OPERATING HOURS
Mon 07:00 - 17:00
Tues - Thurs 07:00 - 21:00
Fri & Sat 07:00 - 22:00
Sun & Public Holiday 08:00 - 16:00

CONTACT DETAILS
011 706 2387
info@junipas.co.za
www.junipas.co.za

• Starters •

Grilled Vegetable Tiaan..... R70

Layered garden fresh vegetables (aubergine, peppers, courgette and butternut), with feta and drizzled with basil pesto

Recommended -

Spier Signature Chenin Blanc.....R45

Vegetable Terrine..... R75

Garden selection of vegetables set in a terrine served with fresh dressed garden greens

Recommended -

Spier Signature Chenin Blanc.....R45

Focaccia..... R45

Garlic focaccia topped with wild rocket

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Salt and Pepper Calamari..... R70

Grilled salt and pepper calamari served with a fresh garden salad and lemon butter sauce

Recommended -

Spier Signature Chenin Blanc..... R45

Duck Liver Pate..... R65

Duck liver and orange pate, served with artisanal bread and beetroot chutney

• "CC" - (Replace artisanal bread with either cauliflower rostis or courgette fritters or two slices of our carb conscious loaf, please refer to the "Keeping it Real" page)

Recommended - Flagstone Longitude..... R50

Pot Roasted Lamb..... R85

Leg of lamb braised in French dressing, studded with garlic and rosemary, served with baby spinach and rocket

Recommended - Flagstone Longitude..... R50

Linefish and Pepper Terrine..... R85

Linefish and pepper terrine served with fresh garden greens and drizzled with a dill vinaigrette

Recommended -

Spier Signature Chardonnay..... R40

• Salads •

Greek Salad 🍋..... R65

Feta and olives set on a fresh garden salad and drizzled with a Greek dressing

• **Add chicken strips..... R30**

• **Add calamari tubes..... R30**

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Chicken Satay Salad..... R85

Chicken satay set on a fresh garden salad, dressed in a peanut satay sauce and dusted with smoked paprika

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Cesar Salad..... R65

Sourdough croutons, parmesan shavings, boiled egg and anchovy fillets set on fresh garden greens, served with a Dijon salad dressing

• **Add bacon..... R25**

• **Add chicken strips..... R30**

Recommended - Flagstone Noongun..... R45

Braised Balsamic and

Thyme Beetroot Salad 🍋..... R85

Braised beetroot wedges set on rocket and Rosa leaves, topped with peppered goats cheese and finished off with a splash of traditional vinaigrette

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Butternut and Haloumi Salad 🍋..... R85

Flame grilled butternut paired with Haloumi cheese, set on fresh garden greens and drizzled with a basil and chive balsamic aioli

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Tempura Vegetable Salad 🍋..... R70

A tempura battered vegetable selection set on a courgette noodle base

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Chicken Liver Salad..... R75

Lightly floured chicken livers grilled to perfection, set on a baby spinach and garden greens base and drizzled with a chive balsamic reduction

Recommended - Flagstone Poetry Merlot R50

Junipa's bistro "Keeping it Real"...

Junipa's Bistro, is committed to "Keeping it Real" by providing honest, wholesome and alternative options to the ever growing "Carb Conscious Diner". We will be replacing the classical carb dishes and sides with alternatives that are just as tasty and most times even tastier, where you will feel there is no compromise on your plate...

Look for the Carb Conscious alternative suggestions to indicate where you can convert your meal to a Carb Conscious friendly meal by removing the carbs and adding one of the Carb Conscious options below.

• **Note: To replace the "Carbs" on your plate with one of the following "Carb Conscious" alternatives below there will be an extra charge of R15 to your meal**

• Remember to look for this sign: "CC"

• Cauliflower Rösti

Two cauliflower and parmesan rostis, topped with an orange and chive crème fraîche

• Courgette Fritter

Two courgette and mozzarella fritters topped with an orange and chive crème fraîche

• Cauliflower Rice

Cauliflower lightly sautéed with onions and delicious spices

• Cauliflower Mash

Cauliflower, cream and vegetable seasoning blended together to make a smooth cauliflower mash

• Courgette Noodles

Courgette noodles sautéed in olive oil and course black pepper

• Our Own "Carb Conscious" Loaf

Two slices of our own "Carb Conscious" alternative to bread, wheat free, gluten free, carb free and still delicious

Happy Eating!

*Recommended wine - Warwick The First Lady Rosé
• 1.2 grams of sugar per litre*

Junipa's bistro

"Keeping it Real"...

Junipa's Bistro, is committed to "Keeping it Real" by providing honest, wholesome and alternative options to the ever growing "Carb Conscious Diner". We will be replacing the classical carb dishes and sides with alternatives that are just as tasty and most times even tastier, where you will feel there is no compromise on your plate...

Look for the Carb Conscious alternative suggestions to indicate where you can convert your meal to a Carb Conscious friendly meal by removing the carbs and adding one of the Carb Conscious options below.

- **Note:** To replace the "Carbs" on your plate with one of the following "Carb Conscious" alternatives below there will be an extra charge of R15 to your meal
- Remember to look for this sign: "CC"

- **Cauliflower Rösti**

Two cauliflower and parmesan rostis, topped with an orange and chive crème fraîche

- **Courgette Fritter**

Two courgette and mozzarella fritters topped with an orange and chive crème fraîche

- **Cauliflower Rice**

Cauliflower lightly sautéed with onions and delicious spices

- **Cauliflower Mash**

Cauliflower, cream and vegetable seasoning blended together to make a smooth cauliflower mash

- **Courgette Noodles**

Courgette noodles sautéed in olive oil and course black pepper

- **Our Own "Carb Conscious" Loaf**

Two slices of our own "Carb Conscious" alternative to bread, wheat free, gluten free, carb free and still delicious

Happy Eating!

Recommended wine - Warwick The First Lady Rosé
• 1.2 grams of sugar per litre

• Light Meals •

Quiche and Salad..... R70

Options:

- Spinach and feta 🌱
- Classic Lorraine, bacon, cheese and onion
- Bolognaise - Bolognaise mince, onion, tomato and cheese

Recommended -

Spier Signature Chardonnay..... R40

or Flagstone Poetry Merlot..... R50

Lamb Pie..... R95

A traditional baked lamb pie

- served with creamy mashed potatoes and a cider onion gravy, or
- served with a fresh garden salad and topped with sautéed green beans and toasted sesame seeds

Recommended - Flagstone Longitude..... R50

Mussel Pot..... R120

Fresh mussels served in a rich creamy basil, coriander and white wine broth, served with a courgette and feta dipping corn bread and hand cut potato wedges

Recommended -

Spier Signature Chenin Blanc..... R45

Cottage Pie

(Carb Conscious Friendly)..... R95

Ground beef, peas and carrots braised with Pomodoro tomatoes and topped with cauliflower mash

Recommended -

Flagstone Poetry Merlot..... R50

Beef Bangers and Smashed

New Potatoes..... R110

Garlic infused hand crafted beef bangers with smashed new potatoes and minted peas, served with a cider onion gravy

"CC" - (Replace the smashed new potatoes with one of the Carb Conscious alternatives)

- "CC" - (Replace the smashed new potatoes with one of the Carb Conscious alternatives)

Recommended -

Flagstone Poetry Cabernet Sauvignon..... R50

Junipa's Bunny Chow..... R115

A delicious and aromatic mutton curry served in our artisanal homemade bread basket, served with fresh garden greens and a refreshing cucumber and yoghurt sauce

- "CC" - (Replace the homemade bread basket with one of the Carb Conscious alternatives)

Recommended - Spier Chenin Blanc..... R45

Classic Scotch Eggs..... R70

Boiled egg enclosed in delicious beef mince and Panko crumbs, fried golden brown, served with a warm German potato salad and topped with dressed rocket leaves

Recommended -

Flagstone Poetry Merlot..... R50

Fish Pie**(Carb Conscious Friendly)..... R95**

Leeks, onions and line fish sautéed in butter and enhanced with cream, topped with cauliflower mash and parmesan and served with a fresh garden salad

Recommended - DeMorgenzon Rosé..... R50

Chicken Livers and Polenta..... R75

Mildly spiced and lightly braised in a rich herbed tomato reduction and set on a creamy herbed polenta

“CC” - (Replace the creamy herbed polenta with one of the Carb Conscious alternatives)

Recommended -

Spier Signature Chenin Blanc..... R45

Continental Platter..... R125

Selection of local cheese, preserves, sliced meats and our artisanal bread

• “CC” - (Replace the artisanal bread with one of the Carb Conscious alternatives)

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

or Flagstone Poetry Merlot..... R50

• Pizza •

Our oversized artisan pizzas are thin based and shaped rectangular to fit onto our wooden boards

Margarita..... R60

Our homemade tomato sauce with mozzarella and oregano, topped with wild rocket

Recommended - Flagstone Noongun..... R45

Spinach R85

Baby spinach, cocktail tomatoes, bell peppers, red onion and mushrooms

Recommended -

Spier Signature Chenin Blanc..... R40

BBQ Chicken..... R95

BBQ chicken strips, onion and red bell peppers

Recommended - Flagstone Poetry Merlot R50

Pulled Pork..... R95

Slow braised pork in our homemade BBQ sauce, pulled and topped with mozzarella cheese

Recommended - Flagstone Poetry Merlot R50

Chorizo..... R110

Our homemade tomato sauce topped with spicy sliced chorizo sausage, green peppers and mozzarella cheese

Recommended -

Flagstone Poetry Cabernet Sauvignon..... R50

• Pasta •

Your choice of spaghetti, tagliatelle, penne, homemade potato gnocchi or (courgette noodles for the “Carb Conscious” diner)

Napolitana..... R75

Our homemade traditional tomato based sauce infused with Italian herbs and garlic

Recommended - Flagstone Noongun..... R45

Bolognaise..... R90

Slow cooked beef mince, prepared the traditional way and topped with grated parmesan cheese

Recommended - Flagstone Poetry Merlot R50

Carbonara..... R85

Your choice of pasta tossed with bacon, mushrooms, black pepper and cream, topped with grated parmesan

Recommended -

Spier Signature Chardonnay..... R40

Mamma’s Meatballs..... R125

Mamma’s traditional handmade meatballs, set on a pasta of your choice, smothered in our homemade Napolitana sauce and topped with pecorino shavings

Recommended - Flagstone Poetry Merlot R50

Brunoise of Butternut and**Mushroom..... R80**

Brunoise of butternut and sliced mushrooms, sautéed in lemon butter and topped with feta and dill

Recommended -

Spier Signature Chenin Blanc..... R45

Salami..... R110

Our homemade tomato sauce topped with Italian salami, olives and mozzarella cheese

Recommended -

Flagstone Poetry Cabernet Sauvignon..... R50

Salmon and Cream Cheese..... R140

A millionaire’s pizza with ribbons of smoked salmon, set on a focaccia style base with cream cheese and topped with wild rocket

Recommended -

Spier Signature Chenin Blanc..... R45

Mamma’s Meatballs..... R125

Mamma’s homemade meatballs in a BBQ sauce, sliced and topped with mozzarella cheese

Recommended -

Flagstone Poetry Cabernet Sauvignon..... R50

Mexicana..... R115

Chilli bolognaise mince set on our thin crust base, topped with mozzarella and herbs

Recommended -

Spier Signature Chenin Blanc..... R45

Lamb..... R125

Delicious and fragrant lamb cubes braised in traditional Masala spices, set on our Margarita thin crust base

Recommended - Flagstone Poetry Merlot R50

• Little People Pizza •

A classic Margarita.....R40

- **Add ham.....R15**
- **Add pineapple.....R15**
- **Add olives.....R15**
- **Add bacon.....R15**

• Mains •

Courgette Provençale..... R70

Courgettes sautéed with onions and cherry tomatoes, infused with coriander and garlic, set on a bed of couscous

- “CC” - (Replace the couscous with one of the Carb Conscious alternatives)

Recommended -

Spier Signature Chenin Blanc..... R45

Salmon Fish Cakes..... R120

Junipa's signature salmon fishcakes, served with roasted or creamy mashed potatoes and grilled mixed vegetables with a lemongrass and sweet chilli dressing

- “CC” - (Replace the roasted or creamy mashed potatoes with one of the Carb Conscious alternatives)

Recommended - DeMorgenzon..... R50

Mustard Crusted Pork Fillet..... R125

Tender pork fillets grilled and crusted with wholegrain mustard, presented on an apple and black pepper rösti served with a paprika cream sauce

- “CC” - (Replace the apple and black pepper rösti with cauliflower rösti or courgette fritters as one of the Carb Conscious alternatives)

Recommended - Flagstone Poetry Merlot R50

Brie and Papino Chicken..... R125

Chicken fillet filled with brie cheese and papino, crumbed and fried golden brown and served with creamy mash and basil cream

- “CC” - (Replace the creamy mash with one of the Carb Conscious alternatives)

Recommended -

Spier Signature Chardonnay..... R40

Beer Battered Fish..... R120

Fish battered in our famous beer batter, served with crispy potato wedges and tartar sauce

Recommended -

Spier Signature Chardonnay..... R40

Thai Red Chicken Curry..... R115

Tender chicken strips in a red curry coconut sauce, served with basmati rice and sautéed vegetables

- “CC” - (Replace the basmati rice with one of the Carb Conscious alternatives)

Recommended - Spier Chenin Blanc..... R45

Salt and Pepper Calamari..... R115

Grilled salt and pepper calamari served with a fresh garden salad or hand cut fries and lemon butter sauce

- “CC” - (Replace the hand cut fries with one of the Carb Conscious alternatives)

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Battered Calamari..... R120

Deep fried and lightly floured calamari served with a fresh garden salad or hand cut fries and lemon butter sauce

- “CC” - (Replace the hand cut fries with one of the Carb Conscious alternatives)

Recommended -

Flagstone Poetry Sauvignon Blanc..... R45

Thai Red Calamari

(Carb Conscious Friendly)..... R125

Tender calamari tubes cooked in a red curry coconut sauce, served with courgette noodles

Recommended -

Spier Signature Chenin Blanc..... R45

Lamb Cutlets..... R160

Tender grilled lamb cutlets, set on a bed of mash and enhanced with a Glühwein reduction

- “CC” - (Replace the mash with one of the Carb Conscious alternatives)

Recommended - Flagstone Longitude..... R50

Pepper Crusted Beef Fillet..... R160

Beef fillet crusted in pepper served with your choice of chateaux or mashed potatoes accompanied by a pink peppercorn sauce

- “CC” - (Replace the creamy mashed potatoes or chateaux potatoes with one of the Carb Conscious alternatives)

Recommended -

Flagstone Poetry Cabernet Sauvignon..... R50

Beef Fillet Stack..... R160

Flame grilled basted beef fillet, filled with onion marmalade and olive slivers, finished off with a mushroom thyme sauce and served with creamy mashed potatoes or roasted chateaux potatoes

- “CC” - (replace the creamy mashed potatoes or chateaux potatoes with one of the Carb Conscious alternatives)

Recommended -

Flagstone Poetry Cabernet Sauvignon..... R50

Braised Oxtail -

(Carb Conscious Friendly)..... R140

Oxtail slow braised in a wood fired oven served on a bed of cauliflower rice

Recommended -

Flagstone Poetry Cabernet Sauvignon..... R50

Brownie
Cookies & Cream
Junipa's Café, with a double shot of Espresso

• Hot Beverages •

All our coffees are made with beans freshly roasted on the premises

- **Americano & Filter..... R18**
- **Café Latte..... R24**
- **Espresso single..... R16**
- **Espresso double..... R20**
- **Belgian Hot Chocolate..... R28**
(Belgian chocolate, cream, hot milk, foam)
- **Café Mocha..... R28**
(Single espresso, Dutch cocoa, hot milk and foam)
- **Cappuccino.....R20• Large.. R24**
- **Macchiato..... R18**
(Espresso stained with hot foamed milk)
- **Red Espresso..... R20**
- **Red Cappuccino..... R26**
- **White Hot Chocolate..... R38**
- **Irish Coffee (Jameson).....R48**
- **Dom Pedro.....R45**
your choice of Amarula, Cointreau, Frangelico or Kahlua

“Bulletproof Coffee”

We are proud to announce the introduction of “Bulletproof Coffee”
at Junipa's
1 x cup Americano coffee
1 tbsp butter and,
1 tbsp coconut oil
To make a delicious cup of creamy coffee to compliment the
“Carb Conscious Diner”
R30

• Hot Beverages •

All our coffees are made with beans freshly roasted on the premises

- **Americano & Filter..... R18**
- **Café Latte..... R24**
- **Espresso single..... R16**
- **Espresso double..... R20**
- **Belgian Hot Chocolate..... R28**
(Belgian chocolate, cream, hot milk, foam)
- **Café Mocha..... R28**
(Single espresso, Dutch cocoa, hot milk and foam)
- **Cappuccino.....R20• Large.. R24**
- **Macchiato..... R18**
(Espresso stained with hot foamed milk)
- **Red Espresso..... R20**
- **Red Cappuccino..... R26**
- **White Hot Chocolate..... R38**
- **Irish Coffee (Jameson).....R48**
- **Dom Pedro.....R45**
your choice of Amarula, Cointreau, Frangelico or Kahlua

“Bulletproof Coffee”

We are proud to announce the introduction of “Bulletproof Coffee”
at Junipa's
1 x cup Americano coffee
1 tbsp butter and,
1 tbsp coconut oil
To make a delicious cup of creamy coffee to compliment the
“Carb Conscious Diner”
R30

• Iced Coffees •

- **Iced Latte..... R25**
(Original syrup, single espresso, milk, ice cubes, foam)
- **Iced Mocha..... R28**
(Single espresso, dutch cocoa, cream, milk, ice cubes)
- **Coffee Smoothie..... R45**
(Double espresso, frozen yoghurt, original syrup)
- **Iced Café..... R25**
(Americano, ice, original syrup blended)
- **Freezochino..... R35**
- **Chocolate Freezo..... R35**

• Tea •

- **Chai Tea..... R35**
- **5 Roses Tea..... R18**
- **Loose—Leaf Silken Tea BagR20**
 - Earl Grey Finest
 - Rooibos
 - Pomegranate Oolong
 - Green Lemongrass & Ginger

• Iced Coffees •

- **Iced Latte..... R25**
(Original syrup, single espresso, milk, ice cubes, foam)
- **Iced Mocha..... R28**
(Single espresso, dutch cocoa, cream, milk, ice cubes)
- **Coffee Smoothie..... R45**
(Double espresso, frozen yoghurt, original syrup)
- **Iced Café..... R25**
(Americano, ice, original syrup blended)
- **Freezochino..... R35**
- **Chocolate Freezo..... R35**

• Tea •

- **Chai Tea..... R35**
- **5 Roses Tea..... R18**
- **Loose—Leaf Silken Tea BagR20**
 - Earl Grey Finest
 - Rooibos
 - Pomegranate Oolong
 - Green Lemongrass & Ginger

. CRAFT BEER & CIDER.

- **Amber Weiss Cape Brewing Company**.....440ml.....R50
A German-style Craft Amber Weissbier. Fruity and satisfyingly aromatic
- **Darling Brew Sungazer**.....520ml..... R55
A flavourful light beer with medium aromas and faint floral tones
- **Kings Block House IPA Bottle**.....340ml..... R40
A prominent to hop aroma with a citrusy, floral, resinous, piney, and passion fruit characters
- **Jack Black Lager**.....330ml..... R35
A traditional lager brewed with Pale Malt, Southern Promise and Saaz hops achieves a great balance between hop bitterness and malt sweetness
- **Stellenbrau Craven Lager**.....500ml..... R45
A rich foamy head with an easy drinking character and rich malt after taste
- **Striped Horse Pilsner**.....330ml..... R40
The true queen of beers, both elegant and voluptuous. Its complex, hoppy nose and balanced bitterness on finish
- **Cluver and Jack Apple Cider**.....330ml.... R35
Made from fresh hand picked apples
- **Dragon Fiery Ginger**.....440ml... R45
Using a traditional process, that produces a gingerbeer that is brewed as it should be – slowly, using real ginger and the best ingredients

. CRAFT GIN.

- **Amber Gin**.....per tot.... R30
Smooth on the palate with a hint of wood, honey and spice
- **Classic Gin**.....per tot....R30
Refreshing and dry on the palate with juniper and citrus notes

. Beers, Ciders & Coolers.

- **Amstel**..... R28
- **Black Label**..... R28
- **Castle Light**..... R28
- **Castle Lager**..... R28
- **Hansa Pilsner**..... R28
- **Heineken**..... R30
- **Millers**..... R28
- **Peroni**..... R30
- **Windhoek Draft**..... R30
- **Windhoek Lager**..... R28
- **Windhoek Light**..... R28
- **Savannah Dry**..... R30
- **Savannah Light**..... R30
- **Hunters Dry**..... R30
- **Hunters Gold**..... R30
- **Smirnoff Spin**..... R30
- **Smirnoff Storm**..... R30

. Spirits & Liqueurs.

- **Johnny Walker Black** per tot..... R30
- **Jameson** per tot..... R30
- **Bells** per tot..... R22
- **J&B** per tot..... R22
- **Jack Daniels** per tot..... R25
- **Klipdrift** per tot..... R22
- **Klipdrift Premium** per tot..... R22
- **Richleau** per tot..... R32
- **Absolute Vodka** per tot..... R22
- **Smirnoff** per tot..... R22
- **Olmecca Blanco Tequila** per tot..... R22
- **Olmecca Silver Blanco Tequila** per tot..... R22
- **Gordons Gin** per tot..... R22
- **Tanqueray Gin** per tot..... R25
- **Bacardi white Rum** per tot..... R22
- **Spiced Gold Rum** per tot..... R22
- **Amarula** per tot..... R20
- **Cointreau** per tot..... R30
- **Frangelico** per tot..... R20
- **Kahlua** per tot..... R20
- **Disaronno Amaretto** per tot..... R22
- **Medium Cream Sherry** per tot..... R22
- **Southern Comfort** per tot..... R22
- **Grappa** per tot..... R30

. Wine List .

—MCC & SPARKLING WINE—

• Krone Borealis Cuvée Brut MCC...R290

Classically-styled with lengthy maturation on the lees. Elegant blend of Pinot Noir and Chardonnay, displaying biscuity bouquet, with lees-creaminess and fine, persistent bubbles

• Krone Rosé Cuvée Brut MCC.....R290

Traditional varieties Pinot Noir and Chardonnay. Matured on lees and handcrafted throughout, Pinot Noir adds the subtle salmon pink hue. Sassy and refreshing with hints of berries and a mousse

• Bon Courage Blush

Sparkling Vin Doux.....R150

A delightful pink wine expressing a hint of Muscat. It is clean and fruity with a refreshing finish

—SAUVIGNON BLANC—

• Flagstone "Poetry".....R45....R130

Melon and passion fruit entice the nose with alluring green figs and a zesty citrus twist enlivening the palate. A lovely, lingering aftertaste with a smooth, soft finish

• Spier Signature.....R150

The wine shows fresh tropical fruit aromas with passion fruit, gooseberries and cut grass undertones on a well-structured palate

• Neil Ellis Groenekloof.....R215

Predominant flavours are those of tropical fruit with herbaceous overtones, whilst the overall impression is of elegance

—CHARDONNAY—

• Spier SignatureR55 R150

On the palate, attractive citrus fruit flavours mingle with melon. Smooth, well-balanced and creamy with soft, pleasant acidity

• Warwick "The First Lady" (Unoaked).....R210

A great mix of citrus and melons on the nose, easy drinking wine that over delivers on quality vs price. No sign of wood gives the wine great accessibility for everyday enjoyment

—CHENIN BLANC—

• Spier Signature.....R45....R130

The wine shows aromas of guava and tropical fruit with subtle hints of kiwi. A well-balanced palate of lively fruit shows firm acidity and a long, mouth-watering finish

• DeMorgenzon DMZ.....R220

Green apple, yellow stone fruit, hints of honey and floral aromas characterize a fresh and upfront nose

—WHITE BLENDS—

• Flagstone "Noon Gun".....R45....R130

Honeydew melon with slices of paw-paw and a touch of orange peel and a sprinkle of cinnamon on the nose. Sweet fruit with a creamy sensation on the palate and a zesty crisp lingering finish

• Krone Chardonnay/Pinot Noir....R170

The Chardonnay component contributes elegance, finesse and freshness whilst Pinot Noir adds intensity, structure and delicious red berry flavour. Soft and full on the palate and balanced by crisp acidity

. Wine List .

—SWEET / OFF-DRY—

• Altydgedacht Tygerberg

Chatelaine.....R150

Bright, approachable, light-hearted combination of Gewurztraminer and Riesling. Semi-sweet and well-balanced

• Rietvallei John B Rhine Riesling...R110

A slightly sweet Riesling showing lots of fruit and a lively spiciness. The wine is well balanced by a firm acidity which lingers pleasantly on the palate. A lovely, fruity, light in alcohol, everyday and every occasion drinking wine

—MERLOT—

• Flagstone "Poetry".....R50....R135

There is a mixture of dark red fruit, cigar box and mint aromas with well-balanced wood

• Spier Signature.....R170

The wine shows rich plum and red berry aromas, with mouth-watering caramel and a hint of smokey tobacco

• La Bri.....R255

The nose is a fruit bomb of cherries and red plums with underlying aromas of dried mushrooms

—CABERNET SAUVIGNON—

• Flagstone "Poetry".....R50....R135

A mixture of dark red fruit, mocha and mint aromas with well-integrated wood on the nose. The sweet, spicy undertones give this wine great depth

• Warwick "The First Lady".....R210

The nose reveals lots of red berries and sweet black currents, complemented by sweet vanilla and chocolate oak background

• Glen Carlou.....R275

Primary berry fruit aromas dominate whilst vibrant flavours of blackcurrants and plums are entwined with hints of soft spicy oak

—PINOTAGE—

• Morgenhog Fantail.....R150

This is an elegant wine with flavours of strawberries and raspberries with a hint of spice on the nose. These fruity flavours follow through onto a smooth palate with rounded tannins

• Spier Signature.....R170

Dark ruby in colour, the wine shows prominent plum and cherry on the nose with layers of vanilla and oak-derived aromas. An abundance of cherry and tobacco following through to a soft and fruity palate with a lingering aftertaste

—SHIRAZ—

• Darling Cellars Black Granite.....R150

Medium-bodied with wild berries, ripe plums and dark chocolate on the nose. Opulent fruit and integrated wood adding structure

• Spier Signature.....R170

Dark plum in colour, the wine shows inviting aromas of white pepper and ginger with mouth-watering fruit

• Wine List •

— RED BLENDS —

• Spier Signature.....R170

Cabernet Sauvignon / Merlot / Shiraz

Attractive raspberry and plum aromas with hints of vanilla spice on the nose. A well structured palate with soft tannins and luscious fruit

• Flagstone "Longitude"R50....R135

The palate is all about silky tannins and length. Bright flavours of plum and berries combined with subtle tannins, makes this a smooth wine on the palate. It finishes with unexpected power and an explosion of chocolate that lingers

• Morgenhof.....R230

Merlot / Cabernet Franc

Enticing rich berry fruit aromas with strong mineral dark fruits from the Cabernet franc. Soft gentle tannins with an easy drinking fresh finish

— ROSÉ & BLANC DE NOIR —

• Warwick The First Lady.....R210

Delicately pink, bursting with pomegranate, strawberry and watermelon. Bone dry, yet soft, lush and almost voluptuous in the mouth. Fresh acidity will keep you going back for more

• Darling Cellars Sweet Darling.....R110

90% Bukkettraube/10% Ruby Cabernet. A blushing new blend showing fruity and floral aromas. A soft, friendly wine with balanced sweetness

• DeMorgenzon Garden

Vineyards.....R50....R160

47% Syrah, 32% Grenache, 21% Mourvèdre This crowd-pleasing rosé displays alluring aromas of cherries and strawberry followed by juicy summer fruit salad on the palate. The palate is accented with delicate floral and spice nuances