



HEMELHVIJS

THE PERFECT START TO BRUNCH

BLOOD ORANGE FRENCH

blood orange juice, gin, cointreau, chilled prosecco & lime

POM FIZZ

pomegranate juice & chilled prosecco

COGNAC FRENCH

cognac, lemon juice, maple syrup,
bitters & sparkling wine

ALMOND MARTINI

gin, sweet vermouth, amaretto liqueur,
bitters & orange

FINE SPARKLE

herbes liqueur, sparkling wine, lemon & gin

WARMING BOWLS

vietnamese inspired double strength coffee,
steamed, and condensed milk

belgian dark chocolate ganache with steamed milk

orange spiced chai latté with steamed milk

SMALL PLATES AND BOWLS OF FLAVOUR

GARDEN

delicate wild foraged and exotic mushroom
dumplings with dashi and truffle

rice paper rolls with raw garden vegetables, avocado,
and roasted apple-soy caramel

white asparagus velouté soup with hazelnut brown
butter and steamed apple

SEA

salmon crudo with kumquat, salted macadamia, chilli and radish

lightly smoked trout rolled with fresh karos dates, pecorino,
and rocket on lemon and fennel seed dressing

panko crusted old fashioned shrimp and
cheese croquettes with garden lemon

PASTURE

barley, lemon and bone marrow soup with gremolata

slow cooked and pan-fried ox tongue with orange caramel
and fresh horseradish mayonnaise

FROM THE SEA AND LAND

BABY SQUID

penja white pepper dusted and gently fried with shaved pineapple, cucumber and lime leaf mayonnaise

'FRIKKADELLE'

old fashioned meatballs rolled in cabbage leaves on buttery white vegetable mash, fresh tomato and onion sambal

DELICATELY PAN FRIED VEAL

- with artichokes, lemon and parsley
- with mushrooms and marsala wine

PORK BELLY WITH COTIGNAC

slow roasted pork belly with quince paste, white miso cauliflower, star anise and lapsang souchong tea

'TOMATO BREDIE'

slow cooked karoo lamb with tomatoes, fresh pappardelle, parsley and lemon

BLACKENED SALMON

seared and blackened salmon with rooibos-soy glaze, steamed apple and tender stem broccoli

NAKED RAVIOLI

hand crafted ricotta and green leaf dumplings with peas, truffled butter, parmesan and fresh tomato

on the side

crisp potatoes wedges with remoulade mayonnaise

sweet potato baked with honey and dukkah

steamed garden greens with lemon

garden salad

ALL DAY BREAKFAST

toasted 'mosbolletjie' with cultured cream and
home-made apricot jam or marmalade

spice poached pear with custard swirled yoghurt
and puffed inca corn

soft 'mieliepap' with karoo honey
and salted butter

pan fried lamb kidneys with mushrooms,
rosemary cream and fresh tomato

poached free range farm eggs on 'mosbolletjie' toast
with lemon roasted artichoke and hollandaise

grilled bockwurst with purple potatoes,
soft boiled egg and fresh horseradish mayonnaise

homemade potato rösti with herbed crème fraîche
and soft poached eggs

soft scrambled eggs with confit tomato, rocket
and buttered toast

grilled farm style sausage in old fashioned
tomato 'smoor' with soft poached egg

crêpes suzette
flambéed in orange caramel with sweet oranges
and clotted cream

add

crushed avocado
lightly smoked trout
roasted bacon
roasted artichokes
mushrooms

THE ART OF SALAD

MESCLUN

shredded leaves with crushed croûtons, parmesan,
soft poached egg and truffle dressing

BEET & LABNEH

sherry roasted young garden beets with shaved pear,
hazelnut praline and creamed labneh

MUSHROOM & QUINCE

pan fried cultivated and wild mushrooms with quince
cotignac, rocket and goats cheese

MARROW SQUASH & OLIVE CAVIAR

shaved raw young marrows with confit sundried tomatoes,
whipped parmesan and herbed olive caviar

CARROT AND POMEGRANATE

honey roasted sweet carrots with tahini yoghurt,
dukkah toasted nuts and pomegranate rubies

WARM MISO AND GINGER

roasted aubergine with whipped goats cheese,
pomegranate rubies, zahtar and mint

GARDEN VEGETABLES

a platter with roasted home-grown vegetables with
fresh yoghurt cheese, avocado and garden pâtés

add to your salad

crushed avocado

lightly smoked trout

lemon grilled chicken

roasted artichokes

grilled salmon

BLENDED COFFEE FROM THE AFRICAN CONTINENT

espresso
double espresso
americano
cappuccino/flat white
latté
add extra shot

HAND SELECTED FINE TEAS

dragon pearl
flower gate
blue flower earl grey
sri lanka black tea
hibiscus
fresh mint
organic rooibos
chamomile
fresh ginger & lemon with lime leaves

FRESHLY CRAFTED JUICES

carrot, orange & garden beets
home grown berry, apple & lemon
green apple, celery & ginger
pineapple, green apple, coconut & lime
citrus juice - orange, grapefruit

SOFT DRINKS

sodas
appletizer | red grapetizer
tomato juice
small still/sparkling
large sparkling/still

BEER

cbc pilsner
cbc amber weiss
stella artois
devil's peak non-alcoholic

HAND SELECTED WINE

WHITE

house white carafe
raar grenache blanc
tokara sauvignon blanc
paul cluver sauvignon blanc
ernst gouws & co
bemind chenin blanc
delheim wild fermented
chenin blanc
chamonix chardonnay
delheim chardonnay sur lie

ROSE

warwick first lady rosé
spier chardonnay pinot noir
meerhof grenache rosé

SPARKLING WINE

simonsig kaapse vonkel
villiera brut rosé
l'omarins brut

RED

house red carafe
altdgedacht barbera
springfield thunderchild
la motte millennium
ernst gouws & co merlot
altdgedacht pinotage
saxenburg syrah
kanonkop kadette cabernet
sauvignon
meerlust rubicon



THE
FINE ART
OF LIVING

JONKMANSHOF

THE HOUSE
WHERE
LEMONS
GROW

STAY WITH US

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