



EATERY & WINE BAR
CAPE TOWN

WHERE FRIENDS BECOME FAMILY

Judd's Local is a family run business founded in 2017 by Erna Judd & Bryan-John Judd. Starting with a small bakery in the winelands, the Judd's decided to take the proverbial leap into the hustle and bustle of Cape Town's iconic Kloof Street. The Judd's pride themselves on their unwavering passion for sharing honest food, great wine and ab-inducing laughter – the trifecta for sparking joy. It's here where friends become family.

A FEW NOTES

*Our kitchen is small, please be patient with us
Our menu is seasonal and subject to availability of ingredients
We use mustard, celery, sesame, gluten, dairy & egg
Please let your server know if you have any dietary requirements
A service charge of 12% will be added to tables of 6 or more
Wine in our wine shop is available to purchase and take home from 10:00 - 18:00
A R100 corkage fee will be charged on your preferred bottle from home
We accept Snapscan, please ask your server
All rights reserved*

MENU

DRINKS

HOT DRINKS

Flat White	R30
Cortado	R28
Red Cappuccino	R30
Cappuccino	R30
Latte	R28
Espresso	R18
Double Espresso	R26
Americano	R35
Red Espresso	R18
Red Double Espresso	R25
Red Latte	R35
Decaf Americano	R20
Decaf Cappuccino	R24
Winter Coffee	R35
Herbal Teas	R35
Loose Leaf Teas	R30
Hot Chocolate	R70
Iced Coffee	R35
French Press Coffee	R25

SMOOTHIES

Berry	R50
Banana & Peanut Butter	R40

MILKSHAKES

Vanilla	R45
Strawberry	R45
Chocolate	R45

COLD DRINKS

Ice Teas	R40
Tizers	R25
Soft Drinks	R20
1L Still or Sparkling Water	R45

FRESH JUICES

Apple	R35
Green	R35
Orange	R35
Yellow	R35
Red	R35

BRUNCH

10:00 - 12:00

Eggs on Toast **R55**

2 x eggs done to your liking served on or beside lightly toasted ciabatta or house baked farm loaf.

Eggs for Bennie **R110**

2 x eggs poached to your liking served on maple glazed ham & toasted mosbolletjie topped w/ sriracha hollandaise.

Confit Fior Toastie **R105**

Confit tomato, onion & garlic topped w/ burrata/fior on toasted ciabatta.

Add bacon R45

Dagwood Goodness **R135**

Toasted potato bun filled w/ 100g private school beef patty. Topped with bacon, an egg done to your liking & cheese w/ our homemade pink sauce, served w/ a side of triple cooked fries.

Classic Eggs & Bacon **R85**

2 x eggs done to your liking w/ 3 rashers of bacon served on or beside lightly toasted ciabatta or house baked farm loaf.

Avo Loves Toast **R85**

Freshly crushed avo drizzled w/ olive oil & lemon zest served on or beside lightly toasted ciabatta or house baked farm loaf.

Add egg R15

Add bacon R45

1 Point French Toast **R110**

2 slices of house baked mosbolletjie loaf drenched in our custard mix served w/ bourbon infused maple, berries, whipped cream & powdered sugar.

Add bacon R45

MENU

SMALL COLD PLATES

Beetroot Salad

R105

A gorgeous plate of baby beetroot, goats' cheese, rocket, red wine pomegranate fluid gel, pickled beetroot & goats cheese mousse. All brought together with a lemon dressing and za'atar candied walnuts.

Caesar Salad

R105

Crunchy romaine lettuce, home-made Caesar dressing (anchovies), herbed crouton crumble, free range boiled egg & parmigiano shavings.

Add grilled chicken R50 | Add bacon R55 Add grilled prawns R100

Beef Carpaccio

R105

Tender slices of beef fillet for our carpaccio topped with pickled red onion, sesame seeds, apricot, confit garlic, fried capers, Cape Malay aioli, parmigiano shavings & a red wine reduction.

Stone Fruit & Fennel Salad

R115

Confit fennel, Grilled stone fruit, Rocket, baby spinach, stone fruit bark, parsley and mint vinaigrette.

Sharing Cheese Board

R185

A proud display of locally sourced cheeses and condiments, complimented by our fresh baked bread, whipped butter and fruit.

Fior & Tomato

R145

Locally sourced fior, fresh Roma tomatoes, fresh basil leaves, tomato & garlic confit, basil pesto.

MENU

SMALL HOT PLATES

Arancini Trio **R100**

*GF option available
3 of 1 flavour may be ordered*

Saffron, Artichoke and Mushroom arancini, crumbed with panko, stuffed with mozzarella cheese. Served with napolitana sauce, shredded basil & lemon zest.

Fritto Misto **R135**

Squid, squid heads, prawns & zucchini sticks, dry dusted in our gluten free house mix served with grilled lemon wedge & Cape Malay aioli.

Lamb Taco **R105**

Pulled free range lamb, fennel, Pico de Gallo, apple & cabbage slaw.

Honey & Tahini Pumpkin Wedge **R105**

Pumpkin wedge roasted in honey & tahini w/ miso roasted onions, toasted seeds & mint parsley dressing.

White Bait & Artichoke **R125**

White bait & artichoke dusted in our gluten free house mix & served w/ lemon aioli & a grilled lemon wedge.

Sriracha Lime Calamari **R125**

Lemon & herb available upon request

Patagonian squid, drenched in our homemade Sriracha sauce & pan fried w/ lime, coconut cream, garlic & coriander leaves. Served w/ 2 slices of ciabatta & grilled lemon wedge.

Chicken Strips **R115**

GF option available

Tenderised free range chicken breast coated in panko crumbs & quick fried. Served w/ fries & Judd's salad.

Snoek Taco **R95**

Shredded snoek, apricot Pico de Gallo, apple & cabbage slaw & Sriracha mayo.

Zucchini Fries **R95**

Gluten free tempura style batter, zucchini Served with napolitana sauce, lemon zest & parmigiano.

Vegetable Parcel **R105**

Phyllo pastry, za'atar spiced mushroom, lentil, nut & black bean filling. Accompanied by sundried tomato, pickled beetroot & onion.

MENU

MAINS | FROM THE LAND

All meats are locally sourced and went to private school

Miso Roasted Aubergine Stack R175

Miso roasted aubergine, stacked w/ seasonal vegetables served w/ honey & tahini pumpkin wedge, green salad w/ olive oil & citrus vinaigrette & topped with toasted pumpkin seeds.

Sirlion 300g R240

Prepared medium rare, salt & pepper, topped w/ miso roasted onions & a choice of your side, topped w/ Café de Paris butter.

Beef Fillet 200g R270

Prepared medium rare, salt & pepper, topped served w/ miso roasted onions & a choice of your side, topped w/ Café de Paris butter.

Pork Chop R185

Pork loin chop served with fennel & stone fruit salad w a chardonnay apple reduction.

Please add our baby potato salad
R50

Florentine Style Steak (3-4 People) R945

This is a wonderful family style serving. Allow 30 minutes for preparation

The father of steaks! Thick cut meat, cooked on the bone, medium rare, sliced, served w/ our seasonal veg, 2 honey & tahini pumpkin wedges, confit tomato & garlic w/ fior di latte, miso roasted onions, potato salad & home baked focaccia to mop it all up, Enjoy!

Lamb Parcel R190

24 hours braised & pulled private school lamb in phyllo parcel. Served w/ lamb gravy, fresh herbed cucumber yoghurt dressing, accompanied by Judd's house salad.

Daily Risotto R165

Carnaroli risotto with chefs' choice of ingredients. Please enquire with your service agent.

MENU

MAINS | FROM THE LAND

All meats are locally sourced and went to private school

Pork Ribs & Chicken **R290**

Wings

800g Pork loin ribs * & 8 chicken wings sous vide & basted w/ a Gochujang style sauce. Served w/ our ranch dressing, Judd's slaw & chips.

Half portion R165

Sauces & Sides

All of our sauces are gluten free

Bordelaise | Chunky Mushroom R40
Madagascan Green Peppercorn R40
Four Cheese Sauce R40
Seasonal Veg | Roasted Potatoes R45
Roasted Miso Onions R50
Judd's House Slaw R50
Baby Potato Salad R50

Seasonal Veg Linguine **R160**

*GF pasta available
(please allow additional 15 minutes)*

Linguine pasta, marinated artichokes, seasonal green vegetables, parsley, lemon zest tossed w/ our homemade Napoletana sauce. Topped with lemon zest & basil pesto w/ finely grated parmigiana

Parmesan Crusted Chicken Schnitzel **R160**

Roaming on the range chicken breast, flattened & dusted with gluten free flour, pan fried in butter & dusted with a cornflake crumb. Topped w/ lemon zest, served w/ a side & sauce of your choice.

FROM THE SEA

Line Fish **R230**

Diary free option available

Delivered fresh on the day, pan fried, basted w/ butter & thyme, topped w/ a dill & lemon velouté. Served w/ apricot pilaff, honey pumpkin wedge & seasonal vegetables.

Prawn Risotto **R245**

Carnaroli rice, prawns, red onion, parsley, garlic, white wine, tossed in our buttered prawn bisque & napolitana sauce, finished w/ squeezed lemon & lemon zest.

MENU

FROM THE SEA

Malay Coconut Curry

R235

GF option available

Patagonia squid, mussels, prawns, line fish sautéed with onion, garlic, ginger, our homemade made Cape Malay sauce, deglazed w/ lemon juice & finished w/ coconut cream & coriander. Served w/ apricot pilaff & a poppadum.

Frutti de Mare

R210

*GF pasta available
(please allow additional 15 minutes)*

Linguine pasta served w/ a seafood variety, complimented w/ flash fried cherry tomatoes, parsley, onion & a hint of garlic – tossed in our homemade prawn bisque & Napoletana sauce.

BURGERS

Our beef burgers are locally sourced & went to IVY League colleges

Our chickens roam free on the range

We make our own vegetable patties w/ no fillers or soy | Gluten Free buns available

All burgers are served w/ triple cooked hand cut fries

Veg Burger

R165

Toasted potato bun w/ our homemade veggie patty served w/ homemade pink sauce, pickled cucumber & beetroot, onion & butter lettuce, topped w/ crispy GF onion rings.

Cheese Burger

R165

Toasted potato bun, Ivy League beef patty, homemade pink sauce, aged cheddar, butter lettuce, sliced tomato, onion & pickled cucumber.

Judd's Local Burger

R185

Brioche bun, 100% grass-fed beef patty basted w/ our homemade Guinness glaze, homemade Guinness mayo, Emmental cheese, crispy fried onion rings, homemade bacon jam & rocket.

Chicken Burger

R170

Toasted potato bun, roaming on the range chicken (grilled or crumbed), mustard mayo, four cheese sauce, pickled cucumber, crispy onion rings & butter lettuce.

MENU

SWEET MEMORIES

Old School Jelly & Custard R65

Diary free custard available

A generous portion of red, green or orange jelly, sometimes with fruit added, sometimes whipped w/ Ideal milk – who knows? Served with a generous helping of custard.

Cheesecake R95

Creamy cheesecake, served w/ caramel popcorn, salted caramel & Tin Roof ice cream.

Apple Cake R75

Saucy apple cake, served w/ vanilla ice cream, dried apple & apple dust.

Chocolate Brownie R95

Dark chocolate infused brownie served w/ red wine reduction & vanilla ice cream

Ice Cream & Chocolate Sauce R75

Slice of Neapolitan ice cream topped w/ our delectable 70% dark chocolate & bar one choc sauce. Ask nicely & get a choc chip cookie for mahala.

Fruit sorbet or Coconut Ice Cream R80

Supply Dependant

No dairy sorbet or ice cream (please ask your service agent), served w/ fresh fruits.