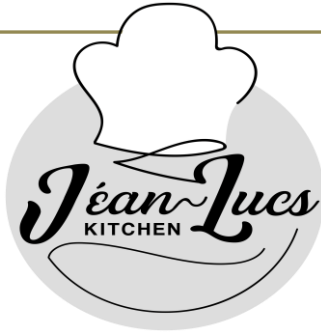




STARTERS

Crispy Calamari

Crispy fried Patagonica squid, served with a home-made squid ink aioli and fresh shoots sprinkled with ponzu dressing

R85

Stuffed tomato

Roasted tomato, stuffed with creamy vegetable risotto and balsamic reduction

R80

Brisket dumplings

Slow roasted chalmar beef brisket dumpling with a smoky red wine reduction and sprinkler shoots

R80

Citrus salad

Crispy mixed baby leaves with buffalo mozzarella, rolled pancetta and a citrus dressing

R85



MAINS

Pork Belly

Slow roasted pork belly served with celeriac mash and an Asian basting

R140

Peas and Duck

Pan fried duck breast, duck leg tortellini served with corn, pea ragout and berry jus

R125

Line Fish of The Day

Fresh fish cooked to perfection served with vegetable tapioca, charred broccoli and a plouche of sprinkler shoots

R135

Chalmar beef

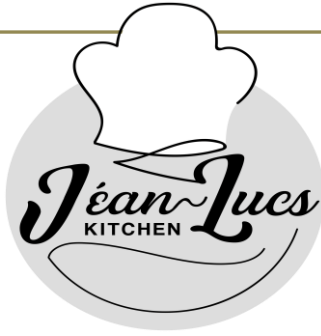
250g chalmar sirloin accompanied by freshly baked brioche, roasted onions, pomme anna, and red wine reduction

R140

Moussaka

Vegetarian lasagna made from aubergines, tomato and soy bean bolognaise

R80



DESSERTS

Baked Alaskan

Vanilla cake topped with home made ice cream, coated in a meringue shell, served with fresh berries and honey comb

R65

Floating island

French styled crème brulee, topped with soft meringue and decadent orange liquor ice-cream

R45

Fruit spring rolls

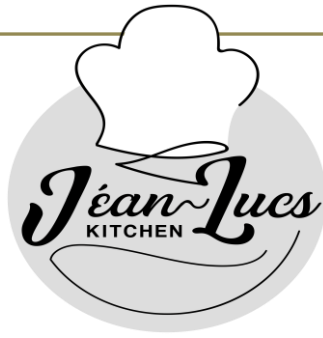
Stewed fruit wrapped in a crispy spring roll pastry smothered in warm home-made caramel

R60

Chocolate hotpot

Baked dark chocolate hotpot served with a tennis biscuit ice-cream, fresh berries and honey comb

R80



Side Orders

Chips

R25

Salad

R25

Onion rings

R25

Try Something Else

Tasting Board

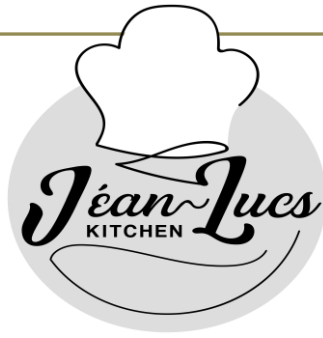
Tasting dish to share, consisting of several bite-size meals, which change on a regular basis

R165

Charcuterie Platter

Delectable cheeses and cold meats with home-made preserves to share at a table

R190



Beverages

Cordials

<i>Lime, Cola Tonic, Passion Fruit</i>	R5
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Water

Still/Sparkling (500ml)	R12
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Still/Sparkling (1L)	R12
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200ml Soft Drinks

Coke	R15
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Coke Light	R15
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Lemonade	R15
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Soda Water	R15
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Tonic Water	R15
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Dry Lemon	R15
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250ml Soft Drinks

Liqui Fruit Orange	R12
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Liqui Fruit Apple	R12
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Liqui Fruit Breakfast Punch	R12
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330ml Soft Drinks

Coke	R18
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Coke Light	R18
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Cream Soda	R18
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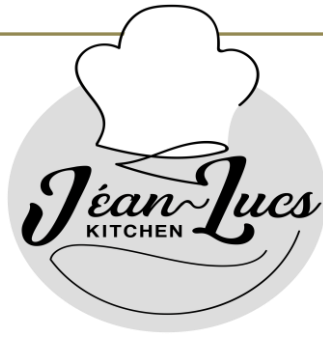
Fanta Orange	R18
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Lipton Peach Ice Tea	R20
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Lipton Lemon Ice Tea	R20
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Appletizer	R22
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Grapetizer	R22
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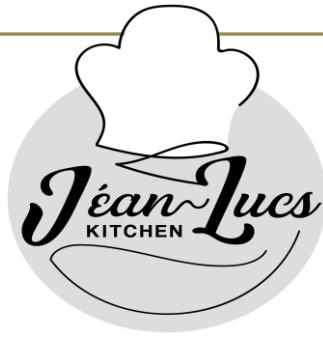


Hot Beverages

Espresso Single	R18
Espresso Double	R20
Americano	R20
Cappuccino	R24
Café Latte	R25
Flat White	R24
Hot Chocolate	R22
Extra Cream for Coffee	R5
Irish Coffee/Don Pedro	R45
Kahlua Coffee/ Don Pedro	R45

Tea

Rooibos	R18
Lipton	R18
Five Roses	R18
Camomile	R22
Jasmine	R22



Beers

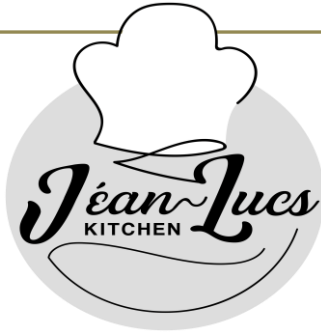
Castle Light	R22
Black Label	R22
Windhoek Lager	R24
Amstel Lager	R22
Heineken	R26
Devil's Peak First Light Golden Ale	R32
Devils Peak Lager	R30
Hoogenberg Ystervark	R35
Woodstock Happy Pills	R45

Ciders

Hunters Dry	R20
Savannah Dry	R20
Savannah Light	R20

Spirits (all prices per single)

Richelieu Brandy	R18
Hennessy Cognac	R35
Bells	R20
Johnny Walker Red Label	R22
Smirnoff Vodka	R18
Gilbey's Gin	R18
Frangelico	R30
Kahlua	R30
Grappa	R38



Weddings and Functions

Exclusive venue hire packages

Morning only (08h00 – 14h00) – R4 000

Afternoon-evening (14h00 – 00h00) – R9 000

Full day (08h00 – 00h00) – R12 500

Winter promotion (May – August): 25% discount

Weekdays: Special rates available, please enquire for more information.

Rate inclusion and rules:

The venue hire entitles the client to make use of the venue in the following time slots:

08h00 – 14h00, 14h00 – 24h00 or 08h00 – 00h00, including set up time.

Reception area for a minimum of 10 – and maximum of 32 seated guests. (Canape options can accommodate more guests.)

Outside functions due to size of establishment is available (same fee as above)

Services include:

- Catering for the event up to a maximum of 80 seated guests
- Table settings (cutlery, crockery, glasses) will be done by our waiting staff
- Services are available for duration of the function
- Cleaning of the venue after the function

For more information about our services, please send us an email:

bookings@jeanlucskitchen.co.za