

A la Carte Menu

“We ate well and cheaply, and drank well and cheaply and slept well and warm together and loved each other.”

Ernest Hemingway, A Moveable Feast

A percentage of the revenue is donated to

StreetSmart South Africa

[Organisation assisting street children] as well as supporting and developing talent of local string orchestra.

Please note that all dishes are carefully prepared to order and are subject to availability.

Hemingway's
A LA CARTE RESTAURANT
& WINE CELLAR

Starters

Avocado Ritz - R95

Grilled prawns, avocado dressed with Marie Rose sauce

Greek Salad - R65

Gourmet baby greens, tomatoes, onions, olives, peppers, cucumber, feta and a dukkha lavash

Hemingway's Chef Salad - R65

Chef's choice

Calamari - R65

Fresh calamari grilled with lemon and served with a tomato salsa

Duck Bitterballen - R75

Duck croquette, berry salad, honey and soya reduction

Smoked Ostrich Carpaccio - R75

Chorizo and radish salad, parmesan, beetroot jelly

Baked Brie – R65

Served with walnut crumble and red onion chutney

Steak Tartare – R65

Traditional French starter served with a soft poached quail egg

Fresh West Coast Oysters – R20 each

Fresh oysters flown in daily

Soup of the day – R48

Chef's choice

Bruschetta

Toasted ciabatta with your choice of the following toppings:

Parma ham, blue cheese and green fig – R55

Roasted Mediterranean vegetables – R43

Rocket, sundried tomato, olive and parmesan – R52

Mains

Pork Belly - R165

*Honey and mustard sweet potato, bok choy, beetroot chutney,
butternut purée*

Whole Roasted Kinglip - R155

Served with a side of your choice as listed below

Fillet of Dorado - R135

Pan-fried and served with smoked fondant potato and a warm fennel and beetroot salad

Pollo Involtini – R145

Roulade of chicken stuffed with sundried tomatoes and a sweet sticky reduction

Grilled Sole - R150

Served with a side of your choice as listed below

Chicken Parmesan – R155

Served with an olive-infused mash, grilled asparagus and a basil pesto dressing

Whole Roasted Yellow Tail - R165

Served with a side of your choice as listed below

Seared Salmon - R178

Served with peppadew risotto and pineapple salsa

Line fish of the day – R135

Please consult your maître d'

Quail – R175

Pan-seared African quail served with confit potatoes and a light duck jus

Braised Rib of Beef - R135

*Slowly braised in apple cider and served with a rosemary-infused pomme soufflé
and a beetroot purée*

Mains Continued

Cranberry and Wild Mushroom Rump – R168

Served with parmesan polenta and braised shallots

Ostrich Fillet - R175

Mushroom infused fondant potato, baby asparagus and carrot parcel with a sweet juniper berry jus

Roquefort Rump - R168

Wild mushroom and spinach risotto, roasted baby vegetables and red wine jus

Oxtail - R175

Slowly braised and served with wild savoury rice

Rack of Lamb - R185

Dauphinoise potatoes, green beans, carrots and mint jus

Lamb Loin – R180

Served with rosemary and thyme pomme purée and a blueberry and mint jus

Sides

Chef's choice salad

Hand cut chips

Wild mushroom risotto

Pomme purée

Pasta

Homemade and freshly prepared.

Your choice of penne pasta or tagliatelle.

Sundried Tomatoes, Olives, Pesto and Parmesan – R115

Simple Sicilian-style feast

Wild Mushroom and Garlic – R110

A creamy garlic celebration

Pasta Napolitana – R90

A traditional Italian favourite with classic tomato flavours and fresh herbs

Pasta Arrabiata – R90

Beloved South-Italian inspiration!

Spicy pasta with garlic, tomatoes and red chilli peppers

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Grills

*All grills are accompanied with a side of your choice
as listed below.*

Sauces are optional and at additional cost.

Rump 250g – R164

Ribeye on the bone 500g – R185

BBQ Pork ribs 400g – R155

Fillet 200g – R170

Starch

Pomme purée

Hand cut chips

Wild Mushroom and Spinach Risotto

Sweet Potato and Beetroot Crisps

Sauces – R25

Madagascar green pepper corn

Mushroom and truffle oil sauce

Red wine jus

Mint jus

Home-made tomato relish

On the lighter side

Traditional Fish and Chips - R95

Battered hake, hand cut chips and tartar sauce

Beef Burger – R110

Gherkins, tomato, lettuce, onions, spiced tomato relish topped with mature emmental cheese

Chicken Burger – R110

Gherkins, tomato, onions, spiced tomato relish topped with mature emmental cheese

Rump Steak Burger – R120

28 Day matured rump with matured cheddar and green fig preserve

Pizza

A Movable Feast - R115

Parma ham, fresh rocket, oregano and cherry tomatoes topped with parmesan cheese shavings

Men without Women - R115

Mozzarella, gorgonzola, mushrooms, avocado and green peppers topped with fresh rocket, cherry tomatoes and parmesan shavings

To have and not to have - R115

Chicken strips, feta cheese, mushrooms, peppers and sundried tomatoes with fresh oregano and garlic

Green Hills of Africa - R115

BBQ beef strips, mushrooms, onions and peppers topped with fresh rocket and parmesan shavings

Pizza Bianco is also available (no tomato base)

Tapas Menu

Artisan Meat Selection for two – R 255

Selection of 3 cheeses, green olives, stuffed peppadews, seasonal fruit and a variety of breads & condiments.

Select 4 of the following:

*Sliced beef rump
Sweet & sour chicken drumettes
Spicy meatballs
BBQ pork riblets
Honey & soya glazed pork belly
Bacon wrapped stuffed jalapeno poppers
Squid tentacles
Mussels
Prawns
Fish goujons*

Vegetarian Selection for two – R 215

Selection of 3 cheeses, green olives, stuffed peppadews, seasonal fruit & a variety of breads & condiments.

Select 5 of the following:

*Wild mushroom & spinach risotto croquettes
Zucchini fries
Stuffed mushrooms
Spinach & feta koftas
Hummus
Basil pesto
Butternut crisps
Vegetable crudités*

Dessert

Black Cherry and Caramel Cheese Cake - R68

Served with a black cherry coulis

Apple Strudel - R65

Van der Hum anglaise, orange ice cream

Sticky Toffee Pudding – R72

Hot smoked sticky toffee pudding served a salted caramel ice-cream

Amarula Chocolate Mousse - R68

Dark and white chocolate mousse layered with forest berries

Dark Chocolate Fondant - R72

Served with a cabernet and blueberry ice cream

Vanilla Crème Brûlée - R60

Classic Brûlée served with a chocolate and hazelnut biscotti

Chocolate tart – R65

Served with a 5 spice berry compote and vanilla crème

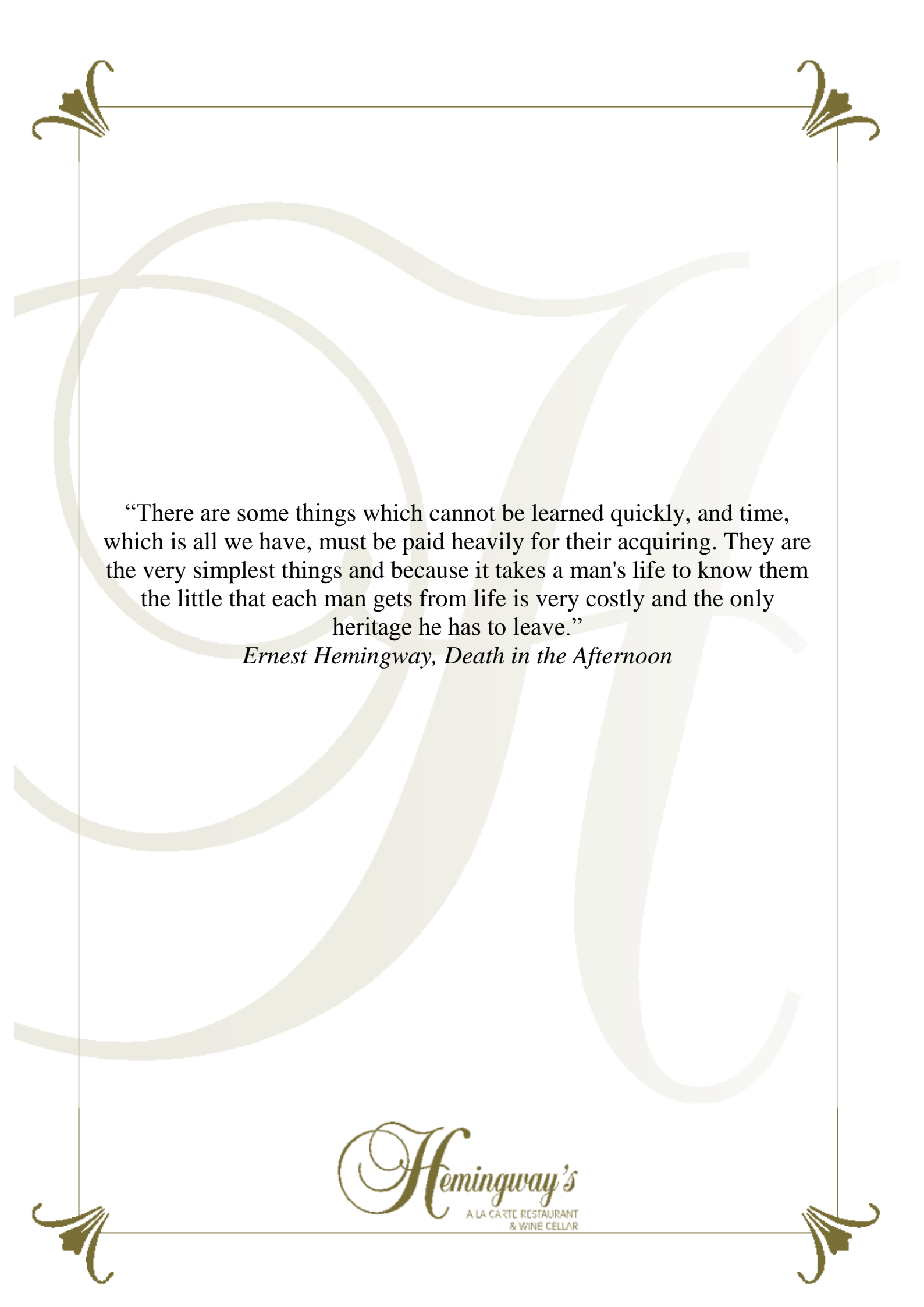
Caramel and walnut ice cream – R55

Homemade caramel ice cream served with a chocolate and coffee biscotti

Cheese Platter - R85

Variety of cheese, preserves, lavash, grissini sticks

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“There are some things which cannot be learned quickly, and time, which is all we have, must be paid heavily for their acquiring. They are the very simplest things and because it takes a man's life to know them the little that each man gets from life is very costly and the only heritage he has to leave.”

Ernest Hemingway, Death in the Afternoon

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