

ME NU

SMALL PLATES - COLD

*items with an asterisk are not available during load shedding

Beetroot Salad R85

Vegan and vegetarian available

Baby beetroots cooked to perfection served w/ rocket, goats cheese, beetroot mousse & parmesan shavings. Dressed in a lemon parmesan vinaigrette & garnished with candied walnuts.

Caesar Salad R90

Classic Caesar w/ Romaine lettuce, homemade Caesar dressing, croutons, boiled egg & parmesan shavings.

*Add grilled chicken R35 | Add bacon R40 |
Add grilled prawns R85*

Beef Carpaccio R95

Grass fed beef tenderloin served w/ pickled red onion, sesame seeds, apricots, garlic chips, fried capers, Cape Malay aioli, parmesan shavings & a red wine reduction.

West Coast Crayfish Roll R195

A sweet potato brioche roll toasted w/ a Cape Malay Crayfish butter, crayfish meat slow cooked in Cape Malay butter and dressed in Cape Malay aioli, celery & chives. Served w/ our triple cooked potato skins w/ our in-house seasoning.

Charcuterie Board R395

An array of cold meats, locally sourced cheese, homemade tapenades, condiments, fresh house bread, homemade Nutella & fresh fruit

SMALL PLATES - HOT

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Hot House Bread* R75

A serving of our house breads:
Mossbolletjie bread & bokkom bread served w/ an eggplant tapenade, snoek tapenade, biltong butter, olive oil & balsamic vinegar.

Vegetable Samosa* R90

Phyllo pastry w/ a vegan filling served with pickled veggies & a Cape Malay sauce.

Snoek Taco R85

Tortilla with sliced cabbage, shredded grilled snoek & a fresh Apricot Pico de Gallo, squeezed w/ fresh lemon & finished w/ our homemade sriracha mayo.

Zucchini & Sauce R75

Vegan & Vegetarian available

Our in-house Vegan Tempura batter, deep fried zucchini finger served w/ fresh home-made Neapolitan sauce & finished with Pecorino.

Arancini Trio R90

*Vegetarian w/ no vegan option
May order 3 of one flavour*

Saffron, artichoke or mushroom infused risotto rice ball, crumbed w/ panko breadcrumbs, stuffed with mozzarella cheese & served with our homemade Neapolitan sauce & finished w/ grated parmesan cheese.

Frito Misto R110

Prawns & baby calamari dusted in our GF flour mix, & zucchini in GF tempura batter w/ Cape Malay aioli.

Vegan Frito R85

An assortment of seasonal veggies coated w/ our in-house GF tempura batter, served with homemade Neapolitan sauce & a fresh lemon wedge.

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SMALL PLATES - HOT

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Calamari R115

Lemon & herb or Sriracha flavoured

Patagonia squid, sautéed with butter, garlic, & red onion. Finished with our homemade sriracha sauce & fresh cream, served w/ a garlic oil, toasted ciabatta & fresh lemon wedge.

Chicken Strips R105

Gluten Free option available

Free range chicken dusted with panko bread crumbs or our in-house gluten free coating. Served w/ your choice of fries or Judd's house salad & accompanied by our homemade Cape Malay aioli.

Nourish Bowl R145

Vegan & Vegetarian option available

Vegan balls, sautéed seasonal vegetables in olive oil & tossed in a soya tahini dressing, finished w/ toasted almonds & fresh coriander.

Add grilled/fried chicken R35

Add braised lamb R65

Add beef brisket R55

Add grilled prawns R85

Poutines* R95

Triple cooked french fries with melted cheese & beef gravy.

Add on bacon jam R40

Add on Sriracha & Jalepeno bacon jam R55

Add on beef brisket R55

Add on braised lamb R65

BURGERS served w/ your choice of fries or Judd's house salad

Vegan Burger R165

Vegan bun with our homemade veggie patty served w/ vegan pink sauce, pickled vegetables & a seasonal salad mix. Topped w/ crispy vegan onion rings.

Cheese Burger R145

Homemade brioche bun, 100% Grass fed beef patty, pink sauce, Emmental cheese, fresh sliced tomato & pickled cucumber.

Bacon & Avo Burger R165

Homemade brioche bun, bacon, sliced avo, 100% Grass fed beef patty, Cape Malay aioli, mature white cheddar & mozzarella cheese, rocket & pickled onion.

Judd's Local Burger R155

Homemade brioche bun, 100% Grass fed beef patty, basted w/ our homemade Guinness glaze, homemade Guinness mayo, crispy fried onion rings, homemade bacon jam, crispy bacon & rocket.

Sriracha Chilli Burger R155

Brioche bun, 100% Grass fed beef patty or grilled free-range chicken breast, homemade Sriracha aioli, pickled veggies, Sriracha cheese sauce, crispy onions & mixed salad leaves.

Classic Chicken Burger R155

Homemade brioche bun, free range chicken breast (grilled or fried), Cape Malay aioli, a four cheese sauce, pickled cucumber w/ crispy onion & rocket.

BURGER ADD ONS

Bacon R40

Avo R25

Cheese Slices (2) R20

Extra Fries R35

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MAINS

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Brisket Mac n' Cheese* **R145**

Shredded beef brisket braised in red wine & homemade beef jus, a layer of pasta & a parmesan béchamel sauce, topped w/ breadcrumbs & Swiss cheese. Baked in the oven & served w/ Judd's house salad.

Lamb Parcel* **R165**

Karoo lamb marinated in our in-house Cape Malay yoghurt, slowly braised for hours, shredded & wrapped in phyllo pastry. Baked until golden brown, served w/ a lamb gravy, roasted garlic, a dill tzatziki sauce & a Judd's house salad.

Half Chicken* **R185**

Free range chicken marinated & roasted in your choice of homemade peri-peri or harrisa, honey & lime. Served w/ your choice of two sides & a homemade chicken jus.

Seasonal Veg Linguini **R145**

Vegan option available

Linguini pasta, marinated artichokes, confit garlic, seasonal vegetables, thyme, basil, lemon. Tossed in our homemade Neapolitan sauce, finished w/ parmesan & parsley.

Parmesan Crusted Pork Chop or Chicken Breast **R175**

Pork chop or chicken breast crusted w/ Panko breadcrumbs, parmesan, garlic & chives. Served w/ Judd's Brussels sprouts, tossed in our homemade lemon parmesan dressing & sautéed onion, garlic & spinach. Served w/ seasonal veggies & a sauce of your choice.

Artichoke Risotto (Seasonal) **R165**

Arborio risotto, fresh homemade marinated artichokes, red onion, garlic, thyme, lemon, basil & parmesan, finished w/ parsley.

*Add prawns R60 | Add chicken R35 |
Add bacon R40*

SEAFOOD

Frutti De Mare **R195**

Linguini pasta served w/ a mix of sautéed seafood, onion, cherry tomato, garlic, parsley, basil, thyme, lemon, white wine & tossed in our homemade Neapolitan sauce.

Malay Coconut Curry **R225**

Patagonia squid, mussels, prawns, line fish, sautéed w/ onion, garlic, ginger, our homemade Cape Malay seasoning, deglazed w/ lemon juice & finished w/ coconut cream & coriander. Served w/ apricot pilaf, poppadum & tzatziki.

Line Fish **R215**

Fresh catch of the day, pan fried & basted w/ garlic, thyme & butter, finished w/ dill & beurre blanc. Served w/ basmati rice pilaf & seasonal vegetables.

Whole Fish for 2 **SQ**

Served with a portion of fries, a Judd's house salad and a lemon butter sauce. Please ask your waitron what fresh whole catch is available.

East Coast Sole **R225**

East coast sole dusted in our gluten free flour. Pan fried w/ capers, red onion, thyme, parsley, lemon & butter. Served with Sriracha broccolini & garlic mash.

Moules Mariniere **R185**

Fresh Saldanha mussels sautéed with, garlic, leeks, thyme, onions, celery and parsley. Deglazed with white wine, vegetable stock and finished with butter and lemon. Served with a slice of grilled ciabatta

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STEAKS

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Sirloin 300g **R210**

300g sirloin seasoned w/ our in-house seasoning & served w/ our homemade beef jus & your choice of two sides.

Beef Fillet 250g **R225**

250g beef fillet seasoned w/ our in-house seasoning & served w/ our homemade beef jus & your choice of two sides.

Ribeye 600g **R445**

600g Ribeye seasoned w/ our in-house seasoning & served w/ our homemade beef jus & your choice of two sides.

SIDES

Seasonal Vegetables	R35
Sriracha Broccolini	R40
Asparagus (Seasonal)	R50
Judd's Brussels Sprouts	R45
Roasted Potatoes	R35
Smashed Potatoes	R40
Fries	R35
Garlic Mash	R45
Judd's House Salad	R45

DESSERTS

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Keylime Pie **R90**

An American Favourite: A gram cracker base filled w/ a lime, egg yolk & condensed milk filling. Topped w/ fresh meringue.

Melkert Somosa* **R75**

A South African twist; phyllo pastry filled w/ a citrus Crème Pâtissière & baked until golden brown & dusted with cinnamon sugar.

Chocolate Brownie **R90**

Dark chocolate infused brownie, served w/ a red wine reduction, home-made Nutella, vanilla ice cream & crème anglaise.

Cheesecake **R90**

Please ask your waiter as we prepare our cheesecakes w/ seasonal flavours.

Cheese Board **R175**

An assortment of locally sourced cheese, home-made Nutella & fresh seasonal fruit

SMOKEY MIDNIGHT COCKTAILS

Dirty Red Espresso **R95**

Espolon Reposado, Red Espresso, honey

Espresso Martini **R95**

Skyy vodka, Monin almond, Deluxe espresso & garnished with coffee bean

Brandy Alexander **R115**

KWV 15, amarula, nachtmusik & grated nutmeg

White Russian **R115**

Skyy Vodka, coffee liqueur & fresh cream