



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 & 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 & take home between 10:00 - 18:00 daily*
- *A R100 corkage fee will be charged on your preferred bottle from home*
- *We prefer cashless transactions and All rights are reserved*

Drinks

Hot Drinks

Flat White Cortado	R35
Red Cappuccino	R34
Cappuccino Latte	R35
Espresso Double	R35
Espresso	R37
Americano	R25
Red Espresso	R50
Red Double Espresso	R35
Red Latte	R25
Decaf Americano	R50
Decaf Cappuccino	R37
Winter Coffee	R20
Herbal Teas	R24
Loose Leaf Teas	R35
Hot Chocolate	R35
Iced Coffee	R30
French Press	R70
Coffee	R35
	R25

Fresh Juices

Apple	R45
Green	R45
Orange	R45
Yellow	R45
Red	R45

Smoothies & Shakes

Berry	R55
Banana & Peanut Butter	R55
Vanilla	R50
Strawberry	R50
Chocolate	R50

Cold Drinks

Ice Teas	R45
Tizers	R45
Soft Drinks	R30
Mixers	R25
Still or Sparkling Water	R40

Beers & Ciders

Guinness	R60
CBC Lager	R44
CBC Pale Ale	R50
Corona	R45
Heineken	R45
Castle Light	R40
Castle Lager	R35
Amstel	R40
Black Label	R40
Hunters Dry	R40
Savannah Dry	R37
Savannah non-alc	R40
Sxollie	R55
Devils Peak Zero	R40

Small Cold Plates & Salads

Greek Salad R120

chunky chopped cucumber, tomato, green pepper, sliced red onion, feta and calamata olives with a sprinkle of origanum.

Caesar Salad R105

Crunchy Cos lettuce head, homemade Caesar salad dressing, ciabatta croutons, soft poached egg, parmesan shavings.

Add grilled chicken R50
Add bacon R55

Beef Carpaccio R120

Tender slices of beef fillet topped with pickled red onions, aioli, fried capers, rocket and parmesan shavings.

Linefish Tartar R125

Chopped fresh line fish, with Tiger's milk dressing, avo mousse, sago crisp, angel hair chili and micro coriander.

Fior & Tomato Salad R180

Locally sourced Fior cheese, fresh Roma tomatoes, cherry tomatoes, and heirloom tomatoes (when in season), fresh basil, extra virgin olive oil, Balsamic crema, maldon salt and black pepper.

Small Hot Plates

Exotic Mushroom Arancini R100

Exotic Mushroom arancini, crumbed and stuffed with mozzarella. Served with truffle aioli, parmesan and basil.

can be made Gluten Free

Bobotie Cigars R100

Traditionally made, Bobotie filled phyllo cigars, baked and served with a side of homemade Star Anise Tomato Jam.

can be made Gluten Free

Zucchini & Polenta Croquettes R80

Crumbed zucchini & polenta croquettes, with a mix of cheeses, fresh herbs and spices. Served on plain yoghurt and fig jam. Topped with fresh herbs and lemon zest.

can be made Gluten Free

Sriracha Lime Squid R125

Patagonian Squid, drenched in our homemade Sriracha sauce & pan fried with lime, coconut cream, garlic and coriander.

Served with homemade Ciabatta.

Salt & Pepper Squid R125

Patagonian Squid, crumbed and fried. Topped with apricot gel, Cape Malay aioli, deep fried curry leaves, angel hair chili and charred citrus.

Chicken Strips R115

Tenderized chicken strips, coated in parmesan and herb crumb. Topped with shoestring fries, grated parmesan and fresh chopped herbs. Served with a side of Cape Malay aioli.

can be made Gluten Free

Peri Peri Prawns R190

Deliciously saucy shell on Peri Peri prawns. Grilled and served with a side of homemade ciabatta and grilled citrus.

From Land & Sea

Szechuan Roasted R200

Aubergine

Sliced and roasted aubergine with a sticky Szechuan peppercorn glaze. Served with seasoned Labneh, pickled red onions, fresh herbs, lime and pumpkin seeds.

Sirloin 300g R275

Grass Fed - Langside sirloin, served with a marrow bone, miso roasted onions and jus, with a side of choice.

Fillet 200g R295

Grass Fed - Langside fillet, served with a marrow bone, miso roasted onions and jus, with a side of choice.

Line Fish R270

200g Line Fish of the day, pan fried. Served with roasted fingerling potatoes, Ratatouille and lemon beurre blanc.

Sides

Side Salad	R50
Hand Cut fries	R50
Seasonal Veg	R50
Creamy Mash	R50
Roast Baby potatoes	R50

Lamb Parcel R210

24 hour braised & pulled private school lamb, in phyllo pastry. Served with jus, tzatziki and accompanied by a side salad.

Summer Gnocchi R180

Homemade summer gnocchi served with sage beurre noisette, whipped thyme ricotta, petit pois, parmesan.

Deboned Chicken R210

Sous Vide 1/4 deboned chicken stuffed and pan seared for crispy skin, topped with blistered cherry tomatoes with potatoe and jus.

Prawn Pasta R245

Linguine in an Aglio e Olio style sauce, with prawns, chili, garlic and fresh chopped parsley. Simple and full of flavour!

Gluten free option available

Sauces

Bordelaise	R50
Green Pepper	R50
Mushroom	R50
Cheese	R50

Burgers

Gluten Free Buns Available On Request

Veg Burger R125

Brioche Bun, Star Anise Tomato Jam, Rocket, Vegan Patty, Emmental, Tomato Pickled Red Onions and Homemade pickles. Served with a side of handcut fries.

Cheese Burger R165

Brioche Bun, Grass Fed - Langside beef patty, Cheddar, Pink Sauce, Cos Lettuce, Tomato, Onion Rings and homemade pickles. Served with a side of handcut fries.

Judd's Local Burger R185

Brioche Bun, Guinness Aioli, Grass Fed - Langside beef patty, Emmental, Rocket, Onion Rings, Bacon Jam. Served with a side of handcut fries.

Buttermilk Chicken Burger R165

Brioche Bun, Aioli, Shreddice, 2 fried chicken thighs, Hot Honey, Emmental, Homemade Pickles. Served with a side of handcut fries.

DESSERTS

Cheesecake R95

Baked cheesecake with a tennis biscuit crumb, salted caramel, popcorn, dark chocolate and Malden salt.

Panna Cotta R80

Vanilla Panna Cotta with berry coulis, mixed nut praline and edible flower.

Cheese Board R300

A proud display of 5 locally sourced cheeses, home made jam, condiments Served w/ by our fresh baked bread, whipped butter and fruit. Recommended for 2-3 people

Chocolate Mousse R95

Chocolate Mousse, Hazelnut Ganache, raspberry coulis, Cornflake Fiulletine.

*Nut allergy

Lemon Meringue Mille-Feuille R80

Creme patisserie, lemon curd layered between 3 layers of puff pastry topped with meringue.