

Judds

Judds – Menu

We love food, & we love sharing our food love
with you.

We make everything from scratch in our cosy
kitchen.

Our meat and eggs are ethically sourced.

Our fish is supplied fresh.

Vegetables & fruit are from a local supplier,
directly from Cape Fresh Market.

We proudly only use Oryx & Maldon salts.

We strive for local produce, where possible.

Beverages (Non Alcoholic)

The norm

Water (Still or Sparkling)	35
Soft drinks	25
Apple & Grape Tiser	40
San Pellegrino soft drinks	55

Milkshakes

Chocolate / Strawberry	55
Coffee milkshake	65

Smoothies

Berry – Hillcrest berries, honey, yoghurt	65
Peanut butter, Banana, yoghurt	65

Juices (freshly squeezed)

Red – beetroot, carrot, apple	55
Green – Cucumber, apple, spinach, celery	55
Orange – only fresh squeezed in season	45
Yellow – carrot, pineapple, mango, lemon	55

Other home made beverages

Iced Coffee (no ice cream)	45
Red Espresso, fresh apple juice & soda	55
Virgin pina colada – using Giffard puree	95
Cordial w Soda, lemonade or ginger beer	55
Virgin Mojito with basil & mint	65
Virgin Strawberry daiquiri – using Giffard puree	95

Afrikaans words

Snoek – A local shawl fish (best eaten with sweet potatoes)

Tjokka – local squid (calamari)

Bobotie – a beef/lamb mince, spiced with curry aromatics, raisins & a egg custard topping

Samosa – a pastry sheet folded in a triangle & stuffed with a curried meat, or veg filling

Samp – dried maize, known as stamp mielies. Cooked in water till tender and typically served with a meat stew, sugar beans or spinach (also morogo – leaves of various vegetables or edible plants)

Denningvleis – a very South African tender stew, flavoured with Tamarind, vinegar & malay spices.

Sorghum (also known as maltabella) – a gluten free grain

Malva pudding – very south African sweet dessert, apricot base batter, baked & submerged with a cream & butter sauce.

Mebos – a sweet & salty dried apricot treat

Preserved green fig – first green fig pickings, cooked in a sugar sauce & typically served with cheese.

Amasi – a thick cultered milk, sour in taste with a similarity to yoghurt. Often used as a drink, or with maize porridge.

Sweets

Malva pudding w ice cream 95

An absolute South African must! We serve our malva pudding with an apricot gel, malva pudding ice cream & dried apricot

Granadilla ice cream (boozey) 95

Home made granadilla sorbet, infused with vodka, dipped in Belgium white chocolate, served with a granadilla tuille & a white chocolate granadilla truffle.

Strawberry Mess 95

Indulgent layers of cold Paarl strawberries compote, broken pieces of free range egg meringue, mascarpone & yoghurt & fresh macerated Paarl strawberries, served w a strawberry meringue.

Small Plates

Beef tongue 100

Pickled beef tongue, sliced carpaccio style, served with pickled red onion, fried capers, rocket, parmesan shavings, mustard amasi cream & balsamic glaze.

Snoek & smoked salmon fish cakes 130

Westcoast favourite of snoek & sweet potato, herbs of parsley & coriander, smoked local trout. We serve our fish cakes with a rocket & crimson baby leaf salad, a tangy dressing & lemon mayo.

Sriracha Tjokka (squid) 125

A favourite, since we opened 5 years ago. Home made sriracha, local Tjokka, panfried with coconut milk – infused with confit garlic & coriander. Served w/ toasted ciabatta for sauce mopping.

Bobotie Samosas 110

Free range beef mince, from Frankie Fenner Meat Merchants, using a very South African spice mix for Bobotie (cape malay curry) encased in a thin pastry, shaped in a triangle (samosa) & served with a chunky tomato chutney jam.

Corn riblets 120

Fresh sweet corn, charred on the grill, served with our amasi emulsion, feta crumble & fresh herbs

Potato Pavé 85

Thin sliced potatoes, layered & compressed with beef tallow & thyme, pan fried till golden & indulged with grated parmesan. A real potato lovers treat, or as a side to your main meal.

Baked pumpkin slices 85

Baked Boer Pampoen (a white big pumpkin) slices, seasoned with cinnamon & Hermon honey, till well caramelized, charred on the grill & finished with toasted pumpkin seeds & a drizzle of hot Hermon honey

Mussels 130

Fresh Saldanha mussels, steamed in a spiced tomato & beer broth. Served with fresh toasty bread

Pumpkin & sage Arancini 105

Our very own South African version of the Italian snack. Cooked samp (stamp mielies) – risotto style – filled with roasted pumpkin mash & mozzarella, coated in a gluten free flour, served on a sage pumpkin puree, sage aioli, grated parmesan and pumpkin crisps. **Samp is a dried whole maize – typically African.

Salads

Root salad ** gluten free 115

Steamed whole sorghum, served with roasted beetroot, roasted butternut, carrot, zucchini & colorful greens, drizzled with a hung yoghurt & feta dressing.

Charred greens salad ***gluten free, vegan 180

Health personified, in season broccoli & courgette, charred, served with baby spinach, fresh peas, avocado, toasted pinenuts & fresh herbs. A mustard dressing accompany.

Sides

Side Salad 45

Side Veg (xtra portion) 45

Handcut Fresh potato chips 50

Mains

Mussels 230

Fresh Saldanha mussels, steamed in a spiced tomato & beer broth. Served with fresh toasty bread

Beef Rump 275

Frankie Fenner Beef rump, cooked medium rare, served with fresh cut fries.

Beef Jus add on 50

Fish of the day (ask your waiter) 275

Freshly delivered deep sea fish, served with potato pave, seasonal vegetable & beurre blanc

Denningvleis skewers 350

Lamb rump, sous vide till tender, infused with tamarind, bay & malay spice. Served on a bed of romesco sauce & an amasi emulsion. Potato pave completes your dish.

The JUDDS burger 205

Frankie Fenner 100% beef patty, grilled to medium rare, packed with melted Emmental cheese, Guinness glaze, bacon jam, rocket & a brioche bun. Always served with hand cut fries.

Ask for the Chicken thigh burger if you prefer 185

Lamb riblets 175

A very iconic South African favourite, especially on the Braai!. Slow cooked infused with cumin & coriander, quick heat on the grill, served with morogo yoghurt & -chimichurri,

Deboned Chicken thighs 175

Free Range chicken thighs, deboned, brined in CBC beer, served with a morogo chimichurri yoghurt, topped with crispy chicken skin, served with roasted pumpkin & broccoli.

TOMAHAWK (800g) Sharing portion – 30minutes 800

Frankie Fenner Free range beef, served sliced with beef jus & morogo chimichurri.