

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.

We showcase traditional South African food, food that
we grew up with.

Beverages (Non Alcoholic)

Water (Still or Sparkling)	35
Soft drinks	30
Apple & Grape Tiser	45
San Pellegrino soft drinks	49
 <i>Milkshakes</i>	
Chocolate / Strawberry	55
Coffee milkshake	65
 <i>Smoothies</i>	
Berry – Hillcrest berries, honey, yoghurt	55
Peanut butter, Banana, yoghurt	55
 <i>Juices (freshly squeezed)</i>	
Red – beetroot, carrot, apple	55
Green – Cucumber, apple, spinach, celery	55
Orange – only fresh squeezed in season	45
Yellow – carrot, pineapple, mango, lemon	55
 <i>Other home made beverages</i>	
Iced Coffee (no ice cream)	35
Red Espresso, fresh apple juice & soda	55
Virgin pina colada – using Giffard puree	65
Cordial w Soda, lemonade or ginger beer	55
Virgin Mojito with basil & mint	45
Virgin Strawberry daiquiri – using Giffard puree	75

Afrikaans & other local 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)

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 cultured milk, sour in taste with a similarity to yoghurt. Often used as a drink, or with maize porridge.

Vetkoek – balls of dough deep fried in oil, drained, and served with apricot jam or curried mince w chutney.

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 leave salad, a tangy dressing & lemon mayo.
- Pork Ribs** 135
Slow roasted pork ribs, with a South African monkey gland sauce – made from scratch. (no premix nonsense)
- Sriracha Tjokka (squid)** 125
A favourite, since we opened 5 years ago. Home made sriracha, local Tjokka, pan fried 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 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
- Pumpkin & sage Arancini** 105
Using a Maize rice & Italian risotto mix, made Italian style, with pumpkin puree added & a cheesy centre. Served with a sage aioli, parmesan & fried sage & a romesco style tomato sauce **Samp is a dried whole maize – typically African.

Salads

Root salad ** gluten free

115

Steamed whole sorghum, served with roasted beetroots, 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.

Tomato Party

165

Roma & cherry tomatoes, oven dried confit tomatoes, confit garlic, basil pesto, bocconcini, fresh basil & red onion. Drizzled with olive oil & Malden salt, served with lightly toasted ciabatta.

Something Different / Something Special

Toasted Cheese Sandwich

100

Slow proofed milk dough, baked on our premises, filled with a blend of Havarti, Gruberg, Gruyere or Ementhal. Panfried in butter & olive oil. We serve your toastie on a smoor & romesco base sauce.

Puffed Pan fried bread

100

Slow proof dough, pan fried till puffed up, topped with malay curry mince & malay mayo drizzle (think of a vetkoek, only better)

Special this week

POA

Ask your waitron what we have on offer this week that may not be on our menu :)

Sides (as part of a meal, not as a meal)

50 Ea

Side Salad (mini green salad) / Side Veg (xtra portion) /

Handcut Fresh potato chips / Potato Pave (2p) / Baked pumpkin slice (1)

Mains

Beef Rump

275

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

Fish of the day(ask your waiter)

275

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

Lamb Parcel

245

Slow roasted lamb with aromatics, shredded & baked in a buttered phyllo pastry. Served with a lamb jus and a cucumber yoghurt. Mini green salad on the side.

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 – 30 minutes prep

800

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

Venison Pot Pie

165

Slowly roasted venison & beef short rib, in a red wine & passata sauce, for hours until tender. Served with a potato puree & charred broccoli. A 24hours simmered demi glaze, accompany your dish.

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

Add: Hot custard

35

Strawberry Mess

95

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

Chocolate Brownie

90

70% Belgium chocolate mix, baked until fudgy. Decadently rich. Dusted with cocoa powder & served with Vanilla bean ice cream.

Basque Cheese Cake

85

Rich, creamy cheese cake, served with a berry coulis & crème fraiche

Cheese board

190

A selection of local cheeses, fresh bread, butter, preserved fig, condiments, fresh fruit in season & house baked cheese straws.