

THE restaurant

AT NEWTON JOHNSON

STARTERS

Salami, gherkins, feta, sundried tomato, mixed leaves, pickled onion & capers	R65
Coriander, mint, basil, cashew nuts, peanuts, pepper dew, pineapple, spring onion & sprouts	R65
Green beans, Peas, Broccoli, Courgette, Sundried tomato, Feta, Parsley & Garlic dressing	R65
Wood fired bone marrow with a red wine jus, accompanied by caramelized onions, piccalilli & toasted rye	R68

MAINS

Prime cut sirloin steak with garlic, red wine butter & hand cut crispy chips	R120
Line fish on crushed new potatoes topped with a Malay style pineapple & fennel salsa	R128

CHARCUTERIE & CHEESE PLATTERS – SERVES TWO

Rosé R165

Smoked salmon, Peppered mackerel, Snoek pate
Cream cheese, marinated feta
Avo, Asparagus & Caper berries
Served with crusty bread

White wine..... R175

Pancetta, Prosciutto, Coppa
Pecorino, Brie, Gorgonzola
Cherry Tomatoes, Avo, Green olives & Caper berries
Served with crusty bread

Red wine R175

Black forest ham, Bresaola, Chorizo
Klein river grana, Gorgonzola, Camembert, Mozzarella & chopped red chillies
Black olives, marinated red peppers, artichokes
Served with crusty bread

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FLATBREADS

White Wine	R75
Fresh tomato, Kalebo mozzarella & Basil	
Red Wine	R85
Black forest ham, Kalebo mozzarella, Klein River Grana & Rocket	
Rosé	R85
Smoked Salmon trout, horseradish cream cheese & Fennel	

DESSERT

NJ L'illa Noble Late Harvest per glass	R40
Fresh Strawberries marinated in balsamic vinegar & mascarpone cheese.....	R45
Homemade almond ice cream & pear preserve	R45
Baked camembert with apricots & toasted seeds	R78