

THE restaurant

AT NEWTON JOHNSON

SNACKS FROM THE KITCHEN

Gougères Klein River Gruberg Cheese | Choux Pastry

Bread & Butter Freshly Baked Bread | Brown Butter

STARTERS

Pork Shoulder Croquettes Chipotle Chilli Peperonata | Smoked Paprika Aioli | **R135**

Springbok Tartare Juniper | Caraway | Black Pepper | Spring Onion | Lavash | **R130**

Classic Lemon Risotto Morgenster Lemon Olive Oil | **R125**

Raw Linefish Fresh Ginger Dressing | Jalapeño | Mayonnaise | Dill | **R125**

Caesar Salad Gem Lettuce | Parmesan Anchovy Caesar Dressing | Croutons | **R125**

MAIN COURSE

Mushroom Tortellini Button Mushrooms | Lemon | Parmesan | Crispy Sage | **R225**

Pan Seared Linefish Calamari | Vadouvan Butter | Potatoes | Ginger Tomatoes | **R245**

B'Bos Trout Baby Marrow | Pea | Potato | Lemon Cream | **R245**

Langside Beef Sirloin Triple Cooked Chips | Peppercorn Sauce | **R295**

DESSERT

Almond and Coconut Cake Caramelized Pineapple | Whipped Cream | **R120**

Chocolate Mousse Pear | Salted Almonds | Olive Oil | **R115**

South African Cheese 3 Local Cheeses | Fig Preserve | Olive Oil Lavash | Melba Toast | **R145**

This is a sample menu. The menu is subject to change.

We unfortunately cannot accommodate vegan or dairy intolerant guests.

A 12.5% gratuity will be added for tables of 6 or more.

'A La Carte' menu available for the winter months only.

We will be moving over to a set two and three course menu mid September.

At The Restaurant at Newton Johnson we support local small businesses, friends and family, and as far as possible use ingredients from ethical and sustainable sources.

KLEIN RIVER CHEESE

Artisanal creamery in Stanford, crafting cow's milk cheese through traditional methods.

KLEIN JOOSTENBERG

Family run business in Stellenbosch and longtime friends of The Rykaart's and Newton Johnson Families.

B'BOS TROUT

A boutique aquaculture farm in Baardskeerdersbos, known for its pure waters and responsible approach to freshwater trout farming.

LANGSIDE MEATS

A proud supplier of premium Veld reared beef owned by the Prinsloo family, situated in Queenstown, Eastern Cape.

DALEWOOD

A single-estate farm in Franschhoek where Jersey cows roam freely and the cheesemakers' craft has become a local hallmark of quality.

MORGENSTER

One of South Africa's pioneering olive estates, renowned for its Old-World approach to olive cultivation and oil production.

VALLEY FARMSTALL

A long-standing, family-run fruit and vegetable supplier deeply rooted in the Hemel-en-Aarde Valley community and committed to quality, seasonality, and flavour.

ARABELLA CACCIA

All restaurant artwork is created by Arabella Caccia, Ella Rykaart's mother, whose pieces draw inspiration from the colours and character of wine. Working with gold leaf and deep burgundy tones, she captures the warmth, elegance, and beauty that define our space.