THE RESTAURANT

AT NEWTON JOHNSON

SNACKS FROM THE KITCHEN

Gougères Klein River Gruberg Cheese | Choux Pastry

Bread & Butter Freshly Baked Bread | Brown Butter

STARTERS

Classic Lemon Risotto Morgenster Lemon Olive Oil

Yogurt Flatbread Whipped Ricotta | Zucchini Ribbons | Mint | Parmesan

Pork Shoulder Croquettes Chipotle Chilli Peperonata | Smoked Paprika Aioli

Fried Patagonian Squid Homemade Tartare Sauce

Hot Smoked B'Bos Trout Salad Beetroot | Horseradish

Caesar Salad Gem Lettuce | Parmesan Anchovy Caesar Dressing | Croutons

MAIN COURSE

Mushroom Tortellini Button Mushrooms | Lemon | Parmesan | Crispy Sage

Pan Seared Linefish Mussels | Beurre Blanc | Potatoes | Ginger Tomatoes

Zandam Pork Belly Sweet & Sour Glaze | Vietnamese Slaw | Crackling

Grass Fed Beef Fillet Crispy Potato Terrine | Broccolini | Peppercorn Sauce

DESSERT

Almond and Coconut Cake Caramelized Pineapple | Whipped Cream

Chocolate Mousse Pear | Salted Almonds | Olive Oil

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

Two Course Menu | R525 Per Person

Three Course Menu | R675 Per Person

This is a sample menu. The menu and pricing 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.

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.

ZANDAM PORK
A family-run farm near Durbanville, producing premium pork uniquely raised on nutrient-rich whey from their own artisanal cheesemaking. Butchered and supplied to us by Klein Joostenberg.

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.