

Hamm & Uys

AUTUMN MENU

* MANA DU JOUR - R35 per person

- Our home-made whipped butter rolled in tangy toasted sumac
- Home-made jam de jour
- Winelands extra virgin olive oil
- The Hamm and Uys farm to fork farmer's salad with weekly fresh produce from the area

MAINS

FISH AND CHIPS ~ R195

Classic hake fillets dipped in a Blaauwklippen MCC batter - fried to crisp perfection. Celery leaf, crispy caper berries, preserved lemon aioli, shallot, brown vinegar, pickled Mediterranean cucumbers, fresh dill, twice fried potato cubes.

BLACK ANGUS T- BONE; 750G ON THE BONE ~ R495

** Recommended to share*

Presented on a sizzling hot Himalayan salt slab with our home-made kimchi, Cape mustard and preserved lemon; served with a summer fig and lightly tossed peppery leaf salad accompanied by a hot vinaigrette potato salad.

CHICKEN PIE ~ R175

Free range, corn-fed, dark chicken meat – roasted and prepared to perfection in classic farmer's style with pancetta, carrots, peas, celery and a touch of cloves; finished off with a healthy dash of cream, wrapped in British pub style hot cross pastry, brushed with free range egg and baked to perfection.

Served with a 24hour bone broth – your pie's best friend.

DENNING VLEIS ~ R225

** Signature dish*

Karoo free range lamb - neck slowly braised with juniper, all spice, a touch of cinnamon and a rich red wine served with a creamy sweet, yet sour tamarind infused risotto of arborio, mielie and sorghum.

BOERIE BAO BUNS - JOHNNY'S FAVOURITE ~ R65

We recommend ordering two!

Voortrekker style boerewors - presented with Eastern flair on a fluffy steamed Chinese bao bun with miso. Japanese style mayo and fresh kimchi, chakalaka with charred corn, edamame beans, shaved carrot and celery, green chili, ginger, and fresh coriander.

** Vegan option available with vegan mushroom boerewors*

LOCAL SALMON TROUT “NIÇOISE” ~ R220

Franschhoek salmon trout - roasted on a charred wooden log, served with perfectly blanched fine green beans, lightly dressed mustard leaves, fresh dill, smoked tangy and creamy lemon skordalia; served with a pickled red onion and a devilled egg with salmon roe.

KAROO LAMB RIBS ~ R220

Marius's famous Karoo lamb rib - slow roasted with a salt, pepper, cumin and coriander dry rub; finished on a smoky wood fire. Served with macerated courgette carpaccio, fresh mint, coriander, and preserved lemon

WEST COAST MUSSELS ~ R150

** Signature dish*

Daily fresh mussels from Saldanha bay - blanched with onions, garlic, Blaauwklippen Chenin and a touch of double cream. Served with freshly chopped spring onion and crusty potbrood and our home-made butter to soak up the sauce at the end.

BUTTERNUT SQUASH RISOTTO ~ R155

Creamy risotto finished with a silky-smooth butternut purée and pieces of honey roasted pumpkin, enhanced with a green pumpkin leaf oil, fluffy parmesan clouds, crispy sage leaves, and roasted pine-nuts.

DESSERT

THE TEXTURES OF MILK MILK TART ~ R85

Buffalo milk milk tart, served with a crispy milk wafer, Cremora ice cream, and fior de latte, embellished with almond-and-Horlicks crumble and featherlight frothed milk

AFFOGATO ~ R45

Affogato served with a local flare, prepared with proper moerkoffie and condensed milk gelato.

PUMPKIN TART ~ R85

Baked pumpkin tart, drenched in an Ideal Milk syrup, served with a date-and-pecan nut bar, and a sage-infused Crème Anglaise

THE SLUTTY SISTER ~ R85

A classic koeksister, prepared in the salacious guise of a flame-kissed citrus-flavoured Crêpe Suzette with Blaauwklippen Potstill Brandy sauce, fresh roasted coconut, frothed coconut cream and clotted cream ice cream



Hamm & Uys

HERFS SPYSKAART

* MANA DU JOUR - R35 per persoon

- Tuisgemaakte geklopte botter, gerol in pikante geroosterde sumak
- Tuisgemaakte konfyt van die dag
- Ekstra-suiwer Wynland olyfolie
- Die alombekende Hamm & Uys plaaslike boereslaai met vars produkte van ons streek

HOOFGEREG

VIS EN CHIPS ~ R195

Klassieke stokvis-filette, gedoop in 'n Blaauwklippen MCC-beslag en gebraai tot bros perfeksie. Opgedien met seldery-blare, brosgebraaide kappertjiesade, gepreserveerde suurlemoen-aioli, salotte, bruinasyn, ingelegde Mediterreense komkommers, vars dille, en dubbel-gebraaide aartappel-blokkies.

BLACK ANGUS T-BEENSTUK; 750G OP DIE BEEN ~ R495

**Porsie ruim genoeg om te deel*

Bedien op 'n witwarm Himalaja-soutblad, met ons tuisgemaakte kimchi, Kaapse mosterd en gepreserveerde suurlemoen, opgedien met 'n slaai van somer vye en liggies bedrupte peperblare, en 'n warm vinaigrette aartappelslaai.

HOENDERPASTEI ~ R175

Die donker vleis van geroosterde vryloophoender liefderyk omvorm tot 'n klassieke boerepastei met pancetta, wortels, ertjies, seldery en naeltjies; afgerond met heelwat room, bedek met Britse kroeg-styl paasbolletjie-deeg, en gebak tot perfeksie. Bedien saam met 'n 24h-vleisboeljon – elke pastei se allerbeste pasmaat.

DENNING VLEIS ~ R225

**Spesialiteitsgereg*

Sous vide Karoo-lamsnekvleis gegeur met jenerbessies, jamaikapeper, 'n tikkie kaneel en heelwat heerlike rooiwijn, bedien met romerige soet-suur tamaryn-gegeurde risotto van arborio-rys, mielies en sorghum.

BOERIE BAO BOLLETJIES – JOHNNY SE GUNSTELING ~ R65

Ons stel voor jy bestel twee!

Voortrekker-styl boerewors opgedien met Oosterse swier op 'n donsige gestoomde Sjinese boa bolletjie met miso, Japannese mayonnaise, en vars kimchi, chakalaka met geskroeiende mielies, edamameboontjies, skaafsels wortel en seldery, groenrissie, gemmer, en vars koljander.

**Veganis-vriendelik opsie beskikbaar met sampioen-boerewors*

PLAASLIKE SALMFOREL “NIÇOISE” ~ R220

Franschhoek salmforel, gerooster op 'n smeulende houtstomp, bedien met perfek-geblansjeerde fyn groenbone, liggies bedruippte mosterdblare, vars dille, gerookte skordalia met romerige suurlemoen, gepiekelde rooi ui en 'n gevulde eier met salm-eiertjies.

KAROO-LAMSRIBBETJIES ~ R220

Marius se alombekende Karoo-lamsribbetjies, tydsam gerooster met 'n kruie-jakkie van sout, peper, komyn en koljander, afgerond op 'n rokerige houtvuur. Bedien met murgpampoentjie-carpaccio, vars kruisement, koljander en ingelegte suurlemoen.

WESKUS MOSSELPOTJIE ~ R150

**Spesialiteitsgereg*

Vars mossels (daagliks vanaf Saldanhaabaai) geblansjeer met uie, knoffel, Blaauwklippen Chenin en 'n tikkie dubbeldik room. Bedien met vars-gekapte sprietui, kraakvars potbrood en ons tuisgemaakte botter om die sousie aan die einde op te mop.

BOTTERSKORSIE RISOTTO ~ R155

Romerige risotto, afgerond met 'n fluweelgladde botterskorsie-puree en brokkies pampoen in heuning gerooster, gedruip met 'n groen pampoenblaar-olie, en geerneer met veerligte parmesaan wolkies, brosgebraaide salie-blare, en geroosterde dennepitte.

NAGEREG

DIE TEKSTURE VAN MELK-MELKTERT ~ R85

Buffelmelk-melktert, bedien met 'n bros melk-oblietjie, Cremora-roomys, en fior de latte, afgerond met 'n amandel-en-Horlicks krummel en veerligte melkskuim

AFFOGATO ~ R45

Affogato bedien met 'n lekker local aanslag – voorberei met ordentlike moerkoffie en kondensmelk gelato.

PAMPOENTERT ~ R85

Gebakte pampoentert, deurdrenk met 'n Ideal-melk stroop, en bedien met 'n dadel-en-pekanneut stafie en 'n salie-geur Crème Anglaise

DIE SLETERIGE SUSTER ~ R85

'n Klassieke koeksister, voorberei in die wulpse gedaante van 'n vlamgesoende sitrus-geur Crêpe Suzette met Blaauwklippen-potketelbrandewyn-sous, klappermelkskuim en Devonshire-roomys

