

Hamm & Uys

SUMMER MENU

* MANNA TO THE TABLE

- Voortrekker Stokbrood
- Aunty Put's sourdough vetkoek
- Reinette's wood fire oven baked mosbolletjies with makataan pieces
- 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 EN 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 ~ R455

** 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 ~ R195

Free range, corn-fed, dark chicken meat – roasted and prepared to perfection in classic farmer's style with 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 ~ R265

** 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 ~ R255

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 ~ R195

** 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 ~ R185

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

CHEF REINETTE'S CHEESECAKE ~ R120

Chef Reinette's famous cheesecake with salted caramel popcorn and butter crust, whipped ideal milk and sous vide peaches.

AFFOGATO ~ R85

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

AUNT PUT'S KRUMMELPAP ~ R95

Aunt Put's Krummelpap - served with cinnamon sugar, fresh figs, cardamom milk and roasted almonds.

OUR FAMOUS BUFFALO MILK, MILK TART, ~ R120

Milk tart, served with poached apricots and whipped coconut cream.

