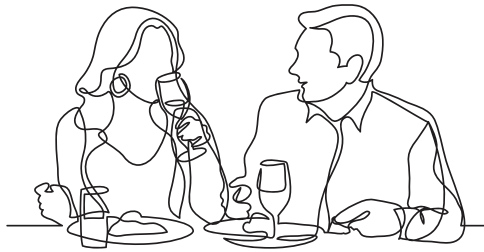




FOOD MENU



PAYMENTS

We are a cashless operation – Please make use of Yoco or Snapscan.

COMPLAINTS & COMPLIMENTS

Please chat with the Manager on duty. We'd love to hear your feedback!

INFORMATION

8 or more people will be charged 12,5% service charge

All red meat is served medium rare unless specified otherwise

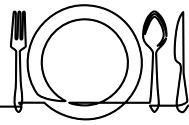


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BEVERAGES



COFFEE & TEA

Cappucino	30
Flat White	30
Americano	30
Espresso	18
Double Espresso	26
Cortado	26
Red Cappucino	35
Ceylon Tea	30
Earl Grey Tea	30
Herbal Tea	35
Decadent Hot Chocolate / Mocha	60 / 78
Non-Dairy Milk (almond/oat)	10

SMOOTHIES

Banana, Peanut Butter & Oats	40
Berry, Chia Seeds, Yoghurt	50
Mango, berry, & vegan protein powder	80
Extras:	
Vegan Protein Powder	25
Banana	10

JUICES

Green - Spinach, mint, lemon, cucumber, celery, apple	35
Yellow - Lemon, pineapple & other fruit	35
Purple - Beetroot, celery, apple, mint	35
Apple - Fresh apple, Red Espresso, mint	40
Orange - Fresh organic oranges (seasonal)	30

BEVERAGES



COLD DRINKS

Still / Sparkling Water Large	35
Still / Sparkling Water small	24
Appletiser	25
Grapetiser Red	25
Appletiser & Red Espresso	40
Cordial & Sparkling Water	35
San Pellegrino Iced Tea	35
San Pellegrino Lemon	35
San Pellegrino Orange	35
RBT Carbonated Rooibos	29
Boss Ice-tea	35
Iced Coffee	35

VIRGIN COCKTAILS

Virgin Mojito	45
Virgin Pina Colada	45
Virgin Berry Daiquiri	45
Virgin Tomato Cocktail	30

BREAKFAST

Till Noon



CROISSANT & PRESERVES	55
Real butter croissant, served with local handmade jam & grated artisanal cheese.	
CRUSHED AVO (GF V)	70
Freshly crushed avocado (seasonal) served on 2 slices sourdough toast smeared w/ cream cheese and topped with roasted baby tomatoes.	
CLASSIC EGGS & BACON	60
2 Fried/poached free-range eggs with 3 strips of streaky bacon, served w/ sourdough toast & homemade tomato relish. *scrambled at R10 extra.	
SHAKSHUKA & EGG (DF GF V)	85
Slowly stewed tomato, bell peppers & chickpeas, enriched with cumin, paprika & herbs, served with 2 poached eggs, a side of sourdough toast.	
BANTING OMELETTE (GF)	105
3 Egg omelette, roasted tomatoes, onion mushrooms, and peppers served w/ 2 rashers of bacon, grated mature cheese.	
EGGS BENNY	105
Brioche style slice, 2 poached eggs, sliced smoked ham topped with hollandaise.	
THE JUDD'S LOCAL	110
2 eggs, 2 rashers of streaky bacon, pork banger, sauteed mushrooms, onions, roasted tomatoes, hashbrown, tomato relish & toasted sourdough.	
CROISSANT FRENCH TOAST	75
Croissant dipped in a decadent custard mix, toasted to golden perfection, served with an array of berries, lemon curd & whipped cream.	
MUSHROOM BRIOCHE	75
Lightly toasted brioche slice served with creamy mushrooms seasoned to perfection.	
CROQUE MONSIEUR	80
Sourdough layered with gypsy ham, Gruberg, parmesan & bechamel.	

EXTRAS



BREAKFAST ADD-ONS

Avocado	25
Hashbrown	20
Preserves (Jam & cheese)	30
Butter	10
Cheese Grated	20
Sourdough Slice	8
Brioche Style Slice	20
Scrambled Egg (3 eggs)	10
Bacon	25
Pork Banger (Frankie Fenner Meat)	30

SMALL BITES

Noon til 22h00



BABOTIE SAMOSA

85

Oven baked samosas filled with our local babotie and served w/ our in-house chutney & salsa.

SMALL SALAD

65

Mixed tomatoes, basil pesto, bocconcini, fresh basil, artichokes, greens, balsamic & EVOO.

BAKED CHICKEN WINGS

85

Marinated in spice & buttermilk, baked in a Korean style sticky sauce, served w/ a house ranch dressing.

ZUCCHINI FRIES

65

Chunky battered zucchini fries, sprinkled with parmesan and served with a napolitana sauce.

CRUMBED MUSHROOMS

65

Button mushrooms crumbed with cornflakes, fried till golden. Served with a creamy mayo & a chunky tomato sauce.

CAULIFLOWER POPS

65

Cauliflower 2 ways - Roasted & blanched, mixed with fior & bechamel, crumbed & fried. Served on a bed of fresh rocket & moskonfyt drizzle.

BRAAI BROODTJIE

55

A double decker toastie, a real South African braai treat. Cheese, tomato, onion, chutney.

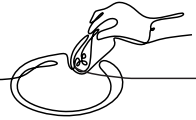
ARANCINI BALLS

70

Saffron risotto made w/ white wine & parmesan, stuffed with mozzarella and served w/ our home-made napolitana sauce.

SMALL BITES

Noon til 22h00



VEGGIE BALLS

75

A fragrant mix of black beans, mushrooms & quinoa pan fried and served w/ Cape Malay style sauce & a black rice tuile.

CALAMARI

70

Grilled squid, topped w crispy calamari heads, served in a medium spiced creamy sriracha lime sauce w/ Ciabatta for mopping up.

SALAD BOWLS

Noon til 22h00



SMOKED SALMON 145

CHICKEN 125

VEGAN 125

HOW IT WORKS:

Choose one of the above, served w/ black rice, edamame, carrot ribbons, cucumber, avocado, coriander leaves, broccolini, red onion, pickled ginger, sesame seeds, & a ponzu citrus dressing.

“LEKKER” SALAD 145

Perfect for sharing!

Mixed tomatoes, basil pesto, fior, fresh basil, artichokes, avocado, greens, olives, EVOO, balsamic & Ciabatta.

HOUSE CAESAR 85

Romain lettuce, shavings of hard cheese, oven-baked parsley croutons served w/ a classic anchovy egg emulsion.

EXTRAS

Bacon 25

Poached Egg (one) 10

Roast Chicken 30

MAINS

Noon til 22h00



BEEF TAGLIATA

155

Grilled FFMM Sirloin sliced & served w/ wild rocket, cherry tomatoes, parmesan cheese shavings, balsamic vinegar & EVOO.

250g BEEF FILLET

195

FFMM grass fed fillet beef, served w/ a 15 hour potato, an asparagus bouquet (seasonal) & zucchini ribbons, topped with a smokey aubergine puree and red wine jus.

300g BEEF RUMP

210

FFMM grass fed rump, served w/ 15 hour potato, roasted vine tomatoes, baby carrots, charred baby onion puree and garnished w/ crispy leaks.

600g RUMP FOR 2

385

FFMM grass fed rump, served w/ your choice of two sides:

- * Hand-cut double fried chips
- * Rice Pilaf
- * House salad
- * Seasonal grilled veg

CHICKEN SCHNITZEL

120

Tenderized chicken breast, coated in our house blend of flour & spices served w/ double fried hand-cut chips and a small salad, and a mustard cheese sauce.

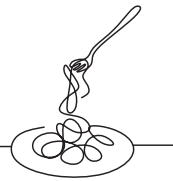
CHICKEN PASTA

125

Grilled free-range chicken, artichoke & feta cream, roasted garlic, flash roasted baby tomatoes, basil pesto, lemon zest & fresh chilli.

MAINS

Noon til 22h00



VEGETARIAN PASTA (V)

120

Roasted vine tomatoes, whole peeled chunky tomato sauce, ricotta cheese, garlic chips, basil pesto, fresh chilli & lemon zest.

LINE FISH

Catch of the day served w/ a citrus & butternut veloute, broccoli rice pilaf w/ Beurre Blanc.

125

MUSSELS & SHOESTRING FRIES (FULL/HALF)

175/85

The Judd's Local take on a classic.

Asian styled broth infused w/ lemon grass, fresh chilli & ginger,

Garnished w/ spring onions, served w/ a bowl of shoestring fries & a creamy mayo.

OCEAN PLATTER FOR TWO

375

Seafood platter of hake, prawns, mussels, crispy calamari, moroccan pilaf, and hand-cut fries, served w/ a lemon butter or peri-peri sauce.

BURGERS

Noon til 22h00



Brioche style buns

Chips are hand cut, twice fried. We regret no substitutions.

CLASSIC CHEESE BURGER

130

200g FFMM 100% pure grass fed beef patty, emmental cheese, sliced tomato, house pickles, butter lettuce & Judd's Local burger sauce.

CHICKEN BURGER

115

Flattened veld reared chicken breast, dipped in GF flour & fried, with rocket & mustard cheese sauce topped w/ crispy onion rings.

THE JUDD'S LOCAL

155

200g FFMM 100% pure grass fed beef patty, emmental cheese, bacon jam, wild rocket, crispy fried onions, Guinness mustard sauce & a Guinness glaze.

PB JUDD BURGER

150

200g FFMM 100% pure grass fed beef patty, emmental cheese, streaky bacon, wild rocket, peanut butter mayonnaise & crispy fried onions.

VEGETABLE BURGER

110

150g patty of mushroom, lentil, walnuts, herbs, spices & sun-dried tomato, topped w/ a sliced tomato, house pickles, butter lettuce & Judd's Local burger sauce.

FRIED CHICKEN CROISSANT

125

Flattened FFM veld reared chicken breast, battered in GF flour, pan-fried and served on a lightly toasted croissant, topped with our in-house avo-salsa, sriracha mayo & bourbon maple syrup.

SWEET REFRESHMENTS



TRIO OF ICE-CREAM

75

Salted caramel, bourbon, balsamic reduction.

APPLE CRUMBLE

75

Served w/ vanilla ice cream or cream.

CHOC BROWNIE

75

Rich & decadent choc brownie served w/ chocolate sauce, coulis & fresh seasonal fruit.

CHEESECAKE

75

Cheesecake & compote cherries, served with ice cream.

CHURRO CUP

75

Served w/ fresh berries, chocolate sauce & vanilla ice cream.