

# BAKERY

Whether it's a healthy cold pressed juice, an artisanal flowering tea, freshly roasted coffee or even a Champagne cocktail we have the perfect accompaniment for your breakfast.

"I worship scones and danishes. If I never had another meal, I wouldn't care as long as I could eat pastries and jelly doughnuts."

Gene Simmons

## JANE AUSTEN

Scones: Dripping with butter, fresh organic cream & artisanal jam & served with cheddar cheese.  
**R50**

## VOLTAIRE

Croissant made in the French tradition of butter, love & time.

### Choose from:

With artisanal jam & cheddar cheese	<b>R40</b>
With scrambled egg & crispy bacon	<b>R60</b>
With nutella cream	<b>R55</b>
With gypsy ham & cheese	<b>R65</b>

## LOIS LANE

Waffles with the filling to delight you.

### Choose from:

Crispy bacon & banana with maple syrup	<b>R85</b>
Nutella cream	<b>R80</b>
Mixed berry compote	<b>R70</b>

## TIGGER

Our delicious oversized American-style crumpets.

### Choose from:

Crispy bacon, & banana served with maple syrup	<b>R105</b>
Nutella cream	<b>R70</b>
Mixed berry compote	<b>R90</b>

## CLARICE

Quiche's of the day vary, so please ask your waitron for our specials.  
**R70**



IT TAKES A LITTLE TIME



VEGETARIAN

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## HEALTH BREAKFAST

"Sometimes I've believed as many as  
six impossible things before breakfast."  
Alice in Wonderland

### GOLDILOCKS

Oats with banana, goji berries, seasonal berries & cinnamon sugar.  
**R55**

### HOLLY GOLIGHTLY

Seasonal fruit & organic low-fat yoghurt with home-made organic muesli.  
**R88**

### PELAGIA

Open-faced frittata served with cherry tomatoes, mushroom, grilled halloumi, & green  
peppers, topped with basil pesto & served with a side salad.  
**R100**

### ELIZABETH COSTELLO

Poached eggs, halloumi, cherry tomatoes, sautéed mushrooms,  
sweetcorn fritter & artisanal toast.  
**R95**

## OMELETTE

### SNOWY

A 3 egg omelette (or egg-white omelette).  
**R55**

Choose your fillings

Mozzarella cheese <b>R15</b>	<b>R15</b> Bacon
Cheddar cheese <b>R15</b>	<b>R18</b> Mushrooms
Feta <b>R15</b>	<b>R15</b> Halloumi
Tomato <b>R10</b>	<b>R10</b> Onion
Avocado <b>R25</b>	<b>R10</b> Peppers

## BREAKFAST

"There is no sincerer love than the love of food."  
George Bernard Shaw

### TINTIN

Farm fresh eggs, scrambled & accompanied by artisan toast.  
**R45**

### NEVILLE LONGBOTTOM

A simple breakfast of 2 rashers of bacon & an egg, a slice of toast & grilled tomatoes.  
**R55**

### MR DARCY

2 Rashers of bacon, 2 eggs, 2 pork sausages, 2 slices of toast & grilled tomatoes.  
**R95**

### VELVET

A soft, home-made roll bursting with bacon, egg, basil pesto & grilled roma tomatoes.  
**R65**

### T.S GARP

A full breakfast, for the hungry. 2 Rashers of bacon, 2 eggs, 2 pork sausages, 150g sirloin,  
grilled mushrooms, grilled tomatoes, chips & 2 slices of toast.  
**R125**

### MISS MONEYPENNY

A ciabatta draped with egg, grilled tomato & avo, topped with a tangy,  
home-made onion marmalade.  
**R85 | With bacon R95**

### CELIE

Eggs Benedict, toasted artisan sour dough draped with your choice of bacon, smoked salmon or naked  
(vegetarian), poached egg & home-made hollandaise sauce.  
**Naked R75 | Bacon R85 | Add mushroom & avo R110 | Salmon R145**

## GOURMET SANDWICHES

### GROFF

Sliced grilled zucchini with roasted red peppers, topped with Brie cheese & Hemingway's onion marmalade.  
**R85**

### JUDY BLUME

Smoked salmon & mixed greens, topped with cream cheese & chives.  
**R170**

### BEALE

Grilled chicken & guacamole sandwich topped with Peppadews & smoked mozzarella.  
**R100**

### HANNIBAL

Our gourmet steak sandwich. Grilled rare fillet topped with Brie cheese, pine nuts & served with a home-made bacon & onion marmalade.  
**R145**

### SCAMPER

Gourmet toasted sandwiches with truffle fries.

Grilled cheddar cheese.	<b>R45</b>
Grilled cheese & tomato.	<b>R48</b>
Toasted bacon & egg.	<b>R60</b>
Grilled chicken mayonnaise.	<b>R65</b>
Toasted bacon, egg & cheese.	<b>R65</b>
Toasted ham, cheese & tomato.	<b>R70</b>

"The History of every major Galactic Civilization tends to pass through three distinct & recognizable phases, those of Survival, Inquiry & Sophistication, otherwise known as the How, Why, & Where phases.

For instance, the first phase is characterized by the question 'How can we eat?'

the second by the question

'Why do we eat?' and the third by the

question

'Where shall we have lunch?'

Douglas Adams, The Restaurant at the End of the Universe

## LIGHT MEALS/STARTERS

— Available from 12:00 am —

### MR RAMSAY

Our delectable platter! Includes prawns, calamari, halloumi, Camembert & bruschetta. Grilled or fried.  
*Either a starter platter to share or a full portion for one.*

**R245**

### ATTICUS FINCH

Two people share this antipasto starter platter, offering a selection of Brie, cheddar, olives, sliced chicken, pastrami, rooibos & vanilla smoked beef carpaccio, smoked salmon & fresh baked artisan bread.

*Either a starter platter to share or a full portion for one.*

**R220**

### BILBO

A platter of 4 grilled prawns & fresh calamari rings grilled or beer battered.

*Either a starter platter to share or a full portion for one.*

**R115**

### WALLACE

Grilled halloumi served with a sweet chilli sauce.

**R80**

### HORTON

Crispy almond crusted Camembert served with a tangy berry coulis.

**R105**

### WOODY ALLEN

Bruschetta – smoked salmon & cream cheese.

**R110**

## SALAD

### ZORBA

Traditional Greek salad, with feta, olives, tomatoes & red onion.

**R90**

### MR GOOD

Mixed baby greens tossed with red onion, cucumber, rocket, radish, & julienne peppers, served with a fresh, light, citrus dressing.

**R70 | With Chicken R100**

### HEIDI

Roasted beetroot & asparagus salad served with slow roasted red onion & marinated goat's cheese.

**R125**

### SCARLETT O'HARA

Baby spinach, poached pear & blue cheese salad, candied walnuts, red onion & carrot shavings.

**R145**

### MADAME BOVARY

Baby spinach topped with oven dried tomato, grilled red onion & butter fried halloumi.

**R150**

# GOURMET BURGERS

All our gourmet burgers consist of a 250gr home-made, cheese-filled patty.  
Our burgers are served medium rare, so if you would like yours a little more 'done', please tell your waiter.  
This will take us a little longer to make.

## BETTY

Kicking it old school, this burger is no less delicious for being the simplest of our burgers.  
**R110 | With cheese R125 | With bacon & onion jam R115**

## VERONICA

A delicious beef burger, served with grilled Portobello mushrooms & smoked mozzarella.  
**R135**

## PIPPIN

A mouthwatering beef burger served with bacon, egg & cheddar.  
**R135**

## DIEGO

A succulent burger served with cheddar, guacamole, fresh salsa & a cheesy jalapeño sauce.  
**R130**

## HEMINGWAY'S WHOPPER TOPPA

A decadent beef burger layered with grilled pineapple, cheddar, crispy bacon & a bacon & onion jam.  
**R145**

## GAMBIT

Grilled chicken breast hamburger, served with provolone cheese & a home-style ranch dressing.  
**R110**

## ZHIVAGO 🕒

Butternut-base veggie patty with grilled mushrooms & tomato, topped with smoky, melted mozzarella.  
**R90**

# FISH

## PINOCCHIO 🕒

A classic beer battered Hake & chips.  
**Hake R140 | Kingklip R195**

## LYSANDER 🕒

7 Succulent prawns grilled in a lemon butter sauce & served with hand-cut chips.  
**R145**

## GUS ORVISTON 🕒

Asian glazed Kingklip, accompanied by grilled calamari, served with fresh summer greens, radishes & topped with sesame seeds & a fresh citrus dressing.  
**R210**

"Cooking is like love. It should be entered into with abandon or not at all."  
Harriet Van Horne

# FROM THE GRILL

## MACBETH

Grilled chicken breast with oven roasted in-season vegetables & salad.  
**R125**

## KATNISS

300g Sirloin served with truffle fries, topped with a béarnaise sauce.  
**R180**

## HUCK

250g Seared fillet served on pomme fondant or truffle fries, served with a red wine jus.  
**R195**

## HOLMES 🕒

Grilled organic lamb chops with a cucumber, mint infused shoe-string topping, served with truffle fries or salad.  
**R210**

## TORI 🕒

Confit pork belly, topped with crispy crackling & dehydrated apples served with seasonal vegetables & truffle potato bake.  
**R155**

# PASTA

## SONNY 🕒

Pasta Aglio Olio, with garlic, olive-oil, basil & chilli.  
**R90**

## AGLIO E OLIO 🕒

Pan fried cherry tomatoes, feta cheese, wild rocket & Kalamata olives tossed with basil pesto.  
**R108**

## CORLEONE 🕒

Linguine pasta served with seasonal veg, home-made basil pesto & roasted pine nuts.  
**R105**

## MUGSY 🕒

Mixed wild forest mushrooms with ricotta, salted cream & truffle essence.  
**R130 | With Chicken R150 | With Fillet R195**

## VINCENZO

A fresh organic take on spaghetti bolognaise.  
**R90**

## KEYSER

Tender fillet strips served with a cream based sauce, topped with cracked black pepper.  
**R150**

## COSTELLO

Fresh linguine with grilled prawns in a spicy coriander & lime sauce.  
**R145**

"Life is a combination of magic and pasta".  
Federico Fellini

# DESSERTS

"I know one thing about the place I came from," I say. "We didn't eat dessert."  
"Then you came from a horrible & backward place & must stay here out of self-preservation."  
Josin L. McQueen, Arclight

🕒 IT TAKES A LITTLE TIME

## CHRISTOPHER ROBIN

Mixed berry, fridge cheesecake in a jar.  
Garnished with macarons & mini meringues.

**R100**

## TRIS

Mixed trio of fridge & baked cheesecakes.

**R85**

## LOLITA

Re-imagined crème brûlée with a Hemingway's twist.

**R75**

## ANNE OF GREEN GABLES

Deconstructed lemon meringue pie, served with shortbread ice cream.  
Garnished with a home-made macaron.

**R75**

## MISS HAVISHAM

Mini chocolate fondant, with salted caramel, decadent chocolate ganache, & white chocolate shards.  
Garnished with a home-made macaron & mini meringue.

**R75**

## PIPPY LONGSTOCKING

Iced dark chocolate & coconut fudge brownie, served with coconut sorbet & a shot of Piña Colada.  
Garnished with a home-made macaron.

**R75**

## LADY CHATTERLEY

A slice of cake of the day, or mini cake served with either tea or coffee.  
Our cakes vary, so please ask your waiter for today's special.

**SQ**

## BELLE

Chocolate ganache & vanilla ice cream.

**R50**

# HIGH TEA

A little magic, a little mystery, some delectable treats &  
the best people, make for the most interesting tea party!

🕒 IT TAKES A LITTLE TIME

## ISABEL

### SAVOURY

Open Sandwich  
Miniature Quiche  
Caprese Skewers  
Salmon Filled Mini Croissant  
Cream Cheese Cucumbers  
Mini Scones With Jam & Cream

### SWEET

Macarons  
Baby Meringues  
Chocolate Tart  
Chocolate Brownies  
Chocolate Mousse Cups  
Peppermint Crisp Shots  
Cheesecake In A Jar  
Home Made Cookies  
Red Velvet Cupcakes With Cream Cheese Icing

Welcome Cocktail  
Mini Milkshake OR Infused Ice Tea

**R280 P/P**  
(VEGETARIAN PLEASE SPECIFY)

## ALICE IN WONDERLAND

### SAVOURY

Mini Scones With Jam & Cream  
Mini Gourmet Quiche Of The Day  
Open Sandwich  
Tea Sandwich  
Mini Salmon & Cream Cheese Croissants  
Prawn & Avo Mousse Shots  
Duck Pancakes

### SWEET

Truffles  
Macarons  
Custard Fruit Tart  
Pavlova To Share  
Cheesecake In A Jar  
Teacup Cake Pops  
Chocolate Profiteroles  
Mini Panacotta  
Mini Cake (to share)

Welcome Cocktail  
Mini Milkshake OR Infused Ice Tea  
Standard Tea & Coffee

**R300 P/P**  
(VEGETARIAN PLEASE SPECIFY)

## ROYAL WINDSOR

### SAVOURY

Cucumber-Watercress Tea Sandwich  
Mini Gourmet Quiche Of The Day  
Classic Egg Salad Sandwich  
Mini Salmon & Cream Cheese Croissants  
Mini Scones With Jam & Cream

### SWEET

Macarons  
Baby Meringues  
Mini Crème Brûlée  
Chocolate Mousse Cups  
Cheesecake In A Jar  
Mini Cake To Share

Welcome Cocktail  
Standard Tea & Coffee

**R250 P/P**  
(VEGETARIAN PLEASE SPECIFY)

## ADD A GLASS OF

Tanzanite Sparking Wine	<b>R60</b>
Mimosa	<b>R45</b>
Carrie Cosmo	<b>R60</b>
Pink Lady G&T	<b>R60</b>
Pims In A Jar	<b>R60</b>
Mulderbosch Rose	<b>R35</b>
Spier Sauvignon Blanc	<b>R45</b>
Mont du Toit Merlot	<b>R50</b>

## ADD A POT OF

Teapot (serves 2)

Flower Tea	<b>R35</b>
Dandelion Tea	<b>R45</b>

# FRESH JUICE

Using organically grown, fresh, local produce, our Chefs prepare juices that vary due to seasonality.

**R45 per glass**  
**R110 for 1.5L jug**

## DECADENT & DELICIOUS

"Happiness. Simple as a glass of chocolate or tortuous as the heart. Bitter. Sweet. Alive".  
Joanne Harris, Chocolat

### DESSERT FREAK SHAKE FOR TWO

Double Chocolate  
Vanilla Caramel  
Peanut Butter & Banana  
Red Velvet Strawberry Shortcake  
**R105**

### MILKSHAKES

Chocolate, Vanilla, Banana, Strawberry, Nutella  
**R35**

### SPICY VANILLA MILKSHAKE

A velvety smoothie made with coconut milk, vanilla, almond butter & sweetened with dates.  
**R40**

### BELGIAN CHOCOLATE MILKSHAKE

**R45**

### WHITE CHOCOLATE STRAWBERRY MILKSHAKE

**R45**

### HOT CHOCOLATE BLANC

**R35**

### HOT CHOCOLATE NOIR

**R35**

### RED BUSH CAPPUCCHINO

**Short R30 | Tall R35**

### CHAI LATTE

**R35**

### CHAI FREEZOCHINO

**R45**

### FREEZOCHINO

**R45**

# COFFEE

'If it wasn't for the coffee, I'd have no identifiable personality whatsoever.'  
David Letterman

### ESPRESSO

An aromatic kick start to your day!  
**Short R20 | Tall R26**

### EXTRA SHOT OF ESPRESSO

**R12**

### CORTADO

A shot of espresso with a shot of steamed milk.  
**R22**

### AMERICANO

An espresso topped up with hot water.  
**Short R22 | Tall R28**

### CAPPUCCHINO

An espresso topped up with thick bodied steamed milk or organic farm fresh cream.  
**Short R24 | Tall R32**

### CAFE LATTE

A single shot of espresso served in a latte glass & topped up with steamed milk.  
**R30**

### CAFE MOCHA

A single shot of espresso served in a latte glass, topped up with steamed milk & chocolate.  
**R32**

### DECAFF AMERICANO

**Short R24 | Tall R30**

### DECAFF CAPPUCCHINO

**Short R26 | Tall R28**

## SOFT DRINKS

Coke, Fanta, Sprite, Tab, Coke Zero, Coke Light  
**R23**

Appletiser, Grapetiser  
**R33**

Still Water, Sparkling Water  
**R20**

Sir Juice

Orange Juice, Mango Juice  
**R30**

Red Bull  
**R50**

### LIPTON ICE TEA

Peach, Lemon, Green Ice Tea  
**R25**

# TEA

"You can never get a cup of tea large enough or a book long enough to suit me".

C.S. Lewis

Five Roses	<b>R18</b>
Rooibos	<b>R18</b>
Green Tea	<b>R25</b>
Chamomile	<b>R25</b>
English Breakfast	<b>R25</b>

## ARTISANAL FLOWER TEAS

Flower teas, or blooming teas, are so called because the hand-woven tea blossoms like a spring flower when steeped, releasing the aroma which so enhances the tea drinking experience. Flavours vary so ask your waiter what we are serving today.

**Teapot R35 (serves 2)**

## DANDELION LOOSE-LEAF TEA BLENDS

Handcrafted luxury loose-leaf tea blends, with a conscience. Components are sourced & harvested locally, ensuring a fresh product that's delicious as well as kind to the earth. Made in SA.

Masala Chai  
Chocolate Innocence  
Naartjie Pekoe  
Mzansi Summer  
Chai de Vivre  
Strawberry Lemonade

**Teapot R45 (serves 2)**

### — HIGH TEA @ HEMINGWAY'S —

High tea at Hemingway's is an unparalleled experience designed with you and your guest's delight in mind. A beautifully designed menu awaits, with all the little treasures that make for a luxurious, beautiful taste adventure. Elegance with a twist of mischief & total decadence.

### — PARTIES & FUNCTIONS @ HEMINGWAY'S —

Make your next function extra special! Whether a slick, sophisticated corporate event or a rambunctious bachelorette Café Hemingway's can't wait to host you!

### — CHEFS TABLE @ 10 Dining Street —

For your very own, personal fine wine and dining experience, book the Chef's Table. Our Head Chef will spoil you with a fine dining and tasting experience to exceed all expectations and imagination.

### — CAKES @ HEMINGWAY'S —

Cake is an expression of love, a confectionary love-letter, if you will. And for anyone who has ever watched the time, effort and patience that go into the creation of one of our beautiful creations, there can be no doubt that love is a central ingredient! Everybody needs an amazing cake to celebrate their special event, so let our team of dedicated pastry Chef's create one of our masterpieces for your next celebration, dinner party, or just because cake is wonderful and life is delicious.



## PHILOSOPHY

a fusion of fine dining & bistro. The ethos that defines Café Hemingway's is one of the artisan and artisanal food.

*Artisan <ahr-tuh-zuh-n> Definition: A person or company that makes a high quality or distinctive product in small quantities, usually by hand or using traditional methods.*

Our highly experienced chefs are committed to food that is fresh & a menu that is sourced as organically & seasonably as possible. We believe that fresh ingredients & attention to detail make the most delectable food, which is best enjoyed slowly... in a leisurely fashion with great company. As our food is freshly made, it may take up to 30 minutes to be served, so we invite you to relax with a pot of beautiful flower tea, or something exotic from Bar Hemingway's.

Join our internationally acclaimed Chefs, as they take you on a journey of sensual, gastronomic delight.

Café Hemingway's. Life is delicious!

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