

*Something  
Delicious*

— SET MENUS —  
AND ALL THINGS  
DELECTABLE



— CAFÉ —  
HEMINGWAY'S

# THREE BROOMSTICKS

## SIT DOWN SET MENU STARTER & MAIN

### — STARTER —

Choose from...

#### WALLACE

Grilled halloumi served with a sweet chilli sauce.

or

#### CLEO

Fish goujans served with tartar sauce.

or

#### EFFIE TRINKET

Rooibos & vanilla smoked beef carpaccio.

### — MAINS —

Choose from....

#### SONNY

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

or

#### MARSELLUS WALLACE

Oven roasted tomatoes, feta cheese, wild rocket & Kalamata olives tossed with basil pesto.

or

#### VINCENZO

A fresh organic take on spaghetti bolognaise.

or

#### PINOCCHIO

A classic Hake beer battered fish & chips.

or

#### MACBETH

Grilled chicken breast with oven roasted in-season vegetables & truffle fries or salad.

or

#### BETTY

Kicking it old school, this 200gr cheese burger is no less delicious for being the simplest of our burgers.

or

#### VERONICA

A 200gr beef burger, served with grilled Portobello mushrooms & smoked mozzarella.

### — DESSERT —

We recommend ordering one of our delicious cakes which range from R450 (Serves 12) to R900 (Serves up to 20).

**R200 P/P**

#### ADD A GLASS OF

Mont du Toit Merlot: **R50**  
Spier Sauvignon Blanc: **R45**

# THE LODGE IN FORKS

## SIT DOWN SET MENU MAIN & DESSERT

### — MAINS —

Choose from...

#### SONNY

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

or

#### MARSELLUS WALLACE

Oven roasted tomatoes, feta cheese, wild rocket & Kalamata olives tossed with basil pesto.

or

#### VINCENZO

A fresh organic take on spaghetti bolognaise.

or

#### PINOCCHIO

A classic Hake beer battered fish & chips

or

#### MACBETH

Grilled chicken breast with oven roasted in-season vegetables & truffle fries or salad.

or

#### BETTY

Kicking it old school, this 200gr cheese burger is no less delicious for being the simplest of our burgers.

or

#### VERONICA

A 200gr beef burger, served with grilled Portobello mushrooms & smoked mozzarella.

### — DESSERT —

Choose from...

#### CHRISTOPHER ROBIN

Surprise cheesecake in a jar. Don't ask it's a surprise.

or

#### LOLITA

Crème brûlée of the day.

or

#### MISS HAVISHAM

Decadent chocolate lava cake, oozing with delicious, rich, chocolate with Kahlua butterscotch.

**R200 P/P**

#### ADD A GLASS OF

Mont du Toit Merlot: **R50**  
Spier Sauvignon Blanc: **R45**

# KOROVA MILK BAR

## CANAPÉ

### — COLD —

Roast beef & onion marmalade bruschetta  
Salmon & cream cheese roulade, fish roe with kiwi reduction  
Liquid capresse salad  
Prawn & cucumber round with home-made cocktail sauce  
Cucumber & grape gazpacho

### — HOT —

Battered vegetable skewers with sweet chilli  
Fish goujon with homemade tartar sauce  
Spiced chicken poppers  
Savoury tart tatin topped with brie cheese

### — DESSERTS —

Hemingway's Mini Dessert Table  
Cake pops, chocolate tortes & mini cupcakes

R200 P/P

# DORSIA

## STARTER, MAIN & DESSERT

### — STARTER —

Choose from...

Duck breast salad with citrus dressing  
or  
Smoked salmon on sweet potato latkes  
or  
Thai butternut soup

### — MAINS —

Choose from...

300gr Sirloin with red wine jus, seasonal veg & mustard mash  
or  
Kingklip with Chardonnay sauce, seasonal veg & mustard mash  
or  
Truffled mushroom & white wine linguine

### — DESSERT —

Choose from...

Decadent chocolate lava cake, with Kahlua butterscotch  
or  
Crème brûlée of the day  
or  
Surprise cheesecake in a jar. Don't ask it's a surprise

R300 P/P

### ADD A GLASS OF

Mont du Toit Merlot: **R50**  
Spier Sauvignon Blanc: **R45**

# CLUB VERNE

## CANAPÉ

### — COLD —

Roast beef & onion marmalade bruschetta  
Salmon & cream cheese Roulade fish roe with kiwi reduction  
Liquid capresse Salad  
Prawn and cucumber round with home-made cocktail sauce  
Cucumber & grape Gazpacho

### — HOT —

Chicken Lollypop with citrus gremolata  
Lamb cutlets with lemon honey  
Fish goujans served with tartar sauce  
Thai beef satay

### — DESSERTS —

A selection of 5 designer dessert options will be served on a beautiful Hemingway's dessert table.

R335 P/P

# THE BANQUET OF MOULIN ROUGE

## TAPAS

### — STARTER —

Baked brie with honeyed caramelised nuts, figs & strawberries  
Antipasto starter platter, offering a selection of gourmet cheeses & cold meats served with assorted pickled vegetables & fresh baked artisan bread.  
Starter platter to share that includes prawns, calamari rings, halloumi, Camembert & bruschetta.

### — PALLET CLEANSER —

Fresh pineapple, mint & Vodka granita

### — MAINS —

Rare roast fillet served with Hemingway's red wine jus  
Baked lobster tails with home-made garlic butter sauce  
Grilled kingklip served with a tangy lemon butter sauce  
Mediterranean style pasta, served with oven roasted grape tomatoes, feta cheese, wild rocket & Kalamata olives tossed with a homemade basil pesto.  
Served with a selection of side dishes; mixed fresh vegetables, hand-cut truffle fries, and basmati rice.

### — DESSERT —

Decadent mini chocolate lava cake oozing with delicious rich chocolate  
Spicy home-made mini deconstructed apple pie. Served warm with either fresh cream or ice-cream  
Vegan Chocolate Brownie squares with Coconut Sorbet

R850 P/P

## DOBBY

### SIT DOWN SET MENU STARTER, MAIN & DESSERT

#### — STARTER —

Choose from...

Grilled caprese stuffed with buffalo mozzarella & dripping with balsamic glaze.

or

Salt & pepper crusted calamari.

or

Smoked red pepper & light tomato bisque served with tomato tapenade & a cream cheese.

#### — MAINS —

Choose from....

Slow roasted pork belly served with roasted root vegetables & herb potatoes. Topped with a rich pork jus.

or

Seared line fish served with braised red cabbage, citrus polenta cake & pernode infused fennel.

or

Glazed lamb cutlets served with cous-cous & a ratatouille stack. Served with a mint infused cucumber shoe string topping.

#### — DESSERTS —

Choose from....

Mini chocolate ganache tarts served with magic dust, nut crumble & mint foam.

or

Decadent layered cheese cake.

or

Broken Amarula tiramisu sprinkled with chocolate dust & coffee pearls.

**R380 P/P**

#### ADD A GLASS OF

Mont du Toit Merlot: **R50**

Spier Sauvignon Blanc: **R45**

## MILLYWAYS

### SIT DOWN SET MENU STARTER, MAIN & DESSERT

#### — STARTER —

Choose from...

Tuna three ways – seared, tartar & confit.

or

Bacon, crumbed melon ball & prawn rocket salad with powdered lemon dressing.

or

Spinach & trio of cheese (goats, cheddar & feta) terrine, basil tuile.

#### — PALLET CLEANSER —

Passion fruit sorbet

#### — MAINS —

Choose from....

250g Herb crusted fillet on veg melange timbale, pomme anna & rosemary jus.

or

Duck ala orange, Chatoux potato, French green bean & carrot stack.

or

Deconstructed ratatouille, potato croquette & balsamic pearls.

#### — DESSERTS —

Choose from....

Millionaires shortbread nestled on a cloud of candy floss circled by berry compote.

or

Pannaforte topped with crème chantilly accompanied by cracked black peper ice cream, Strawberry leather & balsamic reduction.

or

Smoked cherry panacotta, dark chocolate & banana liquor crème Brule & crème Chantilly.

**R450 P/P**

#### ADD A GLASS OF

Mont du Toit Merlot: **R50**

Spier Sauvignon Blanc: **R45**

*"If more of us valued food and cheer and song above hoarded gold,  
it would be a merrier world".*

*J.R.R. Tolkien*

*Something  
sweet*

— HIGH TEA —  
AND ALL THINGS  
PRETTY



— CAFÉ —  
**HEMINGWAY'S**

# HIGH TEA

## MARIE ANTOINETTE

### SAVOURY

Salmon & Cream Cheese Croissants Served with Fresh Greens & Chives

Oysters Served with Mignonette Pearls & Champagne Foam

Duck Bruschetta with Foie Gras Mayo & Candied Citrus Zest

Open Fillet Sandwich topped with Strawberry Preserve & Crumbled Feta

Saint Emilion Cheese Open Sandwiches served with Grilled Peaches

Sherry Duxelle Mushroom Quiches topped with Fresh Thyme

Prawn Cocktail Col-Au-Vents topped with Avo Dust

### SWEET

2x Mini Croquembouche filled with Decadent White Chocolate Strawberry Mouse & Dark Chocolate Mousse

Cake Pop Surprise

Macarons

5x Assorted Mini Cakes

Vanilla Bean Crème Brûlée, with Seasonal Berries & Sugar

Truffle Box

Meringues

Cognac Cake Shot

Citrus Lemon Madeleines

Three Time Layered Blueberry Cheesecake Mille Feuille

### ADD A GLASS OF

Sparkling wine **R60**

Mulderbosch Rose **R35**

Spier Sauvignon Blanc **R45**

Mont du Toit Merlot **R50**

**R400 P/P**

## ISABEL HIGH TEA

### SAVOURY

Scones with Artisan Cream & Jam or Organic Cheese

Salmon Filled Mini Croissant

Stacked Tomato Caprese

Open Sandwich

Miniature Quiche

Cream Cheese Cucumbers

### SWEET

Cheesecake in a Jar

Peppermint Crisp Shots

Chocolate Tart

Red Velvet Brownies

Red Velvet Cupcakes with Cream Cheese Icing

Baby Meringues

Rose Infused Ice Tea

Welcome Cocktail

### ADD A GLASS OF

Sparkling wine **R60**

Mulderbosch Rose **R35**

Spier Sauvignon Blanc **R45**

Mont du Toit Merlot **R50**

**R280 P/P**

## ALICE IN WONDERLAND

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

### SAVOURY

Mini Scones

Mini Quiches

Open Sandwich

Tea Sandwich

Mini Salmon Croissant

Prawn & Avo Mousse Shots

Smoked Duck Pancakes

Gazpacho Shot

### SWEET

Mini Custard slices

Cheese in a Cake Jar

Teacup Cake Pops

Chocolate Profiteroles

Macarons

Mini Panacotta

Truffles

Meringues

Mini Cake (to share)

Pavlova

Rose Infused Ice Tea

Tea & Coffee

Welcome Cocktail

### ADD A GLASS OF

Sparkling wine **R60**

Mulderbosch Rose **R35**

Spier Sauvignon Blanc **R45**

Mont du Toit Merlot **R50**

**R300 P/P**

## GREAT GATSBY

Chocolate Mousse Cups

Artisan Cupcakes

Cake Pop Surprise

Macarons

Home-Made Brownies

Vanilla Bean Crème Brûlée, with Seasonal Berries & Sugar

Large-Style Meringues

Parma Ham Warpped Asparagus

Sundried Tomato & Feta Croissants

Shrimp Cocktail

Oysters served with Mignonette Pearls

Open Sandwiches

Hemingway's Waldorf Salad

Cheese Profiteroles

**R450 P/P**

# *Something Tasty*

— WHISKEY & CULINARY —  
— TASTING EXPERIENCE —



— BAR —  
**HEMINGWAY'S**

# WHISKEY & CULINARY

## — EXPERIENCE A WORLD OF WHISKEY —

Each Guest will be briefed on how to taste spirits, the nose and look / feel. A brief history and explanation of how whisky is made. Our master Bartender will introduce, explain and guide the guests through the different whiskies from Scotland, Ireland, America and Japan.

### SCOTLAND

Highlands: Dalmore 12yo  
Lowlands: Auchentoshan 12yo  
Speyside: Macallan Amber  
Islay: Ardbeg 10yo

### IRISH

Jameson Cask Mates  
Greenore: 8 year Old, Double Distilled Grain Whisky

### AMERICAN (KENTUCKY BOURBON)

Makers Mark: Small-Batch Kentucky Bourbon  
Bulleit: Kentucky Straight Bourbon

### JAPANESE

Nikka Pure Malt Red label  
Nikka From The Barrel

**Minimum of 5 Guests Per Journey**

**PRICE PER HEAD: R750.00**

We offer an **optional** food pairing menu which offers cuisine from each country!

### FOOD MENU PER PERSON

Teriyaki and Ginger Japanese Chicken Poppers  
Bourbon Smoked Pork Ribs x3  
Seared Scottish Salmon x1  
Guinness Lamb Pot Pie x1  
Chocolate Lava Cake & Vanilla Ice-Cream.

**Optional 5 course paired tasting menu: R550**

## — TASTING EXPERIENCE —

Private tastings available for 10 or more, hosted by our Master Barman and our Head Chef. Let them take you on an international taste journey as you savour whiskey from all over the world, perfectly paired with complementary dishes.

### HOUSE OF THE MACALLAN

Craigelachie, Scotland – Considered the most prestigious whiskey house in Scotland.

Sienna  
Ruby  
Amber  
Rare Cask

— R360 or R380 with canapé pairing —  
**Optional 4 course pairing tasting menu: R450**

### SCOTCH TOUR

A journey through the different whiskey producing regions

Jura 10YO – Isle of Jura  
Ardbeg 10yo – Islay  
Highland Park 12yo – Orkney Islands  
Aberlour 12yo – Highlands  
Auchentoshan 12yo – Lowlands  
Glenrothers 1995 – Speyside

— R240 or R390 with canapé pairing —  
**Optional 4 course pairing tasting menu: R450**

### THE BOURBON ROUTE

A tour of the main bourbon distilleries in the USA

Makers Mark  
Knob Creek 9YO  
Four Roses Small Batch  
Bulleit  
Elijah Craig 12yo  
Woodford Reserve

— R240 or R390 with canapé pairing —  
**Optional 4 course pairing tasting menu: R450**

### HOUSE OF HIGHLAND PARK

Orkney Islands 12YO  
Dark Origins 18YO  
Freya (very rare)

— R480 or R600 with canapé pairing —  
**Optional 4 course pairing tasting menu: R450**

### HOUSE OF JAMESONS

12YO  
Gold Reserve  
Select Reserve  
18YO

— R290 or R410 with canapé pairing —  
**Optional 4 course pairing tasting menu: R450**

### HOUSE OF NIKKA JAPAN

Pure Malt Red Label  
Pure Malt Black Label  
Nikka From The Barrel  
All Malt (rare)

— R250 or R370 with canapé pairing —  
**Optional 4 course pairing tasting menu: R450**

### HOUSE OF LAPHROAIG

For the peated whisky fans  
10YO Select  
Quarter Cask

— R150 or R270 with canapé pairing —  
**Optional 3 course pairing tasting menu: R300**

### ORIENTAL TOUR

A tour of the lesser known but incredibly tasty whiskey makers

Amrut Cask Strength – India  
Amrut Kadhambam – India  
Kavalan Solist Sherry Cask – Taiwan  
Kavalan Concert Master Port Cask – Taiwan

— R420 or R540 with canapé pairing —  
**Optional 4 course pairing tasting menu: R450**

## RESERVATIONS

Standard booking terms apply

+27 (0)11 466 0195 | reservations@cafehemingways.co.za



# CRAFT GIN

From Queens to paupers, Gin has been the preferred tippie of the richest & poorest citizens. It is at once delicate & robust. It has character & complexity enough for Ernest Hemingway himself, & now you get to take a journey through all the tastes of gin at a Gin Tasting hosted by Café Hemingway's.

## — SOUTH AFRICAN GIN —

### HOPE ON HOPKINS

Grain to glass, the delightful gins produced by this distillery in Salt River come from one of their two stills, Mildred or Maude. We can't help but love a distillery that names their stills, & when we tasted their gin we knew we had found kindred spirits.

### WOODSTOCK GIN COMPANY

A passion for the environment, knowledge of local fynbos & indigenous plant species combine to take you on a gin tasting journey like you have never experienced.

### MUSGRAVE

Musgrave Gin is no ordinary spirit – it is an artisan gin celebrated for its top notes of Cardamom, African Ginger & Grains of Paradise. Steeped in adventure & tradition

### NEW HARBOUR

Art, science & chemistry combine in this carbon-neutral, distillery in Woodstock. Using modern innovative & experimental distilling techniques, their gin is produced in small batches, perfect for your taste journey!

### INVERROCHE

Indigenous to our shores, Fynbos forms the basis of this delightful small-batch gin made slowly in Stillbay on the southern shores of Africa. It's luxurious & smooth!

### WILDERER

The clearest of Cape waters, a special selection of fynbos botanicals, roots & spices, including wild dagga, honeybush, buchu & devil's claw, ensure Wilderer Gin is on your tasting menu!

### THE CRAFT COLLECTION

Inverroche Amber  
Musgrave Pink Gin  
New Harbour, Rooibos Infused Gin  
Hope On Hopkins, Salt River Gin  
Woodstock Gin Company, Inception Wine Base

R300 p/p.

Optional canapé pairing: R150.

Optional 5 course pairing tasting menu: R550

### THE CRAFT ROUTE

Inverroche Verdant  
Musgrave 11 Signature Botanicals Gin  
New Harbour iGwanitsha Gin  
Hope On Hopkins, Mediterranean Gin  
Woodstock Gin Company, Inception Beer Base

R300p/p.

Optional canapé pairing: R150.

Optional 5 course pairing tasting menu: R550

### THE FYNBOS TRAIL

Wilderer Fynbos Gin  
Inverroche Amber Verdant  
Musgrave Pink Gin

R180p/p.

Optional canapé pairing: R100.

Optional 5 course pairing tasting menu: R300

## — MOTHERS RUIN GIN STORY —

### HENDRICK'S

Gin from this delightful family owned distillery in remote Scotland, is distilled in tiny batches of just 500l. Since 1860 the recipes have been refined & improved and now you too can take a journey through this botanically infused gin (infused with Rose – the remarkable Bulgarian Rosa Damascena- & the finest cucumbers).

### BOMBAY

Juniper berry's from the hills of Tuscany combined with a unique Vapour Infusion process, mean that the gins produced by this distillery are exceptional & unique.

### GORDON'S

Gordon's Gin has achieved the greatest honour of all – The Royal Coat of Arms by appointment to Her Majesty Queen Elizabeth. Gordon's is triple-distilled to guarantee the gin's purity & the exact blend of fragrant botanicals has remained a closely guarded secret, known to only 12 people throughout the world.

### TANQUERAY NO.10

In 1839 Charles Tanqueray wrote the recipe book for what would become one of the greatest Gin company's in the world. The legend of Tanqueray is vast & a journey through their gins is unlike any other.

### NEW HARBOUR

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### MUSGRAVE

Musgrave Gin is no ordinary spirit - it is an artisan gin celebrated for its top notes of Cardamom, African Ginger & Grains of Paradise. Steeped in adventure & tradition

### WILDERER

The clearest of Cape waters, a special selection of fynbos botanicals, roots & spices, including wild dagga, honeybush, buchu & devil's claw, ensure Wilderer Gin is on your tasting menu!

### MOTHERS RUIN GIN STORY

Hendrick's Gin	Bombay Sapphire Gin
Gordons London Dry Gin	Tanqueray No.10
Musgrave Pink Gin	New Harbour iGwanitsha Gin
Wilderer Fynbos Gin	

R350 p/p.

Optional canapé pairing: R210.

Optional 7 course pairing tasting menu: R700

## CHEF'S TABLE

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

## HIGH TEA

High tea with Cafe Hemingway's is an unparalleled experience designed with you & your guests 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.

## HEMINGWAY'S FINE WINE & WHISKY FOOD PAIRINGS

Book a wine pairing or whisky tasting experience with our tasting team. Café Hemingway's will provide you & your guests with a unique event designed to bring the best of both Bar & Café Hemingway's to your table in a luxurious fine dining experience.

## RESERVATIONS

Standard booking terms apply

+27 (0)11 466 0195  
reservations@cafehemingways.co.za

Kyalami Downs Shopping Centre  
Corner Kyalami Boulevard & Kyalami Main Road (R55),  
Kyalami, Midrand, 1684

[www.cafehemingways.co.za](http://www.cafehemingways.co.za)

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BAR  
**HEMINGWAY'S**