

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.
R55

VOLTAIRE

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

Choose from:

With artisanal jam & cheddar cheese	R45
With scrambled egg & crispy bacon	R65
With nutella cream	R60
With gypsy ham & cheese	R75

LOIS LANE

Waffles with the filling to delight you.

Choose from:

Crispy bacon & banana with maple syrup	R85
Decadent waffles filled with strawberry & mascarpone	R85
Double chocolate-chip filled waffles with nutella cream	R80
Blueberry waffles with mixed berry compote	R70

TIGGER

Our delicious oversized American-style crumpets.

Choose from:

Crispy bacon, & banana served with maple syrup	R105
Crispy bacon, & spicy tomato relish served with maple syrup	R105
Chocolate-chip & nutella cream	R75
Blueberry with mixed berry compote	R95

CLARICE

Quiche's of the day vary, so please ask your waitron for our specials.
R75



IT TAKES A LITTLE TIME



VEGETARIAN

HEALTH BREAKFAST

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

GOLDBLOCKS

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

R60

HOLLY GOLIGHTLY

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

R95

ELIZABETH COSTELLO

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

R105

PRINCESS JASMINE

Beautiful, healthy smoothie bowl of the week. Designed to kick-start your day.

R100

OMELETTE

SNOWY

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

R60

Choose your fillings

Mozzarella cheese **R16**

Cheddar cheese **R16**

Feta **R16**

Avocado **R28**

Smoked salmon **R45**

Bacon **R16**

Mushrooms **R20**

Halloumi **R16**

Onion **R11**

Tomato **R11**

Avocado **R28**

Peppers **R11**

BREAKFAST

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

TINTIN

Farm fresh eggs, scrambled & accompanied by artisan toast.
R50 | With salmon & cream cheese R75

NEVILLE LONGBOTTOM

A simple breakfast of 2 rashers of bacon & an egg, a slice of toast & grilled tomatoes.
R60

MR DARCY

2 Rashers of bacon, 2 eggs, 2 pork sausages, 2 slices of toast & grilled tomatoes.
R105

VELVET

A soft, home-made roll bursting with bacon, egg, basil pesto & grilled roma tomatoes.
R75

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.
R135

AMELIE

Best French toast ever

Choose from:

Napolitana, mozzarella & basil	R55
Blueberries with mixed berry compote	R55
Bacon, maple syrup & meringue	R60

MISS MONEYPENNY

A ciabatta draped with egg, grilled tomato & avo, topped with a tangy, home-made onion marmalade.
R95 | With bacon R110

GOURMET SANDWICHES

PADDINGTON

Red pepper with artichoke, onion marmalade basil, brie & wild rocket.
R95

JUDY BLUME

Smoked salmon & mixed greens, topped with cream cheese & chives.
R185

BEALE

Grilled chicken & guacamole sandwich topped with Peppadews & smoked mozzarella.
R115

HANNIBAL

Our gourmet steak sandwich. Grilled rare fillet topped with Brie cheese, pine nuts
& served with a home-made bacon & onion marmalade.
R160

SCAMPER

Gourmet toasted sandwiches with hand-cut fries.

Grilled cheese & tomato.	R48
Grilled three cheese.	R55
Grilled bacon.	R55
Toasted bacon & egg.	R60
Grilled chicken mayonnaise.	R75
Toasted bacon, egg & cheese.	R75
Toasted ham, cheese & tomato.	R75

“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.

R260

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.

R240

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.

R130

HORTON

Crispy almond crusted Camembert served with a tangy berry coulis.

R115

RUPERT

Herbed mozzarella & ricotta rolled in aubergine, crumbed & served with napolitana.

R95

RHETT BUTLER

Smoked beef carpaccio served with blue cheese crumble, poached garlic purée, pickled fennel & herbed flatbread.

R95

SALAD

ZORBA

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

R100

MR GOOD

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

R75 | With Chicken R100

OLIVE OYL

Water spinach tossed with cherry tomatoes, crispy noodles, toasted pecans & celery.

R90

SCARLETT O'HARA

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

R160

ARWEN

Baby spinach topped with green beans, roasted red pepper & toasted hazelnuts.

R110

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

Harriet Van Horne

GOURMET BURGERS

All our gourmet burgers consist of a 250gr home-made, cheese-filled patty, served with hand cut chips
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.
R125 | With cheese R135 | With bacon & onion jam R130

VERONICA

A delicious beef burger, served with grilled Portobello mushrooms & smoked mozzarella.
R150

PIPPIN

A mouthwatering beef burger served with bacon, egg & cheddar.
R150

DIEGO

A succulent burger served with cheddar, guacamole, fresh salsa & a cheesy jalapeño sauce.
R150

HEMINGWAY'S WHOPPER TOPPA

A decadent beef burger layered with grilled pineapple, cheddar, crispy bacon & a bacon & onion jam.
R160

HAMLET

Double grilled chicken breast hamburger, served with a smoked mozzarella cheese
& a homemade chilli mayo.
R125

LYRA BELACQUA

Chickpea patty served with garlic aioli, ricotta mousse & a beetroot & pickled red onion salsa.
R100

FISH

PINOCCHIO

A classic beer battered Hake & chips, serve with minted mushy peas & a lemon butter or garlic butter sauce.
Hake R155 | Kingklip R215

LYSANDER

7 Succulent prawns grilled in a lemon butter sauce & served with hand-cut chips.
R185

GUS ORVISTON

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

OPHELIA

White wine steamed mussels served with garlic toasted ciabatta.
R135

FROM THE GRILL

MACBETH

Grilled chicken breast with oven roasted in-season vegetables & salad.
R140

FOUR

300g Sirloin, served with smashed, herb-infused spuds,
slow-roasted pumpkin pureè, soy-glazed broccoli, & mustard cream.
R200

BENDRIX

300g Sirloin served with a fried egg, chimichurri sauce & served with hand-cut fries or salad.
R200

HUCK 🕒

250g Fillet served on grilled mushrooms with beer battered onion rings & red wine jus
served with hand cut fries or salad.
R220

HOLMES 🕒

Grilled organic lamb chops with a cucumber & mint salad.
Served with an avo & red onion salsa & hand-cut fries or salad.
R210

TORI

Sweet & spicy glazed Confit pork belly served with a corn & jalapeno fritter,
grilled bok choy & a ginger parsnip purée.
R180

PASTA

SONNY 🍴

Pasta Aglio Olio linguine, with garlic, olive-oil, basil & chilli.
R100

KAY ADAMS 🍴

Fresh fettuccine with grilled broccoli, cherry tomatoes & bocconcini in home-made garlic & parsley butter sauce.
R125 | Add Chorizo R150

CORLEONE 🍴

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

VITO

Pan fried prawn linguini, with chilli, garlic, tomatoes & wild rocket leaves.
R135

MUGSY 🍴

Mixed wild forest mushrooms with ricotta, salted cream & truffle essence.
R140 | With Chicken R160 | With Fillet R215

VINCENZO

A fresh organic take on spaghetti bolognaise.
R90

LUCA

Slow braised short rib ravioli served with shaved parmesan, mustard shoots, & a horseradish cream.
R160

"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, Arlight

 IT TAKES A LITTLE TIME

CHRISTOPHER ROBIN

Surprise of the day, fridge cheesecake in a jar.
Garnished with macarons & mini meringues.
Ask your waitron for the flavour of the day.

R85

TRIS

Mixed trio of fridge & baked cheesecakes.

R85

LOLITA

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

R80

ANNE OF GREEN GABLES

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

R80

MISS HAVISHAM

Chocolate fondant served with salted caramel, chocolate gel & white chocolate snow with meringue shards
& homemade vanilla bean ice cream.

R75

CHARLIE BROWN

Chocolate & peanut butter brownie, served with banana mousse & a shot of bliss
(Amaretto shaken with lime), & almond ice cream.

R75

LADY CHATTERLEY

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

SQ

ROUX

Almond financier soaked in coffee served with a coffee & chocolate ice cream & white chocolate custard.

R90

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

R300 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

R330 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

R275 P/P
(VEGETARIAN PLEASE SPECIFY)

ADD A GLASS OF

Tanzanite Sparking Wine	R65
Mimosa	R50
Carrie Cosmo	R66
Pink Lady G&T	R66
Pims In A Jar	R66
Mulderbosch Rose	R40
Spier Sauvignon Blanc	R50
Mont du Toit Merlot	R55

ADD A POT OF

Teapot (serves 2)

Flower Tea	R45
Dandelion Tea	R50

FRESH JUICE

Using organically grown, fresh, local produce, our Chefs prepare healthy juices on order.

R55 per glass
R125 for 1.5L jug

THE GRINCH: GREEN JUICE DETOX

Kale, spinach, apple, celery, cucumber & lemon.

R55

OBELIX: METABOLISM BOOSTER

Beetroot, apple, ginger & carrot.

R55

SAM-I-AM: IMMUNE BOOSTER

Orange, carrot, ginger & cayenne pepper.

R55

DECADENT & DELICIOUS

“Happiness. Simple as a glass of chocolate or tortuous as the heart. Bitter. Sweet. Alive”.

Joanne Harris, Chocolat

MILKSHAKES

Chocolate, Vanilla, Banana, Strawberry, Nutella

R40

SPICY VANILLA MILKSHAKE

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

R45

WAKE ME UP! HONEY, PEANUT BUTTER & BANANA MILKSHAKE

Easy energy. Creamy & packed with protein, this smoothie is exactly what you need to wake up to in the morning! Made with bananas, almond milk, almond butter, dates, honey & cinnamon.

R50

SALTED CARAMEL COOKIE DOUGH MILKSHAKE

A yummy smoothie made with coconut milk, caramel, vanilla & cookie dough.

R50

BELGIAN CHOCOLATE MILKSHAKE

R50

WHITE CHOCOLATE STRAWBERRY MILKSHAKE

R50

HOT CHOCOLATE

R40

RED BUSH CAPPUCCINO

Short R35 | Tall R40

CHAI LATTE

R40

CHAI FREEZOCHINO

R50

FREEZOCHINO

R50

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 R24 | Tall R28

EXTRA SHOT OF ESPRESSO

R14

CORTADO

A shot of espresso with a shot of steamed milk.

R24

AMERICANO

An espresso topped up with hot water.

Short R24 | Tall R30

CAPPUCCINO

An espresso topped up with thick bodied steamed milk or organic farm fresh cream.

Short R26 | Tall R34

CAFE LATTE

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

R33

CAFE MOCHA

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

R35

DECAFF AMERICANO

Short R26 | Tall R32

DECAFF CAPPUCCINO

Short R28 | Tall R30

SOFT DRINKS

Coke, Fanta, Sprite, Tab, Coke Zero, Coke Light

R25

Appletiser, Grapetiser

R35

Still Water, Sparkling Water

R25

Sir Juice

Orange Juice, Mango Juice

R35

Red Bull

R55

LIPTON ICE TEA

Peach, Lemon, Green Ice Tea

R30

TEA

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

C.S. Lewis

Five Roses	R20
Rooibos	R20
Green Tea	R28
Chamomile	R28
English Breakfast	R28

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 R40 (serves 2)

Add ginger R45

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 R50 (serves 2)

Add ginger R55

— 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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Kyalami Downs Shopping Centre

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