



jan cats

GRAND CAFE | BRASSERIE | LOUNGE

MENU

SALADS

The Classic Caesar

Cos lettuce, crispy bacon, herbed croutons, anchovies, soft boiled egg, Parmesan shavings in classic Caesar dressing

Add chicken

Add prawns

Caprese Salad

Roasted tomatoes, mozzarella, rocket leaves and basil pesto

Roast Baby Beetroot & Brie

With toasted walnuts and raspberry vinaigrette

The House Salad

Crisp lettuce and baby spinach, cocktail tomatoes, cucumber, shredded carrots, dried cranberries, Blue rock and honey mustard dressing

Prawn and Avocado Salad*

Seared coriander lime prawns set on a fresh garden salad with fresh avocado

*Seasonal

R39

R12

R29

R49

R49

R49

R69

FINGER FOODS

Marinated Olives

In a garlic, chilli-lemon marinade

Potato Wedges

Topped with shaved cheddar, garlic aioli

Fried Calamari Strips

With lemon aioli

Chicken Satay

Char-grilled and served with peanut sauce

Spring Rolls

Crispy vegetable spring rolls with sweet chilli sauce

Beef Samosas

Served with homemade chutney

Grilled Pork Ribslets

Smothered in our secret basting sauce

R19

R29

R29

R29

R35

R39

R39

WRAPS AND CIABATA'S

All served with french fries and a salad

Smoked Salmon

Citrus zest cream cheese, and herbed salad

Grilled Sirloin

Rocket leaves, olive pesto

Sweet Chilli Chicken

Sweet chilli marinated chicken strips, crisp bacon, avocado salsa and shredded cheddar

R59

R62

R66

PASTA

Chicken Tagliatelle

Garlic chicken strips with bacon, chilli and fresh basil, tomato, shaved Pecorino cheese

Lasagne Bolognese

Home made lasagne with summer salad

Seafood Linguini

Pan fried prawn, calamari and mussels in a white wine cream

R64

R69

R76

SEAFOOD

Thai Curry Mussels

Served with jasmine rice

R69

Pan Fried Calamari

Calamari strips marinated in lemon chilli and garlic, served with tzatziki, baby potatoes and summer vegetables

R72

Catch of the Day

Grilled fresh fish drizzled with lemon and virgin olive oil dressing, served with roasted young potatoes and summer vegetables

R89

Prawn Tikka

Pan fried prawns with Tikka sauce, accompanied with basmati rice, papadam and a tomato coriander and chilli relish

R119

MEAT SPECIALITIES

Chicken Espatada

Served in satay sauce with fried potatoes and summer vegetables

R69

Chicken Schnitzel

Served with french fries, a summer salad and mushroom sauce

R69

Thai Chicken Curry

Served with basmati rice and sambals

R69

Eisbein

Served with mustard mash and sauerkraut

R75

Beef Sirloin

200g with garlic butter, rustic wedges and summer vegetables

R89

Pork Ribs

500g ribs basted with our secret basting sauce served with cajun potatoes and side salad

R99

Pan Roasted Kudu Loin

Served with butternut-potato mash and caramelized pinotage reduction

R119

THE JAN CATS CLASSIC BURGERS

All served with french fries or a salad

The Classic Chicken Burger

Flame grilled succulent chicken breast smothered in our secret basting sauce

R45

The Classic Beef Burger

Home made 180g beef patty flame grilled and smothered in our secret basting sauce

R49

The Classic Jumbo Burger

Home made 300g beef patty flame grilled and smothered in our secret basting sauce

R69

Add your choice of sauce

Green Peppercorn, Cheese, Mushroom

R15

The Cajun Burger

Cajun spiced, grilled chicken breast served with a chilli and coriander relish

R60

The Karoo Lamb Burger

Topped with apricot and aniseed chutney

R65

The Ostrich Burger

With sliced brie and red onion marmalade

R65

The Fig and Blue Cheese Burger

Sliced blue cheese, green fig preserve and balsamic reduction on a 180g beef patty

R69

DESSERTS

Vanilla Crème Brule

With hazelnut tuile

R39

Chefs Cake of the Day

R39

Belgian Waffle

Served hot, with vanilla ice cream and maple syrup

R39

Cape Summer Fruits

A colourful selection of sun ripened cape fruits, splashed with Limoncello, and a lemon sorbet

R39

Chocolate Brownies

Served warm with rich chocolate cinnamon sauce, and Chantilly cream

R45

The Cheese Board

Brie, Blue rock and Boeren kaas with fresh fruit, preserves and biscuits

R69

HOUSE WINES

Alvi's Drift Estate

Sauvignon Blanc

Pinotage

glass

R21

R21

bottle

R59

R59

SAUVIGNON BLANC

Flat Roof Manner Light

Aromas of green figs and gooseberry follow through onto the palate do deliver a lively zesty wine

R69

Waterford Pecan Stream

Tropical fruit aromas, with underlying asparagus complimented by a crisp finish

R99

Uitkyk

Green pepper and fig leave aromas, backed by flavours of litchi and granadilla

R109

Cape Point Vineyards

Array of tropical fruit, grapefruit and limes all held together by an incredible mineral backbone

R169

CHENIN BLANC

Kleine Zalze Bushvine

Guava, pineapple, litchi and peach aromas, clean and crisp aftertaste

R69

CHARDONNAY

Neethlingshof Unwooded

Fresh, vibrant with rich layers of fruit and a crisp and lingering aftertaste

R33

R99

Durbanville Hills – Rhino Fields

Zesty citrus, peach, dried apricots and butterscotch nose backed by well integrated wood

R149

WHITE BLEND

Theuniskraal Bouquet Blanc

Sunripe richness of Gewürstraminer and Bukettraube

R59

Groote Post Old Mans Blend

Citrus tang on the nose of Sauvignon Blanc, fruit from the Chenin Blanc and depth from Semillon

R79

CABERNET SAUVIGNON

Neethlingshof

Classic blackberry and peppery characteristics follows through from the nose onto the palate

R39

R119

De Meye

A full bodied wine with a firm tannin structure, pepper spice, dark fruit and a touch of coffee

R139

MERLOT

Kleine Zalze

Medium-bodied with ripe plum and fruitcake

R89

Zevenwacht

Flavours of plums, chocolate and a combination of red and black cherries

R119

PINOTAGE

Beyerskloof

Bundles of Pinotage fruit on the nose with an intense and lively pallet

R99

Middelvlei – Free Run

Sweet raspberry aromas with mulberry undertones on the nose packed with fruit flavours

R139

SHIRAZ

Anthonij Rupert – Protea Range

Smokey plum, blueberry, black olive and herbal whiffs on the nose with good length of flavour

R89

Neethlingshof

Earthy aromas with tastes of chocolate and ripe plum on the palate

R129

RED BLEND

Groote Post Old Mans Blend

Cabernet Sauvignon based, white pepper and spice on the nose with berry and rich plum flavours on the palate

R99

Alto Rouge

Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla

R129

ROSÉ

Theuniskraal

Blend of Shiraz, Muskat and Colombard has resulted in a semi sweet rose with delicate peachy flavours

R59

Durbanville Hills

Light bodied and fruity wine with hints of fresh summer berries on the palate

R75

Boschendal Blanc de Noir

Sensual salmon colour, diverse and complex flavours

R79

SPARKLING WINE & MCC

JC le Roux Sauvignon Blanc

Tones of tropical fruits, litchis, pineapples and granadilla flavours on the palate

R89

Pierre Jourdan Brut

Crisp, complex and rewarding on the palate

R159

BEERS & CIDERS

Draughts

Castle, Jack Black

Peroni

300ml

500ml

R15

R24

R17

R28

Beers

Black Label, Castle Lager, Hansa Pilsner, Amstel, Castle Light, Millers, Tafel Lager

Windhoek Lager, Windhoek Light

Heineken, Windhoek Draught

Guinness

400ml

R14

R17

R20

500ml

R30

Ciders

Brutal Fruit, Hunter's Dry, Hunter's Gold, Bacardi Breezer, Savanna Dry

Savanna Light, Smirnoff Spin

Hunter's Extreme, Smirnoff Storm

R18

R20

R22

SPIRITS

Brandy (per 25ml shot)

Klipdrift, Olof Bergh, Richelieu

Klipdrift Premium

KWV 10 yrs

Remy Martin

KWV 20 yrs

R9

R12

R14

R35

R46

Rum

Malibu, Spiced Gold

Bacardi Blanco, Captain Morgan, Red Heart

Stroh Rum

R10

R13

R22

Whiskey

Southern Comfort

Bells, Famous Grouse

J&B, Johnny Walker Red

Bushmills

Jack Daniels, Jamesons

Jack Daniels Gentleman Jack

Johnny Walker Black

Chivas Regal 12 yrs

Jack Daniels Single Barrel

Chivas Regal 18 yrs, Johnny Walker Gold

Jamesons 18 yrs

R11

R13

R15

R17

R20

R22

R25

R30

R34

R72

R80

White Spirits

Gilbeys Gin, Gordons Gin, Mainstay Cane

Smirnoff Vodka, Stolli Vodka

Bombay Saffire Gin

R9

R12

R16

SOFT DRINKS

Coca Cola, Fanta Orange, Sprite (300ml)

Coca Cola Light, Dry Lemon, Ginger Ale, Lemonade, Soda Water, Tab, Tonic Water (200ml)

Cream Soda, Nestea Ice Tea, Sprite Zero (330ml)

Tomato Cocktail (200ml)

Appetizer, Grapetizer Red/White (275ml)

Red Bull (250ml)

Still/Sparkling Water (500ml)

Still/Sparkling Water (1 l)

R10

R13

R16

R18

R19

R35

R12

R24

Chillas

Mango, Strawberry, Lemon Sorbet (non-dairy), Passion Fruit sorbet (non-dairy)

R20

Service charge of 10% for tables of 8 or more

Corkage – R25 per bottle

Maximum 2 bottles per table