

THE SPOON STORY

Spoon has been a lifelong dream of mine. I've wanted to be a chef for as long as I can remember, since I was about 13 years old. Once my mind was made up, I began honing what (limited) skills I had at the time and the yearning to open my own restaurant quickly began.

After finishing high school, I studied at the 1000 Hills Chef School, with my first job being at the popular Sprigs The Food Shop in Kloof. After an incredible two and a half years of working my first cheffing job, I took the plunge to go overseas and work on super yachts.

But first, my international cheffing journey began at one of the famous Ottolenghi restaurants in London, where I planned on spending a few weeks for some more experience before finding a job as a chef on the yachts. Little did I know that I'd be offered a full-time job, having to choose between working in my dream restaurant or the more unpredictable life of yachting. Turns out, the ocean was calling my name...

Fast forward seven of the greatest years of my life so far, and I have no doubt I made the right decision. The places I've seen, the experiences I've had, the friends I've made and the food I've had the pleasure of preparing. I've been privileged to work with some of the most talented and experienced chefs in the business, and they have all given me the best possible grounding a chef could ask for. From Mediterranean food to classic Japanese dishes, you name it - we made it.

Throughout it all though, I spent most of my free time working on Spoon. From menus to décor, ingredients sourcing and everything in-between - it's all my family and I have spoken about for the past 5 years.

So without further ado, welcome to Spoon.

Where my passion for food meets my love for friends and family. Where long lazy lunches and dinners are encouraged, and time is never of the essence. This is my home and a big piece of my heart; slow down, savour your meal and this moment, soaking up time spent with your loved ones.

I truly hope you enjoy your meal.

Jenna

PLEASE NOTE

We have four beautiful dogs on the property: Miso and Troy the ridgebacks, Molly the staffy and our old boy Puppy.

Please do not feed them (no matter how big their puppy dog eyes). We don't want them to beg or become a nuisance.

Please enquire about private functions.

www.spooneatery.co.za

 [spoon_eatery](#)  [spoon.eatery](#)



TRADING HOURS

Monday & Tuesday
Wednesday to Saturday
Sunday

Closed
12pm – 9pm
12pm - 4pm



Wifi name: Spoon- 2.4G
Wifi password: Spoon@Eatery

TAPAS

Marinated Olives 🌱	20
Patatas Bravas 🌱 Crispy potato tossed in smoked paprika served with spicy tomato sauce & garlic aioli	45
Parmesan & Garlic Fries 🌱	45
Croquettes of the Day (3 per portion) Chicken & jalapeño or spinach & mozzarella	55/45
Beef Carpaccio Thin slices of raw beef topped with rocket, fried capers, truffle parmesan dressing & pizza bread sticks	70
Soup of the Day served with fresh focaccia	60/80
Garlic, Chilli & Smoked Paprika Prawns 🦞 6 large prawns, deveined and deshelled	95
Crispy Salt & Pepper Squid Served with fresh chilli & lime mayo or grilled with lemon & garlic butter. 100g	100
Cured Meat & Cheese Board Served with crackers, focaccia bread and preserved figs (for two)	170

PIZZA | Gluten-free bases and vegan cheese are available

Napolitana Base Pizzas

The pizza we all know and love with a tomato base

Margherita 🌱 Homemade napolitana, mozzarella, fior di latte and fresh basil	110
The Pollo Mozzarella, shredded chicken, crispy onion rings and Crème Fraîche	130
The Diablo Mozzarella, double salami, red onion and chilli honey	135
The BCG Mozzarella, bacon, caramelised onion and gorgonzola	135
The SA Classic Mozzarella, bacon, avo and feta	145
The Parma Mozzarella, parma ham, rocket and parmesan shavings	150

Bianco Base

Focaccia-style pizza with no tomato sauce

Focaccia 🌱 Garlic oil and mixed herbs	55
The Caprese 🌱 Basil pesto, cherry tomatoes and mozzarella	120
Quattro Formaggi 🌱 Mozzarella, cream cheese, gorgonzola and fontina	125
Chef's Favourite 🌱 Caramelised onion, thinly sliced potato, fontina cheese and truffle honey	125
The Sicilian Caramelised onion, anchovies, mozzarella and panko crumbs	135
The Funghi 🌱 Mixed mushroom puree, fresh sliced button mushrooms, truffle and mozzarella cheese	135

LIGHT BITES

Quiche of the Day	85	Grilled Pear & Mixed Green Salad 🌱	120
Served with fries or dressed salad		Served with toasted almonds and creamy gorgonzola dressing	
Wraps, Toasties & Open Sandwiches		Roasted Mediterranean Veg Salad 🌱	120
<i>*Gluten-free wraps available</i>		Served with couscous, rocket, toasted cashews, grilled halloumi & tomato concasse dressing	
Served with chips		• Add grilled chicken	35
• Avo, cheesy chicken and mayo	120	House Salad 🌱	95
• Brie, streaky bacon, rocket and tomato chilli jam	125	Baby spinach, rocket, cucumber, sliced red onion, olives and Danish feta served with our homemade vinaigrette.	
• Mixed roasted veg (peppers, zucchini, butternut, aubergine and red onion) grated mozzarella and basil pesto 🌱	105		
• For a vegan option, replace the mozzarella with vegan mozzarella & fresh basil leaves 🌱	120		
Toastie Only			
• The ultimate cheese toastie cheddar, mozzarella & gruyère 🌱	80		

MAINS

Chicken Milanese	170
Served on wild mushroom risotto, rocket, parmesan shavings and truffle oil	
Sticky Asian-Styled Pork Loin Ribs 🍤	
Served with skinny fries and Japanese-style coleslaw	
• Half rack / Full rack	180/230
Pulled Lamb Shoulder Roulade	230
Crushed new potatoes & thyme roasted carrots topped with red wine jus	
Hake Pan-Fried in Caper Butter	160
Italian-style sliced potatoes & cherry tomatoes served with chilli & garlic broccoli	

A Good Old Burger	120
160g homemade beef patty or crispy fried chicken topped with burger sauce, cheddar cheese, pickles, lettuce and sliced red onion served on a brioche bun with skinny fries	

Extra Toppings	
Streaky Bacon	20
Gorgonzola	20
Crispy Onions	15
Jalapeños	15
Caramelised Onions	15

Pasta	
Choice of homemade gnocchi, spaghetti or penne	
• Jen's beef bolognese sauce with or without a dash of cream	140
• Prawn & fried zucchini Aglio e Olio (olive oil, chilli, garlic & 6 prawns)	150
• Creamy gorgonzola sauce 🌱	120
• Napolitana sauce overloaded with grated parmesan 🌱	120

DESSERTS

A proper homemade tiramisu	85
Selection of handcrafted chocolates from Cocoa Africa (3 per portion)	90
Blueberry, apple & almond tart	85
Served with vanilla bean cream or ice cream	
Caramel Baked Apple	85
With almond sponge, vanilla ice cream and salted caramel sauce	
Dom Pedro Kahlúa, Amarula or Whisky	80

DRINKS

Iced Coffee	38	Cordials	
Milkshakes		Kola Tonic, Passion Fruit, Lime, Bitters	8
Vanilla	35/50	Hot Beverages	
Salted Caramel	40/60	Cappuccino	33/38
Bar One	40/60	Flat White	38
Horlicks & Honey	40/60	Americano	33/38
Strawberry	40/60	Espresso	23/25
Coffee	40/60	Latte	33
Soft Drinks		Red Cappuccino	33
Appletiser, Grapetiser	30	Cortado	28/30
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Cream Soda	28	Tea: Earl Grey, Rooibos, Five Roses, Mint Tea, Green Tea	18
Dry Lemon, Lemonade, Ginger Ale, Soda	20	Hot Chocolate	38
Tonic, Sugar Free Tonic, Cheeky Cranberry	20	White Hot Chocolate	38
Kola Tonic & Lemonade	28	Chai Latte	38
Lemon & Peach Iced Tea	28	Red Chai Latte	38
Fresh Orange, Cloudy Apple, Cranberry or Mango Juice	30	Dirty Chai Latte (Shot of Espresso & Chai Latte)	45
Still or Sparkling Water	20/40	Hot Water, Lemon & Honey	15
		Oat or Almond Milk	15

BEERS

Corona 330ml	35
Windhoek Draught 440ml	35
Castle Lite 330ml	35
Hansa Pilsner 330ml	35
Beer on Tap	55
<i>Ask our waiters what we have.</i>	

Craft Beers

That Brewing Co.

Apa 440ml	55
Delicious Monster 440ml	55
IPA 440ml	55
<i>Ask our waiters what we have.</i>	

CIDERS

Savanna Dry 330ml	40
Hunters Dry 330ml	40

COCKTAILS

Espresso Martini Espresso, SKYY vodka, Kahlúa, sugar syrup, shaken – <i>Martini Glass</i>	95	Amaretto Sour 2 shots Amaretto, fresh lemon juice, bitters, shaken served with a maraschino cherry – <i>Short Glass</i>	95
Porn Star Martini Passion fruit puree, 2 shots vanilla vodka, lime juice served with a shot of prosecco – <i>Martini Glass</i>	95	Paloma 2 shots tequila, fresh lime juice & San Pelligrino grapefruit juice served on ice with a spiced rim – <i>Tall Glass</i>	100
Margarita Spicy or Normal – tequila, Cointreau, fresh lime juice & sugar syrup, shaken – <i>Margarita glass</i>	95	Chefs Special Tequila, Cointreau, fresh orange juice shaken, served on ice – <i>Short Glass</i>	95
Aperol Spritz Prosecco, aperol, soda water & a fresh slice of orange, over ice – <i>Wine Glass</i>	110	Triple Sec Spritzer Triple sec cordial, prosecco & soda water – <i>Wine Glass</i>	80
Capri Spritz Prosecco, limoncello, soda water & a fresh slice of lemon, over ice – <i>Wine Glass</i>	110	Elderflower Spritzer Elderflower cordial, prosecco & soda water – <i>Wine Glass</i>	80
Moscow Mule 2 shots SKYY vodka, ginger ale, a dash of ginger bitters, fresh mint & a wedge of lime. Served over ice – <i>Tall Glass</i>	95		

SPIRITS

Gin		Whisky	
Roku Japanese Gin	30	Jameson	35
Blind Tiger Blue Gin	30	Johnnie Walker Black	42
Hendricks Gin	35	Bains	35
Six Dogs Blue Gin	35	Glenmorangie	42
Six Dogs Karoo Gin	35	Tequila	
Inverroche Amber Gin	38	Cactus Jack Original	25
Inverroche Verdant Gin	38	Olmeca Tequila Supremo Reposado	30
Vodka		Patron Café XO	50
SKYY Vodka	25	Clase Azul handcrafted Reposado Tequila	235
Cruz Vintage Premium Black Vodka	30	Liquors & digestives	
Rum		Amaretto	35
Bicardi White Rum	25	Baileys	35
Captain Morgan	30	Kahlúa	35
Brandy		Amarula	28
KWV Brandy 3 year	25	Limoncello	40
Klipdrift Premium	30		