

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 three beautiful dogs on the property: Miso and Troy the Ridgebacks and Molly the staffy. A special mention of our old boy Puppy, who we had to put down but know had a special place in many people's hearts. He will be sorely missed.

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

www.spooneatery.co.za

 [spoon_eatery](https://www.instagram.com/spoon_eatery)  [spoon.eatery](https://www.facebook.com/spoon.eatery)



TRADING HOURS

Monday & Tuesday	Closed
Wednesday to Saturday	12pm – 9pm
Sunday	12pm - 4pm

Please enquire about private functions.

We reserve the right to place a 12% service charge on tables 8 or more.



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

TAPAS

Marinated Olives 🌱	25	Soup of the Day	60/80
Patatas Bravas 🌱	45	Served with fresh focaccia bread	
Crispy potato tossed in smoked paprika served with spicy tomato sauce & garlic aioli		Garlic, Chilli & Smoked Paprika Prawns 🍤	95
Parmesan & Garlic Fries 🌱	45	6 prawns, deveined and deshelled	
Peri-peri free range chicken livers	95	Crispy Salt & Pepper Squid	100
Cooked in a dash of cream, served with toasted sour dough		Served with lime mayo or grilled with lemon & garlic butter. 100g	
Croquettes (3 per portion)	60/50	Cured Meat & Cheese Board	175
Chicken & jalapeño or spinach & mozzarella		Served with crackers, focaccia bread and preserved figs (for two)	
Beef Carpaccio	70/140		
Thin slices of raw beef topped with rocket, fried capers, truffle parmesan dressing & pizza bread sticks			

PIZZA | Gluten-free bases and vegan cheese are available

Napolitana Base Pizzas		The BCG	140
The pizza we all know and love with a tomato base		Mozzarella, bacon, caramelised onion and gorgonzola	
Margherita 🌱	110	The SA Classic	155
Homemade napolitana, mozzarella, fior di latte and fresh basil		Mozzarella, bacon, avo and feta	
The Pollo	135	The Parma	160
Mozzarella, shredded chicken, crispy fried onions and Crème Fraîche		Mozzarella, parma ham, rocket and parmesan shavings	
The Diablo	140	Mr salty	170
Mozzarella, two types of salami, red onion and chilli honey		Mozzarella, anchovies, prawns, capers & sliced kalamata olives	
		The Meat Lovers	180
		Mozzarella, bacon, spanish salami, beef bolognaise, red onion & jalapenos	
Bianco Base		Chef's Favourite 🌱	125
Focaccia-style pizza with no tomato sauce		Caramelised onion, thinly sliced crispy potato, fontina cheese and truffle honey	
Focaccia 🌱	55	The Sicilian	140
Garlic oil and mixed herbs		Caramelised onion, anchovies, mozzarella and panko crumbs	
The Caprese 🌱	125	The Funghi 🌱	135
Basil pesto, cherry tomatoes and mozzarella & balsamic reduction		Mixed foraged mushroom puree, fresh sliced button mushrooms, truffle oil and mozzarella cheese	
Quattro Formaggi 🌱	125	The PGB	140
Mozzarella, cream cheese, gorgonzola and fontina		Mozzarella, pear, gorgonzola, bacon & rocket	

LIGHT BITES

Quiche of the Day 85

Served with fries or dressed salad

Wraps, Toasties & Open Sandwiches

**Gluten-free wraps & bread available*

Served with chips

- Avo, cheesy chicken and mayo (*peri-peri available*) 125
- Brie, streaky bacon, rocket and homemade tomato chilli jam 125
- Mixed roasted veg (peppers, zucchini, butternut, aubergine and red onion) grated mozzarella and basil pesto 🌱 110
- For a vegan option, replace the mozzarella with vegan mozzarella & fresh basil leaves 🌱 120

Toastie Only

- The ultimate cheese toastie cheddar, emmental & mozzarella 🌱 85

Grilled Pear & Mixed Green Salad 🌱 120

Served with toasted almonds and creamy gorgonzola dressing

Roasted Mediterranean Veg Salad 🌱 125

Served with couscous, rocket, toasted cashews, fried halloumi & spiced tomato concasse dressing

House Salad 🌱 95

Mixed greens, cucumber, sliced red onion, olives and Danish feta served with our homemade vinaigrette

Add Proteins for Salads

- Grilled chicken 50
- Chilli & garlic prawns (6) 85
- Crispy or grilled squid 80

MAINS | All our meat is locally sourced & free range

Chicken Milanese 180

Served on wild mushroom risotto, rocket, parmesan shavings and truffle oil

Hake & Norwegian Salmon Fish Cakes 185

Served with fries or salad & our homemade tartar sauce

Sticky Asian-Styled Pork Loin Ribs

Served with skinny fries and Japanese-style coleslaw

- Half rack / Full rack 185/235

Pulled Lamb Shoulder Roulade 240

Crushed new potatoes & thyme roasted carrots topped with red wine jus

Hake Pan-Fried in Caper Butter 175

Italian-style sliced potatoes & cherry tomatoes served with chilli & garlic broccoli

Asian Seared Beef Fillet 200g 255

Served with stir-fried peanut satay rice noodles & topped with sesame seeds

Grilled locally sourced, grass fed midlands lamb chops 255

Served with creamy mash potatoes, crunchy broccoli, roasted butternut & homemade chimichurri sauce

Pasta

Choice of homemade gnocchi, spaghetti or penne (*gluten free gnocchi available*)

- 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) 155
- 3 'P' pasta - crispy pancetta & peas in a creamy parmesan sauce 170
- Creamy gorgonzola sauce 🌱 120
- Napolitana sauce overloaded with grated parmesan 🌱 120

A Good Old Burger 130

(*Vegan patties available*)

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 30
- Gorgonzola 25
- Avo 30
- Crispy Onions 15
- Jalapeños 15
- Caramelised Onions 15

DESSERTS

A proper homemade tiramisu	85	Caramel Baked Apple	85
Selection of handcrafted chocolates from Cocoa Africa (3 per portion)	90	With almond sponge, vanilla ice cream and salted caramel sauce	
Blueberry, apple & almond tart	85	Crustless Baked Cheesecake Cake	75
Served with vanilla bean cream or ice cream		Served with homemade lemon curd	
		Dom Pedro Kahlúa, Amarula or Whisky	80

DRINKS

Iced Coffee	40	Still or Sparkling Water	20/40
Milkshakes		Cordials	
Vanilla	35/50	Kola Tonic, Passion Fruit, Lime, Bitters	8
Salted Caramel	45/60	Hot Beverages	
Bar One	45/60	Cappuccino	35/40
Horlicks & Honey	45/60	Flat White	40
Strawberry	45/60	Americano	35/40
Coffee	45/60	Espresso	25/30
Soft Drinks		Latte	35
Appletiser, Grapetiser	40	Red Cappuccino	35
Coke, Diet Coke, Coke Zero, Sprite, Sprite Zero, Cream Soda	33	Cortado	30/33
Dry Lemon, Lemonade, Ginger Ale, Soda	26	Tea: Earl Grey, Rooibos, Five Roses, Mint Tea, Green Tea	25
Tonic, Pink Tonic, Sugar Free Tonic, Cheeky Cranberry	26	Hot Chocolate	45
Kola Tonic & Lemonade	34	White Hot Chocolate	45
Rock Shandy	52	Chai Latte	45
Lemon & Peach Iced Tea	33	Red Chai Latte	45
Fresh Orange, Cloudy Apple, Cranberry Juice	43	Dirty Chai Latte (Shot of Espresso & Chai Latte)	50
		Hot Water, Lemon & Honey	18
		Oat or Almond Milk	18

BEERS

Corona 330ml	45	Craft Beers	
Windhoek Draught 500ml	50	That Brewing Co.	
Castle Lite 330ml	40	Apa 440ml	55
Hansa Pilsner 330ml	40	Delicious Monster 440ml	55
Heineken 330ml	40	IPA 440ml	55
Flyingfish Lemon	40	<i>Ask our waiters what we have.</i>	
Beer on Tap	60		
<i>Ask our waiters what we have.</i>			
Non-alcoholic Beer & Cider			
Heineken 0	40		
Savanna 0	40		
Corona 0	45		

CIDERS

Savanna Dry 330ml	45
Hunters Dry 330ml	40

COCKTAILS

Espresso Martini	98	Amaretto Sour	98
Espresso, SKYY vodka, Kahlúa, sugar syrup, shaken – <i>Martini Glass</i>		2 shots Amaretto, fresh lemon juice, egg white, bitters, shaken and served with a maraschino cherry – <i>Short Glass</i>	
Porn Star Martini	98	Paloma	105
Passion fruit puree, 2 shots vanilla vodka, lime juice served with a shot of prosecco – <i>Martini Glass</i>		2 shots tequila, fresh lime juice & San Pelligrino grapefruit juice served on ice with a spiced rim – <i>Tall Glass</i>	
Margarita	98	Chefs Special	98
Spicy or Normal – tequila, Cointreau, fresh lime juice & sugar syrup, shaken – <i>Margarita glass</i>		Tequila, Cointreau, fresh orange juice, egg white, shaken and served on ice – <i>Short Glass</i>	
Aperol Spritz	115	Elderflower Spritzer	85
Prosecco, aperol, soda water & a fresh slice of orange, over ice – <i>Wine Glass</i>		Elderflower cordial, prosecco & soda water – <i>Wine Glass</i>	
Capri Spritz	115	Virgin Cocktails	
Prosecco, limoncello, soda water & a fresh slice of lemon, over ice – <i>Wine Glass</i>		Elderflower & Blueberry Spritzer	55
Moscow Mule	98	Elderflower cordial, soda & fresh muddled blueberries - <i>Wine glass</i>	
2 shots SKYY vodka, ginger ale, a dash of ginger bitters, fresh mint & a wedge of lime. Served over ice – <i>Tall Glass</i>		Moscow Mule	55
		Ginger ale, soda, bitters, fresh mint & fresh lime wedges - <i>Tall glass</i>	
		Spicy Orange Margarita	60
		Fresh orange juice, fresh lime juice, jalapeno sugar syrup shaken over ice - <i>Margarita glass</i>	

SPIRITS

Gin		Whisky	
Roku Japanese Gin	35	Jameson	38
Blind Tiger Blue Gin	35	Johnnie Walker Black	45
Hendricks Gin	38	Bains	38
Six Dogs Blue Gin	45	Glenmorangie	45
Six Dogs Karoo Gin	45	Jack Daniels	38
Inverroche Amber Gin	40	Tequila	
Inverroche Verdant Gin	40	Cactus Jack Original	28
Vodka		Olmecca Tequila	
SKYY Vodka	30	Supremo Reposado	33
Rum		Patron Silver	55
Bicardi White Rum	28	Dom Julio Reposado	90
Captain Morgan	33	Clase Azul handcrafted Reposado Tequila	235
Brandy		Liquors & digestives	
KWV Brandy 3 year	28	Amaretto	35
Klipdrift Premium	33	Baileys	40
		Kahlúa	35
		Amarula	28
		Limoncello	45
		Jägermeister	35