

Something Delicious

— SET MENUS —
AND ALL THINGS
DELECTABLE



— CAFÉ —
HEMINGWAY'S



Lamb
Chop's

Haloumi
Shot's

Salmon
Canapés

Tuna
tartar

Turkure
Sauce

THREE BROOMSTICKS

SIT DOWN SET MENU STARTER & MAIN

— STARTER —

Smoked beef Carpaccio.
or
Grilled calamari rings.
or
Crispy almond crusted Camembert served with a tangy berry coulis.

— MAINS —

Choose from....

MACBETH

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

or

BETTY

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

or

SONNY

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

or

KAY ADAMS

Broccoli with cherry tomatoes & bocconcini with pappardelle

or

PINOCCHIO

A classic beer battered Hake & chips..

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 R550 (Serves 12) to R900 (Serves up to 20).

Alternatively, order a selection of beautiful mini cakes (from R75), in a variety of flavours for a decadent taste experience.

R300 P/P



THE LODGE IN FORKS

SIT DOWN SET MENU MAIN & DESSERT

— MAINS —

Choose from...

SONNY

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

or

CORLEONE

Linguine pasta served with seasonal veg, basil pesto & roasted pine nuts.

or

PINOCCHIO

A classic beer battered Hake & 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

DIEGO

250gr Beef burger patty served with guacamole, Mexican style loose cheddar slice & finely chopped jalapeño in a cheese sauce.

— DESSERT —

HEMINGWAY'S DESSERT TABLE

Café Hemingway's dessert table is an adventure in the land of delight! Home to 5 different desserts selected by our team.

R300 P/P

ROBIN HOOD

SIT DOWN SET MENU STARTER, MAIN & DESSERT

— STARTER —

Choose from...

Calamari ceviche with citrus gel, roasted red pepper purée & lime sugar.

or

Almond crusted confit beetroot with balsamic onion mousse rocket oil & a citrus dressed micro salad.

or

Slow roasted garlic & tomato ravioli tossed in a chilli & basil crème topped with herbed mascarpone & crispy basil leaves.

— MAINS —

Choose from...

Marinated fillet with a citrus & asparagus micro salad, confit beetroot, charred red onion, fondant potatoes & asparagus cream.

or

Pecan crusted lamb rack with smashed baby potatoes, chilli infused balsamic reduction & baby carrot salad dressed in a pecan & orange vinaigrette.

or

Seared duck breast served on a chilli & peanut smear, with butternut purée & a pickled ginger & cucumber micro salad.

— DESSERT —

Choose from...

Twice baked chocolate soufflé

or

Lemon meringue tart with white chocolate mousse

or

Yoghurt & blueberry panna cotta with macerated berries, meringue & strawberry sorbet.

R380 P/P



MILLYWAYS

SIT DOWN SET MENU STARTER, MAIN & DESSERT

— STARTER —

Antipasto starter platter, offering a selection of gourmet cheeses, cold meats & smoked salmon, served with assorted pickled vegetables & fresh baked artisan bread.
Starter platter to share.

— MAINS —

Choose from...

Pea & porcini risotto

or

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

or

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

or

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

or

Crispy skinned sea-bass served with blanched Swiss chard, shiitake mushrooms & a delicately balanced six spice, sweet foam sauce.

or

A decadent 250gr beef burger served, served with grilled Portobello mushrooms & smoked mozzarella.

— DESSERTS —

Hemingway's dessert table is home to 5 different dessert selections made by our amazing pastry team. Table includes a selection of our world famous mini cakes.

R420 P/P

ALADDIN

CANAPÉ

Crumbed Caprese salad with a chilli & balsamic glaze.
Grilled cheese & spicy tomato soup.
Grilled veg soft shell taco.
Trio of chicken wings.
Beef sliders.
Prawn & lime avo shots.
Spinach wrapped halloumi with tahini yoghurt.

— DESSERTS —

Hemingway's dessert table is home to 5 different dessert selections made by our amazing pastry team.

R325 P/P

ST. ELMO'S BAR

CANAPÉ

Antipasto skewers.
Prawn & avo shots.
Smoked salmon tartlets.
Mini bacon pancake stack.
Lamb lollipops.
Beef skewer with rocket pesto
Duck samoosa with onion mousse.
Chicken & waffles with maple syrup.
Cranberry & Brie puff.

— DESSERTS —

Hemingway's dessert table is home to 5 different dessert selections made by our amazing pastry team.

R400 P/P





UNDER A TUSCAN SUN

6 COURSE FINE DINING CHEF'S TABLE MENU

Welcome to the Café Hemingway's sun infused fine dining experience.

"Life offers you a thousand chances. all you have to do is take one."
Frances Mayes, Under the Tuscan Sun

A WELCOME GLASS OF PROSECCO

— AMUSE-BOUCHE —

Goats cheese mousse topped with balsamic sugar & beetroot shards

— STARTER —

Polenta bites with prosecco & fresh figs served with sundried tomato & herbed feta mousse
OR

Slow roasted garlic & tomato risotto in basil & chilli butter-sauce served
with mascarpone & crisp basil leaves

— INTRODUCTION TO MAIN —

Spiced butternut soup served with couscous sheet,
coriander oil, & chilli foam
OR

Twice baked Brie cheese soufflé served with cranberry cream,
ciabatta & pomegranate pearls
OR

Pan fried Scallops served with a red wine & garlic tomato bisque topped with
home-made ricotta & zesty freshly grated lemon. Garnished with red amaranth.

— PALLET CLEANSER —

Limoncello granita

— MAINS —

Mixed wild forest mushrooms with ricotta, salted cream & delicate truffle essence
OR

Crispy sustainable sea bass, served with beetroot purée, lemon crème,
spinach chips & crispy fennel fronds
OR

Crispy cinnamon & fennel rubbed pork belly served with Pommes Anna,
toasted hazelnuts, grilled bok choy, & pumpkin ginger purée
OR

Slow braised short-rib ravioli served with parmesan crisps,
mustard shoots & radish-crème

— DESSERT —

Cream panna cotta served with passion fruit gel, meringue shards,
white chocolate snow, & passion fruit sorbet
OR

Decadent chocolate fondant served with spiced orange granita,
dark chocolate mousse, white chocolate &
a Hemingway's cracker s'more
OR

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

R650 PER PERSON

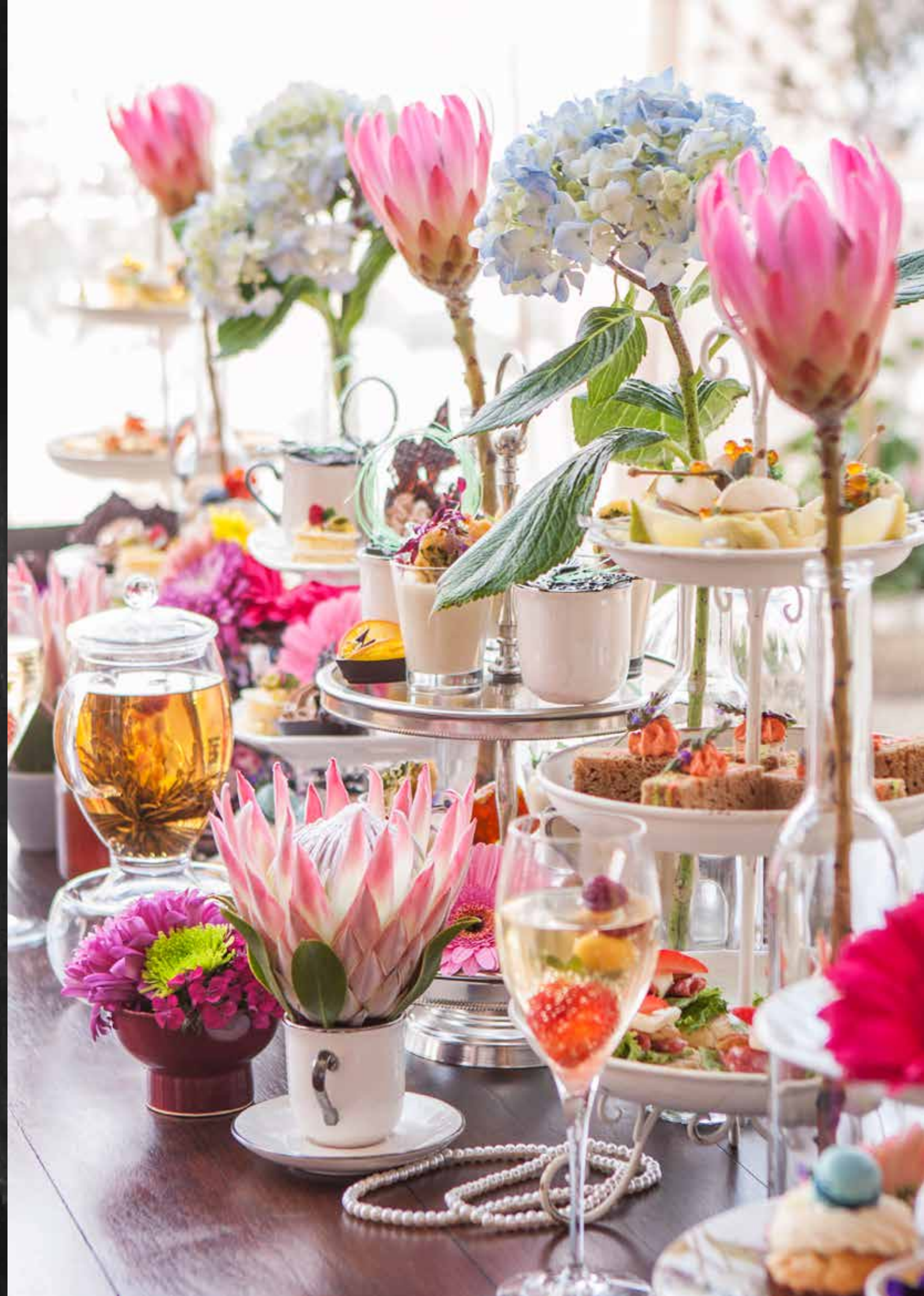


*Something
sweet*

— HIGH TEA —
AND ALL THINGS
PRETTY



— CAFÉ —
HEMINGWAY'S





— ISABEL —
R300 P/P



SAVOURY

Open Sandwich
Miniature Quiche
Caprese Skewers
Cream Cheese Cucumbers
Salmon Filled Mini Croissant
Mini Scones With Jam & Cream

SWEET

Macarons
Baby Meringues
Chocolate Tart
Brownies
Peppermint Crisp Shots
Chocolate Mousse Cups
Home Made Cookies
Cheesecake In A Jar
Red Velvet Cupcakes With Cream Cheese Icing



Welcome Cocktail
Mini Milkshake OR Infused Ice Tea

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





— ALICE IN WONDERLAND —
R330 P/P



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
Pavlova To Share
Custard Fruit Tart
Cheesecake In A Jar
Teacup Cake Pops
Mini Panacotta
Chocolate Profiteroles
Mini Cake (to share)

Welcome Cocktail
Mini Milkshake OR Infused Ice Tea
Standard Tea & Coffee

(VEGETARIAN PLEASE SPECIFY)

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— COCO CHANEL —
R390 P/P



SAVOURY

Prawn & Cucumber Canapé
Deep-Fried Camembert Bites With Cranberry Marmalade
Mini Mixed Quiche's Topped With Fresh Thyme
Spinach Wrapped Halloumi with Tahini Yoghurt
Balsamic Roasted Peach Wrapped In Prosciutto & Basil
Mini Salmon & Cream Cheese Croissants
Mini Duck & Cherry Pie
Open Fillet Baguette Topped With French Horseradish Sauce

SWEET

Truffles
Macarons
Cake-Pop Surprise
Mini Meringue Pies
Pavlovas (to share)
Mini Vanilla Custard Fruit Tart
Mini Croquembouche (to share)
Assorted Mini Cakes (to share)

Welcome Cocktail
Infused Ice Tea
Standard Tea & Coffee

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— MIDSUMMER NIGHTS DREAM —

JOIN US FOR CAFÉ HEMINGWAY'S HYBRID HIGH TEA, FINE DINING, CHOCOLATE & FLOWER EXPLOSION FESTIVAL. We have combined everything we are really, really good at! Fine Dining, Cakes and of course High Teas.

*"Love looks not with the eyes, but with the mind,
And therefore is winged Cupid painted blind."
William Shakespeare, A Midsummer Night's Dream*

HIGH TEA STARTER PLATTER

Camembert spring roll with honey & thyme
Parmesan shortbread with beetroot pesto garnished with toasted pine nuts
Chive tied crepe bundles with smoked salmon & lemon creme fraiche
Beef kofta with chermoula yoghurt & harissa
Balsamic grilled peaches wrapped in Prosciutto

THE MAIN EVENT...

CHOOSE FROM

Mixed wild forest mushroom linguini with ricotta, salted cream & truffle essence.
or
Café Hemingway's simplest beef burger (250gr) with crispy lettuce, tomato & ranch sauce,
or
Herb crusted lamb rack nestled on a pumpkin purée with
red win jus & vine roasted cherry tomatoes
or,
Bourbon & maple glazed confit pork belly served with smokey carrot mash,
bacon pancake & charred asparagus & barbeque jus
or,
Grilled sea bass served with scallops, Kimchi smoked risotto crisps, fermented strawberry coulis,
carrot tuile & smoked paprika lemon butter sauce.

HIGH TEA DECADENT DESSERT EXPLOSION

Truffles & Macarons
Rich espresso chocolate brownie bites
Mini lemon tart with meringue & white chocolate mousse
Strawberry-marshmallow filled chocolate flowers
Salted caramel & chocolate cheesecake in a jar
Popping candy cake pops
Chocolate mouse cups
The most Amazing gourmet mini Nutella cakes to share between 4 people.

R620 P/P

Call to book on (011) 466 0195
reservations@cafehemingways.co.za
www.cafehemingways.co.za



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)

ELIZA DOOLITTLE

SAVOURY

Caprese Skewers
Open Sandwich
Rainbow Rice Paper Rolls
Mini Scones With Jam & Cream
Mini Gourmet Quiche Of The Day
Cucumber-Watercress Tea Sandwich

SWEET

Macarons
Mini Cake (to share)
Chocolate Mousse Cups
Mini Vanilla-Bean Crème Brûlée
Cheesecake In A Jar

Welcome Cocktail
Infused Ice Tea

R330 P/P
(VEGETARIAN)



we will need to check
these against the final
bar menu

ADD A GLASS OF

Tanzanite Sparking Wine	R65
Mimosa	R65
Mulderbosch Rose	R35
Spier Sauvignon Blanc	R45
Mont du Toit Merlot	R50
Carrie Cosmo	R55
Pink Lady G&T	R55
Pims In A Jar	R65

ADD A POT OF Teapot (serves 2)

Flower Tea	R35
Dandelion Tea	R45

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



Something Tasty

— WHISKEY & GIN —
— TASTING EXPERIENCE —



— WHISKEY —

A WORLD OF WHISKEY 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

R880.00 P/P

Optional 10 course canapé pairing: R1250 P/P

Optional 10 course paired menu: R1830 P/P

HOUSE OF THE MACALLAN

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

Sienna
Ruby
Amber
Rare Cask

R600 P/P

Optional canapé pairing: R730 P/P

Optional 4 course paired menu: R990 P/P

SCOTCH TOUR

Jura 10YO – Isle of Jura
Ardbeg 10YO – Islay
Highland Park 12YO – Orkney Islands
Aberlour 12YO – Highlands
Auchentoshan 12YO – Lowlands
Glenrothers 1998 – Speyside

R380 P/P

Optional canapé pairing: R530 P/P

Optional 6 course pairing tasting menu: R1200 P/P

HOUSE OF JAMESONS

12YO
Gold Reserve
Select Reserve
18YO

R380 P/P

Optional canapé pairing: R550 P/P

Optional 4 course paired menu: R850 P/P

HOUSE OF HIGHLAND PARK

Orkney Islands 12YO
Dark Origins 18YO
Freya (when available)

R550 P/P

Optional canapé pairing: R730 P/P

Optional 4 course pairing tasting menu: R530 P/P

HOUSE OF NIKKA JAPAN

Pure Malt Red Label
Pure Malt Black Label
Nikka From The Barrel

R380 P/P

Optional canapé pairing: R480 P/P

Optional 3 course paired menu: R850 P/P

— BOURBON —

THE BOURBON ROUTE

A tour of the main bourbon distilleries in the USA

Makers Mark
Knob Creek 9YO
Gentleman Jack
Bulleit

R350 P/P

Optional canapé pairing: R550 P/P

Optional 4 course paired menu: R850 P/P

— GIN —

From Queens to paupers, Gin has been the preferred tipple 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.

THE CRAFT COLLECTION

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

R400 P/P

Optional sweet or savory canapé pairing: R600 P/P

Optional 5 course pairing tasting menu: R900 P/P

THE FYNBOS TRAIL

Wilderer Fynbos Gin
Inverroche
Musgrave Pink Gin

R300 P/P

Optional sweet or savory canapé pairing: R280 P/P

Optional 3 course pairing tasting menu: R380 P/P

THE CRAFT ROUTE

Inverroche
Musgrave 11 Signature Botanicals Gin
New Harbour Gin
Hope On Hopkins
Woodstock Gin Company

R400P/P

Optional sweet or savory canapé pairing: R580 P/P

Optional 5 course pairing tasting menu: R700 P/P

MOTHERS RUIN GIN STORY

AviationGin
Hendrick's Gin
Bombay Sapphire Gin
Gordons London Dry Gin
Tanqueray No.1
New Harbour iGwanitsha Gin
Aviation Gin

R580 P/P

Optional sweet or savory canapé pairing: R700 P/P

Optional 6 course pairing tasting menu: R1200 P/P

Minimum of 5 Guests Per Journey

10 DINING STREET

— FINE DINING —

Imagine venturing down a pebble-lined street at dusk. Flickering lanterns cast their ghostly glow, in the misty evening. A door looms, you rap the secret code on the lintel and as it swings wide, trumpeting jazz notes escape into the feast. Step into a night of Ernest Hemingway's Parisian experience at "10 Dining Street", the decadent, luxurious private dining room at Café Hemingway's.



— CAFÉ —
HEMINGWAY'S



— FINE DINING —

This beautifully decorated venue is filled with character. As you tip-toe through the secret doorway nestled in the bookcase, you can virtually hear the tinkle of crystal wine glasses, the low hum of laughter, and the gentle clink of silverware. It is a space steeped in luxury. Hand-painted wallpaper, and elaborate candelabra are offset by a simple, yet beautiful crafted dining table, which in turn is presided over by a striking hand-made Willow lamp.

The menus in “10 Dining Street” rely on freshly sourced ingredients and simple elegance. They are civilised, without being pretentious. Decadent without being complex, and beautiful because each dish is prepared by only the best chefs who have an immense respect for what they do.

“10 Dining Street” is perfect for your special function or dinner event. Catering for between 4 and 14 guests it is in this private dining area that you will be able to explore the culinary delights of an impassioned chef team, who will delight you with the feasts and banquets so well suited to these elegant surroundings.

Bookings are open for our fine dining experiences, our decadent wine-pairing culinary adventures and our whisky pairing journeys where you choose your whisky adventure and we pair it with a specially crafted menu, designed to bring out the best in the flavours and tastes of every mouthful. To secure your booking please call us on 011466 0195 or email us on reservations@cafehemingways.co.za



— PRIVATE DINING ROOM —

A night out of Hemingway's Paris awaits... beyond the secret doorway, there lies an experience of majesty, luxury, decadence and divinity. Book your event with '10 Dining Street' for an unforgettable combination of indulgence and elegance.

Seats: up to 16



— BAR —

Our handmade copper bar sets the scene in the beautiful Bar Hemingway's where the perfect blend of whimsy and tradition await. Step back in time as you swirl an Old Fashioned, expertly made by one of our highly skilled Bar Tenders or walk the tightrope of new experience as you sip a once-off cocktail designed especially for you! Celebrate that special something with any of our Champagnes or Sparkling Wines.

With more than 140 whiskey's from all over the world, including Japan, India or even Ireland, Bar Hemingway's offers you the taste experience of a lifetime. Seats: up to 36



— CAFÉ —

The magical heart of our divine café the Bistro area is where it all started. The perfect, candle-lit venue, beautifully appointed, and full of charm, the Bistro is personal, luxurious and just right for your next function. Seats: up to 25.



— PATIO —

The gentle breeze wafts across the sun drenched patio at Café Hemingway's. A glistening drop slips down the side of a perfectly poured craft beer, while the sun skips across the top of a freshly made cocktail. This is an afternoon under the African sun in our beautiful café. Completed – of course – by the presence of great finds, indulgent meals and gorgeous treats. Also available for functions. Full weather proof, with glass windows and sealed roof. A Louver ceiling can be opened for sunlight or closed for shade. Seats: up to 60.



THE STORY SO FAR....

Hemingway's is a world-class artisan Bistro, Bar & Venue, that specialises in unique and delightful experiences. From our High-Tea's to the Whiskey or Gin Tastings with an adventure through our cake tables, styled events and accessible fine dining experiences.

At the heart of every great experience, is a story. The story of Café Hemingway's is, in many ways, only just being written but it is a story that has all the makings of an epic tale. It begins with a little coffee shop that is about to close down just a few days before Christmas. The staff who have worked there, for some it's the only job they have ever known, have no idea that within a few days they will be unemployed and have to face their families on what should be a joyous time of the year, with heart breaking news. A long time customer, on being told of the imminent closure, couldn't bare the thought of the 60 year old woman who had only ever been taught to fry eggs, having no job, and no possibility of employment.

He decided that the only option was to buy the shop, and take on the people who worked there. His vision was grandiose, but the staff had only even been taught the most rudimentary of skills, and the kitchen had nothing but a microwave, fryer and toaster. And so the journey began. The customer began to gather a group of people willing and excited to go on an adventure together. Like any great tale, this is a story of people. And like any great tale it is a story of a group of people who have varied – but great-skills.

The tale continues with a place that is at once elegant, and down to earth. A milieu where the attention to detail is evident in every well placed cushion or subtle light fitting. It's a place where the Bedouin curtains billow gently in the wind ushering in a sighing breeze on a warm afternoon, or wrapping you in a secluded hideaway of twinkling lights and romance on a chilly Winters eve.

The tale, as we said, is only just being written, but the characters, place and story is already in place. You write the story with us, every day. Join our adventure...

Café Hemingway's offers a fusion of fine dining and bistro style cuisine. Our artisan kitchen serves only the best organically produced, fresh and seasonal cuisine, made on site.

Our ethos of organic locally produced and proudly South African extends not only to food, but also to our extensive craft beer menu and even our crockery and furniture.

At Café Hemingway's no detail is too small, and this is ably illustrated in everything from the bespoke, designed décor to the hand selected barista brewed coffee. A sense of pervasive quality is inherent at Hemingways, where the class isn't just in the name; it's in every aspect of your dining experience.





Café Hemingway's is an artisanal bistro. Offering High Tea's, designer styled events, delectable cakes and even gin or whiskey tastings in our gorgeous bar (whose crowning glory is a 20ft hand-crafted copper bar – just perfect for evening cocktails!).

A fusion of bistro-style and fine dining, made from only the freshest local and organic ingredients ensures a unique experience in our beautiful café. Pop in for a relaxing lunch on their deck, and stay for the delectable home-made cakes and desserts. Join our renowned Chefs as they take you on a journey of sensual, gastronomic delight.

HIGH TEA @ HEMINGWAY'S

Indulge in our beautiful, inspired treats when you book your High Tea Party with the talented team of Chefs at Café Hemingway's! Perfect for baby showers, hen parties, book clubs, birthday parties or simply a special get-together to catch up with good friends!

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 confections, there can be no doubt that love is a central ingredient! From wedding cakes to celebration cakes, these hand-made delights, with a secret ingredient of passion for what we do, ensures that your cakes have just that little extra added magic sparkle. Contact Café Hemingway's for a copy of their gorgeous Cake Book, and you can choose your very own slice of heaven.

FUNCTIONS & EVENTS @ HEMINGWAY'S

Our hospitality team are here to assist with the design of your function. From a simple high-tea to a themed bachelorette, or birthday party, the team at Hemingway's can facilitate your function and will recommend one of our specially designed menu's for the occasion, or you can even build a bespoke menu to suit your requirements for bookings of 60 or more guests.

TASTINGS @ BAR HEMINGWAY'S

Our hand-made copper bar sets the scene in the elegant Bar Hemingway's where the perfect blend of whimsy and tradition await your attention. With more than 140 whiskey's from all over the world, including Japan, India and even Ireland, Bar Hemingway's offers you the taste experience of a lifetime. Book one of our whiskey tasting experiences or our gin pairing, fine dining experiences in our gorgeous private dining room. For an unforgettably gastronomic event book now.

10 DINING STREET

Imagine venturing down a pebble-lined street at dusk. Flickering lanterns cast their ghostly glow, in the misty evening. A door looms, you rap the secret code on the lintel and as it swings wide, trumpeting jazz notes escape into the night. Step into a night of Ernest Hemingway's Parisian experience at "10 Dining Street", the decadent, luxurious private dining room at Café Hemingway's.

DESSERT TABLE @ HEMINGWAY'S

In the wee hours of a twinkling morning, while you still slumber and the only ones awake are the Elves putting the final flourishes on the shoe-makers wares, the Café Hemingway's Pastry Team begin to coax magic from saucepans and mixing bowls. In a flourish of flower and with the wave of a magic icing wand, they produce delectable delights to adorn the Hemingway's Cake Table. From muffins to macarons and cake pops to cupcakes the beautiful and the decadent await your eager selection every morning. In a similar vein, the Café Hemingway's Dessert Table, adorned with specially selected and freshly made desserts for your function, adds that extra sprinkle of something special to any occasion.

Call now on (011) 466 0195 / reservations@cafehemingways.co.za / cakes@cafehemingways.co.za
We aren't part of a franchise, a hotel or even a chain. So you'll have to get your fill of us at our single venue in Kyalami.





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 & WHISKEY FOOD PAIRINGS

Book a wine pairing or whiskey 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.

— 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! Each cake is planned in meticulous detail. The flavour, colours, event for which it is intended, all these things are considered long before our chefs even take out their mixing bowls. Everybody deserves a cake to celebrate their special event, so let our team of dedicated pastry Chef's create one of their masterpieces for your next celebration, dinner party, or just because cake is wonderful and life is delicious.

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

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