

COFFEE

Filter Coffee REGULAR	18
Filter Coffee Regular REFILL	14
Filter Coffee MEGA	22
Filter Coffee Mega REFILL	18
CAPPUCCINO Regular	22
CAPPUCCINO Mega	26
Cafe AMERICANO	18
Espresso SINGLE	18
Espresso DOUBLE	22
MACCHIATO	20
RED Cappuccino	26
Red LATTE	28
FLAVOURED CAPPUCCINO	30
Hazelnut / Vanilla / Caramel	

Add Cream
R2.50

HOT CHOCO -Lattes	30
Traditional LATTE	30
Brazilian HAZELNUT	30
Vanilla CHAI	30
Swiss CHOCOLATE	30
WHITE Hot Chocolate	30
Toffee CARAMEL	30
HOT CHOCOLATE	30
MILO	30

COLD

SOFT DRINKS 330ml
Coke / Fanta / Tab / ...

JUICES

Orange / Mango / Cocktail / Guava / Apple / Strawberry / Cranberry

MILKSHAKES

Banana / Bubblegum / Chocolate / Lime / Strawberry / Vanilla

FRUIT SMOOTHIES

Mixed Berry / Pina Colada / Passion Fruit / Mango / Strawberry

FROZEN FREEZO

Coffee Freezo / Toffee Caramel / Chocolate / Hazelnut / White Chocolate

SMOOTHIES

STRAWBERRY LEMONADE

Frozen Strawberries blended with our home made lemon cordial, and double thick Bulgarian yoghurt

NUTTY COFFEE SNOB

Peanut butter and vanilla flavoured Bulgarian yoghurt blended with a double espresso shot and cocoa

SPICY FRUIT

Fruit cocktail blend with a pineapple and chilli cordial and passion fruit iced yoghurt

MINI SMOOTHIE BOARD

All 3 of the above, served in mini jars

AAA
EEE
TTT

CEYLON Tea	15
ROOIBOS Tea	15
TWG Tea Selection	35

DRINKS

CLASSICS

EGGS BENEDICT 65
Eggs poached to your choice, on an English Muffin, with Oak Smoked Hickory Ham and Hollandaise Sauce

EGGS FLORENTINE 60
Eggs poached to your choice, on an English Muffin, with Sautéed Baby Spinach and Hollandaise Sauce

EGGS ROYALE 65
Eggs poached to your choice, on an English Muffin, with Dill Smoked Salmon and Hollandaise Sauce

ENGLISH BREAKFAST 60
Grilled Back Bacon, Fried Eggs, Pork Banger, Plum Tomato, Sautéed Black and White Mushrooms and toast

PETIT DEJEUNER 35
Butter Croissant with Honey and trio of homemade Preserves, Jams & Marmalade

BREAD CHOICE

100% RYE / SEED LOAF /
SOURDOUGH / WHITE / BROWN

SPECIALITIES

SUNDRIED TOMATO AND ARUGULA FRITTATA 70
on a Mushroom and Leek duxelle, Bacon Jam, Parmesan crisp and toasted Sweet Potato Sourdough

FISHING FRENCHIE: 90
Oak smoked Salmon and Dill Cream Cheese Croissant, with Avocado and a Lemon Marmalade

EGG IN A HOLE BAGUETTE 70
Eggs baked in an Artisan baguette filled with Creamed Spinach and Feta and our Signature homemade braised Tomato and fresh Basil

THE RISING SAFFER 85
Boerie and Sesheba, Biltong and Aged Cheddar scrambled Eggs, creamy Mushroom and Thyme Potjie, Baked Beans, and "last night's Braai broodjie"

BABALAAS 90
Fried Eggs, Pork Banger, Grilled Back Bacon, Potato Rosti and Aged Cheddar stack, Peppered Plum Tomato, Buttered Black Mushroom and toasted Farm Loaf

DEATH BY CHOCOLATE FRENCH TOAST 70
Artisan Ciabatta prepared in a Sweetened Egg Batter, topped with White and Dark Chocolate Ganache, Chocolate shavings, topped with Banana and Caramelised Pecan Nuts

VEGGIE PATCH 50
Toasted Sweet Potato Sourdough, sautéed Baby Spinach, Sundried Tomatoes with Onion, Chickpea Frikkadelle, and Crispy Halloumi with a Tomato Bredie

TWISTED CROQUE 75
Artisan Ciabatta prepared in a Seasoned Egg Batter, Maple Glazed crispy Bacon, Boerenkaas and triple Mushroom Paste

BAKERS

CHOCOLATE CROISSANT 35
with White and Dark Chocolate topping

MUFFIN OF THE DAY: 30
Savoury or Sweet GIANT Muffin with Butters and Homemade Preserves

BANANA & PECAN LOAF 40
with Homemade Jam, grated Aged Cheddar Cheese and Whipped Butter

BREAKFAST

BREKKIE BITE PLATTERS

VEGETARIAN PLATTER

Potato Rosti topped with mushroom and leek duxelle
Basil Pesto flash fried Cocktail Tomato Skewer
Chickpea Frikkadelle with homemade fruit chutney
Crispy Halloumi with Tomato Bredie
Baby Spinach and Feta with crispy onion tartlet

116

SAVOURY PLATTER

Mini Croissant with Oak Smoked Salmon and Dill Cream Cheese
Our secret recipe Boerie with Sesheba
Vol au Vent filled with Creamy Scrambled Eggs with Biltong and gratinated with Aged Cheddar Cheese
Crispy bacon and Cheese Pop
Twisted Bacon basted with Sweet Ginger and Chilli

176

JARLICIOUS

HEALTHY "NUT" CASE

Tropical fruit salad, a selection of six tropical fruits, in a vanilla infused fresh orange juice topped with toasted nuts. (Add yoghurt for R10)

45

ORANGE CHOCOLATIER

Layers of double thick plain Bulgarian yoghurt, cocoa nibs and orange marmalade

50

BERRYCRAZEEE

Double thick Bulgarian Strawberry yoghurt, with layers of rooibos & blueberry compote topped with our In House toasted granola

60

APPLE CRUMBLE HOT OATS

Rolled oats prepared in a buttered apple sauce, with cinnamon poached apple, and finished with a baby toffee apple and toasted almonds

45

PUMPKIN PIE

Oats prepared with a slow roasted pumpkin puree with a hint of cinnamon, finished off with crunchy chia and toasted peanuts

45

ENERGY KICK

Lightly toasted rolled oats soaked in a vanilla bean infused milk over night with layers of peanut butter and banana

55

**GOOD OLD
FASHIONED
CONSOL JAR
FILLED WITH
YUMMY"NESS"**

BREAKFAST

BEEF

200G PATTY

BEEF BURGER

Plain Beef Burger with Braised Tomato Relish & Pickled Cucumber, Lettuce and Tomato

BOERE BREAKFAST BURGER

A Beef Burger with grilled Back Bacon, Fried Egg and Avocado and a Smoked Paprika and Three Cheese Sauce.

BILTONG BURGER

Beef Burger with Grilled Back Bacon, Grilled Black Mushroom, Sliced Aged Cheddar Cheese, Lettuce, Pickled Cucumber and Tomato topped with a Creamy Biltong & Chutney Sauce

LAMB KOFTA BURGER

Lamb Burger with Tomato and Cucumber Salsa, Shredded Slaw and Beet Hummus. Lettuce, Pickled Cucumber and Tomato R120

CHICKEN POPPER ROCKER

Crumbed Chicken Breast, Aged Cheddar Cheese, Sweet Chilli Marinated Pepperdew, Lettuce, Pickled Cucumber, Tomato and a Hot Jalapeño Sauce R85

VEGGIE FALAFEL PATTY

Vegetable Patty with Beet Hummus, Shredded Slaw, Grilled Black Mushrooms, Lettuce, Pickled Cucumber and Tomato R85

EXTRA

TOPPINGS / FILLINGS

Grilled Back Bacon	25
Fried Egg	10
Avocado (Seasonal)	20
Sliced Aged Cheddar Cheese	10



85

120

120

ALL
OUR
BUR
GERS

are served on
a Sesame Bun
with Chips or a
Signature Salad

BURGERS

MEDITERRANEAN

MEAT AND FISH

Lamb Meatballs with a slow Roasted Beet Hummus	59
Grilled Calamari served in a Lemon Butter or Cajun Sauce	60
Lamb Kofta Samosa & minted Tzatziki	55
Beef Kofta on a stick	55
Crispy fried Calamari Tentacles with Tartar Sauce	55

VEGETARIAN

Halloumi & Black Olive Jam topped with Crispy Onion	45
Aged Balsamic pickled Mushrooms	35
Dukkah Spiced Feta Balls – Hot or Not	35
Pesto Olives R30	30
Grilled Pita brushed with seasoned Olive Oil	25

SOUTH AFRICAN

MEAT

Creamy Peri-Peri Chicken Livers with a Mini Loaf	55
Pork Riblets in Mrs Balls sticky basting	50
Biltong, Brie & Avo Springroll with Carrot Chutney	45
Ostrich & Apricot Kebab with a Rooibos Apricot Basting	55
Seared Rump Tagliata with Parmesan and Rocket	70
Homemade Biltong & Cheese served with Spicy dip	75
Mini Pork Cheese Griller bites wrapped in Bacon	75
Creamy Roasted Garlic Snail pot & Mielie Bread	45
Bunny Chow with Durban-style Chicken Curry	60
Frikkadelle with Homemade Fruit Chutney	45
Boerie skewer with Sesheba and a Pap Disc	45

VEGETARIAN

Lentils braised in a Curried Tomato base Bunny Chow	35
Pumpkin Fritters glazed with a Sweet Caramel Sauce	35

ATLANTIS

MEAT AND FISH

Tempura Prawn with Gingered Sweet Pea Purée	65
Beer Battered Hake bites with Tartar Sauce	45
German Beer Sausage & Spicy Mustard dip	55
Bacon Wrapped Jalapeño & Feta Poppers	40
Mini Tikka Chicken Taco with Guacamole	50
Chicken & Cashew Nut Korma wrapped in a Phyllo parcel	50
Grilled Salmon Square & Lemon Marmalade	70

VEGETARIAN

Buttered Baby corn with a Chive Aioli Whip	50
Caprese Springroll filled with Buffalo Mozzarella, Sundried Tomato & Basil Pesto with Slow Roasted Napolitano Sauce	45
Melanzane Brinjal: Grilled Brinjal marinated in a slow Roasted Plum Tomato & Oregano Sauce topped with a Basil Pesto marinated Mini Buffalo Mozzarella Ball	35
Falafel: Homemade Chickpea bites with a Slow Roasted Beet Hummus	35

FAR EAST

FISH AND POULTRY

Smoked Salmon & Avo Sushi Salad finished with Spring Onion & Japanese Mayo	65
Smoked Salmon & Avo Maki Roll topped with Crispy Calamari Tentacles & Japanese Mayo	60
Zesty Asian Tuna Carpaccio spiced with Ginger, Coriander, Lime & Spring Onion	70
Sweet & Sour Sticky Winglets and Gorgonzola dip	55

VEGETARIAN

Rice Wrap filled with Crunchy stir-fry salad & dressed with a sweet pineapple drizzle	35
Grilled Tofu Pops with a Toasted Peanut & Parsley Salsa	65

OUR PORTIONS CAN BE SERVED AS A STARTER FOR 1 OR 2 PERSONS.

Our unique selected menu options represent the best of 'East meets West' snacking dining experience made the way most South Africans like it! Choose what you like or pick one of our hand selected boards that has been paired for your benefit with our exclusive wine menu, gin cocktails or craft beer options.

LIGHT MEALS

MORE LIGHT MEALS HERE

TASTING PLATTERS FOR ONE

THE SAFFER

Mini Boerie with Pan-Fried Pap Discs & Sesheba, Frikkadelle with a Homemade Fruit Chutney, Mini Bunny Chow Loaf filled with a Durban Style Chicken Curry

Pair With: (Craft Beer @ R75)

EAST INDIA COMPANY PLATTER

Lemon Butter Calamari, Dukkah Spiced Feta Balls, Rice Wrap filled with Crunchy stir-fry, Chicken & Cashew Nut Korma Wrapped in Phyllo

Pair With: (Gin @ R120 or White Wine @ R100)

FREEK PLATTER

Crispy fried Calamari Tentacles with Tartar sauce, Crispy Halloumi, Creamy Roasted Garlic Snail Pot & Mielie Bread, Grilled Salmon Square & Lemon Marmalade

Pair With: (White Wine @ R100 or Gin @ R120)

MEDITERRANEAN BOER PLATTER

Mini Pork Cheese Griller bites wrapped in Bacon, Homemade Biltong & Cheese served with Spicy dip, Seared Rump Tagliata with Parmesan & Rocket, Grilled Pita

Pair With: (Red wine, preferably Pinotage or Merlot @ R100 or Craft Beer @ R75)

HOUSEWIFE PLATTER

Pesto Olives, Ostrich & Apricot Kebab, Lamb Kofta Samoosa & minted Tzatziki, Roasted Beetroot Hummus, Grilled Pita

Pair With: (Red wine, preferably Pinotage or Merlot @ R100)

OBSESSED WITH BILTONG

Homemade Biltong; Biltong, Brie & Avo Springroll with a Smoked Paprika & Three Cheese Sauce

Pair With: (Red wine, preferably Pinotage or Merlot @ R100 or Craft Beer @ R75)

GRASS EATER

Falafel & Beet Hummus, Melanzane Brinjal, Halloumi & Olive Jam, Grilled Tofu Pops with a Toasted Peanut & Parsley Salsa

Pair With: (White Wine @ R100 or Gin Match @ R120)

120

145

150

180

150

140

125

SAUCES / DIPS	Roasted BEETROOT Hummus	15
	Roast BRINJAL Dip	20
	TZATZIKI	15
	OLIVE Tapenade	20
	Homemade HARISSA	20
	Roasted TOMATO & OREGANO	15
	MUSTARD SEED Mayo	10
	CHILLI Mayo	10
	Homemade MAYO	10

SALADS

All our salads are served with flavoured olive oil and balsamic vinegar. The Base salad consists of Crisp Lettuce, Cucumber Ribbons, Shaved Red Onion & Basil Pesto Marinated Cherry Tomatoes

CHICKEN & ROCKET

Salad Base, Cajun Grilled Chicken Strips, Rocket, Sundried Tomato, Caramelised Olives, Toasted Pine nuts & Parmesan Shavings with Ciabatta Croutons & our "BEST EVER" Vinaigrette

75

SMOKED SALMON AND AVOCADO

Salad Base, Oak Smoked Salmon, Avocado Fan, Cranberries & Toasted Sunflower Seeds with a Dill Dressing

100

THE STEAMED GREEN

Salad Base, Steamed Broccoli Stems, Mango Tout, Green Beans, Avocado, Pistachios & Toasted Pumpkin Seeds with a Basil Aioli

75

ASIAN BEEF

Shredded White & Red Cabbage, Sesame Cucumber Spaghetti, Grated Carrot, Poached Garden Peas, Toasted Red skin Peanuts, Green Onion, Ginger & Cilantro Asian Dressing & Deep-fried Rice Noodles

85

SANTORINI

Salad Base, Grilled Halloumi, Calamata Olives & Minted Tzatziki Dressing

65

BILTONG SALAD

Sliced Biltong, Baby Spinach, Feta, Butternut & Pine Nuts tossed in a Balsamic & Mustard Dressing

75

LIGHT MEALS

MORE LIGHT MEALS HERE

GRASS-FED & PROUDLY SOUTH AFRICAN



T-BONE	500g	180
FILLET	250g	160
RUMP	200g	120
RUMP	300g	150
SIRLOIN	200g	120
SIRLOIN	300g	150
RIB EYE	300g	165
LAMB	cutlets 3 x 150gm	165

..... SERVED WITH ONE OF THE FOLLOWING:

- Cajun **POTATO** Wedges
- Seasoned **CHIPS** and Home Made Mayo Jar
- **PUMPKIN** fritters with Sweet Caramel Sauce
- Roasted Garlic **MASH**
- Signature **SALAD**: Crisp Lettuce, Cucumber Ribbons, Shaved Red Onions, Danish Feta & Basil Pesto Marinated Cherry Tomatoes with "BEST EVER" dressing
- **VEG** of the Day

SAUCES:

Double Pepper	20
Béarnaise	20
Three Cheese (Cheddar, Gouda & Emmental)	20
Traditional Sesheba	15

SIGNITURE DISHES

FILLET ESCARGOT	155
250g Flame Grilled Beef Fillet, Flash Fried Garlic Snails, Potato Rosti, Roast Cherry Vine Tomatoes, Gravy	
BILTONG RUBBED RIB EYE	180
350g Aged Rib Eye Steak, Garlic Mash, Glazed Baby Carrots, Creamy Biltong Sauce	
DEBONED OXTAIL GNOCCHI	150
Oxtail Confit, Gnocchi, Mascarpone Jus, Parmesan	

POULTRY PORK FISH

SOME WELL KNOWN FAVOURITES MADE THE WAY THE LOCALS ENJOY!

BACON WRAPPED CHICKEN SUPREME	95
Bacon Wrapped Spinach, Feta & Sundried Tomato filled Chicken Breast , Sautéed Parsley Potatoes, Carrot & Zucchini Ribbons, Chicken Jus	
GRILLED CHICKEN FLATTY	120
Baby Chicken Flatty with a Harissa or Chimmuchirri Basting, Sweet Potato Champ & Tobacco Onions	
MRS BALLS STICKY PORK RIB RACK	120
400g Marinated Pork Ribs with Potato Wedges & Beer Battered Onion Rings	
CRUMBED PORK CHOPS	135
Breaded Pork Loin Chops, Whole Grain Mustard Potato Purée, Warm Pickled Apple, Sweet Peas, Crackling, Beetroot Crisps, Port Jus	
CHICKEN SCHNITZEL	195
Crumbed Chicken Breast, Broccoli Gratin, Rustic Chips, Triple Cheese Sauce R100 Maple Glazed Norwegian Salmon Grilled Salmon, Wasabi Flavoured Mash, Asparagus, Lime	
BEER BATTERED FISH & CHIPS	90
Battered Hake, Mushy Peas, Chips & Tartar Sauce	

SWEET TOOTH

“I’m not a vegetarian! I’m a dessertarian!”

Bill Watterson

MELKERT & CAPE GOOSEBERRY 60

Melkert log, Coconut Biscuit crumble, Gooseberries three ways & a Cinnamon Tuile

AFRICAN POT PLANT/“OOPS” I SPILT THE POT 60

Chocolate Soil, Amarula Crème Patisserie, Amarula Mousse, Toasted Sunflower Seeds, Hazelnut brittle & Coffee syrup

MINTED MILO 50

Milo Sandwich, mint syrup with Milo & mint Ice Cream

OUMA SE MALVA 50

Malva Pudding, Amarula Custard, Brandy Snap & Vanilla Bean Ice Cream

CRISP & CRUNCH 55

Caramel Fridge Cheese cake with a Peppermint Crisp Ganache, salted Chocolate Pretzels & crushed Chocolate Coated Honeycomb

CRÈME BRÛLÉE PLATTER 60

- Salted Chocolate
- Vanilla Bean
- Strawberries & Cream

DESSERT
PLATTERS
TO SHARE:

BEST PLATTER 80

Enjoy a mini dessert selection of all of the above

Mini Milk Tart log & Gooseberry Jam, Amarula Mousse on a Chocolate Sponge topped with toasted Sunflower Seeds, Milo & Mint Ice Cream “Mini Scoop”, Crisp & Crunch, Vanilla Bean Crème Brûlée -tjie

GOF(GOOD “OL” FAVOURITE) 40

Vanilla Bean Ice Cream, Chocolate Chip Ice Cream with chocolate sauce & Flambéed Banana