



## BREAKFAST



### ⓑ MAKE YOUR OWN BREAKFAST

*or add to any of the other breakfasts.*

Free range eggs each - poached, fried or scrambled (scrambled minimum 2) **R10**

#### TOAST:

- Ciabatta	<b>R5</b>
- Banting	<b>R10</b>
Bacon/Macon	<b>R20</b>
Sausage, Pork	<b>R15</b>
Sausage, Beef	<b>R15</b>
Mushrooms, sautéed	<b>R10</b>
Avo, sliced	<b>R15</b>
Roasted small tomatoes	<b>R10</b>
Salmon	<b>R35</b>
Feta (Danish)	<b>R15</b>
Cheddar, grated	<b>R12</b>
Hollandaise sauce	<b>R12</b>

### FRENCH TOAST **R76**

Made with homemade ciabatta bread served with honey, fried bananas, mascarpone cheese & crispy bacon

### ⓑ STERNS SHAKSHUKA **R79**

Free-range eggs poached in a spicy pepper & tomato salsa topped with local feta & served with homemade pita bread  
*(vegan substitute egg with hummus & avo)*

### EGGS BENEDICT **R84**

On homemade English muffins with crispy bacon & hollandaise sauce  
*(replace bacon with salmon R15)*

### ⓑ SHARKY'S POACHED EGGS **R79**

2 Medium poached eggs served on sliced avo, topped with bacon, sprinkled with Danish feta, rocket & served, with a side of hollandaise sauce

### ⓑ BAXTERS BREAKFAST **R86**

2 Medium poached eggs with salmon, spinach, mushrooms & roasted cherry tomatoes

### B4 BABALAS BREAKFAST **R72**

Homemade ciabatta roll with bacon, fried egg & local cheddar

### ⓑ CREAMY SCRAMBLED EGGS **R79**

With spicy chicken livers

#### TOAST

- Ciabatta, Rye	<b>R5</b>
- Banting	<b>R10</b>

*Add:*

Preserves and butter	<b>R15</b>
Nutella	<b>R20</b>
Anchovy, tomato & cucumber	<b>R27</b>
Avo	<b>R15</b>
Avo & Salmon	<b>R60</b>

### ⓑ RAW **R64**

Fresh mango/paw paw with double thick Greek yogurt, raw honey, cubed pineapple & raw cocoa nibs  
*(add Banting granola R20)*

### ORGANIC OATS **R53**

With banana and raw honey

## SMOOTHIE



- ① JONLYN'S BANTING SMOOTHIE** R50  
15ml Omega 3 oil, 200ml double thick yogurt, 50ml frozen mixed berries, 15ml Xylitol, 50ml full cream milk

## FROM THE BAKERY



*All of the below come with grated cheddar, jam & butter*

- CROISSANTS** R38  
**MUFFINS** R38  
**SCONES** R38

## HOT DRINKS



- CAPPUCCINO** R22  
**LARGE CAPPUCCINO** R26  
**ESPRESSO** R18  
**DOUBLE ESPRESSO** R22  
**FLAT WHITE** R22  
**LATTE** R26  
**CHAI LATTE** R28  
**RED ESPRESSO LATTE** R28  
**AMERICANO SMALL** R18  
**AMERICANO LARGE** R22  
**MACCHIATO** R20  
**CAFE MOCHA** R28  
**HOT CHOCOLATE** R24  
**① SUGAR FREE HOT CHOCOLATE** R24  
**HORLICKS** R24  
**BABY CHINO** R5  
**TONI GLASS COLLECTION TEAS** R22  
*Please ask waitron to show you our selection*  
**MCT OIL SHOTS (15ML)** R5  
*To be whisked into your coffee.  
Xylitol sachets are available on request*

## COLD DRINKS



- BOS ICED TEA** R25  
Apple, berry, lime & ginger, peach or energy
- TONI GLASS COLLECTION** R25  
Sugar free iced tea  
*Ask your waitron for available flavours*
- FRESH FRUIT JUICES** R16  
*Ask your waitron what is available*
- SOFT DRINKS** R18  
Coke, coke zero, cream soda, fanta orange/grape, sprite/sprite zero
- APPLETISER/GRAPETISER** R25
- HAPPY WATER STILL/SPARKLING**  
500ml R25 750ml R32
- ELDERFLOWER & SODA** R24
- ROCK SHANDY** R24
- MILKSHAKES** R38  
Chocolate, strawberry, vanilla, coffee
- FREEZOCHINO** R38  
Mango, passion fruit, wild berry, chocolate, coffee
- WHEATGRASS SHOT** R20

## FOR THE HOUNDS



*Please note we are dog friendly outside only.  
Ask your waitron for a water bowl. Please keep them on their leads & on the floor.*

- ORGANIC** chicken breast slices R35  
**ORGANIC** chicken livers & giblets R28  
**PUPPY BISCUITS** R15

## PLEASE NOTE



- ①** Banting low-carb. high-fat. healthy.
- PLEASE ASK YOUR WAITRON FOR THE SPECIALS OF THE DAY**  
*Voodoo Lily Café also does outside catering, private hire & functions. Avo & mango are seasonal. Our toast is buttered before serving.  
We do not accept Amex or Diners.  
A R50 minimum spend on cards required.  
Gratuity is not included.*

## COLD DRINKS



<b>BOS ICED TEA</b>	<b>R25</b>
Apple, berry, lime & ginger, peach or energy	
<b>TONI GLASS COLLECTION</b>	<b>R25</b>
Sugar free iced tea - <i>Ask your waitron for available flavours</i>	
<b>FRESH FRUIT JUICES</b>	<b>R16</b>
<i>Ask your waitron what is available</i>	
<b>SOFT DRINKS</b>	<b>R18</b>
Coke, coke zero, cream soda, fanta orange/grape, sprite/sprite zero	
<b>APPLETISER/GRAPETISER</b>	<b>R25</b>
<b>HAPPY WATER STILL/SPARKLING</b>	
<b>500ML</b>	<b>R25</b>
<b>750ML</b>	<b>R32</b>
<b>ELDERFLOWER &amp; SODA</b>	<b>R24</b>
<b>ROCK SHANDY</b>	<b>R24</b>
<b>MILKSHAKES</b>	<b>R38</b>
Chocolate, strawberry, vanilla, coffee	
<b>FREEZOCHINO</b>	<b>R38</b>
Mango, passion fruit, wild berry, choc, coffee	
<b>WHEATGRASS SHOT</b>	<b>R20</b>

## HOT DRINKS



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<b>HORLICKS</b>	<b>R24</b>
<b>BABY CHINO</b>	<b>R5</b>
<b>TONI GLASS COLLECTION TEAS</b>	<b>R22</b>
<i>Please ask waitron to show you our selection</i>	
<b>MCT OIL SHOTS (15ML)</b>	<b>R5</b>
<i>Available on request to be whisked into your coffee. Xylitol sachets are available on request</i>	

## PLEASE NOTE



**ⓑ** Banting low-carb. high-fat. healthy.

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Avo & mango are seasonal. Our toast is buttered before serving.

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Gratuity is not included.

 **R50 CORKAGE**



organic, fair trade & sustainable  
[www.voodooililycafe.com](http://www.voodooililycafe.com)

voodooililycafe.com  
64 ST ANDREW ST  
011 442 6965



#familyrestaurant  
#gogreen  
#eatlocal

## STARTERS



<b>ⓑ PERI-PERI CHICKEN LIVERS</b>	<b>R56</b>
Served with warm bruschetta	
<b>GOATS CHEESE BRUSCHETTA</b>	<b>R48</b>
Tomato, basil & garlic served on warm ciabatta & sprinkled with goat's cheese	
<b>SOUP OF THE DAY</b>	<b>R62</b>
Served with homemade ciabatta	
<b>ⓑ CREAMY BLACK MUSSELS</b>	<b>R72</b>
Served in a white wine, parsley, garlic & cream sauce served with warm bruschetta	

## SANDWICHES



<b>CHICKEN MAYO</b>	<b>R54</b>
With gherkins & served with a side salad	
<b>MOZZARELLA &amp; TOMATO</b>	<b>R51</b>
With pesto & served with a side salad	

## FROM THE BAKERY



*All of the below come with grated cheddar, jam & butter*

<b>CROISSANTS</b>	<b>R38</b>
<b>MUFFINS</b>	<b>R38</b>
<b>SCONES</b>	<b>R38</b>

organic, fair trade  
& sustainable



## SALADS



- B BRAESIDE FILLET SALAD R98**  
With avo, mixed greens, tomato & sesame seeds
- B CHICKEN & GRILLED HALLOUMI SALAD R84**  
Tender chicken breasts sliced & served with rocket, lettuce, tomato, cucumber, bean sprouts, carrots, mint & tossed with low-fat dressing  
*(add avo R15)*
- GREEN SALAD R72**  
Peas, avo, mint, snap peas, croutons, soft boiled egg, parmesan & croutons with a pesto dressing
- TUNA SALAD R84**  
With boiled egg, sautéed potatoes, croutons, fresh greens, peas, shaved parmesan & low fat yogurt dressing
- BEETROOT SALAD R76**  
With goats cheese, orange segments & a verjuice dressing
- FALAFEL SALAD R79**  
With rocket, micro greens, avo, tomato & greek yogurt tzatziki
- B CAPRESE SALAD R86**  
Mozzarella, tomato, basil pesto & avo

## SLIDES



- CAULIFLOWER MASH R30**  
**SWEET POTATO WEDGES R30**  
**HAND CUT POTATO CHIPS R30**

## MAIN MEALS



- B BRAESIDE RUMP (200G) R148**  
Seared with a dash of olive oil & topped with crème fraiche & a roasted tomato salsa
- BRAESIDE FILLET (200G) R158**  
Free-range tender fillet topped with crispy onion rings, hand cut chips & a creamy pepper sauce
- MINUTE STEAK R89**  
With chips & béarnaise sauce
- B 2 RUMP SKEWERS (+/- 150G) R115**  
Topped with red onion & a side salad/seasonal veg
- B BUNLESS BURGER R82**  
With avo & tomato salsa, fresh greens & sweet potato wedges
- VOODOO BURGER R89**  
Free-range braeside beef mince patty, roasted peppers, caramelised onions, rocket, local cheddar & mozzarella cheese, served with hand cut chips
- B PALEO CHICKEN BREAST R85**  
Cooked with butter & herbs & served with crisp green veggies (or side salad) & lemon wedges
- DECONSTRUCTED CHICKEN WRAP R86**  
Skewered free-range chicken strips marinated in yoghurt, cumin, lemon zest & fresh coriander served with hummus, tomato, parsley & feta salsa
- CHILLI CHICKEN PREGO R86**  
With stone ground ciabatta, caramelised onions, Voodoo's chilli sauce & served with hand cut chips
- B GRILLED HAKE R94**  
With mango/avo, rosa tomatoes, basil & coriander salsa on fresh mixed greens
- BEER BATTERED HAKE & CHIPS R89**  
Wrapped in newspaper, with lemon wedges & homemade tartare sauce

**LIVE CONSCIOUSLY.**  
**EAT HEALTHY.**

- B CREAMY BLACK MUSSELS R110**  
Served in a white wine, parsley, garlic & cream sauce served with warm bruschetta  
*(add Banting bread R10)*

- B SALMON (+/- 180G) R158**  
With Cauliflower mash, green veggies & lemon wedges

- FILLET (100G) PASTA R127**  
With a creamy tomato sauce with mushrooms, celery, garlic & a hint of chilli

- HOMEMADE BASIL PESTO PASTA R89**  
Tossed with crisp greens & sprinkled with feta

## DESSERTS



- BLINTZERS R54**  
Traditional crepe-like pancake filled with a sweetened cream cheese, served warm with a berry coulis

- PANCAKES R38**  
With maple syrup & cream

- MALVA PUDDING R48**  
With home made custard

- PETE'S SUPER NATURAL ICE-CREAM TUB R35**  
*Please ask waitron for the available flavours*

- B BANTING CUPCAKES R28**  
**CAKE OF THE DAY R38**  
*Please ask your waitron for the available flavours*

## FOR THE HOUNDS



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- ORGANIC CHICKEN BREAST SLICES R35**  
**ORGANIC CHICKEN LIVERS & GIBLETS R28**  
**PUPPY BISCUITS R15**

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**& sustainable**



## TAPAS



<b>BOWL OF NUTS</b> (Almond, Macadamia)	<b>R40</b>
<b>BILTONG BOWL</b>	<b>R40</b>
<b>DROEWORS</b>	<b>R40</b>
<b>OLIVES BOWL</b>	<b>R40</b>
<b>CRUDITÉ</b>	<b>R30</b>
Fresh crunchy veggies drizzled with olive oil, salt & pepper served with mayo	
<b>GRILLED CALAMARI</b>	<b>R46</b>
With chilli & aioli	
<b>GRILLED HALLOUMI</b>	<b>R44</b>
With sweet chilli	
<b>SPRING ROLLS</b>	<b>R40</b>
Vegetable or chicken & vegetable	
<b>SPICY CHICKEN WINGS</b>	<b>R35</b>

*(All items can be ordered with the below bread options)*

<b>BANTING CRACKERS</b> (3 Crackers)	<b>R15</b>
<b>BANTING BREAD</b> (2 Slices)	<b>R10</b>
<b>CIABATTA</b> (2 Slices)	<b>R5</b>
<b>OLIVE TAPENADE</b>	<b>R35</b>
<b>CHEESE PLATTER</b>	<b>R70</b>
4 Cheeses: blue cheese, camembert, brie, cheddar) with caramelised onion relish	
<b>DIPS</b>	
- Humus	<b>R20</b>
- Taramasalata	<b>R20</b>
- Tzatziki	<b>R20</b>
- All 3 dips together	<b>R50</b>

## BEERS



### BREWERS & UNION

R54

Berne Amber, Steph Weiss, Sunday IPA

### DARLING BEERS

R54

Bone Crusher, Blackmist, Slow

### DRAFT BEER (ON TAP) - Jack Black

R38

### GREEN BOTTLED BEER

R25

Amstel, Castle lite, Heineken, Windhoek, Windhoek light, Black Label

### CIDERS

Kopperberg Pear Cider

R38

Savannah, Savannah Lite

R25

## SPIRITS



### ALL SPIRITS 25ml

R25

Whiskey – Irish, Whiskey – Scottish, Brandy, Grappa, Tequila, Jägermeister, Patron, Vodka, Gin, Martini, Light rum, Dark rum, Cane, Amarula

## COCKTAILS

All Cocktails R63



### BLOODY MARY

Tomato juice, fresh lemon, celery, cucumber with a double shot of vodka & a dash of tabasco

### TURKISH DELIGHT

Cranberry juice, rose syrup & fresh Turkish delight with a double shot of vodka

### CHAMPAGNE LILY FIZZ

Methode Cap Classique with an elegant addition of peach syrup

### LUSCIOUS LEMON

Fresh lemon juice, cucumber, mint & a double shot of gin

### GIN & TONIC SPARKLE

Tonic water, lemon, cucumber & a double shot of gin with a dash of bitters

### ELDERFLOWER

Elderflower cordial with soda & a double shot of vodka

### LONG ISLAND ICE TEA

5 White spirits with a shot of lemon & lime mix topped up with Coke

### MOJITO

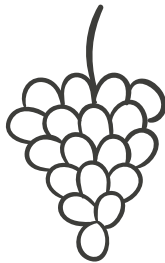
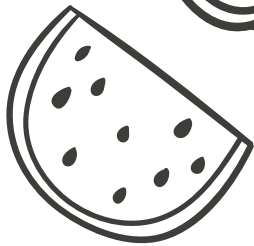
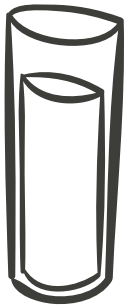
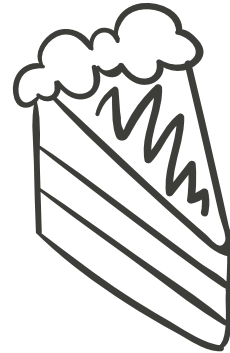
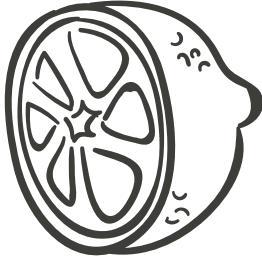
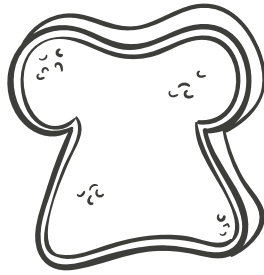
White rum, sugar, lime juice, sparkling water, & mint

### STRAWBERRY DAIQUIRI

White rum, lime juice, sugar, fresh strawberries, ice



R50 CORKAGE



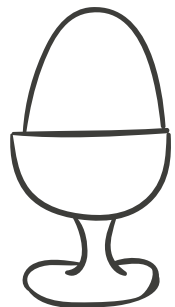
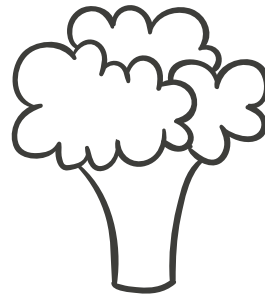
## KIDS MENU



### BREAKFAST

R28

Scrambled eggs & toast



### BUILD YOUR OWN MEAL

Bun

R8

Patty (100g)

R16

Cheese – grated cheddar

R8

Tomato sliced

R4

Cucumber sliced

R4

Crumbed Chicken strips

R22

Grilled Chicken Strips

R22

Caulli Cheese

R32

Macaroni and Cheese

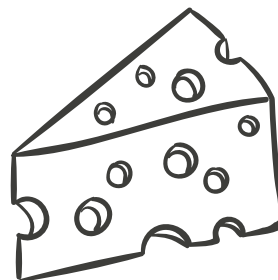
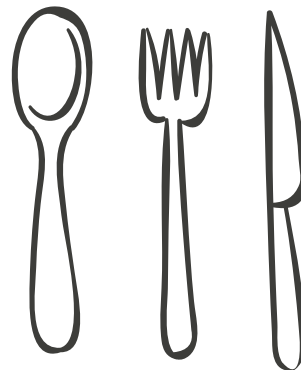
R28

Chips – potato

R15

Chips – sweet Potato

R15



### SPAGHETTI

With Bolognaise or Pesto or Butter R32