ORIGINAL ARTISAN COFFEE

DEMITASSE Single Espresso Double Espresso Single Macchiato Double Macchiato	16 18 20 22
SMALL Short Black Long Black Small Flat White Small Cappuccino	15 17 20 20
MEDIUM Americano Black / White Flat White Cappuccino Mochaccino	20 22 22 25
LARGE Café Latte Cappuccino Grande Mocha Latte	25 25 26
EXTRAS Extra Espresso Shot Extra Milk Decaf	+5 +5 +5
TEAS Ceylon Rooibos Chamomile Earl Grey Green Tea Peppermint English Breakfast	17
CHAI LATTE RED CAPPUCCINO HOT CHOCOLATE	25 25 28

the **house**kitchen

patisseries

CHOCOLATE BROWNIE With Pecan Nuts & hot Chocolate Sauce Served with Crème Fraiche	35
CYNTHIA'S FAMOUS LAYERED CHEESECAKE Served with Homemade Berry Compote	45
HEALTH CAKE Carrot, Baby Marrow & Cranberry Sponge Cake With Lemon Curd & Cream Cheese icing	55
CINNAMON PANCAKES With Cinnamon Maple Syrup & Chantilly Crème	40
SCONES With Cheddar, Crème Fraiche & Berry Compote	45
BAKE DU JOUR Chef's bake of the day — ask your Waitron	sq

EVERY WEDNESDAY IS PENSIONERS DAY

Free slice of Cake with Coffee ordered



breakfast

Muesli, Yoghurt, Fresh Fruit & Honey	65
VANILLA OATS Creamy Oats with Honey & fresh Banana	35
BREAKFAST WRAP Scrambled Eggs, Bacon, Tomato Relish & Cheddar Cheese in Tortilla Wrap	55
BANTING BREAKFAST Baby Marrow & Tomato with Poached Egg, Bacon & Hollandaise sauce	50
FULL HOUSE BREAKFAST 2 x Eggs, 2x Bacon, Pork sausage, Mushrooms, Tomato Relish, Baked beans Served with toasted Artisan bread	75
HALF HOUSE BREAKFAST 2 x Eggs, 2 x Potato Rosti Mushrooms, Tomato Relish, Baked Beans Served with toasted Artisan Bread	55



HOUSE BENEDICT	
Poached Egg, Spinach, Hollandaise Sauce	
on English Muffin	
With Bacon	60
With Smoked Salmon	75
GOURMET FRENCH TOAST	
Sweet: Bacon, fried Banana, Green Fig,	
Crème Fraiche, Berry Compote & Maple Syrup	65
Savoury: Bolognaise Mince, Caramelised Onion,	
Cheddar, Camembert & Crème Fraiche	75
TURKISH BREAKFAST BOWL	75
Boiled Egg served on pan grilled Vegetables	75
with Barley, Avo, Cherry Tomatoes &	
Baby spinach with a dollop of Tzatziki	
, ,	
CHEF'S QUICHE OF THE DAY	45

For The House Quarters

Breakfast is served between 8h00 and 9h30 1 x Breakfast & 1 x Coffee / Beverage per guest



lunch

TEMPURA BATTERED HAKE STRIPS Crispy deep-fried Hake Strips Served with Salad or Potato Wedges	85
PULLED PORK ROOSTERKOEK Pulled Pork on Roosterkoek with Sweet Red Peppadews, Caramelised Onion & Aioli	75
MEDITERRANEAN TOAST Ciabatta Toast with Mixed Peppers, Cherry Tomatoes, Caramelised Onion, Brown Mushrooms, Basil Pesto, Danish Feta & Brinjal or Avo (Seasonal)	75
CHEF SALAD Tender Grilled Chicken Strips topped with Caramelised Onion on Tagliatelle Pasta with Cream, Garlic and Olive Oil; Served on a bed of Gre	85 ens
CARBONARA PASTA Linguine Pasta with Bacon & Carbonara Sauce with Parmesan Cheese	50
BUTTERUT SOUP Creamy Butternut Soup, served with Artisan Bread	50



salads

BLUE & VINE SALAD Danish Blue, Seasonal Fruit, Garden greens, Basil Pesto, Cherry tomatoes, Cucumber, Olives & Toasted Almonds served with Garlic Mayo	70
PINK SALMON SALAD Salad Greens, Cucumber, Smoked Salmon, Cream Cheese & Melon, served with Artisan Toast	85
gourmet toast	
GOURMET CLUB ROOSTERKOEK Toasted Roosterkoek with Egg, Bacon, Mozzarella & Cheddar Cheese, Basil Pesto, Tomato & Peppadews	65
HAM, CHEESE & TOMATO Toasted white Bread with Ham, Tomato, Mozzarella & Cheddar Cheese	45

refreshers

BEERS Castle Castle Lite Hansa Amstel Black Label Windhoek Lager Windhoek Light Heineken	20
CIDER Savannah Dry Savannah Lite Hunters Dry	24
SPIRITS Bells Whiskey Famous Grouse Richelieu Spiced Gold Bacardi Rum Mainstay Cane Gordons Gin Smirnoff Vodka	20 18 16
FYNBOS INVERROCHE GIN Served with Fitch & Leedes Tonic and Fresh Lemon Double Tot Single Tot	56 40
SHERRY & LIQUEUR Monis Medium / Full cream Sherry Kahlua Coffee Amarula Liqueur	20 22
MIXERS & CORDIALS Tonic Soda Water Dry Lemon Ginger Ale Lemonade Cola Tonic Passion Fruit Lime	15 8
ROCK SHANDY	25
MILKSHAKES & SMOOTHIES Chocolate Lime Vanilla Strawberry Kids Milkshakes – same flavours Espresso Milkshake Berry Smoothie Banana & Apple Smoothie	35 25 40 40
BOS ICED TEA Berry Peach Apple Lemon Energy Slim (Lime & Ginger)	20 24
COLD Mineral Water Still Sparkling Coke Coke Light Coke Zero Sprite Sprite Zero Fanta Crème Soda Appletizer Grapetizer Red / White	15 18 20
Juices Apple Orange Strawberry Litchi Mango	25



MORGENHOF Fantail Pinotage		130
D'MORGENZON Sauvignon Blanc Chenin Blanc		175 175
CREATION Sauvignon Blanc Chardonnay Pinot Noir Syrah Grenache Merlot Cab Sauv Petit Verdot		170 245 295 280 280
ALTYDGEDACHT Sauvignon Blanc		125
GLEN CARLOU Chardonnay		175
SPRINGFIELD Life from Stone Sauv Blanc		190
LE RICHE Cabernet Sauvignon		330
GLENELLY Merlot		130
DE'LAIRE GRAFF Shiraz		150
KRONE Borealis Cuvee Brut Rose		190 190
RIETVALLEI John B Brut Sparkling		100
SPIER Chardonnay Pinot Noir		95
wine by the glass		
FLAGSTONE Poetry Sauv Blanc Poetry Merlot Poetry Cab Sauv LANDSKROON	75 85 85	25 30 30
Chardonnay	80	25

Open for Dinner

on selected evenings & in-season; also for group bookings of 15 & more. Please enquire with your Waitron:)

We also cater for

Weddings, Birthdays & other Functions Accommodating x 60 seated or x 85 casual

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