



WALNUT GROVE

EST. 1975

SANDTON

BREAKFAST *Served from 7:00 am to 11:30*

Bread options: White | Brown Seeded Health | Artisan Sour Dough | Village Roll | Caraway Rye | Gluten Free

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| Mini Fry Up | 45 | Smoked Salmon Rosti | 129 |
| One egg, bacon, sautéed mushrooms and grilled tomato served with toast of your choice. | | Sweet potato and butternut rosti towered with smoked salmon, cracked black pepper cottage cheese and an avocado sweet chilli salsa. | |
| Add: Cocktail Beef Sausages 20 | | | |
| Perfect Start | 75 | African Shakshouka* | 89 |
| Two eggs, bacon, beef cocktail sausages, sautéed mushrooms, grilled tomato, rosemary breakfast potatoes and toast of your choice. | | Oven baked eggs in a spicy chakalaka sauce with bacon, beef cocktail sausages and a freshly baked Portuguese roll for dipping. | |
| Anchovy Toast | 59 | | |
| Caraway rye toast spread with anchovy paste served with heirloom tomatoes and marinated cucumber ribbons with dill. | | *Please allow extra preparation time for this dish. | |
| Zucca Eggs Benedict | 98 | French Toast Dunkers | 85 |
| Two poached eggs served on our homemade zucchini and sweet corn fritters, stacked with creamed spinach, fried halloumi cheese and a sriracha infused hollandaise sauce. | | Sweet brioche bread prepared in our French toast egg mix cut into fingers and coated in cinnamon and sugar and served with Nutella on the side. | |
| Add: Avocado 20 | | | |

SCRAMBLED AND FOLDED *Served from 7:00 to 11:30*

These dishes are served with a freshly baked village roll.

Alternative Bread options: White | Brown Seeded Health | Artisan Sour Dough | Village Roll | Caraway Rye | Gluten Free

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|--|------------|--|-----------|
| Plain Jane Brekkie | 55 | Sriracha and Halloumi Omelette | 98 |
| Three free range eggs scrambled or prepared as an omelette. | | Three free range egg omelette prepared with mozzarella cheese, halloumi, mushrooms, rosa tomatoes, spicy sriracha and topped with a creamy mushroom sauce. | |
| Add: Bacon 24 | | Add: Avocado 20 | |
| Eggs Kagiana Scrambled | 89 | The Grecian Omelette | 89 |
| Three free range scrambled eggs prepared with tomato, mixed peppers, feta, spring onion, sweet corn and a sweet potato gratin. | | Three free range eggs prepared as an omelette with creamed spinach, feta cheese, Kalamata olives and a sundried tomato pesto. | |
| Add: Beef Cocktail Sausages 20 | | Add: Bacon 24 Avocado 20 | |
| Spanish Scrambled | 89 | The Beach Body Omelette | 79 |
| Three free range scrambled eggs prepared with garlic, chilli, spicy chorizo, mixed peppers, red onions, coriander and rosemary breakfast potatoes. | | Four egg white omelette served with a side of steamed marinated broccoli, avocado and a slice of caraway rye toast. | |
| Add: Avocado 20 | | | |
| Onassis Smoked Salmon Scrambled | 145 | | |
| Three free range scrambled eggs prepared with garlic, truffle oil, mushrooms, smoked salmon, chives and topped with avocado and cottage cheese. | | | |

FOOD FOR LIFE

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| Turmeric Oats | 79 | Paw-Paw Crumble | 89 |
| Steel cut oats infused with turmeric and cinnamon. Prepared with skim milk and topped with coconut flakes, fresh banana, walnuts, berries, honey and a homemade seeded granola and nut bark. | | Freshly cut papaya topped with double thick Greek yoghurt, cinnamon dusted walnuts, honey and a homemade seeded granola and nut bark. | |
| Honey Pot | 89 | Smashed Avo on Toast | 89 |
| Layers of seasonal fruit, double thick Greek yoghurt, honey and a homemade seeded granola and nut bark. | | Fresh avocado crushed with lemon and salt, topped with sautéed mushrooms, crumbled feta cheese and an Arabic dukkha spice. Served on our freshly baked artisan sour dough toast with a side of marinated cucumber ribbons and dill. | |

Add: Bacon 24

ALL DAY BOWLS

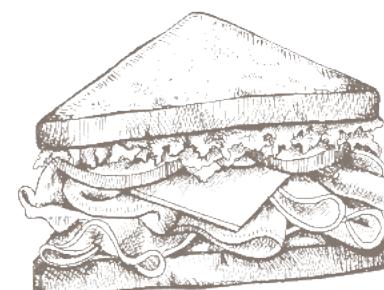
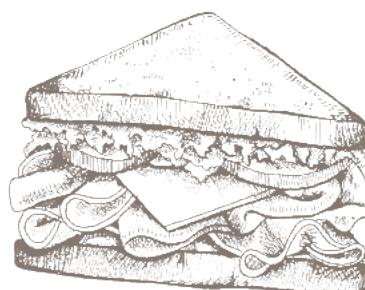
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| Chilli Con Carne Bowl | 85 | Spicy Chicken Liver Bowl | 79 |
| A hearty bowl of savoury mince prepared with red kidney beans, sweet corn and chilli. Served with wild rice and rosemary breakfast potatoes. Topped with coriander, cream cheese and tortilla crisps. | | Creamy chicken livers pan fried in a spicy Portuguese sauce with garlic, butter, onions, cumin and bay leaves. Served with a freshly baked Portuguese roll. | |
| Smoked Salmon Poke Bowl | 145 | Tuna and Broccoli Poke Bowl | 95 |
| Norwegian smoked salmon served with cottage cheese, avocado, marinated cucumber ribbons, dill and topped with a hard-boiled egg, mixed sesame seeds and coriander. | | Shredded tuna prepared with marinated broccoli, mayonnaise, roasted red pepper, onion, avocado, marinated cucumber ribbons with dill, topped with a hard-boiled egg. | |

CLASSIC SANDWICHES

Served with seasoned chips or a side salad.

Bread options: White | Brown Seeded Health | Artisan Sour Dough | Caraway Rye
Gluten Free +R20

| | | | |
|---|-----------|---|-----------|
| Grilled Cheese | 59 | Anchovy Toast | 59 |
| Prepared with your choice of cheddar or mozzarella cheese. | | Caraway rye toast spread with anchovy paste served with heirloom tomatoes and marinated cucumber ribbons with dill. | |
| Grilled Cheese, Ham and Tomato | 79 | Sloppy Joe | 89 |
| Prepared with your choice of cheddar or mozzarella cheese, hickory ham and sliced tomato. | | Savoury mince prepared with red kidney, sweet corn and a hint of chilli, served in a Portuguese roll with melted cheddar cheese and crispy onion rings. | |
| Seasoned Chicken Mayo | 79 | Classic Tuna Mayo Sandwich | 79 |
| Pulled roast chicken prepared with mayonnaise. | | Shredded tuna prepared in mayonnaise with spring onion, red pepper and fresh parsley. | |



GOURMET SANDWICHES Served after 11:30

Served with seasoned chips or a side salad.

Bread options: White | Brown Seeded Health | Artisan Sour Dough | Caraway Rye | Gluten Free +R20

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|---|------------|--|------------|
| Asian Pulled Pork Sandwich | 95 | Cuban Club Sandwich | 139 |
| Asian pulled pork marinated in a sweet soya hoisin sauce with rainbow cabbage served on a seeded bun with rocket. | | A triple decker sandwich layered with grilled chicken breast, roast beef and hickory ham. Filled with provolone cheese, avocado, lettuce, tomato, pickles and a Dijon infused mayonnaise, all topped with a hard-boiled egg. | |
| Open Smoked Salmon Tower | 149 | Italian Chicken Sandwich | 110 |
| Norwegian smoked salmon prepared with avocado, cracked black pepper and lemon zest cream cheese, sprinkled with sesame seeds. Served on toasted caraway rye bread with baked asparagus and aged balsamic reduction. | | Lightly fried chicken breast coated in seasoned bread crumbs, parmesan cheese and parsley. Prepared with a traditional napolitana sauce and melted provolone cheese. Served on a freshly baked village roll. | |
| Fillet Prego Roll | 135 | Open Grilled Veg and Hummus | 85 |
| Fillet of beef prepared Portuguese style in a spicy Prego sauce with chorizo and mixed peppers. Served on a homemade Portuguese roll with crispy onion rings. | | Hummus, smashed avocado and grilled mixed peppers served on sour dough toast and topped with radish, marinated cucumber ribbons with dill and crumbled feta. | |
| Prawn Sandwich | 149 | | |
| Fresh prawn meat chopped and prepared in a sriracha mayo with lettuce, parsley, celery, tomatoes, chives, black pepper and a squeeze of lemon. Served on toasted brioche bread. | | | |

TRAMEZZINI

Served with seasoned chips or a side salad.

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| Three Cheese and Tomato | 85 | Grilled Cheese Bacon and Avo | 95 |
| Mozzarella, cheddar and cracked black pepper cream cheese with cherry tomatoes, caramelised onions and sundried tomato pesto. | | Toasted mozzarella cheese, bacon and avocado. | |
| Sriracha Chicken Mayo | 95 | Spanakopita | 95 |
| Pulled roast chicken breast prepared with mayonnaise, spicy sriracha sauce and rocket. Toasted with mozzarella cheese. | | Mediterranean flavours of feta, spinach, olives, grilled artichokes, sundried tomato pesto and melted mozzarella cheese. | |

WRAPS

Prepared with soft flour wraps. Gluten free wrap available +R20

All served with either seasoned chips or salad.

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| Sweet Chilli Sesame Chicken Wrap | 119 | Smoked Salmon Wrap | 145 |
| Chicken breast cooked in a sweet chilli sauce and coated with sesame seeds. Wrapped in a soft flour tortilla with avocado, sprouts, carrot strips, cucumber, coriander and lettuce. | | Norwegian smoked salmon with a cracked pepper and lemon zest cream cheese with chives, avocado, gherkins, cucumber and lettuce. | |
| Hummus Halloumi Veg Wrap | 98 | Greek Gyro Wrap | 129 |
| Soft flour tortilla wrap with hummus, halloumi cheese, Mediterranean grilled veg, feta, olives, avocado and rocket. | | Tender marinated beef fillet strips cooked in olive oil with lemon, oregano, rosemary, black pepper and coarse salt. Wrapped with lettuce, tomato, red onions and tzatziki. | |
| Mexican Fajita Wrap | 125 | | |
| Cajun chicken breast, roasted peppers, cheddar cheese, lettuce, jalapeño and cilantro. Wrapped in a soft flour tortilla with a tomato onion salsa and guacamole. | | | |

OUR FAMOUS SALADS

All dressings served on the side, unless where stated.

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| Casablanca Salad | 125 | Greek Quinoa Salad | 119 |
| Grilled halloumi cheese with couscous, avocado, roast butternut, grilled peppers, sunflower seeds and almonds. Served with a pomegranate vinaigrette dressing. | | Quinoa tossed with avocado, crumbled feta, Kalamata olives, red onion, cucumber, heirloom tomatoes, beetroot, marinated broccoli and homemade sourdough croutons tossed in a citrus infused vinaigrette. | |
| Cosanostra Salad | 145 | Prawn and Paw-Paw Salad | 139 |
| Tender Mediterranean chicken breast served with crumbled feta, buffalo mozzarella, avocado, Kalamata olives, barley, rosa tomatoes and grilled mixed vegetables in a creamy herbed dressing with homemade sourdough croutons. | | Prawn meat, lightly seasoned and grilled with paw-paw and avocado. Served on a bed of greens with onions. Served with a pomegranate vinaigrette dressing. | |
| Sticky Sesame Chicken Salad | 135 | Roquefort Fillet Salad | 139 |
| Chicken breast strips grilled in a sweet chilli sauce, coated in sesame seeds and served on a bed of mixed greens, with fine noodles and sprouts. Served with a mild chilli peanut satay dressing. | | Beef fillet strips served on a bed of mixed lettuce, red onions, carrots, cucumber and heirloom tomatoes tossed in a creamy blue cheese dressing with Roquefort cheese and homemade sourdough croutons. | |
| Add: Avocado 20 | | Add: Avocado 20 | |
| Crusted Chicken Salad | 135 | | |
| Parmesan and almond crusted chicken breast served on a bed of mixed greens with buffalo mozzarella, almonds and a creamy Italian herbed dressing. | | | |

SOCIAL DINING AND LIGHT BITES Served after 11:30

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| Rustic Nachos | 98 | Zucchini Fries | 49 |
| Sweet Chilli corn chips oven baked in an edible tortilla shell with melted mozzarella and cheddar cheese, topped with sliced jalapeño, and a mild harissa tomato salsa. Served with guacamole and sour cream. | | Thin slices of zucchini lightly fried and served with a basil and herb mayo dip. | |
| Add: Chicken Breast 30 Mexican Mince 35 Hoisin Pulled Pork 35 | | Parmesan Almond Chicken Strips | 75 |
| Haloumi Fries | 75 | Chicken breast strips, coated in our signature parmesan almond crust, fried and served with a sriracha infused sweet chilli mayo dip. | |
| Crispy fried halloumi fingers dusted with za'atar spice and served with a sriracha infused sweet chilli mayo dip. | | Fried Calamari Heads | 69 |
| Bang-Bang Shrimp | 85 | Crispy calamari heads fried and dusted with smoked paprika, coarse salt and black pepper. Served with homemade tartar sauce. | |
| Crispy Prawn meat fried in corn starch, tossed in a sriracha sweet chilli mayo and spring onion. | | Fresh Garden Harvest | 79 |
| Fresh Garden Harvest | | A selection of carrots, celery, cucumbers, grissini sticks and crispy tortilla, served with hummus, tzatziki and sundried pesto dip. Accompanied with seasonal fruit kebabs. | |



TACOS *Served after 11:30*

Served in three soft flour tortilla taco pockets. Gluten free option available +R20

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| Pulled Pork Taco | 89 | Spicy Shrimp Taco | 110 |
| Slow roasted pulled pork, marinated in a sweet soya hoisin sauce served with savoy rainbow cabbage, red onion and a hint of chilli topped with fresh coriander and peppadew. | | Spicy prawn meat served with avocado, mixed grilled peppers, coriander, jalapeño, peppadews, mixed sesame seeds and a sriracha sweet chilli mayo | |
| Savoury Mince Taco | 89 | Cajun Chicken Taco | 89 |
| Beef mince prepared with red kidney beans, sweet corn and a hint of chilli. Topped with cheddar cheese, coriander, jalapeño and sweet chilli tortilla crisps. | | Cajun chicken breast strips, mixed grilled peppers, avocado, rainbow cabbage, mozzarella cheese, jalapeño, coriander, mixed sesame seeds and sweet chilli sauce. | |
| Fried Fish Taco | 89 | Sweet Soya Beef Taco | 89 |
| Beer battered hake, fried and served with rainbow cabbage, coriander and a wasabi tartar sauce. | | Silver side beef shavings prepared in an Asian sweet soya sauce with julienne carrots, red onion, coriander and mixed sesame seeds. | |
| Grilled Veg Fajita Taco | 79 | | |
| Cajun grilled mixed peppers, red onions, carrots, avocado, cheddar cheese, coriander, jalapeño, peppadews, mixed sesame seeds and sweet chilli sauce. | | | |

BURGERS *Served after 11:30*

All served on our homemade sesame seed buns with either seasoned chips or salad – except the Naked Burger.

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| Signature Burger | 119 | Naked Burger | 129 |
| Homemade beef patty grilled and glazed in a BBQ sauce, served on a bed of lettuce, red onions and tomato. Topped with onion rings and our creamy signature sauce. | | A carb conscious option, prepared with a beef patty served on a bed of rocket with a sweet potato and butternut fritter topped with a sesame seeded avocado bun with onion and tomato. Served with a side of steamed marinated broccoli. | |
| Philly Cheese Burger | 135 | Gourmet Chicken Burger | 119 |
| Homemade beef patty grilled and glazed in a BBQ sauce, served on a bed of lettuce, red onions and tomato. Topped with melted cheddar cheese and creamy three cheese fondue sauce with sautéed onions. | | Grilled chicken breast topped with avocado, feta cheese and a peppadew pesto, served on a seeded burger bun with lettuce, onion and tomato. | |
| Mushroom Truffle Melt | 135 | Vegetarian Soya Burger | 119 |
| Homemade beef patty grilled and glazed in a BBQ sauce, served on a bed of lettuce, red onions and tomato. Topped with a creamy truffle mushroom sauce, melted mozzarella cheese and crispy bacon. | | Soya patty grilled and served with halloumi cheese, avocado and a peppadew pesto on a seeded burger bun with lettuce, onion and tomato. | |
| Triple Slider Selection | 135 | | |
| Three mini burgers with homemade beef patties served on mini seeded brioche rolls. Each slider topped with a different gourmet sauce. Three cheese fondue sauce, creamy mushroom truffle sauce and spicy African chakalaka sauce. | | | |

Boost Your Burger

Add: An Egg 10 | Avocado 20 | Bacon 24 | Cheddar Cheese 20

RUSTIC ARTISAN PIZZAS *Served after 11:30*

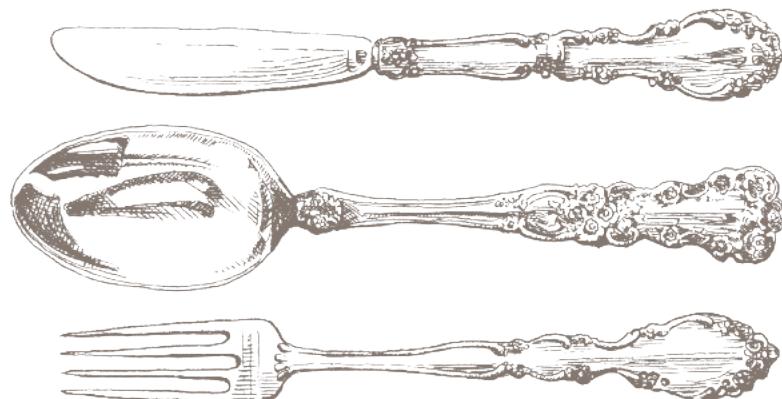
Gluten free pizza base available +R20

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| Focaccia | 49 | Mexicana | 119 |
| Thin base topped with origanum, rosemary, garlic, olive oil and coarse salt. | | Savoury mince with red kidney beans, sweet corn and chilli, topped with mozzarella cheese and fresh coriander. | |
| Classic Napolitan | 82 | Hoisin Pulled Pork | 129 |
| Thin based pizza prepared as a margherita with mozzarella cheese and a napolitana sauce. | | Slow roasted pork marinated in a sweet soya hoisin sauce with mozzarella cheese, provolone cheese, red onion and topped with fresh coriander. | |
| Mamma Mia | 129 | Chicken Gorgonzola | 129 |
| Mediterranean flavours of spinach, halloumi, feta, olives and mozzarella cheese. Topped with a drizzle of aged balsamic vinegar reduction. | | Traditional thin based pizza topped with mozzarella, creamy gorgonzola, chicken breast, rosemary, origanum and garlic. Topped with fresh rocket. | |
| Carne | 139 | | |
| Thin pizza base topped with mozzarella cheese, napolitana, crispy bacon, hickory ham and spicy chorizo. | | | |

FRESH HOMEMADE PASTA *Served after 11:30*

Prepared with fresh fettuccine or penne pasta.

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| La Salsa | 94 | Smoked Salmon Pasta | 169 |
| Tomato based napolitana sauce prepared with garlic, Italian herbs, rosa tomatoes and olives. | | Norwegian smoked salmon prepared in a creamy tomato salsa with cream cheese, chives and asparagus with a splash of lemon. | |
| Add: Chicken 30 | | Zucchini Spaghetti | 89 |
| Carbonara Walnut Truffle | 155 | A wheat free dish prepared with long thin zucchini noodles, in a tomato based napolitana sauce with garlic, olive oil, heirloom tomatoes, sundried pesto and marinated broccoli. | |
| Crispy bacon and mushrooms prepared in a creamy garlic and wine sauce. Topped with crushed walnuts and truffle oil. | | Add: Chicken 30 | |
| Lemon Zest Chicken | 145 | Ragu Bolognaise | 110 |
| Chicken prepared with mushrooms in a white wine and garlic sauce infused with lemon zest and poppy seeds. | | Savoury mince prepared with garlic, red kidney beans, sweet corn and a hint of chilli in a tomato napolitana sauce. | |
| Pasta Scampi | 179 | Sundried Pesto Arabiata | 95 |
| Prawn meat, prepared in creamy napolitana sauce with garlic, parmesan, julienne zucchini and carrots. Topped with baked asparagus. | | Spicy napolitana sauce infused with sundried tomato pesto prepared with fresh chilli, garlic and basil. | |
| Creamy Chicken Basil Pesto | 139 | Add: Beef Fillet Strips 50 | |
| Fresh basil pesto prepared with chicken breast, garlic, onions, parmesan cheese and a splash of fresh cream. Topped with sautéed heirloom tomatoes and marinated broccoli. | | | |



MAIN MEALS *Served after 11:30*

Choices of side: Oven Roasted Potato Wedges, Mediterranean Roast Veg, Side Salad, Savoury Wild Rice or Seasoned Chips.

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| Grilled Veg Kebab | 89 | Sticky Finger Platter | 199 |
| A hanging skewer of roasted black mushroom, rainbow peppers, butternut, zucchini, patty pan, red onion and grilled halloumi cheese. Served with savoury wild rice and a side of peppadew pesto. | | A sharing selection of pork ribs, chicken wings, parmesan almond crusted chicken strips, onion rings and seasoned chips. Served with assorted dips and corn on the cob. | |
| Asian Veg Stir Fry | 115 | Greek Lamb Chops | 199 |
| Sautéed carrots, mushrooms, mixed peppers, rainbow cabbage, zucchini and marinated broccoli, prepared with our homemade Asian Wok sauce, peanuts, sesame seeds. Served on a bed of savoury rice and spring onions with a side of peanut satay sauce. | | Three lamb loin chops grilled on an open flame with olive oil, origanum, coarse salt, black pepper, rosemary, lemon and garlic. Served on a bed of Mediterranean potatoes with tzatziki dip and a side of your choice. | |
| Add: Chicken 30 Beef Fillet 50 Hoisin Pulled Pork 35 | | Mediterranean Chicken Breast | 125 |
| Nonna's Chicken Schnitzel | 115 | Tender chicken breasts grilled with olive oil, garlic, lemon, salt, black pepper and origanum. Served on a bed of Mediterranean vegetables, tzatziki and a side of your choice. | |
| Thin chicken breast medallions lightly coated and fried in our homemade bread crumbs with parmesan cheese and fresh basil. Served with a warm heirloom tomato salsa, rocket, avocado and a creamy three cheese fondue sauce. Served with a side of your choice. | | Beer Battered Fish and Chips | 145 |
| Cracked Pepper Fillet | 205 | Hake fried in a light beer batter and served with seasoned chips and a tartar sauce. | |
| Tender fillet of beef prepared with olive oil, coarse salt and black pepper. Served with three signature sauces. Three Cheese Fondue sauce, Creamy Mushroom Truffle sauce and Spicy Chakalaka sauce. Served with a side of your choice. | | Lemon Butter Hake | 145 |
| Pan Seared T-bone | 195 | Grilled hake prepared in a creamy lemon butter sauce with garlic. Served with a side of your choice and tartar dip. | |
| Beef T-bone steak prepared with olive oil, coarse salt and black pepper. Served with three signature sauces. Three Cheese Fondue sauce, Creamy Mushroom Truffle sauce and Spicy Chakalaka sauce. Served with a side of your choice. | | Garlic Butter Kingklip | 209 |
| Rump Espetada | 139 | Pan grilled kingklip prepared in a creamy lemon butter sauce with garlic. Served with seasoned chips and savoury wild rice and a tartar sauce. | |
| Traditional Portuguese style kebab prepared in olive oil, garlic, bay leaves, black pepper and coarse salt. Skewered with red peppers and served with a side of Prego sauce. Served with a side of your choice. | | Lemon Zest Calamari | 179 |
| BBQ Ribs | 199 | Fresh Falkland calamari tubes grilled or fried with our creamy lemon garlic butter sauce and a touch of lemon zest. Served with savoury wild rice and seasoned chips. | |
| 500g of pork ribs glazed in a sticky BBQ marinade and served with onion rings and corn on the cob. Served with a side of your choice. | | Butterflied Prawns | 229 |
| Chakalaka Hot Wings | 129 | 8 Queen prawns grilled in a lemon garlic butter sauce. Served with savoury wild rice and seasoned chips. | |
| Spicy African style chicken wings marinated in chakalaka and served with corn on the cob, crispy onion rings and a side of your choice. | | High Street Seafood Platter for One | 279 |
| | | 4 Queen prawns prepared in a lemon garlic butter sauce, served with grilled Falkland calamari tubes, deep fried calamari heads, grilled hake with savoury wild rice and seasoned chips. | |
| | | Millionaires Seafood Platter for Two | 499 |
| | | 8 Queen prawns prepared in a lemon garlic butter sauce, served with grilled Falkland calamari tubes, deep fried calamari heads, 2 grilled hakes with savoury wild rice and seasoned chips. | |

EXTRAS

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|--------------------|-----------|----------------------------|-----------|-----------------------|-----------|
| Cheddar | 20 | Chicken Breast | 30 | Plate of Chips | 37 |
| Mozzarella | 20 | Smoked Salmon (60g) | 50 | Mixed Peppers | 20 |
| Danish Feta | 22 | Hickory Ham | 20 | Tomato/Onion | 10 |
| Halloumi | 22 | Beef Fillet (100g) | 50 | Olives | 24 |
| Avocado | 22 | Bacon Macon | 24 | Mushrooms | 20 |
| Egg | 10 | | | | |

**All substitutions and changes not specified above will be charged for accordingly.
Please enquire from your waiter.**

KIDDIES MENU

Kids breakfast are served from 7:00 to 11:30 and lunch/dinner served after 11:30.

Kids menu caters only for kids under 12 years of age. Kindly adhere to this.

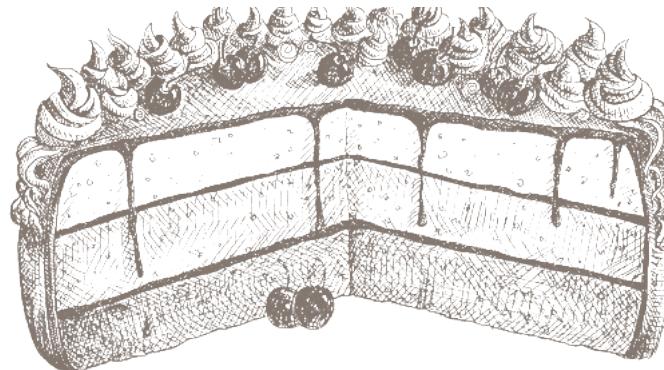
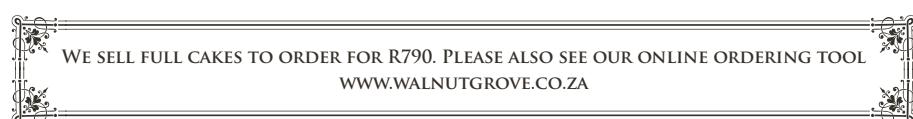
Adults can try our Light Bites section for smaller meals.

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| Happy Breakfast | 59 | Pasta Napolitana | 69 |
| One fried egg, bacon, beef sausage, grilled tomato and toast. | | Prepared with fresh homemade fettuccine or penne in a tomato sauce. | |
| Add: Plate of Chips 37 | | Kiddies Mac and Cheese | 59 |
| Scrambled Eggs on Toast | 55 | Oven baked macaroni and cheese prepared with a creamy cheese sauce and topped with melted mozzarella and cheddar. | |
| Creamy scrambled eggs served on toast of your choice. | | Junior Slider Burger | 75 |
| French Toast Dunkers | 59 | Two sliders served on seeded mini hamburger rolls with lettuce, tomato and BBQ sauce. Available with beef patties or chicken breast. Served with seasoned chips. | |
| Chicken Strips | 65 | Mini Rib Basket | 75 |
| Homemade crumbed and fried chicken strips and chips with a side of BBQ sauce. | | Pork ribs grilled in a sticky BBQ sauce served with seasoned chips. | |
| Kiddies Margherita Pizza | 69 | Fish and Chips Bites | 69 |
| Topped with mozzarella cheese and napolitana sauce. | | Homemade hake rustic nuggets fried in batter and served with chips. | |
| Happy Hawaiian Pizza | 75 | | |
| Topped with mozzarella cheese, pineapples, ham and a napolitana sauce. | | | |

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| Ice Cream and Chocolate Sauce | 49 | Babychino | 8 |
| Vanilla ice cream and bar-one chocolate sauce. | | Hot milk and froth sprinkled with chocolate. | |
| Soda Float | 39 | Nutella Hot Chocolate | 35 |
| Can of Crème Soda, Fanta or Coke topped with creamy vanilla gelato. | | Nutella mixed with hot milk and foam. | |
| Fresh Junior Juices | 35 | Kids Retro Shakes | 39 |
| Orange, Apple, Carrot, Strawberry and Cranberry. | | Chocolate, Vanilla, Strawberry, Bubblegum, Banana and Lime. | |

SOMETHING SWEET

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| Bar-one Sundae | 69 | All Butter Croissant | 34 |
| Creamy vanilla ice cream topped with a rich bar-one chocolate sauce and walnuts. | | Served with butter and preserves. | |
| Slice of our World-Famous Cakes | 69 | Add: Cheddar Cheese 20 | |
| Visit our cake display to see which artisan cakes have been hand crafted fresh from our boutique bakery. | | Nutella Croissant | 39 |
| Assorted Cupcakes | 32 | All butter croissant topped with Nutella and flaked almonds. | |
| Our gourmet cupcakes are prepared fresh every day. Visit our display to see what flavours are available today. | | Our Famous Giant Muffin | 47 |
| | | Freshly baked - ask your waiter about today's selection. Served with butter and preserves. | |
| | | Add: Cheddar Cheese 20 | |



HOT ARTISAN COFFEES

We use our very own blend of exclusively roasted premium 100% Arabica beans.
Enquire about purchasing some to take home.

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|------------------------|-----------|-------------------------------|-----------|
| Americano | 24 | Bar-one Cappuccino | 39 |
| Cappuccino | 30 | Sinful | 43 |
| Con Pana | 30 | Made with condensed milk. | |
| Flat White | 30 | Liqueur Coffee | 60 |
| Cortado | 28 | Kahlua, Amarula, or Whiskey. | |
| Cafe Latte | 34 | Greek Coffee | 25 |
| Espresso | 22 | Prepared the traditional way. | |
| Double Espresso | 29 | | |

TEA BOUTIQUE

Served per pot.

| | | | |
|------------------------|-----------|--|-----------|
| Traditional Tea | 25 | Fresh Peppermint Tea | 32 |
| Rooibos Tea | 25 | Made with a peppermint teabag and fresh mint leaves. | |
| Earl Grey Tea | 28 | | |
| Camomile Tea | 30 | Red Cappuccino | 36 |
| Green Tea | 30 | Spiced Chai Latte | 42 |

OTHER GOURMET HOT DRINKS

| | | | |
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| Nutella Hot Chocolate | 42 | Gourmet Milo | 39 |
| Turmeric Golden Latte | 42 | Prepared with milk and a dunked marshmallow. | |
| Turmeric prepared with almond milk, honey, ginger. Infused with cinnamon and cardamom. | | Beetroot Latte | 42 |
| Turkish Delight | 49 | Macha Green Tea Latte | 42 |
| Hot chocolate made from Nutella and infused with rose water syrup. | | | |

ICED GRANITA DRINKS

All blended with ice.

| | | | |
|--|-----------|---|-----------|
| Coffee Freezochino | 49 | Fruits of the Forest Granita | 59 |
| Nutella and Espresso Granita | 49 | Pomegranate, wild berry and fresh strawberries. | |
| Bar-One Chocolate Freezo | 55 | Cooler Lemonade Granita | 59 |
| Decadent chocolate Bar-One drink topped with fresh cream and marshmallows. | | Lemon blended with fresh mint leaves. | |
| | | Cucumber and Apple Granita | 59 |

SMOOTHIES

| | | | |
|---|-----------|--|-----------|
| Avocado Smoothie | 60 | Peanut Power Smoothie | 60 |
| Fresh avocado blended with vanilla gelato and honey. | | Peanut butter, banana and almonds blended with thick Greek yoghurt and skim milk. | |
| Aloha Smoothie | 60 | Beetroot Smoothie | 60 |
| Fresh banana, pineapple, mango and coconut, all blended with a mango coulis and vanilla gelato. | | Super food smoothie combination of beetroot, berries and honey blended with fresh avocado and double thick Greek yoghurt. | |
| Berry Slim Smoothie | 60 | Matcha Smoothie | 60 |
| Mixed berries, banana and almonds all blended with a berry coulis and thick Greek yoghurt. | | A smoothie with antioxidant properties. Matcha green tea blended with honey, almonds, banana and double thick Greek yoghurt. | |

RAW JUICE BAR

| | | | |
|--|-----------|--|-----------|
| Fresh Orange Juice | 48 | Hello Sunshine* | 55 |
| Fresh Apple Juice | 48 | Fresh carrot juice, fresh orange juice and fresh ginger. | |
| Fresh Carrot Juice | 48 | | |
| Fresh Pineapple Juice* | 52 | Refresher* | 55 |
| Assorted Sir Juice | 37 | Fresh apple juice, fresh orange juice with lime and mint leaves. | |
| (Please ask your waiter for varieties available) | | * Please allow a slightly longer service time. | |

Add: Ginger R12

GORUMET MILKSHAKES

| | | | |
|---|-----------|---|-----------|
| Iced Coffee Gelato | 49 | Strawberry Cheesecake* | 55 |
| Made with our signature espresso coffee blend and creamy vanilla gelato. | | Fresh strawberries and cheese cake blended with creamy vanilla gelato. *Subject to availability. | |
| Chocoholic | 55 | Milk Tart Milkshake | 55 |
| A life changing combination of Nutella and Ferrero Rocher, blended with creamy vanilla gelato. | | Traditional flavours of cinnamon, biscuit and condensed milk blended with creamy vanilla gelato. | |
| Snowball | 55 | | |
| White chocolate and coconut blended with creamy vanilla gelato, topped with Raffaelo chocolate. | | | |

COLD DRINKS

| | | | |
|-----------------------|-----------|--------------------------------------|-----------|
| Soft Drinks | 25 | Mineral Water Still/Sparkling | 25 |
| Lipton Ice Tea | 25 | Cordial and Soda | 30 |
| Tizers | 30 | Red Bull | 30 |

COCKTAILS

| | | | |
|--|-----------|---|-----------|
| Cosmopolitan | 69 | Boozy Chocolate Milkshake | 69 |
| Vodka, cranberry juice, triple sec and lime shaken with ice. | | Bar One syrup, Jack Daniels and creamy vanilla gelato. | |
| Long Island | 89 | Tom Collins | 69 |
| White rum, gin, vodka, tequila served with Coca Cola. | | Gin, lime, sugar, soda water and rosemary. | |
| Mojito | 79 | Moscow Mule | 69 |
| White rum muddled with honey, fresh limes, fresh mint, crushed ice and sugar cane syrup. | | Vodka, fresh lime, fresh ginger and ginger beer. | |
| Strawberry Daiquiri | 89 | Espresso Martini | 49 |
| Fresh strawberries, white rum, strawberry liqueur, blended with crushed ice and grenadine. | | Vodka, our signature Arabica espresso and coffee liqueur. | |
| Frozen Mint Margarita | 79 | Apple-Rol Spritz | 69 |
| Gold tequila and lime blended with fresh mint, homemade lemonade and crushed ice. | | Aperol infused with appletizer, club soda and chardonnay. | |
| Pina Colada | 79 | Bloody Mary | 69 |
| Vanilla gelato with Malibu, white rum, pineapple and coconut. | | Vodka, tomato juice, lime, cordial, Worcestershire sauce, red tobacco, black pepper and a celery stick. | |
| Blue Island Ice Tea | 79 | Tropical dream | 79 |
| Vodka, white rum, gin, blue Curacao served with Sprite/Sprite zero. | | Vodka, white rum, blue Curacao and fruit cocktail. | |

PEDROS

Vintage Don 69

Creamy vanilla gelato with a shot of either Jameson, Kahlua, Amaretto or Amarula.

BEERS

| | | | |
|--|-----------|---|-----------|
| Local | 29 | Ciders and Coolers | 29 |
| Castle Lager Castle Light Amstel Black Label Hansa Windhoek Lager Windhoek Light | | Hunters Gold Hunters Dry Savanna Dry Savanna Light Smirnoff Storm Smirnoff Spin | |
| Import* | 39 | | |
| Heineken Stella Artois Corona Peroni | | | |

*Subject to availability

DRAUGHTS

| | | | |
|--------------------------|-----------|--------------------------------|-----------|
| Castle Lite 300ml | 35 | Windhoek (Bottle) 440ml | 39 |
| Castle Lite 500ml | 45 | | |

WHISKEYS

| | | | |
|-----------------------------|-----------|--------------------------------|------------|
| Bells | 29 | Johnnie Walker Red | 29 |
| Chivas Regal 12 Year | 39 | Johnnie Walker Black | 39 |
| Glenfiddich 12 Year | 39 | Johnnie Walker Platinum | 89 |
| Glenfiddich 18 Year | 99 | Johnnie Walker Blue | 199 |
| Jameson | 35 | Jack Daniels | 29 |

BRANDIES AND COGNAC

| | | | |
|---------------------|-----------|-------------------------|-----------|
| Klipdrift | 29 | Remy Martin VSOP | 59 |
| KWV 10 Years | 39 | Honor VS | 39 |
| Martell VO | 39 | Hennessy | 39 |

SPIRITS

| | | | |
|---------------------|----|-----------------|----|
| Gordons Gin | 29 | Smirnoff Vodka | 29 |
| Tanqueray | 29 | Skyy Vodka | 34 |
| Bombay Sapphire Gin | 39 | Belvedere Vodka | 45 |
| Musgrave Pink Gin | 39 | Tequila Gold | 29 |

RUM

| | | | |
|------------------------------|----|------------|----|
| Bacardi Rum | 29 | Malibu | 29 |
| Captain Morgan Dark Rum | 29 | Tipo Tinto | 29 |
| Captain Morgan Spiced Gold | 29 | | |

APÉRITIFS AND LIQUEURS

| | | | |
|----------------|----|------------------|----|
| Amarula | 29 | Tang Apple Sours | 25 |
| Kahlua | 29 | Strawberry Lips | 25 |
| Jägermeister | 30 | Amaretto | 30 |
| Grappa | 39 | Aperol | 30 |
| Patron XO Cafe | 35 | | |

WINES

WHITE WINES

| | |
|---|--|
| Protea Sauvignon Blanc by Anthonij Rupert | |
| Per Bottle 139 Per Glass 49 | |
| Lemon Passion fruit Gooseberries | |
| Diemersdal Sauvignon Blanc | |
| Per Bottle 169 | |
| Tropical Fruit Ripe Figs Gooseberries | |
| Protea Chardonnay by Anthonij Rupert | |
| Per Bottle 139 Per Glass 49 | |
| Nectar Peach Citrus | |

| | |
|---|--|
| Durbanville Hills Chardonnay | |
| Per Bottle 169 Per Glass 59 | |
| Vanilla Apricot Citrus | |
| Protea Chenin Blanc by Anthonij Rupert | |
| Per Bottle 139 Per Glass 49 | |
| Green Apricot Pear Tangerine | |
| Ken Forrester Petit Semi-Sweet | |
| Per Bottle 159 Per Glass 49 | |
| Green Apple Grapefruit Tangy Finish | |

BLUSH WINES

| | |
|--------------------------------------|--|
| Protea Rose by Anthonij Rupert (Dry) | |
| Per Bottle 159 Per Glass 59 | |
| Floral Strawberry Rose | |

| | |
|---|--|
| Sophie Le Rose | |
| Per Bottle 199 Per Glass 79 | |
| Strawberries Red cherries Sweet Spice | |

RED WINES

| | |
|--|--|
| Protea Cabernet by Anthonij Rupert | |
| Per Bottle 159 Per Glass 59 | |
| Blackcurrant Cocoa Cedar Wood | |
| Beyerskloof Pinotage | |
| Per Bottle 189 | |
| Plum Velvety Tannins Well Structured | |
| Protea Merlot by Anthonij Rupert | |
| Per Bottle 159 Per Glass 59 | |
| Cocoa Berries Spice | |
| Durbanville Hills Merlot | |
| Per Bottle 179 Per Glass 69 | |
| Red Fruit Chocolate Plums | |

| | |
|--|--|
| Protea Shiraz by Anthonij Rupert | |
| Per Bottle 159 Per Glass 59 | |
| Cherry Plum Spice | |
| Durbanville Hills Shiraz | |
| Per Bottle 179 Per Glass 69 | |
| Sweet Dark Fruit Vanilla Spice Plums | |
| Haute Cabriere Chardonnay Pinot Noir | |
| Per Bottle 239 Per Glass 79 | |
| Peach Litchi Red Berry | |
| Rupert and Rothschild Classique | |
| Per Bottle 379 | |
| Raspberry Pomegranate Cedarwood | |

BUBBLES MCC

L'Ormarins Brut NV
Per Bottle 299 Per Glass 69

White Peach | Apple | Flinty

L'Ormarins Brut Rose
Per Bottle 320 Per Glass 79

Raspberries | Strawberries | Grapefruit

Pierre Jourdan Belle Rose NV
Per Bottle 329 | Per Glass 89

Strawberry | Cherry | Pomegranate

Prosecco Valdo
Per Bottle 420

Zesty | Bouquet | Fruity Aroma

CHAMPAGNE

Veuve Clicquot
Per Bottle 1399

Fruity | Vanilla | Brioche

Moet and Chandon Brut Imperial
Per Bottle 1799

Vanilla | Grapefruit | Baked Bread

Dom Perignon
Per Bottle 4299

Almond | Powered Cocoa | White Fruit

SPECIAL EVENTS AND FUNCTIONS

Walnut Grove caters for all functions, special and corporate events, product launches, birthdays and table bookings, with either a la carte dining or specially prepared menus based on our top selling signature dishes.

We do custom-made cakes to order.

For any bookings, complaints or compliments, please contact us directly on 011 783 6111 or speak to a manager on duty to get the owners email address.



ALLERGEN AND OTHER WARNINGS

Our kitchen offers products which may contain peanuts, tree nuts, soy, milk, seeds, eggs, wheat, sugar and any other industry related additives.

Our kitchen does prepare pork dishes.

While we take all possible steps to minimize the risk of cross contamination, we cannot 100% guarantee any of our products against allergies, dietary, medical or religious preferences or specifications.

Kindly level any compliments or complaints directly to management on duty, who will escalate to the owners.

We recommend all meat to be cooked medium, we take no responsibility for dry meat when ordered well done.

RIGHT OF ADMISSION RESERVED

Walnut Grove is a fully licensed restaurant.

No alcohol will be served to persons under the age of 18. ID documentation may be requested.

This is a non-smoking establishment. Use of e-cigarettes or vapes is prohibited.