



CATERING AVAILABLE

Catering for functions and events available.
Contact us for a quote:
011 783 6111 | andrew@walnutgrove.co.za | jeff@walnutgrove.co.za

You can also find us on [UberEats](#), [Instagram](#) & [Facebook](#).

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.
Please allow 45 min for service when busy.

Corkage:
Wine 200
Spirits 300
Cake 400

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.

RIGHT OF ADMISSION RESERVED

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.



WALNUT GROVE
EST.1975

M E N U



ALL DAY BREAKFASTS

Bread options:
White, Brown Seeded Low-GI, Rye, Sourdough, Kitke Brioche
Gluten Free +25

Mini Fry Up 79
Two eggs, bacon, sautéed mushrooms, grilled tomato and toast of your choice.
Add: Pork Sausage 29, Beef Sausage 29, Side Chips 29

Perfect Start 99
Two eggs, bacon, pork or beef sausage, grilled tomatoes, grilled onions, sautéed mushrooms, crispy patatas bravas and toast of your choice.
Add: Chakalaka Baked Beans 22

Egoli Breakfast 164
Two eggs, bacon, pork or beef sausage, 100g fillet steak, grilled tomatoes, sautéed onions, chakalaka baked beans and seasoned chips, and toast of your choice.
Add: Avocado 32

Zucca Eggs Benedict 129
Two poached eggs, layered on top of homemade sweet corn and zucchini fritters, creamed spinach and halloumi cheese. Topped with sriracha infused hollandaise sauce and crispy fried zucchini on toast of your choice.

Avocado Three Ways
Our signature breakfast. Fresh avocado prepared three different ways and served on toast of your choice.Prepared with a combination of marinated chickpeas, red onions, citrus cream cheese, rocket, feta cheese, dukkah spice, sumac, smoked paprika and a poached egg.
Add: Smoked Salmon 100, Bacon 32

Turkish Poached Eggs
Two poached eggs, served in a warm thick labneh style garlic yoghurt, drizzled with a burned butter smoked paprika sauce, Aleppo pepper flakes and dusted with za'atar spice and fresh dill. Served with toast of your choice and crispy tortillas.

Plain Jane Brekkie
Three eggs prepared either scrambled or as an omelette. Served with toast of your choice.
Add: Mushrooms 24, Bacon 32, Avocado 32

Spanish Scrambled
Three scrambled eggs prepared with garlic, chilli, spicy pork chorizo sausage, mixed peppers, red onions, fresh coriander and Spanish patatas bravas.
Add: Avocado 32

Royal Smoked Salmon Scrambled
Three scrambled eggs prepared with garlic, truffle oil, mushrooms, smoked salmon, chives, avocado and cream cheese.

Sriracha and Halloumi Omelette
Three egg omelette prepared with mozzarella cheese, halloumi, mushrooms, rosa tomatoes, spicy sriracha and creamy mushroom sauce.
Add: Mushrooms 24

The Grecian Omelette
Three eggs prepared as a folded omelette with creamed spinach, feta cheese, kalamata olives and a sundried tomato pesto.

Parisian
Free range scrambled eggs served on a French all butter croissant with citrus infused cream cheese and cracked black pepper served with grilled cherry tomatoes.
Add: Smoked Salmon 100, Bacon 32, Avocado 32

Creamy Mushrooms on Toast (V)
Breakfast mushrooms sautéed with butter, parsley, garlic and a splash of cream. Served on toast of your choice.
Add: Bacon 32, Avocado 32, Fried Egg 12

Savory Mince on Toast
Beef mince prepared in a tomato napolitana sauce with mixed peppers and a hint of chilli and cumin, served on toast of your choice.
Add: Avocado 32, Fried Egg 12

Peri-Peri Chicken Liver Bowl
Creamy chicken livers pan fried in a spicy Portuguese sauce with tomato, cumin, bay leaves, garlic, butter and onion. Served with a freshly baked Portuguese roll.

SUSHI MENU Served from 11am

SIGNATURE

Rock Shrimp Tempura (6 pieces) 140
Spicy Tuna California rolls topped with rock shrimp tempura, cucumber dressed with creamy mayo & sesame seeds.

Philadelphia Roll (6 pieces) 149
Smoked Salmon, cream cheese & avocado wrapped with Salmon topped with crab salad and sesame seeds.

Dragon Roll (6 pieces) 132
Tempura prawn & avocado California roll, topped with a crab salad, avocado, caviar and spicy mayo dressed with unagi sauce.

Crispy No Rice (6 piece) 195
Salmon ,tuna, prawn ,avocado nori ,tempura fried with sriracha

Fantastic Crispy Roll (6 pieces) 138
Crispy Californian rolls filled with options of salmon, tuna or tempura prawn with avocado & cream cheese topped with kewpie mayo, sweet chilli & crispy shallots.

4 by 4 No. 1 (8 pieces)
4 piece Rainbow Reloaded &
4 piece spicy Salmon California topped with creamy shrimp tempura.

4 by 4 No. 2 (8 pieces)
4 piece Salmon Roses &
4 piece Rainbow Rolls.

Rainbow Reloaded (6 pieces) 175
Salmon or tempura prawn and avocado, cucumber on the inside.Salmon and tuna rainbow on the outside. Dressed with teriyaki, sesame oil,kewpie mayo, 7 spice, spring onion and caviar.

PLATTERS

Konichiwa (24 pieces) 370
6 Salmon Roses, 6 Fashion Sandwich
6 California Rolls, 6 Tempura Prawns.

Tokyo (48 pieces) 699
8 Salmon Roses, 8 Fashion Sandwich, 8 California Rolls
8 Tempura Prawns, 8 Dragon Rolls, 8 Philadelphia Rolls

Chirashi 99
Sushi rice,avocado , cucumber,caviar & sesame seeds.
Salmon or Tuna 145

New Style Sashimi Salmon 145
Thinly sliced Salmon Sashimi, ginger,spring onion, toasted sesame seeds, soy sauce, ponzu, sesame oil.

CLASSIC

Salmon Roses (6 pieces) 148

Fashion Sandwich (8 pieces)
Salmon 126
Prawn 126
Vegetarian 82

California Roll (8 pieces)
Salmon 104
Prawn 104
Vegetarian 90

Tempura Prawns (6 pieces) 130

Edamame 65
Green soya beans served with Maldon Salt

SUSHI BOWLS

Sushi Bowl 149
Cubed salmon or tuna, avocado,edamame beans, sushi rice, cucumber, seaweed, spring onion, sesame oil, sesame seeds, soya sauce.
Salmon or Tuna 145
Vegetarian 115

California Sushi Bowl 145
Rice, avocado, cucumber crab, carrots, nori, sesame seeds sriracha

Spicy 175
Salmon, rice, seaweed, sriracha, ponzu sauce, spring onion, sesame seeds, peanuts, garlic flakes, avocado & spicy mayo

FOOD FOR LIFE

Bread options:
White, Brown Seeded Low-GI, Rye, Sourdough, Kitka Brioche
Gluten Free +25

Smashed Avo on Toast (V) 105
Fresh avocado crushed and seasoned with salt, pepper and lemon. Topped with sautéed mushrooms, crumbled feta cheese, and dusted with dukkah spice. Served on toast of your choice with cucumber ribbons and dill.
Add: Bacon 32

Paw-Paw Crumble (V) 115
Freshly cut papaya topped with double thick Greek yoghurt, cinnamon dusted walnuts, honey and a homemade granola and nut bark.

Passion Fruit Health Breakfast (V) 124
Double thick Greek yoghurt layered with a passion fruit coulis, seasonal fruit salad and muesli. Served with a homemade granola, nut and seed bark and honey.

BOULANGERIE

Classic French Toast Sweet brioche bread soaked in a vanilla, nutmeg and cinnamon egg mixture. Served with traditional syrup and whipped fresh cream. Add: Bacon 32	94
French Croissant All butter French croissant served with preserves and butter. Add: Cheddar Cheese 28	45
Gourmet Muffin Ask your waiter what flavours have been freshly baked for the day. Served with preserves and butter. Add: Cheddar Cheese 28	49
English Scones Two traditional English scones served with butter and preserves. Add: Cheddar Cheese 28, Fresh Cream 16	54
Nutella and Almond Croissant All butter French croissant topped with rich Nutella chocolate and almond flakes.	59

OLD SCHOOL TOASTIES

Served with a choice of seasoned chips or a side salad.	
Bread options: White, Brown Seeded Low-GI, Rye, Sourdough, Kitke Brioche Gluten Free +25	
Toasted Cheese (V) Classic toasted cheese with your choice of cheddar or mozzarella. Served with seasoned chips or side salad.	72
Toasted Ham, Cheese and Tomato Hickory ham and fresh tomato toasted with your choice of cheddar or mozzarella. Served with seasoned chips or side salad.	92
Chicken Mayo Pulled chicken prepared with tangy mayonnaise, gherkins and parsley. Served with seasoned chips or side salad.	92
Toasted Bacon, Egg & Cheese Classic toasted bacon, egg and cheese choosing between cheddar or mozzarella. Served with seasoned chips or side salad.	92

SOCIAL DINING & APPETIZERS

Rustic Nachos (V) Sweet chilli corn chips oven baked in an edible tortilla bowl with melted mozzarella and cheddar cheese. Topped with sliced jalapeño, tomato salsa, fresh guacamole smashed avocado and sour cream. Add: Cajun Chicken Breast 49, Mexican Beef Mince 49	129
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Parmesan Almond Chicken Strips Parmesan and almond crusted chicken strips lightly fried in fresh herbed crumbs and served with three cheese fondue sauce.	
Halloumi Fries (V) Fried halloumi fingers topped with fresh mint, za'atar spice with a sweet chilli aioli drizzle. Add: Cheddar Cheese 28	
Zucchini Fries (VEGAN) Fried crumbed zucchini fingers dusted with oreganum and served with a basil pesto vegan aioli.	
Sundried Calamari Starter (SF) Falkland calamari tubes and heads flash fried with lemon zest and sundried tomato pesto with cracked black pepper, served with a basil pesto mayo on the side.	
Mussel Pot (SF) Black mussels prepared in a rich creamy white wine sauce infused with butter, garlic and fresh parsley. Served with a freshly baked Portuguese roll and crispy tortilla.	

ITALIAN TRAMEZZINI

Served with a choice of seasoned chips or a side salad.	
Three Cheese & Sundried Tomato (V) Traditional Italian flat tramezzini bread toasted with mozzarella, cheddar and cracked black pepper cream cheese. Filled with sundried tomatoes, caramelised onions and sundried tomato pesto. Served with seasoned chips or a side salad.	114
Sriracha Chicken Mayo Pulled chicken infused with spicy sriracha sauce and tangy mayonnaise. Prepared with gherkins and parsley and toasted in an Italian tramezzini with melted mozzarella cheese and rocket. Served with seasoned chips or a side salad.	119
Grilled Cheese Bacon and Avo Melted mozzarella cheese toasted in an Italian tramezzini bread with bacon and fresh avocado. Served with seasoned chips or a side salad. Add: Feta Cheese 28	119
Spanakopita (V) Mediterranean flavours of spinach, feta, kalamata olives, artichokes and sundried tomato pesto, toasted with melted mozzarella cheese in an Italian tramezzini. Served with seasoned chips or a side salad.	124

GOURMET SANDWICHES

Served with a choice of seasoned chips or a side salad.	
Bread options: White, Brown Seeded Low-GI, Rye, Sourdough, Kitke Brioche Gluten Free +25	

Prego Roll Fillet Chicken Prepared in a mild Prego sauce with mixed peppers. Served on a homemade Portuguese roll with crispy onion rings, seasoned chips or a side salad. Add: spicy PORK Chorizo sausage 32	165 135
Southern Fried Chicken Crumbed chicken breast served on a Portuguese roll with cabbage and apple slaw. Served with crispy onion rings and seasoned chips or a side salad.	139
Quesadillas Mexicana 3 layer stacked spicy beef mince, mixed Cajun grilled peppers, cream cheese, cheddar cheese and jalapenos with shredded lettuce, red onions and fresh corianders leaves. Toasted in a soft flour tortilla and served with a trio of sour cream, guacamole and tomato salsa.	149
Open Smoked Salmon Tower (SF) Layers of citrus cream cheese, Norwegian smoked salmon and marinated smashed avocado served on toast of your choice and with seasoned chips or a side salad.	195

WRAPS

Served with a choice of seasoned chips or a side salad. Gluten free wraps +28	
Sweet Chilli Sesame Chicken Chicken breast cooked in a sweet chilli sauce and coated with sesame seeds. Wrapped in a soft flour tortilla wrap with avocado, carrots, cucumber, coriander and lettuce. Served with chips or a side salad.	149
Hummus Halloumi Veg Wrap (V) Soft flour tortilla wrap filled with hummus, grilled halloumi cheese, oven roasted vegetables, feta cheese, olives, avocado and rocket.	139
Mexican Fajita Wrap Cajun chicken breast, roasted mixed peppers, cheddar cheese, shredded lettuce, jalapeño peppers and fresh cilantro. Prepared in a soft flour tortilla wrap with tomato salsa and smashed avocado guacamole.	159
Smoked Salmon Wrap (SF) Norwegian smoked salmon prepared in a soft flour tortilla wrap with cracked black pepper, citrus infused cream cheese, chives, avocado, gherkins, cucumber and lettuce.	195
Greek Beef Fillet Gyro Tender beef fillet strips prepared in olive oil, lemon, oreganum, rosemary and garlic in a soft flour tortilla wrap with tzatziki, lettuce, red onion and tomato. Served with onion rings and side of your choice.	159

OUR FAMOUS SALADS

Dressing served on the side.

Casablanca (V) 154
Grilled halloumi cheese with cous-cous, avocado, roast butternut, grilled peppers, red onions, cucumber, carrots, cherry tomatoes, sunflower seeds and almonds with mixed lettuce Served with a pomegranate vinaigrette dressing.

Cosa Nostra 169
Tender Mediterranean chicken breast served with crumbled feta, bocconcini mozzarella balls, avocado, Kalamata olives, barley, rosa tomatoes, red onions, cucumber, carrots and grilled mixed vegetables. Served with mixed lettuce and topped with sourdough croutons and served with a creamy Italian herb dressing.

Sticky Sesame Chicken 164
Tender chicken breast grilled in a sticky sweet chilli marinade, coated in mixed sesame seeds and served on a bed of mixed greens, cherry tomatoes, cucumber, carrots and red onions. Tossed with fine Asian noodles and served with a mild chilli peanut satay dressing.

Parmesan Almond Crusted Chicken 164
Tender chicken breast strips coated in parmesan and almond breadcrumbs and flash fried until crispy. Served on a bed of mixed lettuce, cherry tomatoes, cucumber, carrots, red onions, bocconcini mozzarella balls, almond flakes and served with a creamy Italian herb dressing.

Smoked Salmon Ceviche Salad (SF) 195
Norwegian wood smoked salmon, marinated in fresh lime juice with olive oil, soya sauce, chili flakes and cracked black pepper, coriander and dill with orange wedges and avocado. Served on a bed of greens, cucumber, cherry tomatoes and onions. Served with crispy tortilla and mixed sesame seeds.

Prawn and Paw-Paw Salad (SF) 189
8 Deshelled prawns grilled and served on a bed of mixed lettuce with paw-paw, avocado and red onions. Served with a pomegranate vinaigrette dressing.

HAND CRAFTED BURGERS

Signature BBQ Burger 139
Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with lettuce, tomato, red onions and gherkins. Served with crispy onion rings and seasoned chips or a side salad.

Three Cheese Fondue Burger 164
Homemade beef patty flame grilled and glazed in a Smokey BBQ marinade served on a seeded burger bun with melted cheddar cheese and drenched in a creamy three cheese fondue sauce and caramelised onions. Layered with lettuce, tomato, red onions and gherkins. Served with crispy onion rings and seasoned chips or a side salad.

Mushroom Truffle Melt 164
Homemade beef patty, flame grilled and glazed in a Smokey BBQ marinade, served on a seeded burger bun with melted mozzarella and a creamy mushroom truffle sauce with bacon. Layered with lettuce, tomato, red onions and gherkins. Served with crispy onion rings and seasoned chips or a side salad.

Triple Slider Selection
Three mini beef burger patties served on seeded slider buns. One slider topped with spicy chakalaka sauce, the other slider topped with a creamy mushroom truffle sauce and the third slider with three cheese fondue sauce. All layered with tomato, red onion, gherkins and lettuce and served with crispy onion rings and seasoned chips or a side salad.

Peppadew Chicken Burger
Grilled chicken breast layered with avocado, feta cheese, peppadews and a Peppadew pesto sauce. Served on a seeded burger bun with lettuce, tomato, red onions and gherkins. Served with crispy onion rings and seasoned chips or a side salad.

Mighty Mzanzi Burger
Towering burger layered with a beef patty, fillet steak, lettuce, tomato, onions, gherkins, a fried egg, bacon, cheddar cheese and a spicy African chakalaka sauce. Served on a lightly toasted seeded bun with crispy onion rings and a side salad or seasoned chips.

Plant Based Burger (VEGAN)
Flame grilled patty with a smokey BBQ sauce served on a seeded bun with lettuce, tomato, red onions, gherkins, guacamole, sautéed garlic mushrooms and a basil pesto vegan aioli. Served with a side salad or hand cut chips.

PLATTER MENU

Sticky Finger Board
A selection of premium BBQ pork loin ribs, sticky chicken wings, parmesan almond chicken strips, onion rings, seasoned chips, corn on the cob and assorted dips.
For one
For two

Seafood Platter (SF)
3 butterflied queen prawns, mussels in the shell, grilled hake, grilled calamari, fried calamari heads. Served on a bed a savoury wild rice, tartar dip and seasoned chips.
For one
For two

Prawns and Ribs
300g premium pork loin ribs flame grilled in a sticky BBQ basting with 5 queen prawns, butterflied and grilled in a lemon butter sauce. Served with savoury wild rice and seasoned chips.
For one
For two

Steak and Prawns
3 butterflied queen prawns and a sumptuous 250g grilled fillet of beef. Served on a bed a savoury wild rice, seasoned chips as well as mushroom and lemon butter sauce.
For one
For two

RUSTIC PIZZAS

Gluten Free base +28

164 Focaccia 75
Thin plain base pizza oven baked with rosemary, garlic, olive oil, oreganum, olive oil and coarse salt.

Classic Margherita (V) 110
Thin based pizza oven baked with a tomato napolitana sauce with Italian herbs and melted mozzarella.

Mamma Mia (V) 165
Mediterranean flavours of spinach, feta, olives and artichokes prepared on a thin pizza base with a tomato napolitana sauce and melted mozzarella. Drizzled with an Italian aged balsamic reduction.

Carne 185
Meat lovers' option of bacon, hickory ham and spicy pork chorizo sausage, oven baked on a thin pizza base with a tomato napolitana sauce and melted mozzarella, topped with mixed peppers.

Pollo 169
Thin based pizza topped with a tomato napolitana sauce, Italian herbs, melted mozzarella cheese, chicken, mixed peppers and mushrooms.

Don Carlito* 245
Thin based pizza with a tomato marinara sauce, melted mozzarella, Queen prawns and drizzled with basil pesto. **please allow 25min prep time*

Pasta Options:
Penne, Fettuccine, Gnocchi, Zucchini Noodles VEGAN

La Salsa (VEGAN) 129
Tomato based napolitana sauce prepared with garlic and Italian herbs with rosa tomatoes and black olives.

Butternut & Sage Pasta (V) 149
Butternut and onion sautéed in a sage and garlic infused butter with a splash of fresh cream. Topped with crumbled feta and cashew nuts. Prepared with pasta of your choice. (The chef recommends Gnocchi)

Carbonara Walnut Truffle 199
A creamy white wine and garlic sauce with crispy bacon bits, mushrooms, crushed walnuts, parmesan cheese and truffle oil.

Lemon Zest Poppy Seed Chicken 189
Tender chicken breast prepared with mushrooms, baby marrow and poppy seeds in a creamy white wine and garlic sauce infused with fresh lemon zest.

Pasta Scampi (SF) 245
Deshelled queen prawns prepared in a tomato based napolitana sauce with a splash of lemon and citrus cream cheese infused with garlic, baby marrow, carrots, parmesan cheese and fresh basil leaves.

Creamy Chicken Basil Pesto 189
Tender chicken breast prepared in a creamy basil pesto sauce with garlic, onions, parmesan cheese. Topped with heirloom tomatoes and broccoli.

Smoked Salmon Pasta (SF) 245
Norwegian smoked salmon prepared in a tomato based napolitana sauce with citrus cream cheese, a splash of lemon, parmesan cheese and chives.

Classic Bolognese	154
Our homemade recipe with savoury beef mince prepared with garlic, mixed peppers and a hint of chilli with a tomato based napolitana sauce.	
Seafood Arrabbiata (SF)	269
Deshelled queen prawns, black mussels in the shell and calamari prepared in a spicy sundried tomato pesto napolitana sauce with a splash of lemon, chilli, butter and fresh cream.	

MAIN MEALS

Side options:	
Seasoned Chips, Seasonal Vegetables, Savoury Wild Rice, Oven Roasted Potato Wedges, Roast Garlic Mash or Side Salad.	

Asian Veg Stir Fry (V)	149
An oriental dish using carrots, mushrooms, mixed peppers, rainbow cabbage, zucchini and broccoli. Sautéed with olive oil and garlic, in an Asian sweet soya wok sauce. Topped with crushed peanuts and mixed sesame seeds served with a side of mild peanut satay sauce.	
Add: Chicken Breast 50, Beef Fillet Strips 90	

Signature Fillet Steak	259
250g of tender beef fillet, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side.	
Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.	

Pan Seared T-Bone Steak	239
Beef T-Bone steak, flame grilled with olive oil, coarse salt and cracked black pepper. Served with a choice of signature sauce and a side.	
Sauce Options: Chakalaka, Three Cheese fondue sauce or creamy mushroom truffle sauce.	

BBQ Sticky Ribs	299
500g premium quality pork loin ribs marinated in a sticky BBQ basting and served with onion rings, corn on the cob and a side of your choice.	

Chakalaka Hot Wings	159
Spicy African style chicken wings marinated in chakalaka sauce and served on a hanging skewer with onion rings, corn on the cob and a side of your choice.	

Rosemary Lamb Chops	299
Four lamb loin chops grilled on an open flame with olive oil, lemon, garlic, oreganum, coarse salt and rosemary. Served on a bed of Greek roast potatoes and tzatziki sauce with a side of your choice.	

Mediterranean Chicken Breasts	169
Tender chicken breasts grilled with olive oil, oreganum, salt, cracked black pepper and lemon. Served on a bed of Mediterranean grilled vegetables with tzatziki sauce and a side of your choice.	

Parmesan Almond Chicken Breasts	179
Chicken breasts coated in parmesan and almond breadcrumbs with basil. Served on a bed of Mediterranean vegetables and a three-cheese fondue sauce. Served with a side of your choice.	

British Fish and Chips (SF)	
Grilled in a creamy lemon zest, butter and garlic sauce or fried in a crispy batter. Served with a side of your choice and tartar dip.	

Garlic Butter Kingklip (SF)	
Pan grilled kingklip prepared in a creamy lemon butter and garlic sauce. Served with wild rice, tartar sauce and a side of your choice.	

Lemon Zest Calamari (SF)	
Falklands calamari tubes grilled in a creamy lemon zest butter sauce or flash fried with lemon zest crumbs. Served with savoury wild rice and a side of your choice and tartar dip.	

Butterflied Prawns (SF)	
10 Queen prawns butterflied and grilled in a lemon butter garlic sauce and served on a bed of savoury wild rice, tartar dip and a side of your choice	

SOMETHING SWEET

World Famous Cakes	79
Hand crafted fresh from our bakery.	
Standard	89*
Cheesecake combos	950
Full Cakes from	1250
Combo Cakes from	
*When available. Please view our display to see what we have on offer today.	

Sicilian Cannoli	79
Portion of two traditional Italian dessert made from crispy pastry shells filled with a creamy vanilla custard. One coated in chocolate chips and the other in pistachio nuts.	

Assorted Cupcakes	39
Handcrafted gourmet cupcakes. Please visit our display to see what flavours are available.	

All Butter Croissants	45
Served with butter and preserves.	
Add: Cheddar Cheese R28	59

Nutella Almond Croissant	59
All butter croissant topped with rich Nutella chocolate and almond flakes.	

Giant Muffins	49
Assorted flavours available served with butter and preserves	
Add: Cheddar Cheese R28	52

English Scones	52
Two lovely traditional English scones served with butter and preserves.	
Add: Cheddar Cheese R28, Fresh Cream R16	35

Traditional Italian Gelato (per Scoop)	35
French Vanilla Bean	
Ferrero Rocher Chocolate	
Strawberry Fragola Sorbet (50% Fresh Strawberries) VEGAN	

Gourmet Sauces	25
Dark Chocolate	
Chocolate Hazelnut Sauce	
Caramel	
Amarena Cherry (VEGAN)	

R159			
Extras			
Cheddar	28	Cream	16
Mozzarella	28	Savoury Mince	50
Feta	28	Calamari	90
289	Halloumi	Prawns (each)	39
	Avocado	Side Greek Salad	59
	Smoked Salmon (100g)	Beef Patty (200g)	59
	Mixed Peppers	Sauce	
	Pork or Beef Sausage	(Mushroom, Cheese,	
199	Tomato/Onion	Spicy Chakalaka)	40
	Beef Fillet (100g)	Fruit Salad	60
	Olives	Corkage Fee	300
	Chicken Breast	Spirits Fee	400
	Plate of Chips	Cake Fee	500
	Bacon l Macon l Ham		
349	Mushrooms		
	Egg		

ONLINE ORDERING WWW.WALNUTGROVE.CO.ZA
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PLEASE ALLOW 45 MIN FOR SERVICE WHEN FULL

BEVERAGES

HOT ARTISAN COFFEES

We use our very own blend of exclusively roasted Premium 100% Arabica beans.

Milk Options: Full Cream, Fat Free	
Soya Milk l Almond Milk l Oat Milk* l Coconut *(Vegan) +9	
*Subject to availability	

Americano	34
Cappuccino	39
Con Pana	42
Cappuccino with fresh cream.	
Add: extra shot of espresso	18
Fiat White	39
Cappuccino with no froth	
Cortado	32
Short strong cappuccino.	
Cafe Latte	39
Dirty Chai Latte	54
Spiced Latte with a shot of espresso.	
Espresso	26
Double Espresso	35
Nutella Cappuccino	54
Our mocha cappuccino made with Nutella.	
Sinful Cappuccino	54
Made with condensed milk.	
Liqueur Coffee	85
Kahlua, Amarula or Whiskey	

TEA BOUTIQUE

Traditional	34
Rooibos	34
Earl Grey	38
Chamomile	38
Green	38
Fresh Peppermint	39
Made with a peppermint teabag and fresh mint leaves	
Red Cappuccino	49
Cappuccino made with rooibos espresso	
Spiced Chai Latte	49
Steamed milk infused with chai tea	

GOURMET HOT DRINKS

Nutella Hot Chocolate	58
Steamed milk with melted Nutella chocolate topped with marshmallows.	
Turmeric Golden Latte	58
Turmeric prepared with almond milk, honey and ginger, infused with cinnamon and cardamom	
Turkish Delight	58
Hot chocolate made from Nutella and infused with rose water syrup	
Milo	49
Prepared with milk and a dunked marshmallow.	

ICED GRANITAS & SMOOTHIES

Coffee Freezochino	62
South African favourite, coffee freezo powder with a touch of milk blended with ice.	
Fruits of the Forest Granita	62
Pomegranate, wild berry and fresh strawberry blended with ice.	
Cooler Lemonade Granita	62
Sweetened lemon blended with fresh mint leaves and ice.	
Cucumber and Apple Granita	62
Fresh apple juice and fresh cucumber blended with ice and mint.	
Red Grapefruit and Cranberry Granita	62
Sweet cranberries and bitter grapefruit blended with ice.	
Passion fruit Granita	62
Granadilla syrup blended with ice.	
Strawberry Granita	62
Strawberry syrup blended with ice.	

Add a shot of house
gin | vodka | rum | tequila +30

Avocado Smoothie	72
Fresh avocado blended with vanilla gelato and honey.	
Aloha Smoothie	72
Fresh banana, pineapple, mango and coconut all blended with a mango coulis and vanilla gelato.	
Berry Slim Smoothie	72
Mixed berries, banana and almonds all blended with a berry coulis and thick Greek yoghurt.	
Peanut Power Smoothie	72
Peanut butter, banana and almonds blended with Greek yoghurt and skim milk.	

RAW JUICE BAR

Fresh Orange Juice	59
Fresh Apple Juice	59
Fresh Carrot Juice	59
Assorted Sir Juice	44
(Please ask your waiters for varieties available)	
Fresh Pineapple Juice*	65
Hello Sunshine*	69
Fresh carrot juice, fresh orange juice and fresh ginger.	
Refresher*	69
Fresh apple juice, fresh orange juice and lime and mint leaves.	
Ginger Shot +20	
*Please allow for a slightly longer service time.	

GOURMET GELATO MILKSHAKES

Using real Italian Gelato Ice Cream	
Strawberry Cheesecake *	74
Fresh strawberries and cheesecake blended with creamy vanilla gelato.* <i>Subject to availability</i>	
Milk Tart	74
Traditional South African flavours of cinnamon, biscuit and condensed milk blended with creamy vanilla gelato.	
Black Forrest	74
Amarena cherries and chocolate blended with creamy vanilla gelato.	
Chocoholic	74
A life changing combination of Nutella and Ferrero Rocher, blended with creamy vanilla gelato.	
Snowball	74
White chocolate and coconut blended with creamy vanilla gelato, topped with Raffaello chocolate.	
Iced Coffee Gelato	79
Made with our signature espresso coffee blend and creamy vanilla gelato.	

COLD DRINKS

Soft Drinks	34
Lipton Ice Tea Peach or Lemon	34
Appletizer / Grapetizer Red	42
Valpre Mineral Water Still or Sparkling	34
Cordial & Soda	42
Red Bull	45
Rock Shandy	49

CRAFT SODAS

Yuzu & Cranberry	45
Bergamot infused with pressed cranberry charged with soda	
Pear Apple & Mint	45
Pear infused with pressed apple juice, fresh mint charged with soda	
Tropical Citrus	45
Pineapple and coconut infused with orange juice charged with soda	

COCKTAILS

Strawberry Basil Gin Sours	89
Gin shaken with pressed lime, strawberry extract and fresh basil. Served straight up with a bitters foam.	
Mimosa	75
Orange juice topped up with sparkling wine.	
Cosmopolitan	84
Vodka, Cranberry juice, triple sec, sundried orange and lime shaken with ice.	
Long Island Ice Tea	105
White rum, gin, vodka and tequila served with sundried orange and Coca Cola.	
Mojito	92
White rum muddled with honey, fresh limes, fresh mint, crushed ice and sugarcane syrup.	

Strawberry Daiquiri	99
Fresh Strawberries, white rum and strawberry liqueur blended with crushed ice.	
Pina Colada	95
Vanilla gelato blended with Malibu, white rum, pineapple and coconut.	
Frozen Mint Margarita	95
Tequila and lime blended with fresh mint, homemade lemonade and crushed ice.	

GIN BAR

Gordons Gin	32
Tanqueray	39
Bombay Sapphire	44
Hendricks	54
Inverroche (Local)	54
Malfy Lemon Grapefruit	49
Tonic Water Pink Tonic Blue Tonic	28

GIN COCKTAILS

Apricot Cinnamon G&T	84
Gin infused with lemon, apricot, cinnamon and topped up with tonic water.	
Red Grapefruit G&T	94
Red grapefruit, lemon, premium gin and tonic water.	
Yuzu Rosemary G&T	94
Gin infused with Bergamot extract, pressed lemon juice and fresh rosemary topped with tonic water.	
Ginger Pear G&T	94
Gin infused with Pear extract, pressed lemon juice and fresh ginger topped with tonic water	

BEERS

Local	36
Castle Lager Castle Light Black Label	
Import*	46
Heineken Stella Artois Corona * <i>Subject to availability</i>	
Non-Alcoholic	39
Heineken Zero Savannah Lemon Zero	
Ciders & Coolers*	39
Hunters Gold Hunters Dry Savanna Dry Savanna Light * <i>Subject to availability</i>	
Draughts	
Castle Lite 300ml	45
Castle Lite 500ml	55
Windhoek (Bottle) 440ml	49
Craft Beers	
Dragon Fiery Ginger Beer 330ml	59
Devil's Peak Lager 330ml	59
Jack Black Butcher Block 340ml	59

VINTAGE DON PEDRO

Using real Italian Gelato Ice Cream	89
Creamy vanilla gelato with a shot of Jameson, Kahlua, Amaretto, Amarula or Frangelico.	

SPIRITS

Smirnoff Vodka	32
Absolute Vodka	36
Jose Cuervo Gold Tequila	36
Jose Cuervo Silver Tequila	36

WHISKEYS

Jack Daniels	35
Jameson	40
Glenfiddich 12 Year	46
Johnnie Walker Black	46
Johnnie Walker Blue	259

BRANDY & COGNAC

KWV 10 Years	46
Hennessy	49
Klipdrift Premium	35

RUMS

Captain Morgan Jamaica Rum	36
Captain Morgan Spice Gold	36
Bacardi	36
Malibu	36

APERITIFS & LIQUEURS

Amarula	36
Kahlua	36
Jägermeister	36
Strawberry Lips	32
Amaretto	36
Grappa	45
Patron XO Cafe	45

WINE

WHITE

Protea Sauvignon Blanc by Anthonij Rupert	
Lemon Passion fruit Gooseberries	
Per Bottle	169
Per Glass	69
Durbanville Hills Sauvignon Blanc	
Guava Pineapple Grapefruit	
Per Bottle	219
Per Glass	80
Protea Chardonnay by Anthonij Rupert	
Nectar Peach Citrus	
Per Bottle	169
Per Glass	69
Durbanville Hills Chardonnay	
Vanilla Apricot Citrus	
Per Bottle	199
Per Glass	79
Protea Chenin Blanc by Anthonij Rupert	
Green Apricot Pear Tangerine	
Per Bottle	169
Per Glass	69
Allesverloren Chenin Blanc	
Oak Yellow Apple Lime	
Per Bottle	219
Per Glass	80
Drostdy Hof Adelpracht	
Dried Apricot Peaches Floral	
Per Bottle	169
Per Glass	69

BLUSH

Protea Rose by Anthonij Rupert (Dry)	
Floral Strawberry Rose	
Per Bottle	199
Per Glass	69
Sophie Le Rose	
Strawberries Red Cherries Sweet Spice	
Per Bottle	249
Per Glass	89
Nederburg Rose	
Candy Floss Cherries Strawberries	
Per Bottle	179
Per Glass	75

PINOT NOIR

Haute Cabriere Chardonnay Pinot Noir	
Peach Litchi Red Berry	
Per Bottle	249
Per Glass	89
Meerlust Pinot Noir	
Wild Mushrooms Red Berry Savoury	
Per Bottle	699

RED

Protea Cabernet by Anthonij Rupert	
Blackcurrant Cocoa Cedar Wood	
Per Bottle	199
Per Glass	75
Beyerskloof Pinotage	
Velvety Plum Well Structured	
Per Bottle	249
Per Glass	89
Protea Merlot by Anthonij Rupert	
Cocoa Berries Spice	
Per Bottle	199
Per Glass	69
Durbanville Hills Merlot	
Red Fruit Chocolate Plums	
Per Bottle	199
Per Glass	69
Protea Shiraz by Anthonij Rupert	
Cherry Plum Spice	
Per Bottle	199
Per Glass	69
Durbanville Hills Shiraz	
Sweet Dark Fruit Vanilla Spice Plums	
Per Bottle	199
Per Glass	69
Nederburg Baronne	
Blackcurrant Cherries Prunes	
Per Bottle	209
Per Glass	79
Rupert and Rothschild Classique	
Raspberry Pomegranate Cedar Wood	
Per Bottle	499
Meerlust Rubicon	
Violets Ripe plum Cedar Wood	
Per Bottle	899

BUBBLES

MCC

L'Ormarins Brut NV	
White Peach Apple Flinty	
Per Bottle	279
Per Glass	95
L'Ormarins Brut Rose	
Raspberries Strawberries Grapefruit	
Per Bottle	279
Per Glass	95

CHAMPAGNE

Moet and Chandon Brut Imperial	
Dried Pineapple White Peach Biscuit	
Per Bottle	1599