



piggly wiggly



## BREAKFAST

piggly wiggly breakfasts are served with toast made with either ciabatta, rye, white or our famous home-made farm brown bread

### barnyard 49

two farm fresh barn eggs served either poached, scrambled or fried, with streaky bacon and balsamic cherry tomatoes

### farmers 79

two farm fresh barn eggs served either poached, scrambled or fried, with streaky bacon, balsamic cherry tomatoes, smoked pork cheese griller and whole button mushrooms

### country omelette 79

a beautifully light three egg omelette served with your choice of any three of the following fillings: cheddar, feta, mushrooms, tomato, bacon, olives and smoked pork cheese griller

### avo breakfast toast 70

toast of choice topped with avocado ( when available ), streaky bacon and two poached farm fresh barn eggs

### anchovy toast 40

two slices of toast of your choice with sliced fresh tomato and anchovy paste

### cattlemans 85

two slices of piggly wiggly home-made farm brown bread toasted and topped with delicious beef bolognese mince and two fried farm fresh barn eggs

### eggs benedict

two poached farm fresh barn eggs served on an english muffin or potato rosti topped with hollandaise sauce with your choice of:

- crispy streaky bacon 79
- steamed spinach 65
- local artisan smoked ham 79

### mushrooms on toast 65

local mushrooms sliced and fried in a creamy sauce served with steamed spinach and danish feta

### french toast 72

two slices of bread dipped in beaten eggs, fried and served with cream cheese, figs, pecan nuts and syrup on the side

### sweet-feta 72

scrambled farm fresh barn eggs topped with danish feta drizzled with sweet chilli sauce on two slices of toasted home-made farm brown bread

## HEALTH BREAKFAST

health breakfast with home-made honey-roasted seed and nut granola, local artisan greek yoghurt and fresh seasonal fruit 60



## CROISSANTS

freshly baked prepared daily

• butter, honey and finely grated cheese 40

• scrambled farm fresh barn eggs and crispy streaky bacon 70



## PLEASE NOTE

\*As the environment is of utmost importance to Piggly Wiggly, we proudly recycle whatever can be recycled and endeavour to support local business wherever possible.

We are a non smoking restaurant. Please consider fellow diners when using your cellphone.

Nuts are used in our kitchen

Please note we are not a Halal restaurant.





## SANDWICHES

### toasted or tramazzini

piggly wiggly toasted sandwiches are served with a side salad and golden fried chips served on either home-made farm brown bread, ciabatta, white or rye bread (tramazzini add 10)

- **club sandwich** pan-fried chicken fillet, mozzarella cheese, bacon, delicious home-made red onion marmalade and mayonnaise 95
- **caprice** mozzarella cheese, tomato and pesto 75
- **chicken mayo** and crispy bacon 79
- **bacon and egg** toasted 75
- **bacon**, camembert and sweet chilli sauce 79
- **honey-mustard chicken** pan-fried chicken strips with avo (when available), bacon, rocket and honey-mustard dressing 95

### open sandwich selection

- **black forest ham**, sweet figs and locally made cream cheese served on ciabatta 99
- **coppa ham**, blue cheese, pecan nuts topped with balsamic reduction served on ciabatta 75
- **tender strips of beef fillet** pan-fried in prego sauce served on ciabatta toast and with golden fried chips (hot) 99
- **smoked chicken**, avo (when available), rocket, camembert and red onion marmalade served on ciabatta toast and topped with honey-mustard dressing 85
- **steak sandwich** with fresh red onion and rocket topped with parmesan shavings served with a creamy parmesan sauce or avo (when available) 95

## WRAPS

served with a side salad or golden fried chips

- chicken** 90  
pan-fried fillet with sweet chilli, peppers, pineapple and mayonnaise
- beef** 99  
pan-fried fillet strips with hummus, tzatziki, tomato, rocket and fresh red onion
- smoked salmon** 99  
local midlands smoked salmon, cream cheese, avocado (when available) and lettuce
- roast butternut** 75  
pan-fried butternut mixed with feta, pecan nuts, salty croutons and rocket

## SALADS

- **ploughmans platter for two** 120  
an old favourite – made up of home-made pickles, a selection of local cold meats, cheeses and selection of fresh bread and butter
- **smoked salmon salad** 99  
house salad served with local midlands smoked salmon, cream cheese, avocado (when available) and capers
- **bacon and feta salad** 85  
delicious and crispy salad, made up of our house salad topped with crispy strips of streaky bacon and danish feta
- **black forest salad** 95  
black forest ham, poached pears and blue cheese served on a bed of fresh greens





## LUNCH TIME



- **hot pot** 145  
authentic beef curry, prepared using fresh herbs & spices, served with basmati rice, sambals & poppadum
- **farmhouse fillet** 155  
200g prime beef fillet, grilled to your liking, basted in our piggly wiggly bbq sauce served with a light salad, golden fried chips and a choice of one of the following sauces: cheese, mushroom, pepper, peri peri
- **famous farmer brown** 60  
freshly baked home-made piggly wiggly brown bread with chicken mayonnaise, crispy bacon, topped with melted cheddar cheese and served with a light salad
- **lasagne** 98  
home-made italian beef lasagne served with freshly baked home-made piggly wiggly brown bread and a light salad
- **farmers spud** 80  
jacket potato served with chicken mayonnaise, crispy bacon and grilled cheddar cheese served with a light salad
- **grilled chicken breast** 95  
succulent chicken breast, flame-grilled in either lemon & herb or peri-peri basting, served with a fresh house salad
- **seasoned battered hake** 95  
hake fillet coated in a seasoned batter, flash fried and served with a light salad, golden fried chips, lemon wedges and tartar sauce
- **blue cheese tagliatelli** 85  
creamy blue cheese and basil pesto sauce topped with parmesan shavings and sun-dried tomato
- **homemade vol-au-vent** 110  
creamy chicken and mushroom pie, served with chips and a side salad

### SOUP OF THE DAY

please ask your waitron for the 55  
soup of the day.

our soup is served with a slice of  
our famous home-made farm brown  
bread & farm fresh butter



### BURGERS

a choice of 200g home-made 100% pure beef patty or 200g chicken fillet 95  
flame grilled, served on a freshly baked soft roll with a light salad and golden  
fried chips:

#### farmhouse burger

crispy bacon, melted cheddar cheese topped with one of the following sauces  
mushroom, cheese, pepper, peri-peri

#### jalapeno

topped with melted mozzarella, jalapeno & tangy mayonnaise

#### french

topped with melted camembert, crispy bacon, home-made red onion marmalade







## PUDDING

<b>cakes</b>	48
please ask your waitron or choose from our selection of cakes displayed. our cakes are baked daily by our bakers on the premises	
<b>bread</b>	
our famous piggly wiggly home-made farm bread baked daily, why not treat yourself to a loaf?	40
<b>scones</b>	45
granny's famous piggly wiggly scones served with home-made preserve, fresh cream, rolled butter balls and finely grated cheese	
<b>piggly wiggly pancakes</b>	
two pancakes made with our secret recipe served with ice cream or cream with one of the following toppings:	
traditional (cinnamon & sugar)	45
banana & caramel	49
chocolate nutella	59

## COFFEE & TUMMY WARMERS

italian cappuccino/americano	15	tea	20
cappuccino	20	ceylon, rooibos, earl grey, chai, chamomile or green tea	
café latte	25	miló	25
café mocha	25	red cappuccino	25
americano	19	red hot chocolate	25
farmers cappuccino	27	red chai latte	28
cappuccino choco cream/ whipped cream	24	iced frappé	28
mocha fantasy	30		
espresso	15		
white hot chocolate	28		
hot chocolate	28		
bar-one hot chocolate	R 30		

extras 7  
• additional espresso shot



### flavoured syrups

add one of these to  
your favorite tummy  
warmer

- hazelnut
- vanilla
- mint
- almond

9

## FRESH DRINKS

smoothie	35	ice herbal tea	22
ABC freshly pressed juices	35	sir juice	25
milkshakes		frankies	25
• small	25	cold drinks	22
• large	32		
St-Clements			
(orange and lime crusher)	25		

### age restriction 18

house wine by the glass 30  
variety of craft beers  
330ml 32  
500ml 40

we are proud to offer you 3 of our estate  
wines which have been certified by  
the wine & spirits board of south africa  
chardonnay 140  
shiraz 150  
pinotage 160