

breakfast

Eggs may be ordered fried, scrambled or poached and served with toast of choice: white, whole-wheat, rye, low GI or artisan ciabatta and preserves. (Rye or artisan ciabatta – **Add extra • 4**)

- Eggs Benedict • 69**
English muffin, hickory ham, poached eggs and wholegrain mustard Hollandaise.
- Café Rouse • 98**
Salmon trout, potato rosti, rocket, poached eggs and basil lime hollandaise.

- Full House • 88**
2 eggs, bacon, Russian cheese griller sausage, Boston beans, mushrooms, grilled tomato and chips.

- Italian • 64**
Beef sausages, 2 eggs, bacon, chips and grilled tomato.

- Country • 79**
2 eggs, bacon, boerewors, hash brown and tomato relish.

- Cheese griller • 66**
Cocktail cheese grillers and mushroom on a skewer, 2 eggs, bacon, hash brown and grilled tomato.

- All Day • 38**
2 eggs, bacon and grilled tomato.
Add pork or beef banger - **Extra • R14**

- Greek • 84**
2 eggs, lamb sausage, grilled halloumi,

mushrooms and tomato relish.

- Valley • 69**
2 eggs, bacon, beef patty, grilled tomato and chips.

- Avocado spread on toast • 76**
Avocado spread, dash of lemon juice, roasted cherry tomatoes, crumbed Danish feta, handful of rocket and a drizzle of basil pesto.

- Scrambled plain • 32**
3 scrambled eggs and toast.

- Scrambled Ham and Cheese • 76**
Scrambled eggs, hickory ham, cheddar cheese. Served on a croissant with a side portion of tomato relish.

- Scrambled Smoked Salmon • 104**
Strips of smoked salmon tossed in creamy scrambled eggs with chopped chives and roasted cherry tomatoes.
Served on a croissant.

- Scrambled Boerewors • 78**
Scrambled eggs layered with boerewors sausage, sauté mushroom, tomato and cheddar cheese. Served with tomato relish and toast.

omelettes

Made with 3 eggs or egg white only

- Ham, Cheese & Tomato • 74**
V **Feta, spinach & roasted tomato • 62**
Bacon and Brie Cheese • 88
With mushroom and caramelized onion.

- Salmon Trout • 98**
With cream cheese, Dijon mustard and dill.
- Café Rouse open omelette • 88**
Bacon, grilled halloumi, avocado, sun-dried tomato pesto and rocket.

- V **Health Breakfast • 62**
Crunchy muesli, mixed fruit, double thick yoghurt, roasted nuts and honey.
- Muffins • 34**
Variety of muffins served with butter, preserves and cheese.

- Scones • 34**
Served with preserves and cream.
Add grated cheese - **Extra • 14**
- Butter Croissants** (freshly baked)
With cheese and preserves. • 38
Hickory ham and cheddar cheese. • 56

snacks

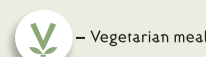
- Bobotie Spring Rolls • 78**
Served with tomato chilli chutney.
- Café Rouse Chicken Dippers • 54**
Crumbed chicken strips and sweet chilli sauce.
- Calamari • 56**
Deep fried calamari strips and tartare sauce.
- Riblets • 62**
200g BBQ pork ribs.
- Grilled Cajun Calamari Tubes • 72**
Served with tartare sauce.
- Chicken Burger • 36**
Grilled or fried chicken breast, lettuce, onion, tomato and mayo.
Served with chips.

- Ranch Beef burger • 38**
Beef patty, smokey BBQ, lettuce, tomato, red onion, dill cucumber and mayo.
Served with chips.

- Classic Beef Burger • 38**
Beef patty, lettuce, caramelized onion, dill cucumber and burger relish.
Served with chips.
- Rouse Snack Platter • 176**
Bobotie spring rolls, Chicken dippers, riblets, halloumi skewer, mini cheese grillers, onion rings, cherry tomatoes and chips. Served on a bed of lettuce with sweet chilli and tomato chilli chutney.
- For One Platter • 86**
Bobotie spring roll, riblets, mini cheese grillers, onion rings, cherry tomatoes and chips. Served on a bed of lettuce with tomato chilli chutney.

cakes

See our selection of delicious cakes on display.



– Vegetarian meal

Avo is subject to availability

wraps

Served with chips or side salad.

- Cajun Chicken Wrap • 88**

Grilled Cajun chicken, Danish feta, avocado and tomato salsa.

- Crumbed Chicken Wrap • 76**

Fried crumbed chicken strips, lettuce, tomato and sweet chilli mayo.

- Café Rouse Grilled Halloumi wrap • 88**

With bacon, avocado, sun-dried tomato pesto and rocket.

- Health wrap • 78**

Cottage cheese, cheddar cheese, butter lettuce, aubergine, mushrooms, roasted seeds, guacamole and tomato.

- Roast Lamb Wrap • 96**

Slices of roast lamb dipped in rosemary jus, mint leaves, rocket, caramelized onions, roasted cherry tomatoes and tzatziki.

- V **Flat One • 64**

Spinach, feta, olives and roasted cherry tomatoes in a tortilla, folded and roasted.
Served with tzatziki.

open sandwiches

On rye, artisan ciabatta, low GI, whole-wheat or white bread.

- Halloumi • 96**

Grilled Halloumi, bacon, avocado, roast tomato, mixed lettuce, Creamy lemon dressing and parmesan.

- Café Rouse Crumbed Chicken • 84**

Crumbed chicken strips, avocado, cream cheese, cherry tomatoes and mayo.

- Cajun Chicken, Avo & Roast Tomato • 82**

Grilled cajun chicken strips on mixed lettuce topped with avo, Jalapeno, roasted cherry tomatoes and spring onion.
Served with a side portion of tomato salsa.

- V **Health Sandwich • 68**

Cottage cheese, avo, cucumber pickle, sprouts, lettuce and tomato.

sandwich rolls

Served with chips.

- Roast Lamb • 96**

Roast Lamb in a Turkish flat bread or ciabatta roll smeared with babaganoush, topped with rocket, caramelized onion, rosemary jus and tzatziki.

- Steak Roll • 94**

200g grilled rump steak, rocket, caramelized onion, roasted cherry tomatoes & mustard mayo in a ciabatta or Turkish flat bread.

- Pork Rounder • 82**

Basted roast pork belly and coleslaw in a sesame bun.

- Prego Roll**

- Rump steak • 88**

- Chicken • 82**

Traditional Prego with marinated steak or chicken breast, pan fried and topped with a creamy white wine sauce, served in a Portuguese Roll

- Porchetta Roll • 88**

Slices of slow roasted pork belly, rocket, topped with honey mustard and spring onion in a Turkish flat bread or ciabatta roll.

savoury pancakes

Wrapped and covered in a creamy cheese white sauce, sprinkled with parmesan.
Served with a side salad or chips.

- Chicken Mayo • 76**

- Cajun chicken & mushroom • 78**

- Mince & cheese • 80**

- Bobotie • 82**

- V **Spinach & feta • 72**

tramezzini

- Chicken, Mozzarella, Feta & Avo • 84**

- Bacon, Mozzarella, Feta & Avo • 86**

- V **Chicken Mayo & Mozzarella • 82**

- Spinach, feta and sundried**

- tomato • 82**

- Extra**

- Chips • 24**

- Side Salad • 36**

toasted sandwiches

In white, whole-wheat, rye, low GI or artisan ciabatta bread, served with chips or side salad.

- V **Cheddar • 38**

- V **Cheddar and tomato • 44**

- Hickory Ham, Cheddar and**

- Tomato • 56**

- Chicken Mayo • 56**

- add Mozzarella cheese – **Extra • 12**

- Bacon & egg • 56**

- add Mozzarella cheese – **Extra • 12**

gourmet burgers

Served with chips or side salad.

- Southern BBQ • 76**

200g Beef patty, smokey BBQ, lettuce, tomato, red onion, dill cucumber & mayo.

- Café Rouse Burger • 98**

200g Beef patty, smokey BBQ, lettuce, bacon, avocado and tomato relish.

- All American • 94**

200g Beef patty, smokey BBQ, lettuce, tomato, red onion, bacon, egg & ranch mayo.

- Sauce Burger • 94**

200g beef patty, lettuce, tomato, red onion and sauce served on the side.

Choose from: cheese, mushroom or peppercorn sauce.

- Greek Lamb Burger • 104**

200g Lamb patty, grilled halloumi, red onion, tomato, lettuce and tzatziki.

- Double Chicken Burger • 86**

Grilled chicken, lettuce, red onion, tomato and peri peri mayo.

- Jalapeno Cheese Burger • 94**

200g Grilled beef patty, jalapeno, Emmenthal cheese and tomato relish.

- Monster Burger • 124**

200g Beef patty, smokey BBQ, lettuce, tomato, red onion, bacon, egg, cheddar cheese, avocado and ranch mayo.

Café Rouse classics

- Chicken Schnitzel • 98**

Crumbed chicken breast, cheese sauce, roast cherry tomatoes, chips and onion rings.

- Add bacon • 108

- Bo-Kaap Beef Curry • 106**

Traditional Malay curry with white rice and sambals.

- Pot Bread Bunny Chow • 106**

Hollowed out ciabatta bread, filled with Bo-Kaap beef curry and served with tomato sambals and raïta.

- Filler Mignon • 164**

200g filler medallion, potato rosti, mushroom sauce and roasted veggies.

- Portuguese Steak • 142**

300g Matured rump, prego sauce, fried egg, savoury rice and chips.

- Melted Cheddar Sirloin • 114**

200g Sirloin, cheddar cheese, mushroom sauce, chips and onion rings.

- Ribs and Prawns • 148**

400g Basted Pork ribs, grilled prawns, savoury rice, chips & lemon butter sauce.

- Fish and Chips • 68**

Hake fillet fried or grilled, chips and tartare sauce.

- Prawns and Calamari • 118**

Pan grilled prawns, fried calamari, savoury rice, chips, tartare and peri peri sauce.

- Hake and Prawns • 118**

Hake fillet grilled or fried, grilled prawns, savoury rice, chips, lemon butter and Mozambican chilli sauce.

- Café Rouse Grilled Linefish • 142**

With lemon parsley butter, roasted new potatoes and fine green bean salad.

pastas

Served with either spaghetti or linguini.

- Grilled Chicken Napolitano • 92**

Grilled chicken strips tossed in a fresh tomato sauce and basil, sprinkled with parmesan.

- Seafood Napoletana • 124**

Prawns, mussels, calamari, cherry tomatoes, garlic and parmesan.

- Carbonara • 86**

Egg sauce with bacon, parmesan & cream.

- Pesto Pasta • 82**

Basil pesto, blush tomatoes, parmesan and fine beans.

- Classic Alfredo • 94**

Thyme mushrooms with hickory ham and parmesan crème.

- Café Rouse Chicken Pesto • 98**

Chicken, roasted peppers, sun-dried tomato, basil pesto, olives and cream.

- Tikka Chicken • 94**

Grilled chicken strips and roasted peppers in a creamy tikka sauce.

- Bolognese • 96**

With Italian plum tomatoes, bacon, carrot, chilli, onion, olive oil, fresh rosemary, oregano, bay leaves, basil, red wine and garlic, topped with parmesan cheese.

salads

- Our Famous Caesar • 96**

Avocado, bacon, chicken, parmesan, croutons and lemon dressing.

- Classic Caprese • 76**

Mozzarella, blush tomatoes, basil pesto and aged balsamic.

- Salmon Salad • 102**

With sauté new potatoes, green beans, avo, cream cheese and wholegrain mustard vinaigrette.

- Cajun Chicken • 86**

Cajun chicken strips, avocado, Danish feta and tomato salsa.

- Sliced Halloumi Salad V • 82**

Mixed salad leaves, avo, sundried tomato, cucumber, cherry tomatoes, onion, grilled halloumi slices.

Served with creamy lemon dressing

desserts

- Malva Pudding • 54**

With custard and ice-cream or whipped cream.

- Bar-one and Oreo Sundae • 56**

Ice-cream with layers of decadent Bar-one sauce, crushed oreo, whipped cream, wafer and cherry.

sweet pancakes

All pancakes served with cinnamon & sugar and a dollop of ice-cream or cream.

- Original • 38**

Cinnamon, sugar and maple syrup.

- Apple and cinnamon**

- with honey • 54**

- Decadent chocolate and**

- Bar-One sauce • 54**

- Fried banana sautéed in**

- orange syrup • 54**

drinks

	Regular	Grande
Filter coffee	19	26
Re-fill	14	18
Cappuccino	26	32
Cappuccino (flat white)	24	30
Double cappuccino	29	36
Americano	24	30
Red cappuccino	27	36

- Espresso**

- Single • 18**

- Double • 24**

- Café latté • 29**

- Café mocha • 32**

- Café mocha white • 34**

- Café red latte • 30**

- Matcha green tea latté • 34**

- Add whipped cream extra • 4

- Flavoured lattés • 34**

Hazelnut, caramel, vanilla, popcorn.

- Add whipped cream extra • 4

tea

- Five roses, rooibos • 20**

- Jasmine green, earl grey • 22**

- Infused ginger, lemon and honey • 26**

HOT drinks

- Hot chocolate • 28**

- Hot chocolate with marshmallows • 33**

- White chocolate • 30**

- Milo • 28**

- Chai Tea • 32**

- Add whipped cream extra • 4

- Liqueur Coffees • 39**

Coffee, liqueur, whipped cream

Irish, kahlua, cape velvet, amarula cream.

- Dom Pedro's - ice-cream, liqueur • 39**

Whisky, kahlua, amarula cream.

- Dom Coffee • 44**

Ice-cream, liqueur, espresso

Whisky, kahlua, amarula cream.

milkshakes

Regular Grande

Strawberry, chocolate, 33 38

vanilla, coffee, milo, bar one, popcorn

- Gourmet Milkshakes in a Mug • 46**

Oreos, chocolate mousse, peppermint, cookies & cream,

OR chocolate hazelnut.

- Fruitarino • 38**

Fruit juice, fruit, vanilla ice cream.

- Cold Espresso Shekerato • 38**

Barista Arabica blend

- Espresso Mocha Frappe • 39**

Arabica espresso, hot chocolate, ice-cream, whipped cream.

fresh squeezed juices

– Squeezed on order

- Orange • 34**

- Apple • 34**

- Apple, lime, ginger • 36**

- Orange, carrot, grapefruit, apple • 36**

- Orange, apple, carrot, celery • 36**

- Pineapple, ginger, melon & mint • 36**

iced coffees

- Arabacino • 39**

white wine chenin blanc

750ml bottles

Ken Forrester Petit Chenin Blanc • 136
Per glass • 46

A youthful fresh wine with quince and pear drop flavours. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours.

Leopard's Leap Chenin Blanc • 124

A lively combination of herbs, ripe summer fruit and subtle spice sustained by a firm acidity and a dry, lingering finish.

sauvignon blanc

De Grendel Sauvignon Blanc • 246

Per glass • 84

Pale straw in colour, with youthful lime green flashes around the edges. Enjoy its clean, fresh and zippy tastes with bags of richly flavoured, beautifully balanced fruit and long aftertaste.

Beach house sauvignon blanc • 96

A light and refreshing palate teaser, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish.

chardonnay

Durbanville Hills Chardonnay • 152

Per glass • 52

An elegant, well-balanced wine that fills the mouth with sweet fruit, orange zest, leading to a fresh finish.

Ken Forrester Petit Chardonnay • 134

Aromatic layers of white peach and tropical fruit beautifully infused with kiwi. Creamy texture on the palate, complemented by a steely minerality.

red wine

cabernet sauvignon

Durbanville Hills Cabernet Sauvignon • 174

Per glass • 58

An elegant, full-bodied wine with sweet berry fruits on the palate balanced by velvety tannins and exceptional wood structure.

Fleur du Cap Cabernet Sauvignon • 204

This full-bodied wine is ruby red in colour with subtle aromas of ripe berries and cherries. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and elegant oak spice.

pinotage

Beyerskloof Pinotage • 184

Per glass • 63

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.

DuToitskloof Pinotage • 144

Dark ruby in colour, this wine offers aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-feel of black cherries.

sparkling wines

JC le Roux Domaine • 176

A delightfully natural light sparkling wine with crisp youthfulness and mouth filling sweetness.

JC le Roux La Chanson • 176

Ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry & plum.

white semi sweet

Leopards leap lookout semi sweet • 118

The sugar sweet character of this wine is beautifully balanced by the natural acidity, creating a full-round mouthfeel and a lingering aftertaste.

semi sweet rosé

Nederburg Semi Sweet Rosé • 124

Per glass • 44

Delicate, fragrant and fruity with touches of ripe berry succulence and spice. Aromas of candy floss, cherries, strawberries and dried herbs.

Bellingham Berry Bush Rosé • 104

Turkish delight and rosewater aromas. Soft and fruity on entry with redolent strawberry and spice flavours that finish with a lively dry fruity flourish.

house wines

by the Carafe 250ml – Bottle Poured

White dry • 42

Red dry • 44

Semi sweet • 38

Sweet Rosé • 38



drinks

beers

Castle • 26

Castle light • 27

Peroni • 31

Hansa • 26

Amstel • 29

Black Label • 26

Windhoek Lager • 26

Windhoek Light • 26

Windhoek Draught • 32

Heineken • 32

Flying fish • 29

craft beer

CBC Amber Weiss 440ml • 56

ciders

Hunters Gold/Dry • 34

Savanna Dry/Light • 36

Smirnoff Spin • 36

spirits

whisky

Bells • 22

J&B • 22

Jameson • 30

Johnnie Walker Red • 24

Johnnie Walker Black • 34

Jack Daniels • 28

Southern Comfort • 18

brandy

Richellieu • 18

Klipdrift • 18

KWV 5-Year-Old • 20

vodka

Smirnoff • 18

Absolut • 26

cane spirits

Mainstay • 16

rum

Captain Morgan • 19

Bacardi • 19

Spiced Gold • 18

gin

Gordon's • 16

vermouth

Cinzano Dry (double) • 22

liqueurs

Amarula Cream • 16

Kahlua • 22

Cape Velvet • 16

schnapps

Tequila Jose Cuervo Silva • 24

CaféRousse
food bar

breakfast
&
lunch
menu

cocktails

Martini • 48

Vodka or gin, shaken or stirred, with a mist of vermouth, olive

Mojito • 52

Bacardi rum, vodka, mint leaves, lime, soda water

Strawberry Mojito • 58

Bacardi rum, lime, mint, strawberry puree, soda water

Margarita • 54

Tequila, triple sec, lime

Strawberry Margarita • 58

Tequila, lime, strawberry puree

Strawberry Daiquiri • 62

Bacardi rum, triple sec, lime cordial, grenadine, strawberry puree

Mango Daiquiri • 62

Bacardi rum, triple sec, lime cordial, mango puree, mango juice

Pain Killer • 62

Bacardi rum, Malibu, pineapple, orange, ice cream

Whisky Sours • 58

Whisky, lemon juice, sugar syrup, egg white

Cosmopolitan • 52

Vodka, triple sec, lime, cranberry juice

Pina Colada • 54

Ice cream, Bacardi rum, coconut, pineapple

Long Island • 62

Gin, vodka, rum, tequila, triple sec, coke, lemon

Tequila Sunset • 64

Tequila, brandy, orange juice and grenadine

Mocha Liqueur Shake • 54

Rum, kahlua, ice-cream, ice

Blue Hawaiian • 64

Rum, blue curacao liqueur, pineapple juice, Malibu, crushed ice

Death By Chocolate • 62

Ice-cream, chocolate syrup, kahlua, dark chocolate liqueur, vodka, crushed ice



The privilege of a lifetime
is being *who you are.*

CaféRousse
food bar

PLEASE NOTE: All alterations will be charged for. No cheques accepted. A10% service charge will be added for groups of 8 or more persons. No separate bills.

Find us on Facebook or visit our website: www.caferousse.co.za

You can also send us an email to: info@caferousse.co.za

express yourself

snacks

- Bobotie Spring Rolls • 78**
Served with tomato chilli chumey.
- Café Rouse Chicken Dippers • 54**
Crumbed chicken strips and sweet chilli sauce.
- Calamari • 56**
Deep fried calamari strips and tartare sauce.
- Grilled Cajun Calamari Tubes • 72**
Served with tartare sauce.
- Calamari Heads • 58**
Fried calamari heads and tartare sauce.
- Mussels • 64**
Half shell mussels, creamy garlic, white wine and herb sauce.
- Riblets • 62**
200g BBQ pork ribs.
- Chicken Burger • 36**
Grilled or fried chicken breast, lettuce, onion, tomato and mayo.
Served with chips.

- Ranch Beef burger • 38**
Beef patty, smokey BBQ, lettuce, tomato, red onion, dill cucumber and mayo.
- Classic Beef Burger • 38**
Beef patty, lettuce, caramelized onion, dill cucumber and burger relish.
Served with chips.
- Rousse Snack Platter • 176**
Bobotie spring rolls, Chicken dippers, riblets, halloumi skewer, mini cheese grillers, onion rings, cherry tomatoes and chips. Served on a bed of lettuce with sweet chilli and tomato chilli chumey.
- For One Platter • 86**
Bobotie spring roll, riblets, mini cheese grillers, onion rings, cherry tomatoes and chips. Served on a bed of lettuce with tomato chilli chumey.

fisherman's choice

All fish dishes served with savoury rice and chips.
-Except for the Fish and Chips-

- Fish and Chips • 68**
Hake fillet fried or grilled and tartare sauce.
- Hake Combo • 118**
Hake fillet grilled or fried, grilled prawns, tartare and Mozambican chilli sauce.
- Grilled Linefish and Calamari • 164**
With a creamy lemon butter or tartare and peri peri sauce.
- Prawns and Calamari • 118**
Grilled prawns, fried calamari, tartare and peri peri sauce.
- Prawns Galore • 134**
12x Grilled prawns, creamy lemon butter and peri peri sauce.
- Café Rouse Grilled Linefish • 142**
With lemon parsley butter, roasted potatoes and fine green bean salad.
- Fishermen's Platter • 142**
Half shell mussels, 6 prawns, calamari, fried calamari heads, creamy lemon butter and peri peri sauce.
- Tiani's Platter • 168**
Half shell mussels, 6 prawns, grilled hake fillet, calamari, fried calamari heads, tartare and Mozambican chilli sauce.

gourmet burgers

All burgers served with chips.

- Southern BBQ • 76**
200g Beef patty, smokey BBQ, lettuce, tomato, red onion, dill cucumber, and mayo.
- Café Rouse Burger • 98**
200g Beef patty, smokey BBQ, lettuce, bacon, avocado and tomato relish.
- All American • 94**
200g Beef patty, smokey BBQ, lettuce, tomato, red onion, bacon, egg and ranch mayo.
- Sauce Burger • 94**
200g Beef patty, lettuce, tomato, red onion and sauce served on the side
Choose: cheese, mushroom or green peppercorn sauce.
- Greek Lamb Burger • 104**
200g Lamb patty, grilled halloumi, red onions, tomato, lettuce and tzatziki.
- Double Chicken Burger • 86**
Grilled chicken, lettuce, red onion, tomato and peri peri mayo.
- Jalapeno Cheese Burger • 94**
200g Grilled beef patty, smoked BBQ, jalapeno, emmental and tomato relish.
- Monster Burger • 124**
200g Beef patty, smokey BBQ, lettuce, tomato, red onion, bacon, egg, cheddar cheese, avocado, and ranch mayo.

CaféRousse classics

- Chicken Schnitzel • 96**
Crumbed chicken breast, cheese sauce, roast cherry tomatoes, chips & onion rings.
Add bacon • 108
- Bo-Kaap Beef Curry • 106**
Traditional Malay curry with rice and sambals.
- Pot Bread Bunny Chows • 106**
Hollowed out ciabatta bread, filled with Bo-Kaap beef curry and served with tomato sambals and raita.
- Ribs & Prawns • 148**
400g Basted Pork ribs, grilled prawns, rice, chips and lemon butter sauce.
- Basted Pork Ribs**
With chips and onion rings.
400g • 114
600g • 152
- Melted Cheddar Sirloin • 114**
200g Sirloin, cheddar cheese, mushroom sauce, chips and onion rings.
- Portuguese Steak • 142**
Matured 300g rump, prego sauce, fried egg, rice and chips.
- Fillet Mignon • 164**
200g fillet medallion, potato rosti, mushroom sauce and veggies.

sandwich rolls

Served with chips.

- Roast Lamb • 96**
Roast Lamb in a Turkish flat bread or ciabatta roll smeared with babaganoush, topped with rocket, caramelized onion, rosemary jus and tzatziki.
- Steak Roll • 94**
200g grilled rump steak, rocket, caramelized onion, roasted cherry tomatoes & mustard mayo in a ciabatta or Turkish flat bread.
- Pork Rounder • 82**
Basted roast pork belly and coleslaw in a sesame bun.
- Prego Roll**
Rump steak • 88
Chicken • 82
Traditional Prego with marinated steak or chicken breast, pan fried and topped with a creamy white wine sauce, served in a Portuguese Roll.
- Porchetta Roll • 88**
Slices of slow roasted pork belly, rocket, topped with honey mustard and spring onion in a Turkish flat bread or ciabatta roll.

savoury pancakes

Wrapped and covered in a creamy cheese white sauce, sprinkled with parmesan.
Served with a side salad or chips.

- Chicken Mayo • 76**
Cajun chicken & mushroom • 78
Mince & cheese • 80
- Bobotie • 82**
Spinach & feta • 72

tramezzini

- Chicken, Mozzarella, Feta & Avo • 84**
Bacon, Mozzarella, Feta & Avo • 86
Chicken Mayo & Mozzarella • 82
Spinach, feta and sundried
- tomato • 82**
Extra
Chips • 24
Side Salad • 36

desserts

- Malva Pudding • 54**
With custard and ice-cream or whipped cream.
- Bar-one and Oreo Sundae • 56**
Ice-cream with layers of decadent Bar-one sauce, crushed oreo, whipped cream, wafer and cherry.

CaféRousse steaks



Available in: Dry grilled, Garlic butter, pepper crusted or Basted.
Served with chips or veggies or savoury rice and onion rings.



- Aged Rump steak 300g • 128**
Aged sirloin steak 200g • 108
Aged fillet steak 200g • 146

Add a sauce extra • 19
Mushroom
Green Peppercorn
Cheese
Butternut & creamy spinach • 46

pastas

Served with either spaghetti or linguini

- Classic Alfredo • 94**
Thyme mushrooms with hickory ham and parmesan crème.
- Café Rouse Chicken Pesto • 98**
Chicken, roasted peppers, sun-dried tomato, basil pesto, olives and cream.
- Tikka Chicken • 94**
Grilled chicken strips and roasted peppers in a creamy tikka sauce.
- Bolognese • 96**
With Italian plum tomatoes, bacon, carrot, chilli, onion, olive oil, fresh rosemary, oregano, bay leaves, basil, red wine and garlic, topped with parmesan cheese.
- Grilled Chicken Napolitano • 92**
Grilled chicken strips tossed in a fresh tomato sauce and basil, sprinkled with parmesan.
- Seafood Napoletana • 124**
Prawns, mussels, calamari, cherry tomatoes, garlic and parmesan.
- Carbonara • 86**
Egg sauce with bacon, parmesan & cream.
- Pesto Pasta • 82**
Basil pesto, blush tomatoes, parmesan and fine beans.

salads

- Our Famous Caesar • 96**
Avocado, bacon, chicken, parmesan, croutons and lemon dressing.
- Classic Caprese • 76**
Mozzarella, blush tomatoes, basil pesto and aged balsamic.
- Salmon Salad • 102**
With sauté new potatoes, green beans, avo, cream cheese and wholegrain mustard vinaigrette.
- Cajun Chicken • 86**
Cajun chicken strips, avocado, Danish feta and tomato salsa.
- Sliced Halloumi Salad V • 82**
Mixed salad leaves, avo, sundried tomato, cucumber, cherry tomatoes, onion, grilled halloumi slices.
Served with creamy lemon dressing.
- Chicken and Bacon • 86**
Grilled chicken strips, bacon on a bed of mixed salad leaves, onion, cucumber and red peppers. Topped with honey mustard dressing.
- Café Rouse House Salad • 84**
Roasted butternut, bacon, Danish feta, roasted seeds, rocket and Malay dressing.
- Steak and Blue Cheese • 98**
Grilled steak sliced on a bed of mixed salad leaves, fried onion, gherkins, roasted cherry tomatoes and blue cheese. Served with roast pepper vinaigrette.

sweet pancakes

All pancakes served with cinnamon & sugar and a dollop of ice-cream or cream

- Original • 38**
Cinnamon, sugar and maple syrup
- Apple and cinnamon with honey • 54**
- Decadent chocolate and Bar-One sauce • 54**
Fried banana sautéed in orange syrup • 54

cakes

See our selection of delicious cakes on display.

drinks

	Regular	Grande
Filter coffee	19	26
Re-fill	14	18
Cappuccino	26	32
Cappuccino (flat white)	24	30
Double cappuccino	29	36
Americano	24	30
Red cappuccino	27	36

- Espresso**
Single • 18
Double • 24

- Café latté • 29**
Café mocha • 32
Café mocha white • 34
Café red latte • 30
Matcha green tea latté • 34
Add whipped cream extra • 4

- Flavoured lattés • 34**
Hazelnut, caramel, vanilla, popcorn.
Add whipped cream extra • 4

tea

- Five roses, rooibos • 20**
Jasmine green, earl grey • 22
Infused ginger, lemon and honey • 26

HOT drinks

- Hot chocolate • 28**
Hot chocolate with marshmallows • 33
White chocolate • 30
Milo • 28
Chai Tea • 32
Add whipped cream extra • 4

- Liqueur Coffees • 39**
Coffee, liqueur, whipped cream
Irish, kahlua, cape velvet, amarula cream.
- Dom Pedro's - ice-cream, liqueur • 39**
Whisky, kahlua, amarula cream.
- Dom Coffee • 44**
Ice-cream, liqueur, espresso
Whisky, kahlua, amarula cream.

milkshakes

- | | Regular | Grande |
|--|---------|--------|
| Strawberry, chocolate, | 33 | 38 |
| vanilla, coffee, milo, bar one, popcorn | | |
| Gourmet Milkshakes in a Mug • 46 | | |
| Oreos, chocolate mousse, peppermint, cookies & cream, OR chocolate hazelnut. | | |
| Frulatio • 38 | | |
| Fruit juice, fruit, vanilla ice cream. | | |

- Cold Espresso Shekerato • 38**
Barista Arabica blend

- Espresso Mocha Frappe • 39**
Arabica espresso, hot chocolate, ice-cream, whipped cream.

fresh squeezed juices

- Squeezed on order
- Orange • 34**
Apple • 34
Apple, lime, ginger • 36
Orange, carrot, grapefruit, apple • 36
Orange, apple, carrot, celery • 36
Pineapple, ginger, melon & mint • 36

iced coffees

- Arabaccino • 39**
A rich & creamy Arabica coffees frappe
- Arabacino Flavoured • 46**
Vanilla, Hazelnuts, Caramel, popcorn
- Chococcino • 39**
An irresistible smooth mocha frappe
- The Brazilian Mochaccino • 46**
Brazilian hazelnuts, cocoa, Arabica coffee

iced fruit smoothies

- Mixberry, strawberry, mango • 39**

- Fruit Smoothies • 39**
• Avocado, (when available) orange juice, banana, honey and ice
• Avocado, (when available) mango juice and ice

power smoothie

- Mixberry • 42**
Peanut butter and banana • 42
Banana caramel and espresso • 46

iced lemonade

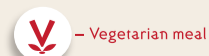
- Traditional • 36**
Strawberry • 38

- Iced Teas • 24**
Lemon or peach
- Sodas • 22**
Coke, Fanta, Cream Soda, Coke Light, Tab, Sprite, Sprite Zero
- Tizers • 26**
Appetizer, grapefruit white or red
- Mixers • 17**

- Cordials • 10**
Lime, passion fruit, kola tonic
- Rock Shandy • 39**
Lemonade, soda water & bitters
- Steel Works • 39**
Ginger ale, lemonade & bitters

- Floats • 32**

- Mineral Water • 18**
Still or sparkling



- Vegetarian meal

Avo is subject to availability

white wine

chenin blanc

750ml bottles

Ken Forrester Petit Chenin Blanc • 136

Per glass • 46

A youthful fresh wine with quince and pear drop flavours. Earlier picked freshness shows on palate with crunchy green apple and grapefruit flavours.

Leopard's Leap Chenin Blanc • 124

A lively combination of herbs, ripe summer fruit and subtle spice sustained by a firm acidity and a dry, lingering finish.

sauvignon blanc

De Grendel Sauvignon Blanc • 246

Per glass • 84

Pale straw in colour, with youthful lime green flashes around the edges. Enjoy its clean, fresh and zippy tastes with bags of richly flavoured, beautifully balanced fruit and long aftertaste.

Beach house sauvignon blanc • 96

A light and refreshing palate teaser, invigorated by a citrus twang and a lively lemon and lime surge on the dry, frisky finish.

chardonnay

Durbanville Hills Chardonnay • 152

Per glass • 52

An elegant, well-balanced wine that fills the mouth with sweet fruit, orange zest, leading to a fresh finish.

Ken Forrester Petit Chardonnay • 134

Aromatic layers of white peach and tropical fruit beautifully infused with kiwi. Creamy texture on the palate, complemented by a steely minerality.

red wine

cabernet sauvignon

Durbanville Hills Cabernet Sauvignon • 174

Per glass • 58

An elegant, full-bodied wine with sweet berry fruits on the palate balanced by velvety tannins and exceptional wood structure.

Fleur du Cap Cabernet Sauvignon • 204

This full-bodied wine is ruby red in colour with subtle aromas of ripe berries and cherries. On the palate this well-balanced wine is velvety soft yet mouth filling with clean soft fruit and elegant oak spice.

pinotage

Beyerskloof Pinotage • 184

Per glass • 63

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.

DuToitskloof Pinotage • 144

Dark ruby in colour, this wine offers aromas of ripe plums, cherries, chocolate and a slight scent of dried banana, all wrapped in sweet, oaky vanilla. Dry, supple tannins add to a silky mouth-feel of black cherries.

sparkling wines

JC le Roux Domaine • 176

A delightfully natural light sparkling wine with crisp youthfulness and mouth filling sweetness.

JC le Roux La Chanson • 176

Ruby-red sparkling wine. It reveals a delightful mélange of sweet, fruity flavours suggesting hints of strawberry & plum.

white semi sweet

Leopards leap lookout semi sweet • 118

The sugar sweet character of this wine is beautifully balanced by the natural acidity, creating a full-round mouthfeel and a lingering aftertaste.

semi sweet rosé

Nederburg Semi Sweet Rosé • 124

Per glass • 44

Delicate, fragrant and fruity with touches of ripe berry succulence and spice. Aromas of candy floss, cherries, strawberries and dried herbs.

Bellingham Berry Bush Rosé • 104

Turkish delight and rosewater aromas. Soft and fruity on entry with redolent strawberry and spice flavours that finish with a lively dry fruity flourish.

house wines

by the Carafe 250ml – Bottle Poured

White dry • 42

Red dry • 44

Semi sweet • 38

Sweet Rosé • 38

beers

Castle • 26

Castle light • 27

Peroni • 31

Hansa • 26

Amstel • 29

Black Label • 26

Windhoek Lager • 26

Windhoek Light • 26

Windhoek Draught • 32

Heineken • 32

Flying fish • 29

craft beer

CBC Amber Weiss 440ml • 56

ciders

Hunters Gold/Dry • 34

Savanna Dry/Light • 36

Smirnoff Spin • 36

spirits

whisky

Bells • 22

J&B • 22

Jameson • 30

Johnnie Walker Red • 24

Johnnie Walker Black • 34

Jack Daniels • 28

Southern Comfort • 18

brandy

Richellieu • 18

Klipdrift • 18

KWV 5-Year-Old • 20

vodka

Smirnoff • 18

Absolut • 26

cane spirits

Mainstay • 16

rum

Captain Morgan • 19

Bacardi • 19

Spiced Gold • 18

gin

Gordon's • 16

vermouth

Cinzano Dry (double) • 22

liqueurs

Amarula Cream • 16

Kahlua • 22

Cape Velvet • 16

schnapps

Tequila Jose Cuervo Silva • 24

CaféRousse

food bar



cocktails

Martini • 48

Vodka or gin, shaken or stirred, with a mist of vermouth, olive

Mojito • 52

Bacardi rum, vodka, mint leaves, lime, soda water

Strawberry Mojito • 58

Bacardi rum, lime, mint, strawberry puree, soda water

Margarita • 54

Tequila, triple sec, lime

Strawberry Margarita • 58

Tequila, lime, strawberry puree

Strawberry Daiquiri • 62

Bacardi rum, triple sec, lime cordial, grenadine, strawberry puree

Mango Daiquiri • 62

Bacardi rum, triple sec, lime cordial, mango puree, mango juice

Pain Killer • 62

Bacardi rum, Malibu, pineapple, orange, ice cream

Whisky Sours • 58

Whisky, lemon juice, sugar syrup, egg white

Cosmopolitan • 52

Vodka, triple sec, lime, cranberry juice

Pina Colada • 54

Ice cream, Bacardi rum, coconut, pineapple

Long Island • 62

Gin, vodka, rum, tequila, triple sec, coke, lemon

Tequila Sunset • 64

Tequila, brandy, orange juice and grenadine

Mocha Liqueur Shake • 54

Rum, kahlua, ice-cream, ice

Blue Hawaiian • 64

Rum, blue curacao liqueur, pineapple juice, Malibu, crushed ice

Death By Chocolate • 62

Ice-cream, chocolate syrup, kahlua, dark chocolate liqueur, vodka, crushed ice



The privilege of a lifetime
is being *who you are.*

CaféRousse

PLEASE NOTE: All alterations will be charged for. No cheques accepted. A10% service charge will be added for groups of 8 or more persons. No separate bills. Find us on Facebook or visit our website: www.caferousse.co.za You can also send us an email to: info@caferousse.co.za

express yourself